

Elegant Touch Catering Co.

Call 518 (356-5008 or 518 356-5032)

Elegant Touch has enjoyed a reputation of being one of the areas premier catering company for the past 20 years. Our repertoire includes a wide range of social gatherings from intimate dinner parties for two to elaborate parties for 1000. No matter what the occasion, we will create and design a memorable feast that you and your guests will remember for years to come.

Elegant Touch is committed to providing our clients with superior and flawless service and a cuisine that is innovative, creative and awakens all of your tastes sensations.

Elegant Touch event Specialists work with you from tents, tables, chairs, staging, lighting, linens, site decorating, and menu design. We can transform your room or tent in to a New Orleans Mardi Gras or a tiffany luncheon for your daughters 13 th birthday.

We have the staff and resources to create endless possibilities. Our designer works with you to create an event that encompasses all the latest trends and keeps us on the cutting edge of other catering companies, there nothing more rewarding than giving a party that will be the envy of all that come.

Give us a call today so we can get the juices flowing to create the perfect party for you and your guests.

Sample Brunch Menus

Country Breakfast

Egg Frittata

Baked French Toast with Pure Maple Syrup

Baked Ham with Orange Ginger Glaze

Hot Biscuits with Country Gravy

Country Sausage

Fresh Fruit with Honey Yogurt

Our country Style Potatoes

Guest count 50 - 75 \$14.95 per plus plus service charge and sales tax

Guest count 76-100 \$13.95 per person plus service charge and sales tax



Elegant Touch Catering Co.

Ultimate Brunch

Bloody Mary Shooters with Shrimp

Edible Asian Spoons with Crab and Lemon grass

Carving Station of Honey Baked Ham and Herbed Turkey

Assorted Quiches

Greek Salad

Hash Browns

Fresh Fruit Display with Fruit Carvings

Assorted Homemade Breakfast Pastries

Assorted Juices and Coffee Service

50 -75 guests \$24.25 per person plus service charge and sales tax

76 - 100 guests \$23.25 per person plus service charge and sales tax

Sunrise Starter

Omelets made to order

Breakfast Potatoes

Assorted French Pastries

Fresh Fruit Platter with Fruit Carvings , Yogurt, and Granola (House)

50--75 guests \$13.25 per person plus service charge and sales tax

76 guests \$12.25 per person plus service charge and sales tax





We Take Care of Every Little Detail

Buffet Suggestion

A lavish Bistro Table

A beautiful multi tier display with imported and domestic cheeses from around the world, tumbling crudités baskets, with yogurt honey dip, fresh seasonal fruit decorated with fruit carvings. A platter of assorted spreads with fresh bread and gourmet crackers all decorated in a whimsical display.



Hors d'oeuvres Passed on Garnish Serving Pieces
 Olives, Roasted Peppers, Asparagus Tapenade in Cucumber Rounds
 Saute Shrimp in Lemon Chive Butter
 Tuna Ceviche Serve in Wonton Cones

Appetizer

Mesclum and Basil Salad with Toasted Pine Nuts, Cherry Tomato with basil Vinaigrette

Entree

Herbed Tenderloin with Wasabi Cream Sauce
 Fingerling Potatoes with Rosemary Oil
 Corn Pudding
 Assorted Rolls with Herb Butter

Coffee Service and for dessert Apricot Tart

Menu prices depend on guest count and service style



Sit Down Reception

Butler Passed

Elegant Cheese Torte (alternately layer of curried mascarpone, scallions, pecans, chutney and toasted coconut served on garlic toasts)

Brie and Almond Pear Purses

Lollipop Asian Chicken

Vegetable dumplings on Asian Spoons with soy ginger dipping sauce

Dinner Selection

Veal Scaloppine on top of Apple and Pear Compote finished with an Apple Cider Reduction or

Roasted Salmon Filets with Orange Butter Sauce

Basmati Rice

Roasted Asparagus in Chive Butter

Coffee Service and Roasted Fruit Platters finished with Anglaise Sauce

Menu Pricing Depends on guest counts and service style

\$28-35.00 per person





*Any Event,
Any Occasion*

We have experience in every
kind of event imaginable.

Creative, Elegant Presentation

Cocktail Reception

Elegant Grand Bistro Table with a multi tier layer of imported meats, and display of whole imported and domestic cheeses, red roasted peppers, fresh tomato platter with mozzarella cheese , Fresh seasonal fruit with chocolate fountain and cascading carved vegetables,

Butler Passed

Polenta rounds with blackeon shrimp

Et Own Marinated Flank Steak served on crostini

Miniature empanadas

Miniature Macaroni and Cheese Shooters

Italian Station

Mushroom Ravioli in a portabella cream sauce
Rigatoni with roasted red peppers, pinenuts, asparagus in a roasted garlic cream sauce, garlic bread and focaccia
Caesar Salad served in short martini glasses

China Town Flair

Sesame Chicken served in Chinese to go Containers with noodles in a Thai Sauce
Assorted Dumplings with a Ginger Salsa
Beef Fried Rice

Tapas Station

Miniature Shrimp Entree served on small plates

Dessert Station

Make your own Chocolate Flourless Cake Sundaes

Served in short martini glasses, flourless chocolate cake, hot fudge, nuts, cherries and whipped cream

Menu Prices Range from \$29.00 - 35.00 per person plus service charge, and sales tax All stations are elaborately decorated with back drops and props to fit the station pricing depends on decorating preference