

Events: Cocktail Stations



Elegant Touch Catering & Events



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Events



Elegant Touch

Elegant Touch Catering & Special Events

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To Begin here are a few of the Stations we Offer

Sample Action Station that have been a hit

Dumpling Station we offer both pan and steam dumplings with assorted sauces

Action Carving Station this station is create to fit your tastes from Lamb, chicken, flank steak, herb turkey, pork, filet, prime rib, ham, to steam ship rounds.

Action Martini Salad Station- we create salad martini shaken in martini shakers and serve in martini glasses

Antipasto Station - cure meats to olives, Bruschette,

Around the World Bistro Table- this station offers pates from France, to olives from Italy, cheeses from around the world, to marinated vegetables.

Asian Station this station offers stir fry (depending on your tastes) chicken with chinese vegetables served in chinese to go containers with low Mein noodles, fortune cookies

Baked Potato Station baked potatoes with all the fillings make your own

Cheese & Wine Tasting Station assorted cheeses wedges with wines being parried with them and fruits to help bring out flavors

Fall Harvest Bistro Table - fall harvest brought to life, using apples, pumpkins, and harvest vegetables to create a fall harvest for example assorted apples with cheeses, harvest crudités, pumpkin seeds, warm butternut squash shooters

Flambé Dessert Station banana foster and crepes suzette brought to life

Fried Rice Station one of our newest station to fit the economy, we take fried rice made to order, with either chicken, vegetable, beef or seafood, we fry it with our Asian flavors, touch of egg.

Floating Fondue Station an assortment of tomato fondue, cheese fondue with all the accompaniments.

Floating Chocolate River Station chocolate fondue done elegant

For the Arts Station This table is starts with white tablecloths to the floor, then we build on. Tomato & Fresh Mozzarella Topiaries, our own Focaccia Triangles, Baked Brie and Raspberry in Puff Pastry. We decorate this with limes under glass, green lamps. We will have a platter of crudités added on to this table

Grilled Pineapple Station fresh Pineapples grilled then served with assorted topping including, ice cream, chocolate sauce, strawberries, marshmallow, whip cream

Grilled Station of Fresh Seasonal Vegetables

Happy Day Station Our salute to the fifties, we decorate with records, old record player, and our tables consists of miniature hamburgers, topped with pickles and a tomato horseradish sauce. Miniature Old English Grilled Cheese Sandwich Triangles and season french fries served in paper cones and miniature milkshakes

Kabob Station

Lobster Martini Station

Make your own Sundae

Mardi gras Station A salute to New Orleans, Masks and Beads help decorate this reception. Colors are purple, gold and green a lighted display filled with shrimp creole shooters, Chicken and sausage jambalaya, Miniature Crab Cakes with remoulade sauce

Mediterranean Station/Table decorated in a Mediterranean colors and to consist of Roasted leg of lamb, served on flat breads, baba ghanoush, tabbouleh topped with chopped tomato and cucumber and served with pita triangles.

Mexican Quesadillas Station soft tortillas with fillings cooked to order to consists of grilled chicken with avocado, black beans, roasted peppers, and jack cheese.

In addition, chili with corn, onions, and cheddar cheese quesadillas. we decorated in a Mexican theme

Mini Corn Dog Station

New Action Grilling Station Meat choices consists of pork tenderloins medallions, flank steak, chicken medallions, scallops, shrimp, salmon Please Choose Two from this lists

We have a 4 foot table top grilled that we prepare entree's on site for ultimate freshness (some restrictions to certain venues may require back on the house preparation) customize to your tastes. Then we supply assorted sauces and dips. Fresh, exciting and your tasted buds will exploded

New England Station Design in a Nautical Theme with shells, buoys, and netting this station will bring you back to the cape, while hosting both Manhattan and NE Chowder, and served with oyster crackers. That's not all we also are sautéing some fresh clams in white wine with crunchy french bread.

New York State of Mind A fun station to include miniature hot dogs with our own meat sauce, mustard, onions, pickles, sauerkraut, and steamed buns decorated like our popular Hot dog stand in NY City

German Beer Pairing Station

this action station we will be pairing an assortment of German sausages with a few dark robust beer selection. We will offer some bratwurst, knackwurst and Bavarian bratwurst with some mustards and then we will offer some beer shooter to match the flavors.

Greek God Station Decorated with the Athens in mine we are serving roasted leg of lamb carved, hummus with pita, shish kebabs' consisting on roasted vegetables, olives and onion this station is decorated with muslin fabric, columns and Greek statue

Our Salute to the South Steamed mussels finished with garlic and wine, chicken gumbo, creamy coleslaw, fried green tomato (in season) southern beans and our old fashion cornbread

Caesar Salad Station

Oyster Station

Risotto Station Risotto made to order with a sections seafood, chicken and vegetables

Pasta Station A dramatic display of dried pasta in cylinders, oversize woks, stone bases and rustic candlesticks as a chef creates culinary magic, Prepared to order by chef. A station of pasta with your choice of two of our many sauces. The chef will be preparing and serving while your guests watch and enjoy

Pasta Wheel oversize wheel of cheese with our traditional alfredo sauce, cheese, touch of alcohol then a little bit more cheese and wow your guests will love it.

Paella Station Classic Paella prepared in oversize paella pan to included chicken, chorizo, shrimp, clams, hint of saffron and finished with peas.

Ravioliette Station Chef attend station of mini ravioli created in oversize woks

We will be happy to customize the ravioli and sauces to fit your tastes

Raw Bar Station Little neck clams, shrimp, oysters, mussels decorated with fresh seaweed, lobster trap and garnished with cocktail sauce and lemons

Perogies Station

Assorted Perogies Steamed and Fry, chef prepared served with assorted toppings to include, beef tips, fried onions, sour cream, light cheese sauce.

