



ELITE CATERING & EVENTS, LLC

Some of our Signature Dishes

These items can be served as appetizers or entrees and customized to you dietary needs.

Fish & Grits

Corn Crusted Tilapia , Southern Cooked Grits, Ettoufee' and Herb Cheese Biscuits

Confit of Turkey

Turkey Shank Slow Cooked and Preseved in Natural Jus served with Candied Yams, Southern Cooked Greens and Turkey Cracklings

Tempura Calamari

Rustic Tomato Sauce, Parmesan-Peppercorn Ranch and Lemon Wedge

Woodland Mushrooms

Brandied Wild & Exotic Mushrooms and Goat Cheese Croutons

Lobster Raviolis Mille-Feuille

Crispy Raviolis Layered with Savory Lobster, Chervil Cream Cheese, Lemon Butter Sauce and Fried Herb Nage'

Almond Crusted Tilapia

with Grilled Vegetable Relish, Meuniere Butter Sauce and Shoestring Potatoes

Blue Cheese Glazed Beef Tournedos

Medallions of Beef Tenderloin with Bluecheese Glacage' served with Haricot Verte, Garlic Smashed Potatoes, Sundried Tomato Reduction Sauce and Potato Gaufrettes

Roasted and Baisted Quail

Stuffed with Smoked Bacon and Cornbread Dressing served with Grilled Vegetables, Roasted Red Pepper Reduction -topped with Cracked Black Pepper-Tarragon Hollandaise

Saute Shrimp Farfalle

with Truffle Red Pepper Butter, Roasted Pearl Onions, Tomato Concasse and Fried Herb Nage'

Mussels Limone

Mussels in the shell, lightly simmered with White Wine Lemon-Butter Broth

Crackling Roast Duck

1/2 Peking Stlye Duck with Citrus Glazed Yams, Rice-n-Peas, Natural Reduction-Black Bean Sauce



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Tempura Gouper

With Cornbread Stuffing, Butter Bean-Tomato Ragout and Jalepeno Hollandaise

Panko Crusted Crabcakes

With Rustic Remoulade, Organic Mixed Greens Tossed in Extra Virgin Olive Oil, Lemon Essence

Grilled Shrimp and Pesto Salad

Served with Baby Spinach, Sundried Tomato Vinagrette and Goat Cheese Croutons

Shrimp and Crab Stuffed Eggplant

With Tomato Ragout and Lemon Pepper Butter Sauce

Pernil of Roast Pork

Jasmine Rice, Red Bean Puree, Braised Yucca and Pork Cracklings.

Crab and Sweet Corn Beignets

Citrus Aioli and Mirliton-Melon Relish

Dry Rubbed Baby Back Ribs

Slow Cooked Baby Back Ribs, Candied Baked Beans, Pickled Cabbage Slaw
Soft Potato Rolls 1/2... Full...

Braised Beef Short Ribs

Jasmine Rice, Butter Bean-Tomato Ragout, Hot Iron Cornbread Pancakes

Hot Iron Seared Veal Chop

Oven-Dried Tomatoes- Wild & Exotic Mushroom Cream and Sizzled Leeks

Tuscan Baked Spaghetti

Italian Sausage, Garlic Cream, Meat Sauce and 3 Cheese Au Gratin

Roasted Italian Sausages

Saffron Garlic Smash Potatoes, Sundried Tomato Reduction Sauce and Sizzled Leeks

Chicken and White Bean Cassoulet

Southern Fried Chicken, Stew of Canellini Beans, Onions, Bell Peppers, Celery,
Andouille and Bacon served with Steamed Rice and Hot Iron Cornbread Pancakes

Seafood Sampler Trio

Shrimp Fritters, Basil Aoili, Panko Crabcake, Rustic Remoulade,
Smoked Salmon Rosette and Chive Sour Cream

