

Menus to give you a feel for some of what we have to offer (these are sample menus.

Elegant Spring / Summer Seated Wedding

Cocktail Hour

Butler Hors D'oeuvres:

Bloody Mary Shrimp Cocktail Shooters

Caprese Skewers (fresh mozzarella, cherry tomato balsamic drizzle pipette)

Brie Tartlets (brie, walnuts topped with onion marmalade)

Asian Scallop finished with Spring Pea Puree

Elegant Touch Bistro Display

Artichoke Sunflower

(Our artichoke spread flower with olive "seed" & crudités pedals)

Fresh fruit Display with carved fruit

Imported and Domestic Cheese Board

Artisan Breads, crackers and dipping oils

Beverage Arrangement

Four and Half hours of Open Wine, Beer and Soda

Dinner Reception

To include bread baskets on each table with our herb butter

First Course

Roasted Tomato Bisque topped with Crème Fraiche

Second Course

Organic Field Greens with Glazed Pecans, Dried Cranberries and Crumble

Chevre Cheese

Entrée Choice of:

Asian Style Salmon Plank finished with Light and Dark Wasabi

Or

Ginger Rub Chicken Finished with Apple and Cranberry Syrup

Roasted Baby Reds

Succotash

Coffee Service

Linens, China

Pricing Starts at 45.00 per person plus catering fee and tax

SIMPLE ELEGANCE SIT DOWN

Cocktail Hour

Our Elegant Bistro Table

*A beautiful presentation of fresh seasonal vegetables, succulent seasonal fruit,
Our hot artichoke dip, imported and domestic cheese board, artisan bread,
assorted spreads, olives and pomegranate meatballs served in chaffing dish*

Plated Dinner

First Course

House Salad

*Mesclun blend of fresh greens, seasonal vegetables finished with balsamic
vinaigrette*

Entrée (choice of)

*French Cut Parmesan Crusted Chicken Breads finished with asiago sauce
Or*

Seared Pork Tenderloin with Port Reduction

Baby Herbed Potato

Seasonal Stir Fry

Coffee Service

Linens China

Open Wine and Beer, Soda for Four Hours

Pricing Starts at 48.00 per person catering fee and sales tax





ELEGANT BUFFET SELECTION

To Begin

Butler Passed On Garnish Serving Pieces

Bloody Mary Shrimp Shooters

Fried Mac and Cheese Balls

Chevre Lollipops

Tequila Shot Chicken

Seafood Mushrooms

Buffet (a beautiful multi tier buffet representing your theme and color scheme)

Carving Board

To include two selections of meats

Prime Rib, honey glazed ham, herb turkey, ET flank steak,

Leg of pork, hoisin Pork loin, roast pork, leg of lamb, leg of veal

Or Two Entrees

*Tuscan Chicken (sundried tomato, shallots, garlic, wine) & sear sea bass with
pesto tapenade*

Pasta Selection (to be design to fit your tastes)

*Example Spring Penne (penne pasta, sugar snaps, julienne carrots, spinach, red
peppers, in light herb oil)*

Salad Selection (to be decided)

Potato, Rice, cous cous, or risotto

Vegetable Maple Roasted Heirloom Carrots

Bread Platter

Coffee Service Open Bar House Brands for Four and Half Hours

Price Starts at 45.00 per person plus catering fee and tax

**ELEGANT TOUCH HARVEST SUPREME RECEPTION
A FALL EXCURSION**

SOUP SIPPING STATION

*Served in demi cups
Our NE Clam Chowder & Apple Bisque*

Harvest Bistro Table

*Cheese fondue, imported and domestic cheese board
Harvest fruits, apples, pears, grapes
Cranberry cheese dip
Spicy pumpkin seeds
Tomato Salsa with homemade tortilla chips*

Dinner Buffet

*Apple Glaze Pork Loin
Harvest Chicken
Scallop Potatoes (sweet potatoes and russets potato)
Harvest Roasted Vegetables
Butter nut Ravioli
Bread Platter
Dessert
Apple Crumb*

