



PASSED HOT HOR D'OEUVRES

Mini Reuben's w/House-Made Thousand Island

Grilled Teriyaki Chicken & Pineapple

Beef Picadillo Empanadas w/Salsa Verde

Mini Crab Cakes w/Sweet Chili Dipping Sauce

Italian Meatball Sliders w/Melted Mozzarella

BBQ Pulled Pork Sliders Topped w/Gorgonzola Bacon Slaw

Lobster Bisque Shooter w/a Chilled Lobster Skewer

Cherry, Apricot, or Fig & Brie Tartlets

Teriyaki Bacon Wrapped Chicken w/Pineapple Habanero Glaze

Bacon Wrapped Scallops

Stuffed Mushrooms w/Garlic Buttered Bread Crumbs, Prosciutto & Pecorino Romano

Stuffed Mushrooms w/Sausage & Mascarpone Cheese

Lollipop Chinese Char Siu Lamb Chops

Garlic & Herb Chicken Skewers

Pigs n' Puff Pastry

Tenderloin Bites Wrapped in Bacon Resting on a Bed of Caramelized Onions Kissed w/Feta Cheese

Coconut Shrimp or Chicken w/Orange Marmalade Dipping Sauce

Lollipop Baby Lamb Chops w/Garlic Rosemary Sauce

Mini Potato Pancakes w/Crème Fraiche & Dill

Mini Grilled Cheese w/Tomato Soup Shooter

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Sweet & Sour Meatballs on a Pretzel Stick

Pear, Bacon, Melted Cheddar on Brioche

Teriyaki Bacon Wrapped Chicken Skewers

Pulled Brisket on a Mini Jalapeno Corn Muffin

Polenta w/Ratatouille

Saucy Asian Meatballs

Fromage Fort

Clams Oreganata

Fried Chicken & Mini Waffles w/a Hot Honey Kiss

Baked Stuffed Mushrooms w/ Jumbo Lump Crab Meat

Spanakopita in Phyllo Tarts



TABLE PRESENTATIONS

Seafood Tower

Roasted Shrimp, Raw Clams & Oysters on the Half Shell Lemon, Assorted Spicy Sauces

Creamy Brie Dip w/Artichokes & Jumbo Lump Crab Meat

Dried Cherries, Pecans & Rosemary Brie en Croute

Baked Goat Cheese w/ Cream Cheese, Parmesan Topped w/Balsamic Tomatoes

Seasonal Fresh Fruit & Cheese Display

Antipasto Presentation, Salami, Prosciutto, Sopressata, Capicola, Pepperoncini, Mixed Olives, Artichoke Hearts, Roasted Peppers, Giardiniera, Grilled Portabella Mushrooms, Gourmet Cheeses

Fresh Vegetable Crudité w/a Danish Blue Cheese Dip

***Shell on Seafood Display Marinated in Garlic, Lemon & Lime Vinaigrette
Shrimp, Mussels, Clams, and Scallops***

Charcuterie Board w/Sweet and Sharp Mustard

Vegetarian Delight Dips, Hummus, and Tapenades

Fresh Seasonal Grilled Veggies

Smoked Salmon w/Capers, Onion, Chopped Egg & Crème Fraiche

Trio of Shrimp, Lobster & Jumbo Lump Crab Meat Salads in Mini Croissant

Bocadillos Mediterraneo

A fine selection of Italian Cured Meats-Marinated Mozzarella-Arugula & Mediterranean Herbed Oil



PASSED COLD HOR D'OEUVRES

Lobster Bruschetta (MP)

Crostini topped w/Goat Cheese, Pear, Strawberry and Honey Drizzle

Shrimp Ceviche Shooter w/a Plantain Chip

Garlic & Herb Bruschetta

Sopressata Coronettes w/Radicchio, Pepperoncini & Goat Cheese

Ahi Tuna on a Wonton w/Soy Wasabi Slaw

Roasted Jumbo Shrimp Cocktail w/ Spicy Cocktail Sauce

Ale n Apricots, Ale Soaked Apricots Stuffed w/Gorgonzola, & Honey Glazed Pecans

Strawberry, Gorgonzola, & Chive Bruschetta

Mini Shrimp Rolls

Sun Dried Tomato, Tri-Colored Tortellini, Black Olive, Antipasto Skewers Wrapped w Prosciutto

Baguette w/Goat Cheese, Smokey Bacon w/ a Maple Drizzle

Steak Crostini w/Bleu Cheese Horseradish Cream Sauce & Caramelized Onions

Garlic Marinated Tomato Basil & Mozzarella on Mini Picks

Creamy Gorgonzola Endive Boats w/Cranberry & Candied Walnuts

Salmon Lollypops w/Dill

Garlic Herb Marinated Mozzarella Wrapped In Prosciutto

Tuna Tataki Rolled in Black & White Sesame Seeds

Watermelon, Feta, Cucumber w/ a Balsamic Drizzle

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Crème Fraiche Smoked Salmon & Basil Rolls