Shrimp & Corn Chowder

Garnished with Shrimp Fritter, Creme Fraiche and Chives

Pan Seared Stipped Sea Bass

Served over Lobster and Leek Ragout Topped with Sizzled Leeks



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Ginger Scallion Chicken

With Baby Spinach, Tomato, Black Bean Lo Mein

Brown Stew Chicken

Served with Rice -n- Peas, Steamed Dumpling, Vegetable Jardiniere

Lobster Fried Rice

with Vegetable Eggroll and Sesame Soy Broth

Brown Stew Snapper

Rice -N- Peas, Fried Bananna, Steamed Dumpling, Vegetable Jardiniere

San Juan Frito Pollo

Chicken Marinated and Fried Crispy served with Grandules, Tostones and Mojo Dipping Sauce

Jamaican Pattie Trio

Beef, Chicken, Seafood paired with Rice-N-Peas and Plantain Chip

Port-au-Prince Griot

Marinated Pork Fried Crispy Served with Congris, Tostones and Pickled Cabbage Slaw

Bacalaitos Fritos

Savory Saltfish Fritters, Pickles Cabbage Slaw and Sofrito Butter Sauce

Fire Roasted Curry Chicken

Served with Jasmine Rice and Bonito Chips

A's Antipasta

Mortadella, Salami, Prosciutto, Fava Bean Relish, Grilled Artichoke Hearts, Almond Stuffed Olives, Grilled Vegetables, Roasted Red Pepper, Cured Salmon and Parmigiano Reggiano Cheese.

Real & Rustic Chicken Marsala

Half Free Range Chicken, Braised in Marsala Herb Broth served with Rustic-Tuscan Potatoes and Bell Peppers

Crab and Andouille Gumbo

Served with Steamed Rice and Fried Cornbread

Chicken and Andouille Gumbo

Served with Steamed Rice and Fried Cornbread

Alfred's Salad

Variety of Mixed Greens, Fine Herbs, Sundried Tomatos, Crumbled Blue Cheese
Extra Virgin Olive Oil, Balsamic Vinegar, Seasoned Croutons

Grilled Octopus Salad

Grilled Octopus marinated in Ginger Scallion-Chili Sauce
served with Fine Herb Nage, Bean Sprouts, Cilantro Coulis



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Seafood Ceviche

Shrimp, Squid, Mussels marinated in Natural Orange-Lime Juice, Cilantro, Garlic Extra Virgin Olive Oil served with Bonito Chips

Vegetable Egg Roll

with Miso-Soy Broth, Wasabi Smash Potato and Gioza Crisp

Desserts

Re-Constructed Cheesecake Ravioli

With Candied Almonds and Raspberry Coulis

Quattro Cookie Mille-Feuille

Homemade Chocolate Chip, Peanut Butter and Macadamia Nut Layered with Vanilla Bean Ice Cream finished with Almond Brittle

Study of Flans

A Trio of Custards Consisting of Sorell, Lime, Vanilla served with Sugar Crisps

Sweet Potato Torte

Served with Cinnamon Butter Pecan Ice Cream

Banana Pot Stickers

Paired with Coke CaCola Lime Dipping Sauce

Mama Rosa's Pound Cake

with Pistacio Icecream and Citrus Dust

We also offer
Breakfast, Lunch and Dinner

Soul Food

BBQ

Vegetarian

Super Foods, Kosher and Organic Available

Cooking Demos

Live Team Immersion Cooking Seminars

Contact us so that we can customize your menu and event today.



ELITE CATERING & EVENTS, LLC

MUNCHIES Live BBQ

By Chef Alfy and Elite Catering & Events LLC

Large Meals

Family Meal serves 2 to 4

includes 4 sides, garlic bread,
ribs, chop chicken and chop pork

\$28

Meat Platters serves 1 to 2 includes 2 sides & bread

*Chop Chicken and Chop Pork

\$12

*Ribs and Chop Chicken or Chop Pork

\$15

*Try all 3 meats for just

\$20



ELITE CATERING & EVENTS, LLC

MUNCHIES Live BBQ

BBQ Catering

For groups of 8 or more must pre-order

Includes sweet tea or lemonade garlic bread, your choice of meats and 3 sides

Sides Selections

Mac-N-Cheese, Yellow Rice & Black Beans,
Collard Greens, BBQ Beans, Apple Cole Slaw, Potato Salad

\$8 1 meat **\$10** 2 meat **\$15** 3 meat

Meat Selections

Chop Chicken Chop Pork Smoked Sausage, Smoked Turkey, Steak Stew,
Beef Brisket or Spare Ribs



