

*For Your Wedding Reception,  
Rehearsal Dinner,  
or Engagement Party*

*Ellyn's Chefs  
recommend...*

*Heavy Hors d'oeuvres Selections*

*(For a wonderful social atmosphere, consider  
hosting a heavy hors d'oeuvres buffet for your  
guests to enjoy.)*

# *Heavy Hors d'oeuvres Buffet Menus*

*Option I*

*"The Blushing Bride"*

*(Light Hors d'oeuvres Reception Perfect for an Afternoon Wedding)*

*Baked Cheese Squares Cut into Bite-Sized Pieces  
~ Easy to Eat and a Cheese Lover's Delight! ~*

*Fresh California Strawberries Served with Chocolate Sauce,  
Powdered Sugar and Chopped Pecans*

*Fresh Seasonal Crudités Display Overflowing with  
Garden Fresh Vegetables Served with Southwestern Ranch Dip*

*Assorted Fajita Wraps  
Plain and Spinach Flour Tortillas Lightly Coated with  
Herbed Cream Cheese and a Variety of Fillings  
~ Cut Just Perfectly to Eat with Your Fingers ~*

*"Hot Hors d'oeuvres"*

*Mushrooms Vol Au Vent  
Wild Mushrooms and Whipped Cheese Folded into Flaky Puffed  
Pastry and Baked to a Golden Brown (Served Room Temperature)*

*Tomato Florentine Fondue Served with  
Seasoned Baked Toast Points*

*Mini Chicken Cordon Bleu  
Lightly Breaded Fried Bite-Sized Chicken with Ham and Swiss Cheese  
~ Perfect for an Elegant Bride and Her Guests ~*

*Pasta with Feta Cheese, Fresh Basil, and Pimento  
(Served Room Temperature)  
~ These Flavors Were Meant for Each Other! ~*

*\$16.95 per person*

*(All items on this menu are included in this price)*

*All staffed events are subject to a 15% Service charge, Labor and linen/china rental*

Option II  
***“Get Me to the Church on Time”***

*International Display Table Featuring Baked Brie en Croute Topped with Crab  
Imperial Served with Assorted Gourmet Crackers, Flatbreads, and Cocktail Rounds  
~ It Doesn't Get Any Better Than This! ~*

*Marinated Mushrooms, Artichokes, and Sautéed Red Peppers  
~ Light and Delicious ~*

*Pecan Chicken Salad in Bouchée*

*California Strawberries Filled with Whipped Crème  
Topped with Chocolate Shavings and Chopped Pecans  
~ Your Guests Will Be Talking About This For Years! ~*

*“Carving Station”  
Chef Carved or Sliced and Decorated on Platter*

*Marinated Thai Pork Loin and Honey Roasted Fresh Cooked Turkey Breast  
Served with an Assortment of Homemade Rolls, Horseradish  
Crème Sauce, Honey Mustard, and Herbed Aioli*

*Bacon, Tomato and Cheese Fondue  
Served with Grilled Seasoned Pita Bread*

*“Hot Hors d'oeuvres”*

*Beef Satay with Peanut Dipping Sauce*

*Cheese Tortellini with Homemade Pesto Sauce*

*Chicken Piccata with a Light Lemon Caper Crème Sauce*

*\$18.95 per person  
(All items on this menu are included in this price)*

*All staffed events are subject to a 15% Service charge, Labor and linen/china rental.*

Option III  
"With This Ring"

*International Display Table Featuring Assorted Cheese Truffles, Assorted Soft Cheeses  
Hand-Rolled and Coated with a Variety of Chopped Nuts, Herbs, and Seasonings  
~ A Great Way to Start the Evening ~*

*Marinated Fresh Steamed Asparagus Creatively Displayed and  
Served with a Light Champagne Vinaigrette*

*Assorted Homemade Heart-Shaped Canapés*

*Grilled Cinnamon Pineapple Served with Skewers for Dipping into  
Powdered Sugar, Cinnamon Sugar, Chocolate Shavings, or Just Eat Plain  
~ A Delicious Palate Cleanser ~*

"Carving Station"  
*Chef Carved or Sliced and Decorated on Platter*

*Grilled Seasoned Tenderloin of Beef and Honey Roasted Ham  
Served with an Assortment of Homemade Rolls, Baguettes, and Petite Pan Bread  
Accompanied by Horseradish Crème Sauce, Honey Mustard, and Herbed Aioli*