Roasted Pineapple Station Action Station Featuring Fresh Pineapple Grilled and served with assorted toppings

Root Beer Float Station

Smashed Potato Martini Station Make your own. We provide smashed potatoes and you get to fill in what you would like from shredded cheese, bacon bits, chives, sour cream, and olives. Your guests will love this popular station. The smashed potatoes are served in Martini Glasses for an extra flare

Soup Sipping Station this station offers three of our homemade soups that are served in mini shot glasses and our bar décor. You choose from tomato bisque, chowder, bisque to your favorite soup.

Sundae Bar

Sushi Bar

The Eiffel Tower Station Decorated with fall colors, this station consists of assorted pates and breads, cheeses, foie gras gouda cheese, and assorted grapes and of course french fries in paper cones

Taco Station Mini taco that we prepare in our own kitchen. We serve them with ground beef, lettuce, tomatoes, olives, cheeses, and dipping sauce

We will be adding guacamole and salsa for taco

Tuscany Station This table will have, Bruschette and assortment of three, tomato and bread salad, eggplant rolls filled with ricotta, and cannellini beans sauté with fresh rosemary and garlic We will decorate in a Tuscan scene

Back to the Fifties Station Featuring TV Dinners Bring back a new twist to TV dinners, we serve some favorite comfort food in traditional TV dinner to go containers. Dinner to include a Tuscany meatloaf, roasted garlic mashed, peas with onions and baked apple or Macaroni and Cheese, french beans and homemade applesauce.

Ultimate Viennese Table We light up this table with rainbow flames then some of our most popular homemade desserts take center stage : An attractive laced Viennese Table decorated with fancy cakes, miniature pastries, assorted tortes

Here is a Sample Menu

Elegant Touch Sample Station Wedding:

We will customize your stations to fit your tastes but here is a sample of a Cocktail Station Wedding

To begin when guests first enter we will have wait staff serving on garnish serving pieces a pre-selected hors d'oeuvres



For Example:

- ✚ Asparagus Phyllo Cigars- asparagus, mushrooms and shallots wrapped in phyllo rolls

- ✚ Chicken Satay with a tangerine peanut sauce:
- ✚ Potato Cups- we create little cups out of potato's then we fill them with cheese and bacon a new twist on old favorite.

- ✚ Coconut shrimp with lime drizzle
- ✚ Tomato Basil Cones - mini cones served with a tomato, fresh mozzarella and basil combination
- ✚ Harvarti and Roasted Pepper Tartlets

As your guests are being served these exquisite mini morsels the stations will slowly be opening, Decorated in a Wow Presentation your guests will slowly be offer:

Elegant Touch Supreme Bistro Table

To included a beautiful multi tier display of fresh carved succulent fruit, imported and domestic cheese wedges, served with mustard honey dip. Fresh seasonal vegetables with our own garlic dill dip. Homemade breads and Focaccia, roasted pepper spread and our artichoke spread. Florets of salami and pepperoni, an assortment of imported olives with fresh herbs and to finish our own Tapenade The table is decorated with draped fabric and finished with fresh floral arrangement

Pasta Station

A dramatic display of dried pasta in cylinders, oversize woks, stone bases and rustic candlesticks as a chef creates culinary magic, Prepared to order by chef. A station of pasta with your choice of two of our many sauces. The chef will be preparing and serving while *your guests watch and enjoy*

Action Carving Station

Chef Attended Action Station (select two) Et Own Award Winning Marinated Flank Steak, Herbed Turkey Breast, Roulade of Turkey with Spinach and Shallots, Hoisin Roasted Pork Loin, Honey Bourbon Pork Roast, Honey Baked Ham, Orange Glazed Ham, Roast Herb Lamb.

*Roasted Prime Rib of Beef or *Pepper Dijon Encrusted Filet of Beef *additional charge

Tuscany Station

This table will have, Bruschette and assortment of three, tomato and bread salad, eggplant rolls filled with ricotta, and cannellini beans sauté with fresh rosemary and garlic We will decorate in a Tuscan scene

Salad Martini Station

This station has staff preparing in martini shakers a cosmos salad, the dressing is added and then shaken in martini shakers and served in appropriate glasses. The decor is a sleek feel with a bar, chocolate shelves and bartenders shaking up a tasteful salad martini.

Bar Selection

Bar Service

All beverages provided and served by Elegant Touch Catering Company. Open Wine (red merlot, white chardonnay or pinot gríps, zinfandel, two bottle beers one light one regular from our house lists. Soda consists of diet and regular cola, seven up and seltzer.

We would be happy to add an ice tea or lemonade if you would like.

Other Bars selections: open bar house brands, open bar top, open bar premium, sangria bar, these bars are available for 4.5 and 5 hours depending on your preferences)

Service Team

The estimates for our professional and friendly staff are based on the given time frame and guest count. Labor estimate include set up, breakdown and service of the event.

We provide professional staff attired in black tuxedo pants, black jackets, black shirts, and black ties a sleek elegant look. Our team will be directed by owner Deborah DiBella or Kim Lauria (owners) captain to supervise the team and to be at your disposal and our service team.

Special Services Provided by Elegant Touch

1. Assistance with any and all support services that you may need.
2. Pre-event visit with you to explain the flow of the event
3. Unlimited phone assistance to confirm, and reconfirm each and every detail. We are always ready for last minute changes and will be ready to respond.
4. Personal time with Chef Kim to explain menu and to get any special requests you may want and need.