ELITE CATERING & EVENTS, LLC

American Menu

Includes choice of 1 salad 1 meat (6oz), 2 sides, bread, beverage, desert
or choice of 1 salad, 2 meats (6oz), 2 sides, bread, beverage, desert

Salads

Garden, Coleslaw, Potato Salad or Three Bean Salad

Meat choices

Pot Roast, Burger, Hot Dog, Fried Fish, Grilled Fish, Meat Loaf, Liver and Onion,
Ham Steak, Grilled Sirloin Steak

Sides

Mashed Potatoes, Herb Roasted Potatoes, Collard Greens, Braised Cabbage,
Honey Cinnamon Carrots, Pole Beans, Black Eye Peas, BBQ Beans

Bread

Garlic, Buttermilk Biscuits, Corn Bread, Sliced White Bread, Sliced Wheat Bread

Beverages

Coke, Mountain Dew, 7 up, water, lemonade, sweet tea

Miniature Desserts



ELITE CATERING & EVENTS, LLC

Italian Menu

Includes choice of 1 salad, 1 meat (6oz), 2 sides, bread, beverage, desert
or choice of 1 salad, 2 meats (6oz), 2 sides, bread, beverage, desert

Salads

House, Caesar or Arugula

Meat choice

Chicken Marsala -boneless scaloppini chicken breast with marsala wine natural reduction sauce and crimini mushroom

Steak Pizzaiolo – tender steak in tomato, garlic, parsley and olive oil sauce.

Chicken Saltimbocca – chicken, prosciutto, sage.

Chicken Parmesan - breaded chicken breast, homemade marinara and trio fromaggi.

Pepper Seared Pork Chop with braised red cabbage and roasted apple butter

Sides

*Asparagus with butter, garlic, salt and pepper, *Sautéed kale, oil and garlic

*Green beans, butter salt and pepper, *Mushroom risotto

*Roasted vegetables risotto

Side Pasta

Pasta Amatriciana – tomato sauce, prosciutto, pancetta, parmesan, crushed red pepper

Penne aurora – marinara sauce, béchamel

Tuscan baked spaghetti – Italian sausage, garlic, cream, tomato, 3 cheeses.

Bread

Italian, Ciabatta, Crostini

Beverages

Coke, Mountain Dew, 7 up, water, lemonade, sweet tea

Miniature Desserts



ELITE CATERING & EVENTS, LLC

South West/Mexican Menu

Includes choice of 1 salad 1 meat (6oz), 2 sides, bread, beverages, desert
or choice of 1 salad, 2 meat (6oz), 2 sides, bread, beverage, desert

Salads

Southwest Salad, Sweet Corn Cabbage Slaw

Meat choices

Poblano stuffed peppers with beef, rice and cheese in a tomato sauce

Burritos warm tortilla stuffed with rice, beans, chicken or pork, pico de gallo, lettuce

Tacos hard tortilla shell with fish, beef or chicken, guacamole and Pico de Gallo

Fajitas beef, chicken or pork

Tamales stuffed corn meal beef, chicken or pork

Sides

Fried beans, South West rice (bell pepper, onion, garlic, cilantro), Sweet corn mock
choux (roasted cream corn), grilled vegetables (roasted poblano, tomatoes, onion,
carrot, zucchini)

Beverages

Coke, Mountain Dew, 7 up, water, lemonade, sweet tea.

Miniature Desserts



ELITE CATERING & EVENTS, LLC

BBQ Menu

Includes choice of 1 salad 1 meat (6oz), 2 sides, bread, beverages, desert
or choice of 1 salad, 2 meats (6oz), 2 sides, bread, beverage, desert

Salads: Garden or Cesar

Meat choices

Chop Chicken, Chop Pork, Ribs, Smoked Wings, Beef Brisket, Smoked Turkey,

Polish Sausage Pepper & Onion

Sides

Yellow Rice & Black Beans, BBQ Beans, Mac & Cheese

Collard Greens, Green Beans, Potato Salad, Apple Coleslaw

Bread

Garlic Bread, White Bread, Wheat Bread, Corn Bread

Beverages

Coke, Mountain Dew, 7 up, water, lemonade, sweet tea.

Miniature Desserts



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