*Mini Red Bliss Potatoes Stuffed with Sour Crème,  
Bacon Bits, and Cheddar Cheese (Served Room Temperature)  
~ A Delightful and Sophisticated Hors d'oeuvres ~  
\*Caviar can be substituted- ask your wedding coordinator for pricing\**

"Hot Hors d'oeuvres"

*Grilled Skewered Sweet Italian Sausage  
Served with Mango Chutney to Dip*

*Sautéed Chicken Tenderloin with Goat Cheese,  
Sundried Tomatoes and Pinenuts*

*Hot Crab Imperial Dip Served with Grilled Herbed Pita Bread*

\$20.95 per person

*(All items on this menu are included in this price)*

*All staffed events are subject to a 15% Service charge, Labor and linen/china rental.*

*Option IV*  
***"Here Comes the Bride"***

*Savory Homemade Cheesecake Cordon Bleu Served with Assorted Gourmet Crackers  
~ It's New, It's Creative, It's Delicious. It's Loaded with Ham and  
Swiss Cheese. This Will Set the Tone for the Rest of the Evening. ~*

*Fresh California Strawberries Served with Couer de la Crème Fruit Dipping Sauce*

*Grilled Mediterranean Vegetable Display  
Marinated and Grilled Eggplant, Asparagus, Artichokes, Mushrooms, and Peppers  
Accompanied by Homemade Hummus, Grilled Pita Bread, and Stuffed Olives  
~ This Display Looks as Good as it Tastes! ~*

*Sundried Tomato, Pinenut, and Goat Cheese Bruschetta*

*"Carving Station"*  
*Chef Carved or Sliced and Decorated on Platter*

*Pistachio Coated Tenderloin of Beef and French Cut Slow Roasted  
Turkey Breast Served with an Elegant Array of Homebaked Bread,  
Horseradish Crème Sauce, Honey Mustard, and Herbed Aioli*

*Oyster Florentine Fondue with Seasoned Toast Points*

*"Hors d'Oeuvres Station"*

*Jumbo Shrimp Cocktail with Spicy Bloody Mary and Plain Homemade Cocktail Sauce*

*Proscuitto Wrapped Melon Topped with Lemon Zest*

*Hoisin Duck*  
*Sliced Marinated Breast of Duck Wrapped in a Flour Tortilla Triangle,  
Lightly Coated with Hoisin Sauce and Garnished with a Scallion Brush  
~ A Delectable Asian-Inspired Dish ~*

*Chicken Satay with Peanut Ginger Dipping Sauce*

*\$24.95 per person*

*(All items on this menu are included in this price)*

***All staffed events are subject to a 15% Service charge, Labor and linen/china rental.***

*Option V*  
*“King of Hearts”*

*International Fruit and Cheese Display Featuring Imported and Domestic Cheeses, Fresh Seasonal Fruits, Raspberry Yogurt Fruit Dipping Sauce and Assorted Gourmet Crackers*

*Fresh from the Garden Grilled Crudités Display with Cusabi Sauce*

*Mini Goat Cheese and Black Pepper Biscuits  
with Proscuitto and Dill*

*Skewered Seasonal Wild Berries in a Raspberry Champagne Marinade  
(Only Available When Berries Are Plentiful)*

*“Carving Station”  
Chef Carved or Sliced and Decorated on Platter*

*Slow Roasted Prime Rib of Beef and Smoked Turkey Breast  
Served with a Cornucopia of Homemade Rolls, Horseradish Crème Sauce,  
Honey Mustard, and Herbed Aioli*

*California Rolls (Sushi) Served with Soy Sauce and Wasabi*

*“Hot Hors d’oeuvres”*

*Grilled Barbeque Salmon Served Room Temperature  
Accompanied by Chopped Egg, Capers, Diced Onions, Lemon Wedges,  
Whipped Crème Cheese, and French Bread  
~ An Inventive Alternative to Smoked or Poached Salmon ~*

*Grilled Rosemary Baby Lamb Chops*

*Coconut Shrimp with Mango Salsa*

*Sautéed Chicken Tenderloin with Pesto Crème Sauce*

*\$30.95 per person  
(All items on this menu are included in this price)*

*All staffed events are subject to a 15% Service charge, Labor and linen/china rental.*

*Option VI*

*“To Have and To Hold”*

*Wedding Brunch*

*Sliced Fresh Seasonal Fruit Display with Rum Caramel Fruit Dipping Sauce*

*Baked Brie en Croute Filled with Apricot Preserves and Sliced Pears  
Served with Assorted Gourmet Crackers*

