



Congratulations on your engagement!

We at Elegant Touch know what an exciting time this is for you and your families. We hope that we can make this time as stress-free as possible. Please review the following information at your leisure; it gives you a bit of information on what we do and what we offer. The team at Elegant Touch takes great pride in creating menus and not “Packages.” We want your day to be a reflection of you and your likes, but with that we know that giving you a few ideas will give you a nice starting ground.

Elegant Touch Events has the honor of working in the best venues in Upstate New York and beyond. We would be happy to assist you in finding the right venue for you, from historic homes, to museums, to grand ballrooms, we help you to make your dreams a reality.

What sets us apart from other caterers? It’s what we do full time and has been for over 34 years. We have developed a team and systems that work under any condition whether rain, snow, heat or flooding.

Everything is prepared in our kitchens then we finish the cooking on site so you are always getting the highest quality food presented in beautiful and innovative style. We are constantly reinventing what we offer to our clients and are always striving to be ahead of the trends. Chef Kim is always working to bring the new idea to your reception from food to décor to the hottest beverages.

The Elegant Touch Way

- Our team is trained to give you and your guest's service that is second-to-none.
- We offer our clients their own Captain to help with anything they may need on their day.
- We work with you on creating the perfect floor plan to optimize the flow of your event
- We create bar packages to fit in your budget and specific tastes. Signature drinks that mirror your theme or color palette
- We assist in coordinating the day of by orchestrating your day from first arrival to last departure
- We have a great source of the best photographers, florists, bands, DJs, Ice Sculptures, specialty furniture and more
- We offer an array of specialty linens, chairs and covers, chargers and tabletop ideas to help create that WOW when your guests enter your venue.

DINNER AND RECEPTION

To better help you understand the different type of services we offer, below is a brief description of each, hopefully it will unlock the unlimited possibilities we offer.

Sit Down

This type of reception can be as formal or informal as you may want. From fine linens to glass chargers we work with you to create the reception that best showcases your tastes. Sit down receptions can range from two to five courses depending on your choices. From Chicken Marsala to Surf and Turf, a Pasta Course or a Palate Cleansing the possibilities are endless.

Stations

We offer two types of station weddings. The first is what we call a “true” station wedding. This style offers 8-10 passed hors d’oeuvres and depending on your preferences 4-8 stations. style dinner where guests take their time and mingle through grazing on the different options available. These stations can be whimsical such as our “Take Me Out to the Ballpark” station or seasonal like our “Fall Harvest Station.” We offer stations for every taste and type of food out there.

The second type of station wedding is a Buffet Station. This is a buffet style station reception, but instead of one long table we break it up into 2 or 3 station buffets to help with the flow of the event.

Buffet

This is for our clients that want to offer their guests a variety of choices. Contradictory to popular belief Buffet weddings are not a less expensive choice compared to a sit down. In reality Buffets can be a more expensive option than a sit down wedding. Offering a wide variety of choices means that more food is being prepared, each guest will be having a selection of each entrée instead of a pre-picked selection meaning that each guest will have to be guaranteed each entrée. Instead of the kitchen preparing 25 pre selected pasta choices, 35 steak and 30 chicken choices, they will be preparing enough of each dish for each guest. Buffet reception, however, is a wonderful choice for the couple that wants variety. The presentation of a buffet can really enhance the venue and get guests excited about the variety they will be experiencing. Always remember with Station and Buffet choices the flow and space of your venue so your wedding flow is not compromised.

Family Style

This is a style of reception that has gained popularity over the last few years especially in rustic venues. From our “Lazy Susan Tuscan Reception” to our “Nautical Reception” we are seeing a rise in this style. Family style may seem to be simpler and easier than other reception styles, but in order to execute it properly and smoothly it may run you a bit more money than other styles.

THE FOOD

Lets be honest, when picking a caterer for your event it's really all about the food. At Elegant Touch all of our offerings are prepared in house by our talented Chef Kim, never do we use prepared or frozen products. From our sauces to our Award Winning Flank Steak Marinade to our Chocolate Flourless our recipes have been created and tested in our kitchens and sometimes passed on from generation to generation. Each dish is prepared for your event and can be customized to fit your tastes. Want more sauce? Less heat and spice? Gluten Free? Your wish is our command.

