

# Events



## Elegant Touch Catering & Events



Chef Kim Lauria

Event Consultant Deborah DiBella



**Elegant Touch**

## *Elegant Touch Events*

*Barbecue Up-Scale Wedding Reception*

### ***The Orchard Barbecue***

#### ***Stationary Bistro Table***

- *Crudités with our own dill dip*
- *Cheese Board to consists of imported and domestic cheese*



- *wedges, homemade boursin*
- *Fresh Cantaloupe and Honey Dew with fruit carving to wow your guests*
- *Hummus and Roasted Pepper Spread*
- *Fresh Mozzarella Pinwheels prepared on premise this is a station with fresh breads, oil and tapenades*

#### ***Horsd'Oeuvres served on Garnished Serving Pieces***

- *Chicken Satay served with a tangerine dipping sauce*
- *Prosciutto wrapped Peaches topped with a dollop of our own mango ricotta*
- *Fresh Crab Cakes with a roasted garlic aioli*
- *Bruschette with shrimp*

#### ***Multi Tier Buffet Decorated with Summer Flowers and Simple Elegance***

➤ *Mixed Local Greens with Fresh Local Grilled Vegetables, Toasted Sunflower Seeds and Fresh Herb's in a light vingarett*



*Watermelon Cubes with Feta Cheese and balsamic drizzle*



➤ *Citrus Glazed Wild King Salmon*

➤ *Hoisin Pork Tenderloin Kabobs*

➤ *Grilled Herb Chicken*

➤ *Roasted Rosemary Red Potato Salad*

➤ *Fresh Corn and Basil Salad*

➤ *Summer Pasta – a delicious Fussili Pasta with fresh Basil and Featuring the flavors of Summer (local produce)*

- *Dessert*



➤ *A selection of berries and cream*

➤ *Coffee, and tea*









*Open Bar House Brands for Five Hours, to include rye, gin, scotch, rum, vodka, two bottle beers, white wine, red wine and zinfandel, glassware, bartender and garnish, tonic, ginger ale, seltzer, seven up, pepsi, diet pepsi,*

# *Elegant Touch Catering & Special Events*

[www.theeleganttouch.com](http://www.theeleganttouch.com) 518.356.5008 or 518.356.5032

## *Osborn Corner Barbecue*

### *Salsa bar Bistro*

-  *Our own nacho chips, crisp, salt and delicious*
-  *Mango Papaya Salsa*
-  *Tomato Salsa (traditional)*
-  *Tomatillos Salsa*
-  *Guacamole*
-  *Assorted Seasonal crudités with dill dip*
-  *Fresh local Fruit*
-  *Bruschette*



### **Buffet**

*A multi tier display of culinary delights to sizzle your tastes buds*

*Our Evo Grill is Center Stage for this barbecue to consist of:*

- Flank Steak, Fajitas and chicken Fajitas*
- Fish Taco*
- Grilled Potato with roasted tomato aioli*
- Penne Pasta with fresh basil and Vegetables*
- Tomato and Peach Salad over Bed of Mesclun with our own croutons*



### *Sangria Bar*

*White and red sangria, Mojito (for the first hour), bottle white wine, bottle beer (two) soda and glassware for five hours (bar can be upgraded to full bar)*

## *Elegant Touch Classic Wedding Barbecue*

*Featuring fresh seasonal local ingredients*

• *As guests arrive fresh lemonade will be available to quench their thirst To begin when guest first arrive our Summer Bistro Table, this table we can color coordinate to fit your color pallet or we can customize it with our color scheme, a burnt orange vibrate linen (linen and colors to fit the season) with fresh seasonal flowers, our own carved fruit which always impress guest, then fresh seasonal fruits and crudités beautifully arrange. Wedges of imported and domestic cheeses, our own homemade spreads (pick two: artichoke, roasted pepper, eggplant, hummus, tomato)*

*Toasted garlic and gruyere baguettes, fresh berries to enjoy. Our own homemade guacamole with our fresh tortilla chips, homemade mango salsa and our own artichoke dip*



### *Dinner Buffet Barbecue to include:*

*(Please select two)*

*+ Over size Caesar salad • Moms toss salad • House salad topped with grilled vegetables • honey baked beans • barbecue beans • green bean casserole, • corn and roasted red pepper salad • grilled stuffed tomato • oven roasted ratatouille • NE Clam Chowder or a traditional homemade macaroni and cheese*

*(Please select two)*

*ET awarded winning grilled flank steak • grilled citrus chicken • pull pork sandwich • grilled mango pork • Jack Daniels Barbecue Chicken • Our Blackberry BBQ Chicken • Tuscany BBQ Chicken or our own award winning barbecue chicken • grilled salmon • ribs ET style*

*(Please select two)*

*Penne with fresh basil salad • lemon infused potato wedges • red dill potato salad • and tomato*

*Cucumber salad • coleslaw • apple jicama salad • traditional potato salad • macaroni salad • pasta*

*Salad*◆oven roasted potato◆Chinese noodle salad◆fresh vegetable salad or tomato and peach salad.

*Dinner Roll with herb butter*

*Additional charge items if you would like to upgrade*

*Delmonico steaks with our steak sauce◆filets, rosemary & garlic lamb chops◆balsamic glazed veal chops◆steam butter lobster◆Vanilla infused lobster tails◆lobster rolls◆steam clams or our seafood paella. Other suggestions grilled citrus sea scallops◆ seafood kabobs◆grilled basil garlic shrimp.*

*Coffee & Tea Station*

*Open Bar House Brands to consists of Rum, Vodka, Rye, Gin, Red Wine, White Wine, Two Bottle Beers, Soda (diet pepsi, pepsi, seven up, seltzer for five hours*

*Included in all of the quotes*

*Linens, china, glassware, buffet and bistro table décor, staff, captain, all equipment needed for service and bar.*

*Dessert Alternatives we prepare all of our desserts in our kitchen*

*Assorted Homemade Pies*

*Flourless Cakes*

*Cheesecakes*

*Assorted cookies, Miniature pastries, brownies, sores, ice cream stations*