*Salmon Wrapped Melon Served with a Lemon Vinaigrette Dip*

*Mini Pecan Chicken Salad Tartlets*

*Homemade Asparagus and Sausage Crepes with  
Monterrey Crème Sauce*

*Portobello Florentine  
Portobello Mushrooms Filled with Spinach Mousse  
Topped with Asiago Cheese and Baked to Perfection*

*Sour Crème and Onion Scalloped Hash Brown Potatoes with Ham*

*Thai Beef Noodle Salad*

*Assorted Mini Quiche*

*Chocolate Covered Cashews*

*\$20.95 per person*

*(All items on this menu are included in this price)*

*These are sample menus.*

*Please note that you may interchange menu items to suit your tastes*

*\*\*\*Ask about our special “Kids Only” Buffet\*\*\**

*All staffed events are subject to a 15% Service charge, Labor and linen/china rental.*

## **ROMANTIC DESSERT EXTRAVAGANZA**

*"For the Romantic Couple and Their Guests"*

*An Assortment of Dessert Cheeses*

*Baked Brie en Croute, Port Wine Cheddar, Gourmandise with Kirsch  
All Served with Assorted Gourmet Crackers and Fresh Seasonal Fruit Garnish*

*Mini Blinis*

*Pancakes Served with Whipped Crème, Chocolate Sauce,  
Fresh Berries, and Maple Syrup*

*Mini Éclairs*

*Hazelnut Crème Horns*

*Mini Custard Tarts*

*Mango Mousse Served in Martini Glasses*

*Topped with Whipped Crème, Mandarin Oranges,  
Chocolate Shavings and a Pirouette Wafer*

*Chef Prepared Tableside Bananas Foster or Cherries Jubilee  
Served with Vanilla Ice Cream*

*Ellyn's Exclusive Chocolate Fountain*

*Warm, Rich Chocolate Flowing Throughout the Evening Surrounded By  
Plump California Strawberries, Pineapple Chunks, Marshmallows, Cubed  
Pound Cake, Donut Holes and Anything Else You Might Want To  
Cover With Chocolate Served With 12" Wooden Skewers To Dip.*

*Gourmet Coffee Station*

*Freshly Brewed Regular and Decaffeinated Coffee  
Served with Chocolate Shavings, Whipped Crème, Sugar in the Raw,  
Flavored Creamers, Cinnamon, and Lemon Wedges*

*\$24.95 per person*

*Plus Chocolate Fountain Rental*

*(All items on this menu are included in this price)*

*Please note that you may interchange menu items to suit your tastes.*

*All staffed events are subject to a 15% Service charge, Labor and linen/china rental.*

*UNIQUE STATIONS TO MAKE YOUR RECEPTION MEMORABLE*

***Mini Mashed Martini Potato Bar***

*Gourmet Smashed Potatoes and Sweet Potatoes*

*With Sooo Many Toppings We Can't*

*List Them All (Please Inquire)*

*Served In Martini Glasses*

*~ This Popular Station Will Let Your Imagination Go Wild.*

*See How Many Ways You Can Make Mashed Potatoes! ~*

***Far East Stir Fry***

*Catering By Ellyn Will Delight You with One of Our  
Most Popular Stations. Our Chef Will Stir Fry Beef, Chicken,  
Seafood and Vegetables to Order.*

*You Pick the Flavor (Thai, Oriental, Japanese)*

*Served With Rice and Sauces in Chinese Boxes with Chop Stix*

***Chef Attended Panini Station***

*Our Professional Uniformed Chef Will Create*

*Fabulous Grilled Italian-Style Sandwiches.*

*Choices Include Mozzarella and Tomato, Proscuitto, Provolone and Arugula,  
Grilled Vegetable and Herbed Goat Cheese, and Many More!*

***Small Plates***

*Also Known as Tapas- Please Ask Your Wedding Coordinator About  
This New Trend-Setting Idea That Will Definitely Wow Your Guests*

***Chocolate Fountain Dessert Station***

*(The Triad's Original Chocolate Fountain)*

*This Exclusive Station Features Warm, Rich Chocolate*

*Flowing Throughout the Evening Surrounded By*

*Plump California Strawberries, Pineapple Chunks, Marshmallows, Cubed*

*Pound Cake, Donut Holes and Anything Else You Might Want To*

*Cover With Chocolate Served With 12" Wooden Skewers To Dip.*

*(If You Are a Chocolate Lover, This Is a Must)*

***Sauté Dessert Station***

*The Perfect Way to End a Perfect Party. Our Experienced*

*Chef Will Flambé Cherries Jubilee and Bananas Foster*

*For Your Guests and Serve with Ice Cream*