

Catering by  
*Ellyn*

*Absolutely, Positively  
the Best in the Business!*



Proudly serving the Triad  
for over 17 years

*Catering by Ellyn's 21<sup>st</sup>  
Holiday Season  
Featuring Menus Inspired  
by the World's Finest Hotels*

2007

*Wishing You the Happiest of Holidays,  
From Our Family to Yours*

*Evening Cocktail Parties*

*Holiday menus will be available from November 1, 2007 through January 31, 2008*

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*San Carlos*  
*(Phoenix)*

*Holiday Evening Cocktail Buffet*  
*(Minimum 30 People)*

*Southwestern Baked Brie en Croute with Assorted Gourmet Crackers*

*Grilled Vegetables with Chipotle Ranch Dip*

*Shrimp and Black Bean Empanadas*

*Smoked Turkey Fajita Wraps*

*Monterey Corn Dip with Tri-Colored Tortilla Chips*

*Ellyn's Famous Sausage and Cheddar Balls*

*Assorted Holiday Pastries*

*Scrollware*

*\$12.95 per person*

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*Pavilion*  
*(New Orleans)*

*Holiday Evening Cocktail Buffet*  
*(Minimum 30 People)*

*Sweet Potato Nests Filled with Herbed Crème Cheese and Salmon Mousse*

*Grilled Vegetable Display with Cajun Dip*

*California Driscoll Strawberries with Chocolate Pralines, Pecans and Whipped Crème*

*Cranberry Bourbon Meatballs*

*Grilled Italian Sausage with Creole Sauce*

*Oyster Florentine Fondue with French Bread*

*Assorted Holiday Pastries and Chocolate Truffles*

*Scrollware*

*\$14.95 per person*

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*The Breakers*  
*(Palm Beach)*

*Holiday Evening Cocktail Buffet*  
*(Minimum of 30 People)*

*Fruited Cheese Logs with Gourmet Crackers*

*Marinated Asparagus in our Classique Vinaigrette*

*Hummus Filled Assorted Tartlets*

*Strawberries with Cranberry Yogurt Dipping Sauce*

*From Ellyn's Carving Board*

*Sliced Grilled Seasoned Tenderloin of Beef Garnished on a Platter Served with Assorted  
Rolls and Horseradish Sauce, Cranberry Aioli, and Honey Mustard*

*Hors d'oeuvres*

*Bite-Sized All-White Meat Chicken Tenderloins in Bourbon BBQ Sauce*

*Grilled Italian Sausage with Apricot Glaze*

*Oysters Rockefeller Dip with Toasted English Muffin Points*

*Assorted Holiday Pastries and Chocolate Truffles*

*Scrollware*

*\$17.95 per person*



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Grand Hotel Villa Medici  
(Italy)

*Holiday Evening Cocktail Buffet*  
(Minimum 30 People)

*Italian Country Baked Brie en Croute with Sundried  
Tomatoes, Basil and Pinenuts Served with  
Italian Breadsticks*

*Grilled Vegetable Display with Eggplant, Zucchini, Squash, Mushrooms, Potatoes, and  
Stuffed Jumbo Olives with Creamy Italian Dip*

*California Driscoll Strawberries with Spumoni Crème Fruit Dipping Sauce*

*From Ellyn's Carving Board*

*Sliced Roasted Turkey Breast Marinated in Fresh Basil, Thyme, Oregano, and  
Extra-Virgin Olive Oil Decorated on a Platter and Served with Assorted Rolls,  
Horseradish Sauce, Cranberry Aioli and Honey Mustard*

*Homemade Harvest Pumpkin Dip Served with Crisp Cinnamon Sticks*

*Hors D'oeuvres*

*Grilled Italian Sausage with Apricot Glaze*

*Mini Cannolis Filled with Herbed Proscuitto and Feta Cheese*

*Mini Ravioli with a Light Pesto Sauce*  
(Served room temperature)