*Open Bar for four and half hours house brands
With signature Apple-tini for first hour
Price Starts at 58.95 per Person plus catering fee and sales tax*



The Rose Touch

White Glove Premium Service

*Tables will be done in specialty linen with Gold Chargers
Our staff will be waiting to serve you and your guests, dressed in black jackets
and white gloves
Champagne Tree*

Elegant Touch Classical Bistro

*Floral Centerpiece, greens under glass, and a multi tier display of olives,
pepperoni, salami florets, baby marinated vegetable, whole wedge of imported
and domestic cheeses, hot lobster cheese spread, baked brie in puff pastry, sugar
glaze nuts, fresh succulent fruit and display of fresh fruit.*

Sushi Station

A selection of sushi decorated in Asian theme

Butler Passed On Garnish Serving Pieces

Risotto Balls finished with sun dried aioli

Sweet Potato Beignets

Smoked Trout Mousse served in Cucumber Cups

Smash Potato Wontons

Tequila Shrimp Shooters

First Course

Spanakopita Triangles

Second Course

Heirloom Tomato Platter

Or

Watermelon Stack with Feta Cheese

Entrée Choice of

Rib Eye Steak with House Steak Sauce

Served with Scallop Potato

Asian Style Salmon finish with sesame soy syrup served on Asian Slaw

Finished with sauté leeks and roasted corn

Dessert

Chocolate Mousse in Individual Chocolate bowls with fresh berry

Coffee Service

Full Bar Top Shelve for four and half hours

Price Starts at 60.00 per person plus catering fee and tax

Elegant Touch Station Receptions

Elegant touch has been producing Station wedding for over 21 years. Long before any one was even thinking the concept and our displays and pictures prove that this is one division that we are experts at. From carnival stations, hot dog, slider, to pasta station, dumpling station, risotto station to name a few.

We customize each station to fit your tastes, style and dreams.

Elegant Touch Bistro Station

Our supreme station of pates, spreads, olives, dipping oils, cheeses, fresh fruits, Vegetables, dry meats, stuffed grape leaves and marinate vegetables.

Artisans breads, focaccia and crackers

Please Choose Six Butler Passed Hors d'oeuvres from our brochure

Action Martini Salad Station

Made in martini shakers we will create two customize salads to fit Your tastes. Example Apple tini Martini Salad or our Cosmo Martini Salad

Hot Rock Carving Station

You get to choose two meat options we carved to order and served on our hot rocks

Meats to name a few, our flank steak, coco encrusted prime rib. Honey bourbon ham, leg of lamb, and leg of veal, herb turkey, steamship round, piglets, and tenderloin in a Dijon roasted garlic glaze or balsamic glaze salmon

Pasta Station

This again we customize for you from shells, to rigatoni, penne, bow tie you name the pasta

Sauces from grams classic alfredo, tomato, vodka cream, pesto, oil and garlic, roasted garlic cream, pink vodka we make them all

Other Station to Think about

Risotto, Caesar Salad , Oyster, Paella, Ravioliette, Raw Bar, Sundae, Brownie, Tuscany, Cheese & wine tasting, antipasto, baked potato, grilled pineapple, floating chocolate river, sushi, Mediterranean, omelet, NY State of Mind, Greek God, Kabob, Harvest Station, Corn Dog Station, Smash Potato Station, Quesadillas Station, Taco Station, Eiffel Tower, Back to future, and our ultimate Viennese

*These Packages are Customize to fit your tastes and Budget Please give us a call
Pricing starts for food at 35.00 plus*

Culinary Lovers Reception

To Begin Open top Shelve for Five Hours

Elegant Touch prides ourselves in our cuisine, service and design and we have taken it a bit further

When Guest first arrive they will be offer a table of refreshments, Champagne in individual bottles with straw, Saratoga waters, mulled cider, lemonade in beautiful over size copper tubs

