

ELEGANT TOUCH BROCHURE SUGGESTIONS

SPREADS AND DIPS

CROSTINI BAR

OUR NEWEST CREATION

MAKE YOUR OWN

TABLE OFFERING:

- ✓ TOMATO & MOZARELLA
 - ✓ ROASTED PEPPER
 - ✓ ARTICHOKE
 - ✓ SALSA
- ✓ PROSCUITTO WITH TOMATO
- ✓ DIPPING OILS

MOZARELLA BAR

WE CREATE OUR OWN

MOZZARELLA PINWHEELS

FOR YOU EITHER CHEF

ATTENDED OR PLATTERS

- ✓ MOZ & PROSCUITTO
- ✓ MOZ & ROASTED PEPPERS
- ✓ MOZ & CAPPICOLE
- ✓ MOZ & EGGPLANT
- ✓ MOZ & ARTICHOKE

FRESCO SALSA BAR

- ✓ MANGO SALSA
- ✓ PAPAYA SALSA
- ✓ TRADITIONAL SALSA
- ✓ GUACAMOLE
- ✓ BLACK BEAN SALSA
- ✓ FRESH PITA CHIPS

SPREADS

- MUSHROOM
- ARTICHOKE
- ROASTED PEPPER
- BLACK BEAN
- WHITE BEAN
- TUSCAN
- MOZ AND TOMATO
- MOZ AND ROASTED PEPPER
- CHEDDAR
- BOURSIN
- BLACK OLIVE
- TAPENADE
- PARMASEAN ROASTED GARLIC
- HORSERADISH
- PATE
- BACON
- CAVIAR DIP
- CURRY SPREAD
- PISTACHIO CHICKEN PATE
- TABOULLE
- HUMMUS
- EGGPLANT
- SALMON

RIVER DISPLAY

GLASS BLOCKS & VOLITIVE

CANDLES AND A RIVER OF:

- ✓ DARK CHOCOLATE
- ✓ WHITE CHOCOLATE
- ✓ MILK CHOCOLATE
 - ✓ LEMON
 - ✓ CAMEL
- ✓ BUTTERSCOTCH
 - ✓ ASIAGO
- ✓ CHEESE FONDUE

ELEGANT TOUCH BROCHURE SUGGESTIONS

ELEGANT TOUCH HORS D'OEUVRES SUGGESTIONS

ANCHO CHILI SEARED CHICKEN

BACON AND POTATO TARTLETS

TOMATO & ZUCCHINI TARTLETS

VEGETARIAN ROLLS

HARVARITI & ROASTED PEPPER TARTLETS

MINTED MELON SKEWERS

MINIATURE QUICHES

STUFFED CREPES

BAKED BRIE & PESTO

PASTRY CHEESE STRAWS

BRIE ENCRUSTED

PALMIERS (VEGETABLE)

