

# A Taste of Elegance

CATERING & EVENTS

## Design Your Own Elegance

*A Taste of Elegance* prides itself on being the most flexible caterer in the Central and Northern Virginia areas. We strive to provide you with as many options as possible, so that our food can satisfy your tastes. Some typical pricing scenarios are as follows:

*All entrees are available in:*

*Casual Buffet Style, Intimate Family Style or Elegant Plated Style*

*1 Salad, 1 Vegetable, 1 Starch, 1 Charming Entree, Rolls & Butter*

*\$18.95pp*

*1 Salad, 1 Vegetable, 1 Starch, 1 Charming Entree, 1 Carving Station, Rolls & Butter*

*\$21.95pp*

*1 Salad, 1 Vegetable, 1 Starch OR Martini Bar, 1 Charming Entree,  
1 Elegant Entree, Rolls & Butter*

*\$24.95pp*

*1 Salad, 1 Vegetable, 1 Starch OR Martini bar, 1 Charming Entree,  
2 Elegant Entrees, Rolls & Butter*

*\$27.95pp*

*Our Chefs are always creating delicious new seasonal flavors!*

*Check in anytime for a brand new taste!*

# Salads:

## *Garden Salad*

*An Iceberg and Romaine Lettuce blend topped with Cherry Tomatoes, Onions, Shredded Carrots and Cucumbers with Ranch or Italian Dressing*

## *Caesar Salad*

*Crisp Romaine Lettuce with Parmesan Cheese and Croutons tossed in a Classic Caesar Dressing*

## *Strawberry House Salad*

*Baby Field Greens, Sliced Strawberries, Candied Pecans and Feta Cheese tossed in a Home-made Raspberry Vinaigrette*

## *Cranberry House Salad*

*Baby Field Greens with Cranberries, Feta and Candied Pecans tossed in a white balsamic Vinaigrette*

## *Magnificent Mandarin Salad*

*Romaine Lettuce, Toasted Almandines and Mandarin Oranges tossed in a Ginger Vinaigrette*

## *Palatable Pasta Salad*

*Penne Pasta, Diced Tomatoes, Cucumbers, Sliced Olives and Cubed Cheese tossed in a Zesty Italian dressing*

## *Greek Salad*

*Romaine Lettuce, Diced Tomatoes, Cucumbers, Olives and Feta Cheese tossed in a creamy Greek Dressing*

*Our Chefs are always creating delicious new seasonal flavors!*

*Check in anytime for a brand new taste!*

## Vegetables:

- *Green Beans* with slivered Almandines
- *Green Beans* with Sea Salt and Olive Oil
- *Green Beans* with Bacon
- *Green Bean and Baby New Potato Medley*
- *Broccoli, Cauliflower and Carrot Medley*
- *Zucchini, Squash and Cherry Tomato Medley*
- *Broccoli Florets* drizzled in Sea Salt and Olive Oil
- *Broccoli au gratin*
- *Sweet Corn*
- *Honey Glazed Carrots*
- *Asparagus* (Additional Charge of \$2.25)

## Starches:

- *Rosemary Baby New Potatoes*
- *Cheesy Scallop Potatoes*
- *Garlic Infused Mashed Potatoes*
- *Wild Rice Pilaf*
- *Baked Macaroni & Cheese*
- *Pasta Marinara*
- *Pesto Pasta*
- *Penne Alfredo Pasta*
- *Spinach & Cheese Tortellini*
- *Sweet Potatoes*
- *Orzo with Spinach & Red Pepper*

## Martini Bars:

- *Smashed Potato Martini* with Bacon, Cheese & Sour Cream
- *Sweet Potato Martini Bar* with Brown Sugar, Candied Pecans & Marshmallows
- *Cheesy Scallop Potatoes* with Bacon, Cheese & Sour Cream
- *Baked Macaroni & Cheese* with Peas, Broccoli Florets & Bacon

*Our Chefs are always creating delicious new seasonal flavors!*

*Check in anytime for a brand new taste!*

## Charming Entrees:

- Italian Grilled Chicken Breast
- Asian Chicken Breast
- Buffalo Inspired Chicken Breast
  - Our Chef's signature Buffalo Style Chicken Breast
- Chicken Cacciatore
  - Slow roasted tomatoes, mushrooms and onions
- Baked Bourbon Chicken Breast
- Bruschetta stuffed Chicken Breast
  - Topped with tomato, basil and parmesan cheese
- Chicken Marsala
  - Onion and Mushrooms in Home-made Marsala Sauce
- Balsamic Glaze Chicken Breast
- Stuffed Spinach & Artichoke Chicken Breast
- Chicken Cordon Bleu

## Elegant Entrees:

- Salmon Seasoned with
  - Lemon, Butter & Old Bay
  - Hollandaise Sauce
  - Béarnaise Sauce
  - Lemon & Capers
- Stuffed Flounder with Crab Meat
  - In a Creamy Champagne Sauce
- Stuffed Tilapia with Crab Meat
  - In a Creamy Champagne Sauce
- Beef Tenderloin Seasoned With
  - Au Jus
  - Sautéed Mushrooms and Onions
  - Balsamic Glaze
  - Parmesan Butter

*Our Chefs are always creating delicious new seasonal flavors!*

*Check in anytime for a brand new taste!*

## Stations:

### Carving Stations:

Virginia Honey Ham  
Beef Round with Au Jus and Horseradish  
Pork Tenderloin

### Pasta Station

Penne Pasta & Tri Colored Tortellini  
With your choice of two sauces- Alfredo, Marinara, Pesto or Vodka Cream Sauce  
Toppings- Mushrooms, Diced Chicken, Meatballs, Black Olives, Broccoli Florets,  
Diced Tomatoes and Parmesan Cheese

### Fajita Station

Tortillas grilled with Sizzling Beef, Chicken and Cheeses, Fresh Cilantro,  
Tomatoes, Spicy Salsas, Shredded Lettuce, Olives, Jalapeños and Sour Cream

### Baked Potato Station

Idaho Baked Potatoes with shredded Cheeses, Bacon, Chives, Mushrooms, Broccoli  
florets and Sour Cream

### Salad Bar Station

Crisp Iceberg Lettuce, Romaine Lettuce, Cherry Tomatoes, Shredded Carrots,  
Onions, Mushrooms, Olives, Cucumbers, Croutons, Cheese, Diced Chicken, and  
Bacon Bits Served with Ranch and Italian Dressing

### Rice Station

Fried Rice and White Rice with toppings of Peas, Carrots, Onions, Soy Sauce,  
Broccoli Florets, Diced Chicken and Shrimp

### Skewer Station

Assorted Sesame Chicken Skewers, Italian Chicken Skewers, Vegetable Skewers,  
Beef Skewers

*Our Chefs are always creating delicious new seasonal flavors!  
Check in anytime for a brand new taste!*