*Bite-Sized All-White Meat Chicken Tenders in a Mushroom Marsala Sauce*

*Assorted Holiday Pastries and Chocolate Truffles*

*Scrollware*

*\$16.95 per person*

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*The Oriental Bangkok*  
*(Thailand)*

*Holiday Evening Cocktail Buffet*  
*(Minimum 30 People)*

*Fruited Cheese Log with Assorted Gourmet Crackers*

*Oriental Crudit  Display Featuring Celery, Carrots, Broccoli, Cauliflower,  
Shiitake Mushrooms, Water Chestnuts, and Baby Corn  
Served with an Orange-Sesame Dipping Sauce*

*California Driscoll Strawberries with Whipped Cr me, Pecans, and Chocolate Sauce*

*From Ellyn's Carving Board*

*Sliced Soy Ginger Pork Loin Decorated on a Platter and Served with Assorted Rolls,  
Horseradish Sauce, Honey Mustard, and Cranberry Aioli*

*Oriental Shrimp and Chicken Springers with Sweet and Sour Sauce*

*Hors D'oeuvres*

*Thai Beef Satay with Peanut Dipping Sauce*

*Peking Chicken Cigars*

*California Sushi Rolls with Cusabi Sauce*

*Harvest Pumpkin Dip with Cinnamon Tortilla Crisps*

*Assorted Holiday Pastries and Chocolate Truffles*

*Scrollware*

*\$18.95 per person*

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*The Watergate*  
*(Washington D.C.)*

*Holiday Evening Cocktail Buffet*  
*(Minimum 30 People)*

*Assorted Cheese Truffles (Mini Cheese Balls Coated with a  
Variety of Holiday Nuts, Bacon Bits, and Crisp Onions)*

*California Driscoll Strawberries with Spumoni Crème Fruit Dip*

*Shredded Potato Nests Filled with Eggplant, Tomato and Goat Cheese  
Drizzled with Our Own Classique Vinaigrette*

*Fig and Mascarpone Cheese in Phyllo Pastry*  
*(Served Room Temperature)*

*From Ellyn's Carving Board*

*Sliced Grilled Marinated Tenderloin of Beef Decorated on a Platter  
Served with Assorted Rolls, Horseradish Sauce, Cranberry Aioli and Honey Mustard*  
*Chesapeake Bay Crab and Oyster Dip Served with an Assortment of Dipping Breads*

*Hors D'oeuvres*

*Parsley, Sage, Rosemary, and Thyme Scented Roasted Baby Quail*

*Ellyn's Famous Sausage and Cheddar Balls*

*Mushrooms Vol au Vent*

*Jumbo Shrimp Cocktail*

*Assorted Holiday Pastries and Chocolate Truffles*

*Scrollware*

*\$24.95 per person*



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The Plaza  
(New York City)

*Holiday Evening Cocktail Buffet*  
(Minimum 30 People)

*Baked Brie en Croute Topped with Sundried  
Tomatoes, Pesto, and Pinenuts*  
*Served with Flatbread*

*California Driscoll Strawberries with Spumoni Crème Fruit Dip*

*Asparagus Asiago en Croute*

*Marinated Antipasto Skewers*

*Homemade Hummus Served with Celery and Carrot Sticks*

From Ellyn's Carving Board

*Sliced Marinated Tenderloin of Beef Garnished on a Platter and Served with Assorted  
Rolls, Horseradish Sauce, Cranberry Aioli and Honey Mustard*

*Seafood Newburg Dip Served with Baked Garlic Pita Bread*

Hors d'Oeuvres

*Jumbo Shrimp and Backfin Crabmeat Cocktail with Ellyn's Cocktail Sauce*

*Bite-Sized All-White Meat Chicken Martini*

*Grilled Sweet Italian Sausage with Apricot Glaze*

*Shredded Potato Nests Filled with Herbed Proscuitto and Feta Cheese*

*Assorted Holiday Pastries and Chocolate Truffles*

*Scrollware*

*\$28.95 per person*

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*PLEASE INQUIRE ABOUT OUR  
DELICIOUS HOLIDAY DESSERT  
BUFFETS!*

*Starting at \$16.95 per person*

