

CATERING & CULINARY SERVICES



CATERING & CULINARY SERVICES

ELEVATED BRUNCH BUFFET

STAFFING CHARGES ARE SEPARATE FROM MENU PRICING

- V | VEGETARIAN - VG | VEGAN - GF | GLUTEN FREE - 40 PERSON PARTY MINIMUM



 **BISCUITS AND GRAVY BREAKFAST \$28 PP**
Light & Fluffy Biscuits | Creamy Sausage Gravy |
Scrambled Eggs | Potatoes

 **CLASSIC BREAKFAST - SERVED WITH TOAST | \$28 PP**
Scrambled Eggs | Bacon & Sausage | Potatoes

BRUNCH ADD ONS

 **BRUNCH BITES \$8 PER PERSON**

Breakfast Burrito Bites | Mini Biscuit Sandwich | Mini Chicken
& Waffles | Mini Avocado Toast | Mini Frittata | Assorted Fruit

MINI BISCUITS SANDWICH

Pulled Pork | Sweet Spicy Mayo | Avocado | Bacon Bits

MINI CHICKEN AND WAFFLES

Spicy Maple | Fried Chicken | Light & Fluffy Waffles

MINI FRITTATA

Spinach | Feta | Tomatoes

 **SWEETS \$6 PER PERSON**

OVERNIGHT OATS

Cinnamon | Agave | Granola | Fresh Fruit

YOGURT PARFAIT

Granola | Local Honey | Fresh Fruit

CARROT CAKE MUFFIN

PANCAKES

FRENCH TOAST SHOOTERS

*CONSUMING RAW OR UNDERCOOKED MEATS, POULTRY, SEAFOOD,
SHELLFISH, OR EGGS MAY INCREASE YOUR RISK OF FOOD BORNE ILLNESSES,
ESPECIALLY IF YOU HAVE CERTAIN MEDICAL CONDITIONS.

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CATERING & CULINARY SERVICES

ELEVATED WEDDING BUFFET

STAFFING CHARGES ARE SEPARATE FROM MENU PRICING | PRICING STARTS AT \$35 PER PERSON

GS | GLUTEN SENSITIVE - V | VEGETARIAN - VG | VEGAN - DF | DAIRY - FREE

1 APPETIZER STATION

ONE APPETIZER -

Choice of One Appetizer (Additional charges for Premium Appetizers)

2 SALAD | CHOOSE 1

CHOICE OF ONE SALAD -

Choice of Any Salad On The Menu

3 SIDES | CHOOSE 1

ROASTED VEGETABLE | GF

ROASTED BRUSSEL SPROUTS PARMESAN AGE BALSAMIC | GF

CREAMY MASHED POTATOES | GF

MAC & CHEESE

HERB BABY POTATOES | GF

4 ENTREE | CHOOSE 1

BAKED CHICKEN ALFREDO* | GF AV

Grilled Chicken Breast | Parmesan Cream Sauce

PENNE ARRIBIATA

Spicy Marinara Sauce | Fresh Basil | Parmesan

PENNE ALLA VODKA

Rich Tomato Cream Sauce | Parmesan

CHICKEN MARSALA

Mushroom | Sun Dried Tomatoes | Creamy Mashed Potatoes | Charred Broccolini

PERUVIAN ROASTED CHICKEN

Pesto Baby Potatoes | Asparagus

ADDITIONAL ADD ONS:

- \$7 PP | Appetizers
- \$7 PP | Desserts
- \$7 PP | Additional Sides
- \$10 PP | Additional Protein

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CATERING AND CULINARY SERVICES

CLASSIC BUFFET

FIND OUR SPECIAL MENUS LIKE OUR CHEF'S CURATED MENU ON PAGE 5 & ITALIAN CUISINE MENU ON PAGE 9.
\$45 PER PERSON - CHARGES ARE SUBJECT TO CHANGE WITH ADDITIONAL ADD ONS

BUFFET DINNER SERVICE- \$45 PER PERSON

CLASSIC BUFFET

ALL MENUS INCLUDE FRESH BAKED ROLLS & BUTTER

Choice of One Display or Passed Appetizer

One Salad

One Entree

Two Premium Side Dishes

CLASSIC BUFFET ADD ONS

Additional Appetizer - **\$7 Per Person**

Additional Entree - **\$12 Per Person**

Additional Premium Side - **\$7 Per Person**



MENU PRICING REFLECTS FOOD COST ONLY. OTHER FEES WILL APPLY.

