

Eclectic Elegance Events Holiday Menus

A FEW SAMPLES OF WHAT WE CAN CREATE

FOR YOUR HOLIDAY EVENT.

OUR HOLIDAY MENUS CAN BE EITHER DROPPED OFF OR FOR THE FULL EXPERIENCE

WE CAN DESIGN, PLAN AND SERVICE YOUR ENTIRE EVENT. NEED A VENUE OR

ENTERTAINMENT? WE CAN ASSIST YOU WITH THAT TOO.



Dinner Buffet Options \$40.00 To \$50.00 Per Guest
Does not include staffing, rentals, admin fees or tax



Passed Appetizers

- “Confit” Pillows- Duck Confit, Fig Marmalade, Sheep’s Skyr, Mint Julienne, Compressed Puff Pastry
- Croquettes- Serrano Ham, Vedralia Onion and Bechamel Bites Panko Breaded, Lightly Fried
- Polenta Prawns- Polenta Crusted, Roasted Green Tomato Coulis, Paprika Oil, Microcilantro
- Pork Belly Pot Stickers- Smoked Pork Belly, Wonton Purse, Sesame Glaze, Pickled Ginger, Scallion

Choose a Salad

- Roasted Vegetable Salad- Hearts of Romaine, Red Bells, Asparagus Tips, Crimini Mushrooms, Baby Carrots, Red Onion
Roasted Garlic Thyme Vinaigrette, Fruition Feta
- Spinach Gouda and Cranberry Salad- Spinach, walnuts, bacon, cranberries + port wine and balsamic dressing

PASTA

Four Cheese White Lasagna-pasta sheets, mozzarella, parmesan, fontina, fresh herbs + bechamel

Protein Choose One to Two

Tuscan Style Rotisserie Chicken-Tuscan Style Red Bird Farms Rotisserie Chicken Roasted With Thyme Limoncello Butter + Truffle Mashers

Roasted Lamb Shoulder- Slow braised lamb shoulder in a shitake demiglace

Braised Short Rib- Boneless Shirt Rib, Chianti, San Marzano Tomatoes, Veal Stock, Root Vegetables, Roasted Turnip

Choose One Dessert

-The Laundry Mousse, silky meringue, Callebaut chocolate, cream dollop, amarena cherries

-Irish Soda Bread Pudding, bananas, walnuts, Baileys, cream dollop, fresh mint

PLATED MENU OPTIONS

\$42 per person- 12 person minimum (Inquire within about large party discounts)

Cocktail Reception Choose Two:

Baby portobellos, Italian sausage, mascarpone, parmesan, arugula pesto

Glazed short rib, gorgonzola mousse + polenta cake

Bourbon Glazed Pork Belly Bites; Chive Crème Fraiche

Burrata, smoked tomato coulis, zucchini strands, basil oil

Choose a Salad

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

Choose a Protein

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) + buttery mashed potatoes

Guinea Fowl- Roasted Guinea hen stuffed with sausage and apples over ratatouille; pan jus

Dessert

Butternut Squash Panna Cotta, squash custard, amaretti crumbs, cherry preserves

\$50 per person- 12 person minimum (Inquire within about large party discounts)

Cocktail Reception Choose Two:

Argentinian lamb bites + chimichurri bbqsauce

Smoked salmon-black crostini mousse tower

Shrimp, red pepper & corn blini + chili lime mousse

Squash shooters, butternut puree, cream dollop + amarensyrup

Choose a Salad or Soup

The Caprese- house pulled mozzarella, blistered cherry tomatoes, grilled zucchini leaves, baby greens, basil vinaigrette, pomegranate reduction

Avocado Tomato Soup- *sungold tomato, grilled garlic , avocado squash*

Choose a Protein

Grilled Berkshire Pork- *roasted corn, husk cherries and lemon verbena + garlic mashers and roasted green beans*

Butcher's cut aged beef, Bordelaise sauce, spinach panna cotta, pommefrites

Seared Salmon wild filet, potato gnocchi, truffle mascarpone, sweet peas, smoked tomato filets, fried leek

