



~ WEDDING PLANNER ~

5th Avenue Vegetable Platter - Blanched asparagus, broccoli and green beans. Served with almond dip on the side.

Tray for: 10 - \$65.00 15 - \$97.50 20 - \$130.00 30 - \$195.00 50 - \$325.00

Antipasto Tray - Salami, cheeses, pickled corn, marinated mushrooms, dill and sweet pickles, black and green olives, carrots, broccoli, cauliflower, celery and pepperoncini and your choice of Egg Curry, Spinach, Creamy Cucumber Dill, Nippy Cheese, Ranch, or Onion dip.

Tray for: 10 - \$49.50 15 - \$74.25 20 - \$99.00 30 - \$148.50 50 - \$247.50

Artisan Platter Sliced Italian hard salami, Genoa hard salami, Sopressata, cubed provolone, pepper jack, wasabi cheddar, olive bread and crackers, sweet and sour mustard.

Tray for: 10 - \$65.00 15 - \$97.50 20 - \$130.00 30 - \$195.00 50 - \$325.00

Bread Tray - A selection of deli breads including whole wheat, sourdough, light & dark rye and dinner rolls.

Tray for: 10 - \$20.00 15 - \$30.00 20 - \$40.00 30 - \$60.00 50 - \$100.00

Cheese Tray - Our fresh domestic cheeses are complemented well by wine and crackers.

Tray for: 10 - \$42.00 15 - \$63.75 20 - \$85.00 30 - \$127.50 50 - \$212.50

Condiment Tray - Made with fresh lettuce, tomatoes, onions, cucumber, green and black olives, dill and sweet pickles, pepperoncini, mustard, and mayonnaise.

Tray for: 10 - \$30.00 15 - \$45.00 20 - \$60.00 30 - \$90.00 50 - \$150.00

Cracker Tray - An international assortment of crackers that complement any of our trays. This tray includes a cheese ball.

Tray for: 10 - \$32.50 15 - \$48.75 20 - \$65.00 30 - \$97.50 50 - \$162.50

Fresh Fruit Tray - Ordinary fruit is made into an eye-catching, tasty treat that all of your guests will savor. It is made with fresh pineapple, honeydew melon, cantaloupe, grapes, and kiwi.

Tray for: 10 - \$38.50 15 - \$57.75 20 - \$77.00 30 - \$115.50 50 - \$192.50

Grilled Vegetables - Seasonal vegetables with fresh herbs, grilled until tender. Served with dill or smoky onion dip.

Tray for: 10 - \$44.00 15 - \$66.00 20 - \$88.00 30 - \$132.00 50 - \$220.00

Hummus Platter - Our house-made lemon & garlic hummus served with tomato wedges, cucumber slices, Kalamata, black and green olives and displayed with crispy, seasoned pita chips.

Tray for: 10 - \$37.50 15 - \$56.25 20 - \$75.00 30 - \$112.50 50 - \$187.50

Meat and Cheese Tray - You won't need to ask, "Where's the meat?" when you see this one. We say our tray of ham, roast beef, turkey, cojack, cheddar, and provolone cheeses will fill your party bill.

Tray for: 10 - \$54.50 15 - \$81.75 20 - \$109.00 30 - \$163.50 50 - \$272.50

Mediterranean Platter - Herb toasted crostini, pita chips, hummus dip and feta dip accompanied by sliced carrots, zucchini, cucumbers, red peppers, artichoke hearts, tomatoes and Greek olives.

Tray for: 10 - \$49.50 15 - \$74.25 20 - \$99.00 30 - \$148.50 50 - \$247.50

Relish Tray - Our relish tray is the perfect accompaniment to our other trays. Made with marinated mushrooms, artichoke hearts, dill and sweet pickles, green and black olives, and pickled corn.

Tray for: 10 - \$45.00 15 - \$67.50 20 - \$90.00 30 - \$135.00 50 - \$225.00

Tuscan Antipasto Platter - Prosciutto, Genoa Salami, Coppa Ham, sliced provolone, mozzarella cheeses, black and green olives, artichoke hearts, roasted peppers accompanied by our homemade focaccia and crostini toasts.

Tray for: 10 - \$67.50 15 - \$101.25 20 - \$135.00 30 - \$202.50 50 - \$337.50

Vegetable Tray - Includes carrot sticks, cauliflower, broccoli, celery, cucumber, red pepper, mushrooms, radish, zucchini, and sugar peas. Your choice of egg curry, spinach, creamy cucumber, nippy cheese, dill, ranch, or onion dip.

Tray for: 10 - \$36.00 15 - \$54.00 20 - \$72.00 30 - \$108.00 50 - \$180.00

Fresh Fruit and Imported Cheese Platter - Soft French cheeses adorn this platter of St. Andre Brie, Cambazola, crackers, and seasonal melon slices, garnished with fresh berries.