Then we offer a wine and cheese paring station

*Butler Passed with white glove service
Red Snapper Ceviche on mini plates
New Zealand Lamb Chops finished with blackberry glaze
Caramelized onion tartlets
Seared Scallops with wasabi dust*

First Course

Heirloom Tomato Platter finished with balsamic reduction

Second Course

Maine Crab Cake served on micro greens and topped with sundried aioli

Entrée choice of

*Roasted angus filet encrusted with peppercorn served with mushroom strudel
On top of sweet potato puree that has been finish with José Cuervo reduction*

Coffee Service

*Et Chocolate Lovers Viennese Table flourless Chocolate Cake with fresh berries,
chocolate hazelnut torte, bedazzle my bon bomb, chocolate tira misu, triple
chocolate cake, choc crepe stack*

Sparkling Water on Tables

Chargers

Specialty Linen

Bread Platters on Tables

Pricing starts at 65.00 per person plus catering fee and tax



Our Italian Classic

To Begin

Antipasto Table

Pepperoni, Salami, Roasted Peppers, Artichokes, Tomato with fresh basil and mozzarella, imported Italian cheeses, focaccia, hot artichoke spread, grilled vegetables with basil oil

Butler Passed

Stuffed Mushrooms

Scallops wrapped in apple bacon

Prosciutto wrapped asparagus

First Course

Italian Wedding Soup

Second Course

Caesar Salad

Entrée choice of

Prime rib of beef

Or

Chicken saltimbocca

Risotto

Italian Style Green Beans

Espresso Station

Italian Pastries (Viennese table)

Cordials in Chocolate Cups

Open Wine and Beer for Five Hours

Price Starts at \$ 49.00 per person plus catering fee and Sales tax

Other Embellishments that we offer:

Ice Sculptures from ice glassware to ice balls to ice bars to ice sculptures we will work with you to create the perfect sculpture.

Wine Service at table

During dinner we offer additional staff to pour wine while dinner is being served.

Pastry Trays for each table our own homemade desserts using grandma secret recipes

Cordial Carts served at each table

Carving Station Carts, this is where we go around the room and offer carving at each table side

French Service

This is where wait staff goes around with platters and serve your guests tableside.

Specialty linen, Chair Cover

This is impact and can give any room a WOW Factor. Colors are hot we offer specialty linen to the floor great fabric, colors and designs. We have many of our own linens that are available for you to view. And what we do not have ourselves we have a great team that we work with.

China

We offer some great specialty china for that extra touch, glass chargers, silver chargers, crystal glass ware, silver plated flat wear all the touches to create that memorable experience.

Décor Options

Our team will work with you to create custom treatments for any location, table top design, Specialty furniture, lighting, tent interiors, costume design and much more.

Our Policy:

We require a five hundred dollar deposit to secure our services for the day. We will be happy to work up with you a sample menu, then final menu should be somewhat finalized two weeks before your event.

We require a second deposit 45 days from your event and the final balance is due 10 days prior to your event.

Food Tastings

Our food tastings are held once a month January-May then September-December. You are welcome to come; we do charge a 20.00 fee per person that is due by credit card before the tasting. We are happy to have you bring up to six guests and if you book we are happy to refund up to 100.00 on your final bill. If you have secured our services before a tasting there is no charge for two guests.

Pricing for Children

Children 7 and under are charge a flat fee which we will be happy to discuss with you at the time of booking

Catering Kitchen fee

For off premise events if you are handling rental we require a cooks tent with lighting if we are handling rental for you there will be a 200.00 fee for this.

Ceremony Set up and break down fees

If we need to set up prior to reception time there may be an additional charge. If set up of chairs for ceremony or moving of chairs there will be an additional charge. We will be happy to discuss these with you before securing our services.

Guarantees

We price sample menus with a minimum guarantee guest's count which we predetermine during our first meeting. If for some reason the original min. is not met there may be a price increase to reflect the lower count. For example your guests count was 200 and for some reason it is now 125, the costs per person will change to reflect the lower count especially when special pricing has been given.