CATERING AND CULINARY SERVICES

COLD APPETIZERS

- V | VEGETARIAN - VG | VEGAN - GF | GLUTEN FREE - AV | AVAILABLE -

3 APPS - \$25 PER PERSON / 4 APPS - \$32 PER PERSON - ADDITIONAL APPETIZERS ARE \$7 PER PERSON

PASSED ONLY APPETIZERS ARE SUBJECT TO ADDITIONAL CHARGES



SHRIMP CEVICHE* | GF PASSED ONLY + 3

Tender Shrimp | Citrus Marinade | Tomatoes
Cucumber | Onions | Crispy Tortillas Chips

CHICKEN SALAD CUCUMBER CUPS* | GF

Fresh Chicken Salad | Cherry Tomatoes | Bacon Bits



CAPRESE SKEWER | V

Juicy Tomatoes | Creamy Mozzarella | Fresh Basil
Basil Pesto | Balsamic Glaze

SALMON TARTAR* | PASSED ONLY + 3

Raw Salmon | Fresh Combination of Citrus and Herbs

CHARCUTERIE BOARD / CONES* | GF AV

Blend of Delicate Italian Meats | Assorted Cheeses |
Toasted Bread Crackers | Fruits | Chef's Jam

MINI AVOCADO TOAST

Toasted Bread | Feta | Roasted Tomatoes | Balsamic Glaze



HUMMUS PLATTER | GF

Olive Tapenade | Pita Bread | Raw Vegetables

AHI POKE* | GF | PASSED ONLY + 3

Marinated Ahi Tuna | Diced Avocado | Asian Flavoring | Soy | Ginger |
Sesame Seed

CRUDITÉ PLATTER | GF

heirloom Tomatoes | Cucumbers | Bell Peppers

TOASTED BAGUETTE

Whipped Ricotta | Roasted Tomatoes | Green Olive Tapenade

BRUSCHETTA | PIECE OF TUSCANY

Tomatoes | Basil | Fresh Mozzarella | Olive Oil |
Perfectly Toasted Ciabatta

CUCUMBER FETA BITES | GF

Baby Cucumbers | Watermelon | Lemon Zest

DEVILED EGGS* | GF

Creamy Yolk Mixture | De Parma Crispy Prosciutto |
Dusting of Smoked Paprika

APPLE AND BRIE CROSTINI | PASSED ONLY + 3

Housemade Fig Jam | Arugula Aged Balsamic



BEEF CARPACCIO CROSTINI* | PASSED ONLY + 3

Thinly Sliced Beef Tender Lion | Smoked Garlic Aioli |
Micro Greens | Crispy Parmesan

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HOT APPETIZERS

- V | VEGETARIAN - VG | VEGAN - GF | GLUTEN FREE - AV | AVAILABLE -

3 APPS - \$25 PER PERSON / 4 APPS - \$32 PER PERSON - ADDITIONAL APPETIZERS ARE \$7 PER PERSON

PASSED ONLY APPETIZERS ARE SUBJECT TO ADDITIONAL CHARGES



CHEESEBURGER SLIDERS*

Melted Cheese on a Beef Patty | Tomatoes | Lettuce |
Pickled Onion | Chef's Sauce

BUTTERMILK CRISPY CHICKEN BITES* | GF | AV

Juicy Chicken | Spicy Ranch | Drizzle of Local Honey

BUFFALO CHICKEN MEATBALLS* | GF | PASSED ONLY +3

Spicy and Light Breadcrumbed Chicken Stuffed with Blue Cheese

SPINACH ARTICHOKE DIP* | GF | AV

Combination of Cheeses | Spinach | Artichoke | Toasted
Bread | House Chips

MEATBALLS* | GF

Colorado Angus Beef | Infused Spices and Herbs | Rich
Marinara Sauce

PORK SLIDERS*

Slow Braised Pork Shoulder | Sweet & Tangy BBQ Sauce |
Coleslaw | Ranch

PREZTEL BITES

Delicate Pretzel with a Pinch of Salt | Aged Cheddar Sauce |
Honey Mustard

CHIPS & QUESO

Mexican Classic Perfect for Any Occasion

MEXICAN CORN SKEWERS

Sweet Corn | Secret Sauce | Cojita Cheese

ARANCINI | GF | PASSED ONLY +3

Fried Risotto Ball | Mozzarella | Touch of Spicy Marinara

CHICKEN WINGS* | GF

Local Crispy Wings | Buffalo, Nashville, Citrus Cajon, or
BBQ | Served with Ranch or Blue Cheese