PALMIERS

PHYLLO/WALNUT & GOURMANDISE

TORTELLINI ON SKEWERS

GOUGERE

STUFFED CHERRY TOMATO\

PHYLLO WITH APPLES & NUTS

CHEESE TRUFFLES

ZUCCHINI PUFFS

STUFFED MUSHROOMS

SPANAKOPITA

MUSHROOM SQUARES

POTATO PANCAKES

SWEET POTATO PANCAKES

PHYLLO KISSES

CORN CAKES

CREPE PURSES WITH SHRIMP

BAGUETEE PANINI

EDIBLE SPOONS WITH LOBSTER

EDIBLE SPOONS WITH DUCK

FIG TAPENADE ON CROSTINI

RICE BALLS

RISSOTTO BALLS

PARMESAN PEAR CRISPS

PRAWNS WITH FRESH HERBS

PULLED PORK EGGROLLS

MINI PULLED PORK SANDWICH

PASTRY STRAWS

ORIENTAL CHICKEN ON SKEWERS

BRUSCHETTE

PARMESAN CRISPS TOPPED WITH
MARSCAPONE AND TOMATO

PESTO SHRIMP

PHYLLO KISSES

PIGS N BLANKET

PORK TENDERLOIN IN PHYLLO

PROSCUITTO WITH MELON

SALMON ON SKEWERS

SALMON ROLL UPS

CRAB CAKES

MINIATURE CRAB CAKES

SURF AND TURF SKEWERS
TANGERINE GINGER SHRIMP

GARLIC BASIL SHRIMP

LOLIPOP COCONUT SHRIMP

LOLIPOP ROSEMARY INFUSED LAMP CHOPS

MAPLE GLAZED DUCK ON SILVER SPOONS

GAZPACHO SHOOTERS WITH CRAB

ELEGANT TOUCH BROCHURE SUGGESTIONS

CRANBERRY PORK MEDALIONS	LEMON GRASS & GINGER MARINATED SHRIMP
SMOKED TURKEY ON ORANGE MUFFINS	COCOA PORK TENDERLOIN
SESAME CRUSTED TUNA	VOODO SHRIMP
SCALLOP BLT	VOODO CHICKEN
SAVOURY CONES WITH TANGERINE BEEF	CHICKEN ENPANADITAS
SHIRMP MOLE	ASPARAGUS WRAPPED PHYLLO
FRIED DUMPLINGS	BACON BITES
FRIED CHEVRE TARTLETS	BEEF & CHEESE PHYLLO
MEAT BALLS	BEEF ON SKEWERS
CRANBERRY MEATBALLS	CHICEN ON SKEWERS
CHICKEN PESTO ON SKEWERS	BEEF SATAE
CHICKEN SATAE	BEEF Tournedo
CHICKEN TURNOVERS	BEER BATTER FISH BITES
COCONUT SHRIMP	BEER BATTER CHICKEN
CRAB RAGOONS	BRUSCHETTE WITH PROSCUITTO
CRAB SALAD PUFFS	CHERRY TOMATO IN VODKA
PEAR AND BRIE PUFFS	ET OWN SMASHED POTATO WONTONS
MUSHROOM TURNOVERS	FIT SIZE FILET IN CHINEESE SPOONS FINISHED WITH AIOLE
ASPARAGUS ROLLS	BITE SIZE VEGETABLE NAPOLEON
CHEVRE AND MUSHROOM TARTLETS	CHINEESE DUCK BITESON PANCAKE WITH PLUM SAUCE
BBQ SHRIMP WITH PABLEAMBO CHILI SAUCE	CLAMS CASINO
CAPPELLINI WRAPPED SHRIMP	CLAMS ON SILVER SPOON
SPAGETTI ON TOP OF MEATBALL	COCONUT BRAISED SHRIMP
BAKED POTATO SOUP SHOOTERS	COCONUT SHRIMP WITH LIME DRIZZLE LOLLIPOPS
TOMATO BASIL SOUP SHOOTERS	FISH CAKES
STARWBERRY SHOOTERS	FETA STUFFED SHRIMP
CHOCOLATE SALAMI	FRIED RAVIOLI
FLANK STEAK ON CROSTINI	GAZPACHO IN CUCUMBER CUPS
FROZEN TIRA MISU BALLS	GRILLED LEMON SHIRMP
GRILLED PEARS AND CHEVRE CHEESE	
HARVARTI WITH GANNNY SMITH APPLES QUESADILLA	