Cucumber Cups w/Asian Slaw w/Soy Wasabi Dressing

Pistachio Crusted Goat Cheese on Artisan Cracker

Smoked Salmon Quesadillas

Wasabi Deviled Eggs

Bacon & Romaine Skewers w/Blue Cheese Dressing

Bacon Wrapped Water Chestnuts

Figs w/Balsamic Glaze, Gorgonzola w/ Prosciutto

Apricots w/Mascarpone Wrapped in Prosciutto

Honey Walnut Goat Cheese on Toasted Crostini

Cranberry Pesto Goat Cheese Crostini

Shrimp or Chicken Salad in Mini Cucumber Cups

Cranberry Pecan Chicken Salad in Phyllo Tartlets

Seasonal Fresh Fruit & Cheese Skewers



GOURMET SALADS

Accompanied by Artisan Rolls & Butter

Spinach-Orange w/Toasted Walnuts

*Baby Spinach, Orange, Red Onion, Toasted Walnuts,
Crumbled Gorgonzola w/White Balsamic Dijon Vinaigrette*

Gorgonzola-Pear Mesclun

*Spring Mix, Pears, lemon juice, Toasted Pecans,
Crumbled Gorgonzola, w/Raspberry Vinaigrette*

Mini Spinach-Artichoke Blue Cheesecakes w/Mixed Greens

Baby Mixed Greens, Blue Cheese Dressing

Baby Greens w/ Strawberries and Pistachios

*Baby Mixed Greens, Sliced Strawberries, Roasted Salted
Pistachios w/Orange Honey Dijon Vinaigrette*

Watermelon Salad w/ Arugula and Cucumbers

*Arugula, Watermelon Sliced Baby Cucumber, Crumbled
Feta w/Balsamic Vinaigrette*

Caesar Salad

*Romaine Heart, Toasted Country Bread, Garlic,
Anchovies, Dijon Mustard, Lemon, Shaved Parmigiano-Reggiano*

Lettuce Wedges w/ Blue Cheese Dressing

*Iceberg Lettuce, Crumbled Bacon, Diced Fresh Tomato,
w/ Blue Cheese Dressing*

Grilled Steak and Peach Salad

*Grilled Steak, Grilled Peaches, Chives, Baby Mesclun Greens,
Blue Cheese Crumbles w/Raspberry Balsamic Vinaigrette*



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Elegant Events
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STATION PRESENTATIONS

Build Your "Own" Salad

Baby Mesclun Greens, Spinach, Romaine Hearts, Yellow & Red Tomatoes, Artichoke Hearts, Cucumbers, Shredded Carrot, Red & Green Peppers, Red Onions, Fresh Mushrooms, Shredded Sharp Cheddar Cheese, Blue Cheese Crumbles, Feta Cheese, Craisins, Candied Walnuts, Bacon Crumbles, Croutons, Olives, Roasted Peppers, w/your choice of dressings

Pasta Presentations

***Seafood Fra Diablo, Clams, Mussels, Shrimp, Scallops over Angel Hair Pasta
Penne A La Vodka***

***Angel Hair Pasta in a Garlic Basil Marinara, Dusted with Pecorino Romano
Jumbo Shrimp Scampi over Linguini***

***Spaghetti Ragu A La Bolognese
Fettuccini Alfredo***

***4 Cheeses Mac and Cheese
Pasta Primavera***

Stuffed Shells w/Cheese or Bolognese w/ Choice of Ala Vodka, or Garlic Basil Marinara

Starch Presentations

Asian Noodle Salad

Garlic Mashed Potatoes

Tri Colored Roasted Potatoes

Duchess Potatoes

Roasted Sweet Potatoes w/Balsamic Drizzle finished w/Gorgonzola Crumbles

Rice Pilaf w/Baby Peas

Mushroom Parmesan Risotto

Black Beans and Rice

Stuffed Baked Potato or Mashed Potato in a Martini Glass

Sauteed Mushrooms, Broccoli, Bacon, Cheddar or Blue Cheese

Caramelized Onion, Brown Gravy, Bolognese, Sour Cream, Butter, Chives

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Chicken Presentations

Chicken w/Lemon Cream Sauce

Stuffed Breast of Chicken w/Sauteed Mushrooms, Prosciutto, Asiago Cheese

Topped w/ Garlic Butter Bread Crumbs

Chicken w/Lemon & Thyme in a White Wine Reduction

Stuffed Breast of Chicken w/Spinach, Sundried Tomatoes and Goat Cheese w/Balsamic Drizzle

Chicken a la Vodka

Chicken Picatta

Brie and Apricot Stuffed Chicken

Mediterranean Chicken w/Black Olives, Tomatoes & Feta Cheese

Chicken Marsala

Chicken Parmesan

Apricot or Mango Glazed Grilled Chicken Breasts

Carved By Our Chef

Spiral Cut Honey Baked Ham w/ Honey Mustard

Fresh Roasted Breast of Turkey w/Orange Cranberry Compote or Turkey Gravy

Roasted Beef Tenderloin w/Horseradish Cream Sauce or Chimmichurri or Demi Glace'