SWEET POTATO CROQUETTES | GF | PASSED ONLY +3

Crispy and Creamy Sweet Potato Croquette | Smoked Aioli

FRIED ARTICHOKE | GF | PASSED ONLY +3

Lightly Fried artichoke | Lemon Caper Aioli

CRAB & EGGPLANT CAKES* | GF | PASSED ONLY =3

Bite-Sized Tender Lumps of Crab Meat | Cucumber Apple
Salad | Tangerine Beurre Blanc Sauce

SPICY HONEY CHOLULA BRUSSEL SPROUTS | GF

Spicy & Sweet Brussel Sprouts | Cilantro

BACON WRAPPED SHRIMP* | GF | PASSED ONLY =3

Crispy Bacon | Shrimp | Tangy BBQ Sauce | Savory &
Sweet

GRILLED CHEESE & CHERRY TOMATO SOUP

A Beloved Classic

MINI CHICKEN & WAFFLE BITES*

Sweet & Savory | Spicy Maple Syrup





CATERING & CULINARY SERVICES

SALADS

CEASAR AND FRESH GARDEN SALAD INCLUDED WITH SELECT PACKAGES
V | VEGETARIAN - VG | VEGAN - GF | GLUTEN FREE - AV | AVAILABLE -
ALL ADDITIONAL SALADS ARE \$7 PER PERSON



 BEET SALAD | GF

Marinated Roasted Beets | Oranges | Cherry Tomatoes |
Onions | Goat Cheese Champagne Vinaigrette

 CAESAR SALAD | GF

Romaine, Focaccia Croutons, Parmesan

 FRESH GARDEN SALAD | GF

Greens | Tomatoes | Cucumbers | Carrots | Onions |
Choice of dressing

 WINTER SALAD | GF

Greens | Butternut Squash | Spicy Nuts | Goat Cheese |
Pepitas Agave Vinaigrette

 GREEK SALAD | GF

Cucumber | Feta | Olives | Red Onions | Tomatoes |
Red Wine Dressing

 ITALIAN CAPRESE SALAD | GF

Fresh Tomatoes | Mozzarella | Basil Extra Virgin
Olive Oil Balsamic Glaze

 STRAWBERRY AND SPINACH SALAD | GF

Toasted Almonds | Goat Cheese | Onions | White
Balsamic

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CATERING & CULINARY SERVICES

CLASSIC ENTRÉES

- V | VEGETARIAN - VG | VEGAN - GF | GLUTEN FREE - AV | AVAILABLE - ANY ADDITIONAL



CHICKEN MARSALA¹ GF AV

Pan-Fried Chicken | Mushrooms | Tomatoes | Marsala Sauce



MARINATED GRILLED STEAK



BRAISED SHORT RIB¹ | GF + 10 PER PERSON

18 Hour Red Wine Braised Short Rib



LEMON HERB CHICKEN¹ | GF

Pan-Fried Chicken Breast | Lemon Butter Sauce | Fresh Herb



HOUSEMADE LASAGNA

Bolognese Sauce | Béchamel | Mozzarella | Parmesan



BAKED CHICKEN ALFREDO¹ | GF AV

Grilled Chicken Breast | Parmesan Cream Sauce



RIGATONI BOLOGNESE¹

8 Hour Red Wine Braised Meat Sauce | Parmesan | Fresh Basil



CHICKEN PARMESAN¹ | GF

Lightly Breaded Chicken Breast | Fresh Tomatoes Sauce | Mozzarella | Parmesan



CITRUS ROASTED SALMON¹ | GF

Roasted Salmon | Lemon Butter | Fresh Herbs



ROASTED PORK LOIN¹ | GF

Pork Loin | Au Jus | Herbs | Spices



CHICKEN PICCATA¹ | GF

Chicken Breast | Artichoke Hearts | Lemon Butter Caper Sauce



BBQ PULLED PORK¹ | GF

Tender and Succulent BBQ Pulled Pork



PENNE ARRIBIATA

Spicy Marinara Sauce | Fresh Basil | Parmesan



PENNE ALLA VODKA

Rich Tomato Cream Sauce | Parmesan



PESTO STUFFED CHICKEN¹ | GF

Chicken Breast Stuffed with Fresh Mozzarella | Creamy Pesto Sauce



CREAMY SALMON PASTA¹

Seared Salmon | Creamy Dill Sauce

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CATERING & CULINARY SERVICES

PIZZA

EACH PIZZA IS ARTISANALLY CRAFTED FRESHLY MADE PIZZAS
- V | VEGETARIAN - VG | VEGAN - GF | GLUTEN FREE - AV | AVAILABLE -
EACH PIZZA SERVES 4 PEOPLE