ELEGANT TOUCH BROCHURE SUGGESTIONS

MACARONI AND CHEESE SHOOTERS

MACARONI AND CHEESE BALLS

MACARONI AND CHEESE CUPCAKES

MINI LOBSTER ROLLS

GRILLED SHRIMP WITH TEQUILLA SHOT

PERSIAN CHICKEN WITH AMARETTO SHOT

ONION TART

PIZZETTES

POLENTA CUPS WITH MUSHROOM RAGU

PROSCUITTO SHRIMP

PUMPKIN SOUP SHOOTERS

SALMON MOUSSE CUPS

SALMON PIGS IN BLANKET

SAUSAGE PUFFS

SAUSAGE GOUGERE

SHRIMP CIGARS

TOMATO BASIL BREAD PUFFS

SHRIMP COCKTAIL

SHRIMP SHOOTERS

SKEWER SALMON WITH SEASAME SAUCE

SWEET POTATO FRIES

SWEET POTATO PANCAKES TOPPED WITH
CREAM FRAICHE

TACO CUPS WITH BLACK BEAN DIP AND
CHICKEN

SPRING ROLLS

EGG ROLLS

TURKEY DINNER SHOOTERS

TOMATO BASIL CONES

TUSCAN SALAD ON EDIBLE SPOONS

VEGETABLE SUSHI

TUNA SUSHI ROLLS

SUSHI

TRUFFLE RISOTTO CAKES

TUNA TARTARE

LOBSTER CEVICHE

CEVICHE

SOUPS

BROCCOLI AND CHEDDAR

CHICKEN VEGETABLE

CHILLED CARROT SOUP

CHILLED GINGER & CARROT SOUP

CREAMY MUSHROOM AND ROASTED
CASHEW

FRENCH ONION

ITALIAN WEDDING SOUP

AUTUMN BUTTERNUT SQUASH BISQUE

SEAFOOD BISQUE

SPRING PEA SOUP

SUMMER ROASTED CORN SOUP

TOMATO BASIL BISQUE

MUSHROOM SOUP

TAPAS

SHRIMP AND GARLIC

CHORIZO AND MUSHROOM KABOBS

DEEP FRIED CAULIFLOWER WITH TOMATO
PEPPER SALSA

EGGPLANT AND GOAT CHEESE TOASTIES

HAM WRAPPED POTATOES

SALT COD FRITTES

ASPARAGUS FRITTA

SPANISH MEATBALLS WITH ALMOND SAUCE

ELEGANT TOUCH BROCHURE SUGGESTIONS

SAUSAGE STUFFED OLIVES BREADED AND FRY

NEW POTATOES WITH CHILI SAUCE

SALADS

ANTIPASTO

GREEK SALAD

BABY GREENS WITH DRIED CRANBERRIES AND MAGTAG CHEESE

BABY GREENS WITH SLICED PEARS, TOASTED WALNUTS, FETA CHEESE

BABY GREENS WITH WARM GOAT CHEESE AND ROASTED VEGETABLES

BABY SPINACH WITH ORANGES, TOASTED WALNUTS IN ORANGE VINAIGRETTE

BABY SPINACH WITH ROASTED BEETS, WATERCRESS AND FINISHED WITH CHAMPAGNE VINAIGRETTE

ROASTED BEET SALAD

BASMATI RICE SALAD

BLACK BEAN AND CORN SALAD

CAESAR

CHINESSE NOODLE SALAD

PEACH AND TOMATO SALAD OVER WILD GREENS

SWEET AND SOUR CUCUMBERS SERVED OVER FRESH GREENS

FRESH MOZZARELLA, TOMATO, BASIL WITH BALSAMIC REDUCTION

FRISSE SILD WITH SPICY NUTS, PEARS AND TOPPED WITH PORT VINAIGRETTE

JICAMA AND WATERMELON SALAD WITH FETA CHEESE, SUNFLOWER SEEDS OVER BIB LETTUCE TOP WITH CITRUS CUMIN VINAIGRETTE

SUMMER SPINACH SALAD WITH FRESH STRAWBERRIES, ORANGES, FETA CHEESE

TENDER ORGANIC GREENS WITH ROASTED MACADAMIN NUTS, SLICE PEARS, APPLES TOPPED WITH CHAMPANGNE VINAIGRETTE

MOMS SALAD ICEBERG LETTUCE, CUCUMBERS, RED ONIONS, TOMATO WITH YOUR CHOICE OF DRESSING

CAPRESE SALAD