Tray for: 10 - \$65.00 15 - \$97.50 20 - \$130.00 30 - \$195.00 50 - \$325.00

Wrap Tray - Your choice of garden ranch, cheddar turkey, curry chicken, California, BLT or southwest wraps. These wraps are rolled then cut into four slices. (Smoked Salmon wraps available for an additional charge)

Tray for: 10 - \$44.00 15 - \$66.00 20 - \$88.00 30 - \$132.00 50 - \$220.00

~ Hot & Cold Hors d'oeuvres ~

Minimum 3 dozen

ITEM	PRICE	QTY	ITEM	PRICE	QTY
Beef or Chicken Sate	\$23.00	dozen	Fresh Prawns	Market Price	
Beef Wrapped Asparagus	\$23.00	dozen	Hot Fresh Crab Dip	\$46.95	quart
Bruschetta	\$ 3.50	person	Mini Quiche	\$13.50	dozen
Caprese Skewers	\$17.50	dozen	Phyllo Triangles	\$24.00	dozen
Cheese Torta on Bread	\$14.25	dozen	Sausage Roll-Ups	\$11.00	dozen
Chicken Salad Cocktail Puffs	\$18.50	dozen	Scallops Wrapped in Bacon	\$22.00	dozen
Crostini	\$ 6.50	dozen	Sliced French Bread	\$ 7.95	loaf
Deviled Eggs	\$12.50	dozen	Stuffed Mushrooms	\$15.25	dozen
Dijon Ham Biscuits	\$22.00	dozen	Teriyaki Chicken Drumettes	\$14.50	dozen

Cheese Torta – Our signature appetizer! A blend of creamy and mild cheeses, whipped until smooth, layered with fresh basil pesto, sun dried tomatoes and pine nuts. Try it with smoked salmon. Can be formed into holiday shapes (please ask!)

Half Torta (Serves 15-20) \$45.00 Full Torta (Serves 25-40) \$75.00 Full Torta in Heart Shape \$85.00
With Smoked Salmon \$95.00 With Smoked Salmon \$135.00 With Smoked Salmon in Heart Shape \$145.00

Cheese Torta on Endive – Our signature Cheese Torta decoratively piped onto fresh leaves of Endive and topped with a sliced cherry tomato and fresh basil leaf. Served cold. **\$20.95 per dozen**

Cocktail Meatballs – Swedish, Barbecue, Sweet & Sour or Tuscan. Served hot. **\$14.50 dozen**

Shrimp Mousse – Tender bay shrimp and vegetables, folded in a rich creamy mousse shaped like a heart. (Crackers and Cucumber Rounds available for an additional charge). **\$ 65.00 small \$130 large**

Dollar Size Sandwiches – Soft dollar size rolls, layered with deli-sliced roast beef, turkey, ham and cheese, topped with mayonnaise and mustard, cut in half. Served cold. **\$36.50 per dozen**

Mini Chicken Cordon Blue Bites – Tender chicken breast with sliced black forest ham & Swiss cheese, rolled in a Panko crust and deep fried. Served with a creamy lemon dipping sauce. Served hot. **\$21.00 per dozen**

Prosciutto Basil Wraps – Thin slices of Prosciutto are filled with fresh basil, cream cheese, Gorgonzola crumbles, and currants, then wrapped into petite sized rolls. Pairs well with a nice bottle of wine. Served cold. **\$19.50 per dozen**

Stuffed Red Roasted Potatoes – Baby red potatoes roasted in fresh garlic and rosemary, topped with sour cream, green onions, black olives, cheddar cheese, and chopped bacon. Served cold. **\$12.50 per dozen**

Sweet Tomato Tartlets – Sliced Roma tomatoes, cheddar cheese and parmesan cheese and fresh basil fill our tart shells for a savory treat. Served hot or cold. **\$16.50 per dozen**

Citrus Nut Tea Sandwiches – Bite size banana bread sandwiches with citrus mascarpone cheese filled with smoked turkey and topped with a mandarin orange cloaked in chopped walnuts. Room temp. **\$33.00 per dozen**

Espresso Crusted Tenderloin on French Bread Rounds – Beef Tenderloin medallions crusted in an espresso sugar cure sliced and served on French bread rounds garnished with fresh horseradish sauce and tri colored peppers. Room temp. **\$44.00 per dozen**

Fig Crostini – Creamy goat cheese with figs that are bite size gems served on crostini rounds, topped you're your choice of crispy, crumbled bacon or toasted pistachios. Room temp. **\$26.50 per dozen**

Mushroom Tarts – Shitake, oyster and button mushrooms, with Swiss cheese, fill our flakey chive pastry shell. Served hot or cold. **\$22.00 per dozen**

Pear Blue Cheese Bruschetta – A new twist to an old tradition a sweet and savory Bruschetta, Anjou pears, shallots, apricots, tart apples are simmered with spices and topped with toasted pecans and blue cheese and served with our homemade crostini sticks! Served cold. **\$3.85 each**

Phone (360) 943-5555, Fax (36) 754-2422, E-mail us at catering@elysescatering.com

*Prices are subject to change and do not include sales tax, service fee or delivery charges.
 Onsite service is available at \$31.50 per hour per server. Rental linens and serviceware are available upon request.
 Custom menus are available upon request. Food services provided by Elyse's Catering, Inc. 360-943-5555.*