

# Elegant Menus

- These are just a few samples of menu items Eclectic Elegance Events can bring to your next event. If you don't see what you want we can create it for you, our well seasoned chef's are standing by to assist you in anyway.
- Set the mood. Event design is just as important as the food so that is why we have a design team ready to assist you with bringing your event to life.





# Small Bites

Perfect alone or before  
any dinner

- Burrata, smoked tomato coulis, zucchini strands, basil oil
  - Squash shooters, butternut puree, cream dollop, amarena syrup
  - Baby portobellos, Italian sausage, mascarpone, parmesan, arugula pesto
  - Glazed short rib, gorgonzola mousse + polenta cake
  - Jewel yam, corn & sweet corn fritters + siracha crema
  - Argentinian lamb bites + chimichurri bbq sauce
  - Smoked salmon-black crostini mousse tower
  - Shrimp, red pepper & corn blini + chili lime mousse
  - Petite baked potato slices, bacon-brioche crust + chive crème fraiche
  - Duck Confit, Fig Marmalade, Sheep's Skyr, Mint Julienne, Compressed Puff Pastry
  - Porcini rubbed filet bites, sautéed mushroom + mustard crème crostini
  - Rubeen rolls, pastrami, saurkraut and swiss wrapped in wonton and lightly fried, roasted tomato aioli
  - Crab croquettes, lump crab, red bell pepper, fontina, bechamel, romesco
  - Ahi tuna, ponzu, sesame oil, scallion, wonton crisp, citrus zest + seaweed wrap
  - Poached jumbo prawns, avocado cream, roasted tomato + microcilantro
  - Squash shooters, butternut puree, cream dollop + amarena syrup
- Bourbon Glazed Pork Belly Bites; Chive Crème Fraiche
  - Buffalo Chicken Meatballs, Blue Cheese, Bbq Potato Chip Crumbs
  - Hush puppy style crab beignets, red pepper remoulade
  - Gabe's fried chicken bites, mini waffles + maple marscapone
  - Smoked scallop sates, shiitake mushrooms, snow peas, sesame ginger glaze
  - Chicken tostadas, lime crema, cotija cheese, pickled jalapenos



# Winter Salads

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- **The Really Good Chopped Salad** iceberg lettuce, bacon lardons, gorgonzola, chopped tomato, cucumber, white beans, avocado, apple cider vinaigrette
- **The Waldorf** baby spinach, toasted walnuts, red grapes, poached apple, celery, buttermilk vinaigrette
- **The Caprese** house pulled mozzarella, blistered cherry tomatoes, grilled zucchini leaves, baby greens, basil vinaigrette, pomegranate reduction
- **The Nicoise** ventresca tuna, soft boiled egg, haricot verts, castleveltrano olives, yukon gold potato, vine ripe tomato, butter lettuce, honey lemon vinaigrette
- **The Verde** baby arugula, roasted baby bells, red onion, roasted eggplant, Fruition Farms feta, tahini vinaigrette
- **The Greek** romaine cucumbers, tomatoes, peppers, smoked almonds, mint, oregano & basil





# Entrees

Meat, Poultry, Fish + Vegetarian



## Meat

### Beef

- Moroccan Lamb Shank- Lamb Shank, Vegetables, Bouillon, Chickpeas, Caramelized Onions, Moroccan Spices And Raisins
- Cilantro & Lime Flank Steak- Tenderized Flank Steak Marinated In A Cilantro, Garlic And Lime Oil + Red Pepper Flakes And Cherry Tomatoes
- Grilled Rib Eye Medallion, English Pea Purée, Sweet And Sour Onions, Wild Mushroom + Burgundy Sauce
- Braised Short Ribs, Baby Heirloom Tomatoes Confit, Ramp Greens, Semolina, Fresh Horseradish Root
- Roquefort Skirt Steak- Sliced Skirt Steak, Roasted Garlic And Herbs Marinated + Grilled Polenta
- Double-Cut Pork Chop, Smoked Chile Paste + Manchamanteles Mole (Chile-Fruit Mole)
- A Bar Coulotte Steak + Chichilo Negro Mole
- Hangar frites, butcher's cut aged beef, Bordelaise sauce, spinach panna cotta + pomme frites
- Baby rack, cherrywood smoked baby back ribs, pomegranate glaze, broccolini + turnip puree
- Butcher's cut aged beef, Bordelaise sauce, spinach panna cotta, pomme frites
- Bistro Steak- Teres Major Steak, red pepper aioli + polenta fries