PEACH CAPRESE SALAD

PASTAS

WE WILL CREATE A PASTA FOR YOU

ANGEL HAIR WITH SUNDRIED TOMATO CREAM

ARTICHOKE AND SUNDRIED TOMATO

BAKED ZITI

BROCCOLI BOW TIE

BUTTERNUT LASAGNA

MUSHROOM RAVIOLI

FETTUCINE ALFREDO

PRIMA VERA

HARVEST TORTELLINI

WILD MUSHROOM LASAGAN

LOBSTER RAVIOLI

DITALINI POMADORO

MANICOTTI

PUMPKIN RAVIOLI

TO NAME A FEW

SAUCES FOR PASTAS

PESTO

ROASTED PEPPER

ALFREDO

CREAMY SUNDRIED TOMATO

CREAMY PESTO

VODAK CREAM

TOMATO VODKA CREAM

ASIAGO CREAM

ELEGANT TOUCH BROCHURE SUGGESTIONS

OIL AND GARLIC

ALFREDO

BARBECUE

BOLOGNESE

WILD MUSHROOM

• **VEGETARIAN SUGGESTION**

STUFFED PORTABELLA MUSHROOMS

VEGETABLE NAPOLEON

SPAGHETTI SQUASH PRIMAVERA

BAKED POLENTA TRIANGLES TOPPED WITH
MUSHROOM RAGU

RISSOTTO

SWISS CHARD, LEEKS, EGGPLANT AND
ROASTED PEPPERS

INDIVIDUAL FRITTATA

PASTA

STUFFED ARTICHOKE

STUFFED CREPES

COUSCOUS

OVERSIZE RAVIOLI

ENTREES

SMOKED CHICKEN WITH BALSAMIC
REDUCTION

CHICKEN STUFFED WITH APPLE CRANBERRY
AND SAUSAGE FILLING

CHICKEN SORRENTO

SMOKED QUAIL

HAZELNUT CHICKEN

ORANGE CRUSTED CHICKEN

CURRY CHICKEN AND PEARS

CHICKEN OSCAR

APRICOT CHICKEN

CHAMPAGNE CHICKEN

CHICKEN VERONIQUE

BRAISED CHICKEN WITH GINGER CREAM
SAUCE

BALSAMIC CHICKEN

GRILLED CHICKEN WITH MANGO SALSA

GRILLED CHICKEN WITH TOMATO, BASIL
SALAD

CHICKEN STUFFED WITH BROWN RICE

CHICKEN CACCIATORE

CHICKEN CECILE
CHICKEN, BRANDY, TOMATO, SHALLOTS,
MUSHROOMS, FRESH HERBS

CHICKEN FRAMBOISE

CHICKEN FLORENTINE

CHICKEN FRANCESE

HARVEST CHICKEN

CHICKEN IN LIGHT TOMATO SHERRY SAUCE

PARMESAN CRUSTED CHICKEN

CHICKEN PARM

CHICKEN IN SUNDRIED TOMATO SAUCE

WALNUT CHICKEN

CHICKEN DIJON

CHICKEN MARSALA

CHICKEN NAPLES WITH CAPERS, OLIVES,
SUNDRIED TOMATO

CHICKEN PROVENCAL WITH HONEY, THYME
AND LEMON

SESAME CHICKEN IN COGNAC SAUCE

CHICKEN PAPRIKA

CHICKEN SPANIKOPITA

CHICKEN WITH ROASTED PEPPER SAUCE

CHICKEN ROMANO, BREADE WITH PANKO
BREAD CRUMBS SERVED WITH TOMATO
SALAD

CHICKEN SALTIMBOCCA

ELEGANT TOUCH BROCHURE SUGGESTIONS

HERB CHICKEN WITH VEGETABLE SALSA

LEMONGRASS CHICKEN

MONTERARY CHICKEN
SHALLOTS, SUNDRIED TOMATO IN
BECHAMEL SAUCE

CHICKEN AUGRATIN

CHICKEN ALFREDO

PECAN CHICKEN

STUFFED CHICKEN BREAST

SPINACH STUFFED CHICKEN

TANDOOR CHICKEN

MAIN COURSES

TILAPIA BAKED WITH LEMON BUTTER

VEGETABLE JAMBALAYA

SEAFOOD ROULADE

STUFFED SHRIMP

SHRIMP SCAMPI

SUMMER END SALMON FILETS COVER WITH
GREEN AND RED PEPPERS, DILL MAPLE
SYRUP, STAWBERRIES AND ORANGES

POACHED SALMON

BALSAMIC SALMON

CITRUS SALMON