Roast Prime Rib of Beef w/ Natural Au Jus

Whole New York Strip Roast w/Natural Au Jus

Grilled Pork Tenderloin w/Caramelized Onions in a Natural Au Jus

Stuffed Pork Tenderloin w/Bacon, Sausage, and Apple w/Riesling Sauce

Seafood Presentations

Whole Salmon Presentation, Dill, Lemon, White Wine, Herbs

Shrimp & Scallop Skewers w/a Mango Beurre Blanc

Shrimp Stuffed w/Crabmeat

Jumbo Lump Crab Cakes

Jumbo Conch Cakes

Crabmeat Stuffed Tilapia

Fresh Seasonal Fish, Sauteed, Baked or Grilled

Lobsters, Stone Crabs, King Crab @ Market Price

Vegetable Presentations

Asian Green Beans w/Sesame Oil and Soy Sauce

Roasted Root Vegetables

Brussel Sprouts, Cauliflower, Golden Beets, and Organic Tri-Colored Carrots Massaged with Olive Oil

Grilled Seasonal Vegetables

Tri-Color Baby Carrots

Green Beans Almandine

Asparagus w/White Wine, Butter & Garlic

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Vegetarian Presentations

***Stuffed Portobello Mushroom w/Spinach, Sundried Tomatoes,
Artichokes and Feta***

***Squash Wellington, Roasted Butternut Squash and Mushroom
Duxelle Wrapped in French Puff Pastry***

***Spinach-Artichoke Rollatini w/Cheddar, Mozzarella & Parmesan Cheeses
Butternut Squash "Meatloaf"***

Tomato Charred Gruyere Casserole

Celery Root, Potato and Pear Gratin

Shaved Zucchini w/ Ricotta & Walnuts

Cannellini Beans w/Wilted Spinach, Baby Portabellas, Garlicky Herbed Lemon Sauce



Chef Attended Action Stations

Pasta Station

(Choose Two Sauces)

Penne or Bowtie

Garlic Basil Marinara, Alfredo, Scampi Sauce, Ala Vodka, or Bolognese

May add any of the following:

Lobster (MP), Shrimp, Sausage, Chicken, Crab, Ham, Prosciutto, Bacon, or Veggies

Slider Bar

Mini Beef Burgers on Slider Rolls w/Toppings to Include: Onions,

Pickles, Banana Peppers, Tomatoes, Lettuce, Cheddar Cheeses

Served w/Assorted Flavored Chip Bar

Stir-Fry Station

Chicken, Beef, Shrimp or Tofu

Wok Seared, Broccoli, Snow Peas, Carrots, Baby Corn, Sprouts,

Mushrooms, Served in Take-Out Chinese Food Containers w/Chopsticks

Grilling Station

Chicken, Beef or Shrimp

Fresh Seasonal Veggies on

Bamboo Skewers, Grilled to Perfection

Taco Bar

Chicken, Ground Beef, Pork, Fish, or Steak

Chipotle Lime Aioli, Corn and Flour Tortilla, Lettuce or

Cabbage Slaw, Tomato & Avocado Salsa, Corn & Black Bean

Or Mango Salsa, Cilantro and Fresh Limes

Ramen Bar

Shoyu Ramen Broth w/ the Following Add-ins:

Soft Boiled Eggs, Rice Noodles, Shrimp, Chicken, Ground Pork,

Bok Choy, Green Onions, Mushrooms, Bamboo Shoots, Sprouts,

Sesame Oil, Chili Oil, Fresh Ginger, Cilantro, Jalapeno



Happy Endings!!

Milk Shake Martini Station

***Chocolate & Vanilla Milk Shakes Served in Martini Glasses w Toppings to Include:
Crushed Heath Bars, M & M's, Oreo Cookies, Rainbow & Chocolate Sprinkles,
Malted Milk Balls, Reese's Pieces, Maraschino Cherries***

The Candy Buffet

***What Fun! Let your Guests Loose in a Candy Store of
Nostalgic Favorites, Such as Tesla Twist Pops, Puffy Poles,
Orange Mini Chocolate Balls, Rock Candy Swizzle Sticks,
Jordan Almonds and Every Ones Favorite M &M's plus many More!***

The Sweet Spot Station

***Double Chocolate Brownies, Cream Puffs, Chocolate Eclairs, Gourmet Chocolate Chunk Cookies,
Mini Cheesecakes and Mini Cannolis***

Coffee Bar

***Gourmet Fresh Brewed Coffee
Cream and Sugar
Vanilla, Caramel, and Pumpkin Flavor Shots
Whipped Cream
Cinnamon Sugar
Biscotti***

A Vegan menu is available upon request!