Sample Menu

These menus are designed to give you a place to start. Some clients love them as is, and some use them as a jumping board to get ideas in creating their own unique menu.

The Schedule

As your guests first arrive and are waiting for the ceremony to start, you may want to offer some house made freshly squeezed lemonade served in mason jars with fun paper straws.

After the ceremony your guests will make their way to the cocktail area where a team member will be waiting to greet your guests and direct them to the bar while offered a selection of butler passed Hors d'oeuvres served on garnished serving pieces.

As for the main event, presented for the first time as a married couple you will be brought into the dining area to share in your first dance and toasts before dinner hour begins.

After dinner it's time for the music to change and to get your real party started. Our professional staff will attend to your every need. Trained in excellence your guests will not want for anything.

Sample Sit Down Wedding Reception

Elegant Touch Bistro Table

Vases of fresh flowers adorn a beautifully decorated table. Your guests will enjoy starters of assorted olives, tomatoes with fresh basil and garlic and drizzled with olive oil. Pepperoni and salami florets, fresh vegetables, whole wedges of imported and domestic cheeses, baked brie in puffed pastry, sugar glazed nuts and fresh homemade breads, and fresh succulent fruits. Truly the bistro to end all bistros.

Butler Passed Hors d'oeuvres on Garnished Serving Pieces

Corn Dog Lollipops: Petite corn dogs on lollipop sticks served with mustard sauce

Mac and Cheese Shooter: A blend of our 7 cheeses served in unique vessels

Orange Dusted Scallops: Scallops are dusted with our citrus rub then pan seared

Pulled Pork Eggrolls: Tender pulled pork and spicy slaw wrapped in wonton wrappers and served with spicy bbq glaze

Chicken Waffle: Fried chicken and homemade waffle drizzled with bourbon maple glazed and served on mini cast iron pans

First Course Selections

Caprese Salad: Red tomatoes with fresh basil and mozzarella served over wild greens and finished with a basil oil and balsamic glaze

Dinner Selection: Guests pre-select one

Beef Tenderloin: Our house seasoned beef with a fresh herb rub, grilled and then sliced to perfection. Topped with a house made aioli and served with cauliflower mashed potatoes and baby brown butter carrots

Coriander Scented Grilled Chicken Medallions: Seasoned and grilled chicken atop roasted garlic risotto and served with baby brown butter carrots

Halibut with Lemon Dust: Seared halibut finished with a beurre blanc sauce and served with house made rice pilaf and baby brown butter carrots

Dinner Rolls with our own Herbed Butter

Java Bar: Regular, decaf and herbal tea with cream, sugar and our home made biscotti

Sample Buffet Wedding Reception

Bistro Table

Fresh flowers adorn a beautifully decorated table. Your guests will enjoy a multi tiered display of whole wedges of imported cheeses, fresh seasonal fruit and vegetables, house made salsa selections that feature vegetables and herbs from our gardens and local farmers, crackers and flat breads, dipping sauces and our own hummus and roasted red pepper spreads

Butler Passed Hors d'oeuvres on Garnished Serving Pieces

Asian Chicken: Seared and served with toasted sesame seeds and finished with a sweet and spicy pipelette

House Made Crab Cakes: Served with our own remoulade sauce

Mini Short Rib Sliders: Slow roasted short ribs finished with our house barbeque sauce and served on mini rolls topped with pickled cabbage

Shrimp Shooters: Shrimp cocktail served in mini shooters with our bloody Mary cocktail sauce

ET Stuffed Mushrooms: 34 years later and still a staple amongst our clients, fresh herbs, and a hint of cheese, garlic and three kinds of mushrooms

Multi Tiered Buffet with Specialty Linen Representing Your Theme and Colors

Salad: Choose one of our client favorites, Caesar Salad, House Salad or Mixed baby field salad finished with champagne vinaigrette

Pasta: Bow tie pasta with fresh seasonal grilled vegetables in basil oil topped with shaved Parmesan cheese

ET Signature Flank Steak: Marinated for 48 hours in our secret marinade then finished on the grill. This dish has won us many awards.