BAKED SALMON WITH SHALLOT VINAIGRETE

BAKED SOLE WITH LEMON AND BREAD
CRUMBS

BAKED HALIBUT WITH CHAMBORD
REDUCTION

ASIAN SALMON WITH TOMATO MINT SALSA

ORANGE CRUSTED SALMON

SEA BASS

MISO MARIANTED SOLE

SCALLOPS WITH PESTO

ROASTED SALMON WITH FRUIT SALSA

STRAWBERRY BALSAMIC GLAZED SALMON

BLACKENED CATFISH

HORSERADISH ENCRUSTED SOLE

SMOKE TROUT WITH PAPAA SALSA

PEPPER HALIBUT
MAIN COURSE

NY STRIP WITH BALSAMIC STRAWBERRY
REDUCTION

STEAK AU POIVRE

PRIME RIB

NY STRIP CACCIATORA

ROASTED GARLIC RUB RIB EYE STEAK

CHOCOLATE SPICE RIB EYE

STRIP STEAK WITH MUSHROOM DEMI GLAZE

HERB CRUSTED FILET

GRILED STRIP WITH STRAWBERRY SALAD

BEEF WELLINGTON

TENDERLOIN WITH WILD MUSHROOM DEMI
GLAZE

ET MARIANTED FLANK STEAK

BEEF IN HORSERADISH CREAM SAUCE

BLACKEON FILET

BEEF TERRIYAKI

GRILLED FILET FINISH WITH TOMATO SALSA

STUFED FLANK STEAK WITH SPINACH

PRIME RIBB WITH YORKSHIRE PUDDING

CHATEAUBRIAND SERVE TABLE SIDE

SLICED SIRLOIN STEAK AND GARLIC SERVED
OVER TOAST POINTS

STEAK DIJON

GRILLED STEAK WITH HOMEMADE
WORCESTERSHIRE

PARMESAN CRUSTED FILET

ELEGANT TOUCH BROCHURE SUGGESTIONS

MAIN ENTRÉE

PORK TENDERLOIN WITH APPLE CIDER
REDUCTION

PORK DIJON

DUCK AL ORANGE

SMOKED DUCKE WITH PASSION FRUIT GLAZE

VEAL FRANCISE

VEAL MARSALA

FILET MELOT

GRILLED BABY LAMB CHOPS

PORK MEDALLIONS WITH SOY MANGO
SAUCE

GRILLED PRIME RIB STEAKS WITH BOURBON
BARBECUE SAUCE

GRILLED TEQUILLA CHICKEN WITH MANGO
SALSA

VEAL OSCAR

STUFFED PORTABELLA WITH ROASTED
GARLICE MASH STUFFING

ROSEMARY ROAST LEG OF LAMB ROAST

BLACKEON FILET WITH GREEN SAUCE

PORK TENDERLOINS IN BRANDY CREAM
SAUCE

PORK TENDERLOINS AUTUM SPECIAL

CHICKEN CORDON BLEU

HERB ROAST TURKEY

PIG ROASTED

STEAK FLORENTINE

SEAFOOD CREOLE

JAMBALAYA

CANDY BAR

SERVED IN APOTOCATHY JARS WITH
CHINESE TO GO BOXES

- ROOT BEER BARRELS
 - SMARTIES
- JELLY BELLY BEANS
 - BUTTERSCOTCH
 - WAX BOTTLES
- MINI CHOCOLATE BARS
- FLAVOR PUMPKIN SEEDS
 - M&M
 - RESSE PIECES
 - FIRE BALLS
- SWIZZLE STICKS
 - ROCK CANDY
 - CANDY CORN
 - CANDY CANES
 - SWEET TARTS
- NESCO CANDY HEARTS
- GUMMIE, BUTTERFLIES, BEARS,
 - HERSEY KISSES
 - RING POPS
 - WAX LIPS

CANDY STATIONS THE SECRET TO A EYE
POPPING DISPLAY IS TO COORIDANT THE
COLORS WITH YOUR RECEPTION SOME OF
THE COLOR DISPLAYS WE OFFER

- SILVER
- GOLD
- WHITE
- PINK
- BROWN
- GREEN
- B LUE
- BLACK

FOR THOSE CHOCOLATE LOVERS:

TRUFFLE STATION

- CHOCOLATE TRUFFELS
- BEDAZZLE MY BONBOMS
- LIQUOR FILLED TRUFFLES
- OUR HOMEMADE TRUFFELS
- CHOCOLATE COVER STRAWBERRIES
- TUXEDO STRAWBERRIES