Dessert Choose One

Butternut Squash Panna Cotta, squash custard, amaretti crumbs, cherry preserves

Pistachio Macaroons and Vanilla Gelato



HOLIDAY COCKTAIL RECEPTION

Hand Passed Affair \$35 per person + admin fees and tax (Minimum 24 people)

Excludes service. Includes cocktail napkins, vessels, service ware and cocktail napkins

Hush puppy style crab beignets, red pepper remoulade

Argentinian lamb bites + chimichurri bbq sauce

Poached jumbo prawns, avocado cream, roasted tomato + microcilantro

Baby portobellos, Italian sausage, mascarpone, parmesan, arugula pesto

Glazed short rib, gorgonzola mousse + polenta cake

Tomato bombs with burrata and basil pesto

French Laundry chocolate mousse cups



Grazing Station Affair \$34.00 per person + admin fees and tax (Minimum 24 people)

Excludes service. Includes cocktail napkins, vessels, buffet design and cocktail napkins

Let your guest grave the night away....

Build your own Thailand Lettuce Wraps (GF)-Ginger And Garlic Fragrant Pork, Cilantro + Bib Lettuce

Build your own Cheesesteak- Grilled wafer steak, rolls, cheese wiz, pickles, grilled onions and red and green peppers, cherry peppers, banana peppers + oil & vinegar

Rueben rolls, pastrami, sauerkraut and swiss wrapped in wonton and lightly fried, roasted tomato aioli

Baked mushrooms stuffed with ricotta and roasted pepper

Bruschetta with street corn, peas and avocado

Something sweet a variety of macaroons- pistachio, salted caramel and earl grey

CORPORATE HOLIDAY HAPPY HOUR
\$21.00 PER PERSON + TAX AND DELIVERY
(MINIMUM 25 PEOPLE INCLUDES DISPOSABLES)

CORPORATE LUNCH- TRADITIONAL MENU
\$20.00 PER PERSON + TAX AND DELIVERY
(MINIMUM 20 PEOPLE INCLUDES DISPOSABLES)

NEED THE COMPLETE CATERING EXPERIENCE LET US KNOW

Denver Pull Slider-Slow roasted shredded beef brisket, house bourbon BBQ sauce, caramelized onions, kraut on an Aspen slider

EE's Grilled Wings-Grilled wings rubbed in EE's signature rub, served with ranch and BBQ sauce

Dip Bar- Pita chips & Spiced Poppadoms *Dips-tomato coriander cream, tamarind & cilantro raita & spicy hummus

Fontina And Cheddar Mac & Cheese With The Following Toppings-

Bacon Bits, Cheddar, Sour Cream, Hot Sauce + Chopped Tomatoes

St. Louis Butter Cake with strawberry compote

-The Waldorf -baby spinach, toasted walnuts, red grapes, poached apple, celery, buttermilk vinaigrette

-Brine and Burn Chicken, deboned Red Bird thighs and breasts, porcini demiglace

-Baby red mashers

-Candied Carrots or Roasted Vegetables

-St Louis Butter Cake with Strawberry Compote



ITALIAN LUNCH

\$22.00 PER PERSON + DELIVERY AND TAX (MINIMUM 15 PEOPLE)

COMFORT FOOD LUNCH

\$23.00 PER PERSON + DELIVERY AND TAX (MINIMUM 15 PEOPLE)

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The Really Good Chopped Salad iceberg lettuce, bacon lardons, gorgonzola, chopped tomato, cucumber, white beans, avocado, apple cider vinaigrette

Fusilli with Buckhead Tri Tip, Mushrooms-Spinach, and caramelized onions + creamy alfredo

The Vegetal- Fusilli, grilled zucchini, pepper, spinach and tomato + white wine burre blanc

Grilled Chicken Parmesan- EE's signature brined chicken with tomato, basil and smoked mozzarella

Limoncello Tiramisu- Savoiardi, lemon curd, lemon meringue, mascarpone

The Denver Brisket- sliced brisket, house bourbon bbq sauce + caramelized onion

EE's Grilled Wings-Grilled wings rubbed in EE's signature rubbed, served with ranch and BBQ sauce

Bacon Cheddar and Fontina Mac and Cheese

Roasted Vegetable

The Wedge- Iceberg lettuce, bacon, gorgonzola, blue cheese Dressing