 MARGHERITA PIZZA \$20 / PIZZA

Fresh Tomato | Fresh Basil | Mozzarella |
Fresh Mozzarella | Olive Oil

SAUSAGE PIZZA* \$22 / PIZZA

 Spicy Sausage | Charred Peppers | Mozzarella

PEPPERONI PIZZA* \$22 / PIZZA

 Pepperoni | Mozzarella | Fresh Oregano

 - BUILD YOUR OWN - \$20 / PIZZA

PROTEIN (\$2 PER PROTEIN)

Pepperoni* | Sausage* | Meatballs*

TOPPINGS (\$1 PER TOPPING)

Peppers | Mushrooms | Onions | Olives |
Tomatoes | Spinach



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CATERING & CULINARY SERVICES

VEGETARIAN ENTRÉES

- V | VEGETARIAN - VG | VEGAN - GF | GLUTEN FREE - AV | AVAILABLE -

🏔️ SWEET POTATO ENCHILADA | GF

Guacamole | Black Bean Salsa | Red Chile

🏔️ VEGGIE LASAGNA

🏔️ EGGPLANT PARMESAN | GF

Lightly Breaded Eggplant | Marinara | Mozzarella
| Parmesan

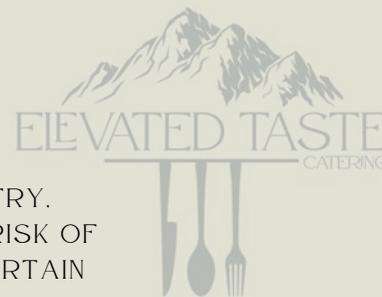
🏔️ ROASTED CAULIFLOWER STEAK | GF

🏔️ STAFFE ZUCCHINI | GF

Delicious Stuffing of Vegetables and Cheese



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FROM THE GRILL

- V | VEGETARIAN - VG | VEGAN - GF | GLUTEN FREE - AV | AVAILABLE -



CLASSIC CUTS:

THESE STEAKS ARE INCLUDED IN CERTAIN PACKAGE PRICES

MARINATE GRILLED STEAK* + 10 PER PERSON

GRILLED CHICKEN BREAST* + 10 PER PERSON

PORK CHOPS* + 10 PER PERSON

FLANK STEAK* + 10 PER PERSON

NY STRIP* + 10 PER PERSON

PRIME CUTS:

GRILLED SALMON* + 12 PER PERSON

BEEF TENDER LOIN* + 15 PER PERSON

RIBEYE* + 12 PER PERSON

PRIME RIB* + 14 PER PERSON

LAMB* + 15 PER PERSON



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CATERING & CULINARY SERVICES

PREMIUM SIDE DISHES

- V | VEGETARIAN - VG | VEGAN - GF | GLUTEN FREE - AV | AVAILABLE

 ROASTED VEGETABLE | GF

ROASTED BRUSSEL SPROUTS PARMESAN AGE BALSAMIC | GF

CREAMY MASHED POTATOES | GF

MAC & CHEESE

HERB BABY POTATOES | GF

 GREEN BEANS | GF

CHARRED BROCCOLINI | GF

SPANISH RICE | GF

PASTA SALAD

Noodles | Broccoli | Red Peppers | Tomatoes | Olives | Italian Dressing

 POTATO CAULIFLOWER AU GRATIN | GF

RISOTTO

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CATERING & CULINARY SERVICES

DESSERTS

GS | GLUTEN SENSITIVE - V | VEGETARIAN - VG | VEGAN - DF | DAIRY - FREE

CARROT CAKE | GF

SALTED CARAMEL CHOCOLATE MOUSSE | GF

SEASONAL CHEESECAKE

VANILLA CREME BRÛLÉE | GF

WHITE CHOCOLATE WEDDING CAKE

CHOCOLATE TARTE

LEMON MERENGUE BAR

COFFEE PANNA COTA | GF

PEANUT BUTTER CHOCOLATE MOUSSE | GF

CANNOLI

TIRAMISO

S'MORES

FERRERO SHOT GLASS | GF

COOKIE PLATTER

FLOURLESS BROWNIE

CHOCOLATE MARQUISE | GF

TRÉS LECHES CAKE



UNDECORATED SHEET CAKE - VANILLA | CHOCOLATE | CARROT CAKE

Gluten Free Available

50 Person Sheet Cake 175 | 250 GF

100 Person Sheet Cake 350 | 500 GF

150 Person Sheet Cake 525 | 750 GF



ASK YOUR DESIGNER ABOUT OUR CAKE OPTIONS.

- V | VEGETARIAN - VG | VEGAN - GF | GLUTEN FREE -

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CONTACT: info@elevatedtastecatering.com

720-557-9644