### Poultry

- Tuscan Style Rotisserie Chicken- Tuscan Style Red Bird Farms Rotisserie Chicken Roasted With Thyme Limoncello Butter + Truffle Mashers
- -Brine and Burn Chicken, deboned Red Bird thighs and breasts, porcini demiglace, baby red mashers, bok choy

## Fish

- Lacquered Duck - Honey Lacquered Duck Breast, Kohlrabi Purée, Turnips, Pickled Rhubarb Gastrique, Grain of Paradise + Buttery Mashers
- The Porcini Capon- Simply Roasted Free Range Capon, Porcini Mushrooms, White Wine, Fresh Herbs + Garlic Mashers

### From the Sea

- The Eclectic Salmon- Blackened Salmon On Corn & Pepper Succotash, Lemon Sauce + Grilled Asparagus
- Chilean Seabass- Seared Seabass, Roasted Red Pepper, Spinach Avocado Pesto + Grilled Asparagus
- Prosciutto Wrapped Halibut, fava bean puree, roasted bell pepper, charred corn, pea shoots + beurre noisette
- Seared Salmon wild filet, potato gnocchi, truffle mascarpone, sweet peas, smoked tomato filets, fried leek
- Dill Halibut- Dill Cured Pacific Halibut Gravlax and Crème Fraiche on Corn Blinis

### Vegetarian

- The Stuff Cap- Baked Stuffed Mushroom Portobello Caps Stuffed with Oven Roasted Tomato, Mozzarella Capers and Olives + Cauliflower Puree Vodka Sauce
- Eggplant Parmigiana- Grilled Eggplant, Layered with Marinara, Mozzarella + Parmesan Cheese
- Veggie Stuffed Peppers- Rice Stuffed Peppers Bell peppers stuffed with Saffron Flavored Rice, Rapini, Mozzarella, Pecorino, Marinara sauce

# Pasta & Sides

All pastas can be substituted with chick pea pasta or gluten free pastas Pastas can be served buffet or plated, they also can make a great intermezzi course for plated affair-

- Garganelli Bolognese- EE house made beer-braised brisket, chiffonade sweet basil + shaved parmesan
- Short Rib Lasagna-Sheets of pasta layered with braised short rib, basil plum tomatoes and melted Fruition Farms Pecorino cheese + grana padano
- Fusilli with Buckhead Tri Tip, Mushrooms- Spinach, and caramelized onions + creamy alfredo
- Cajun Orecchiette- Orecchiette, spicy jambalaya smoked chicken, andouille sausage + sofrito
- Rotolo- Sheet pasta rolled with spinach and ricotta, topped with veal ragu + taleggio fonduta
- Pasta Primavera- Grilled Chicken Breast, Roasted Red Bells, Zucchini, Summer Squash, roasted Roma tomato, Fresh Mozzarella + Pearl Onion Burre Blanc
- The Vegetal- Fusilli, grilled zucchini, pepper, spinach and tomato + white wine burre blanc
- Lumache- Snail shaped pasta filled with pork sausage, pecorino cheese, cognac, white wine sauce + lemon zest
- Lasagne fresh semolina pasta, beef and pork bolognese, bechamel, spinach, parmesan + velutatta

## Sides

- Garlic Rosemary Mashed Potatoes
- Fava Beans & Roasted Button Mushrooms
- Sherried Haricot Verts & Wild Mushroom
- Mix Purple Potato and Pecorino Gratin with Pistachio Sauce
- Orange Roasted Cauliflower with Honey Butter
- Creamed Sweet Corn on Potato Gratin
- Roasted Rainbow Potatoes + Thyme & EVOO
- Roasted Maple Brussel Sprouts
- Sweet Potato Red Pepper Mashers
- Eggplant Caponata
- Dill cauliflower mash



# Sweets

- Key Lime, Lemon Curd and Strawberry Mousse Shot
- Goopy Butter Cake, strawberry compote, chantilly cream, fresh mint
- -Limoncello Tiramisu, savoiardi, lemon curd, lemon meringue, mascarpone
- -Night and Day, duo of white and dark flourless chocolate torte, brute cocoa, fresh blackberries, mint
- -Butternut Squash Panna Cotta, squash custard, amaretti crumbs, cherry preserves
- -The Laundry Mousse, silky meringue, callebaut chocolate, cream dollop, amarena cherries
- -Irish Soda Bread Pudding, bananas, walnuts, Baileys, cream dollop, fresh mint