Chimichurri Grilled Chicken: Seasoned chicken topped with house made chimichurri sauce

Roasted Red Potatoes: Roasted in our oven with fresh herbs and garlic and finished with a touch of basil oil right before service

Seasonal Vegetable Stir Fry: Local farm fresh vegetables prepared to your taste and liking

Dinner Rolls with our own Herbed Butter

Coffee and Tea

Sample White Glove Service Sit Down Wedding Reception

Elegant Touch Bistro Table

Vases of fresh flowers adorn a beautifully decorated table. Your guests will enjoy starters of assorted olives, tomatoes with fresh basil and garlic and drizzled with olive oil. Pepperoni and salami florets, fresh vegetables, whole wedges of imported and domestic cheeses, baked brie in puffed pastry, sugar glazed nuts and fresh homemade breads, and fresh succulent fruits. Truly the bistro to end all bistros.

Butler Passed Hors d'oeuvres with White Glove Service

Asparagus Bruschetta: Asparagus and roasted red pepper salad topped with homemade ricotta and a chili balsamic glaze

Crab and Avocado Quesadilla with Mango Salsa

Mini Pulled Pork Pop Tarts: Our own pulled pork pop tarts served either on a garnished serving tray or in our mini toasters for a unique presentation

Tomato Olive Mini Tarts: Goat cheese, roma tomatoes and kalamata olives baked in a mini quiche

Edible Spoons: Parmesan black pepper edible Asian spoon filled with shrimp and Italian sausage, local tomato and fresh herbs from our gardens

First Course

Spanakopita: Our version of the Greek pie with feta, spinach, mint and phyllo dough

Salad Course

Seasonal salad with fresh local greens, red onions, asparagus and finished with a Dijon vinaigrette

Dual Plate Main Course

Surf and Turf: Filet Mignon seared and finished with a pepper sauce along side jumbo stuffed shrimp and served with cauliflower mashed potato and seasonal vegetables

Dinner Rolls with our own Herbed Butter

Java Bar: Regular, decaf and herbal tea with cream, sugar and our home made biscotti

Decadent Desserts

A multi tiered display of our award winning desserts featuring our chocolate flourless cake, house made cheesecakes, and seasonally inspired selections. A perfect alternative or compliment to the traditional wedding cake.

Sample Bar Packages

Open Top Shelf for 5 Hours

All packages include bar set up, glassware, ice, insurances and permits and bartender.

Smirnoff Vodka, Captain Morgan Spiced Rum, Kahlua, Beefeaters Gin, Black Velvet Rye, Bacardi Rum, Dewar's Scotch, Coconut Rum, Amaretto and Apple Pucker. Includes sodas, sparkling water, juices and mixers

Choice of 2 Beer Selections: Sam Adams, Molson, Budweiser, Coors, Youngling, Saranac, and Amstel Light

Choice of 3 Wine Selections: Merlot, Cabernet Sauvignon, White Zinfandel, Riesling, Shiraz, Pinot Noir, Pinot Grigio, Chianti, and Sangria

Champagne Toast

Open House for 5 Hours

All packages include bar set up, glassware, ice, insurances and permits and bartender.

House Vodka, Rum, Gin, Rye, Scotch, soda, juices and mixers

Choice of 2 Beer Selections: Sam Adams, Molson, Budweiser, Coors, Yuengling, Saranac, and Amstel Light

Choice of 3 Wine Selections: Merlot, Cabernet Sauvignon, White Zinfandel, Riesling, Shiraz, Pinot Noir, Pinot Grigio, Chianti, and Sangria

Open Wine and Beer

All packages include bar set up, glassware, ice, insurances and permits and bartender.

Choice of 2 Beer Selections: Sam Adams, Molson, Budweiser, Coors, Yuengling, Saranac, and Amstel Light

Choice of 3 Wine Selections: Merlot, Cabernet Sauvignon, White Zinfandel, Riesling, Shiraz, Pinot Noir, Pinot Grigio, Chianti, and Sangria

Soda

Please call for pricing on any of the above menu selections.

The team at Elegant Touch hopes that these sample menus give you a place to start. Please give the offices a call and we will be happy to sit with you and create the perfect menu to fit your budget and tastes. We are happy to work with our clients to give them the wedding of their dreams.