



***Elite* Cafe & Catering**

## Special Events

*Through culinary creativity, professionalism and commitment to client satisfaction, Elite Cafe and Catering promises to make each event memorable and each person we serve feel elite.*

# ***Hors d'oeuvres***

## ***Displays***

**Seasonal Fruit Display**—assortment of seasonal fruit and berries

Small: \$75 (serves 25 people)  
Medium: \$150 (serves 50 people)  
Large: \$200 (serves 100 people)

**Crudité Platter**—assortment of sliced and whole raw vegetables served with House Ranch Dip & Hummus

Small: \$35 (serves 25 people)  
Medium: \$75 (serves 50 people)  
Large: \$120 (serves 100 people)

**Charcuterie Board**—Chef's variety of hand sliced cured meats and Artisan cheeses. Served with assorted crackers

Small: \$125 (serves 25 people)  
Medium: \$250 (serves 50 people)  
Large: \$350 (serves 100 people)

**Bruschetta Platter**—classic bruschetta with garlic crostini

Small: \$35 (serves 25 people)  
Medium: \$70 (serves 50 people)  
Large: \$120 (serves 100 people)

**Shrimp Cocktail**—served with Firecracker cocktail sauce

Small: \$150 (serves 25 people)  
Medium: \$300 (serves 50 people)  
Large: \$500 (serves 100 people)

**Anti-pasto Display**— Assortment of marinated vegetables, Salami, Artisan Cheese and Olives

Small: \$100 (serves 25 people)  
Medium: \$200 (serves 50 people)  
Large: \$250 (serves 100 people)

# *Hors d'oeuvres*

(Minimum 30 peices per order.)

## **Cold Appetizers**

**Signature BLT Cups**—Canadian bacon, shaved iceberg lettuce, seasoned mayonnaise, and diced Roma tomato

**Lobster Wonton Cups** —Lobster tossed with sweet chili dressing set with green onion, radish, cilantro, red onion and ginger

**Beef Carpaccio**—Prime grade beef tenderloin set on grilled Naan bread with tangy tomato relish and micro herbs

**Bacon and Deviled Eggs** —Housemade deviled eggs infused with applewood bacon and finished with pickled onion

**Chicken Salad Croissant** —Herb grilled chicken, onion, celery and peppers tossed with mustard aioli  
**Caprese Skewers**—Grape tomato, mozzarella, olive oil, balsamic, and fresh basil

## **Hot Appetizers**

Bacon Wrapped Shrimp with rosemary Honey

Maine Crab Cakes with Tarragon Aioli

Twice Cooked Wings (choice of BBQ, Buffalo, Sweet Chili, or Teriyaki Sauce)

Boneless Wings (choice of BBQ, Buffalo, Sweet Chili, or Teriyaki Sauce)

Stuffed Mushrooms with Cream Cheese and Housemade Sausage

Meatballs (Swedish style, Italian Style or Texas Style)

Forever Roast Pork or Chicken Sliders

## **Dips and Spreads**

Seven Layer Dip served with corn tortilla chips

Bacon Swiss Dip

Spinach Artichoke Dips

Buffalo Chicken Dips  
Roasted Garlic Hummus served with Naan bread and cucumber  
Assorted Dimmock Cheese spreads

## **Lunch and Dinner Buffets**

Thirty Person Minimum

### **Create Your Own Sandwich**

Sliced Ham, Prime Rib, Herb Turkey Breast, Swiss & Cheddar cheese, assorted breads & condiments. Served with mini salad bar, potato salad, assorted sauces, potato chips & cookies  
Per Person \$12.00

### **Elite Salad Bar**

Mixed Greens, Baby Spinach, Roma tomatoes, Cucumbers, Radish, Olives, Beets, Hard Boiled Eggs, Bacon Bits, Grilled Chicken & Steak, Assorted Cheese, Fresh Strawberries, Red Curry Chicken Salad & Tuna Salad With Assorted Dressings & Specialty Soup  
Per Person \$10.00

### **South Of the Border Buffet**

Grilled Chicken & Steak Fajitas with Fresh Guacamole, Salsa, Sour Cream, Shredded Lettuce, Cheese, Black Beans & Spanish Rice, Blackened Grilled Vegetables, Chicken Tortilla Soup, & Southwest Salad Bar  
Per Person \$14.00

### **BBQ Lovers**

Fried Chicken, Apple Smoked Pork Pulled Pork, Dirty Rice, Butter poached Corn on the Cob, Southern Coleslaw, Baked Bean, Jalapeno & Cheddar Cornbread, & Peach Cobbler  
Per person \$14.00

### **The Perfect Picnic**

Grilled Hamburger, Smoked Beer Brats, Assorted toppings, Corn on the Cob, Country style Potato Salad, Creamy Coleslaw, Housemade Chips and Fresh Seasonal Fruit.  
\$12.00

### **Surf & Turf Buffet**

Carved Prime Rib, Alaskan Crab Legs, New England clam chowder, Oysters Rockefeller,

Chimichurri Steak Kabobs, Corn on the Cob, Parsley Boiled Potatoes  
Per Person \$ Market Price \$

### **Wine Country Buffet**

Grilled Rosemary and Dijon Skirt Steak, Artichoke Crusted Salmon, Creamy Portabella  
Mushroom & Parmesan Risotto with Truffle Oil, Sautéed Roasted Shallot & Asparagus, Baked  
Brie with Sliced French Bread Mixed Greens Salad with Sliced Apples with Feta Cheese, Spiced  
Walnuts & Balsamic Dressing.  
Per Person \$29

*All Buffets will be prepared at 5% overage. Anything extra made will be charged per plate*

# Buffet & Plated Entrée

All Plated Entrées are served with choice of One Starch, One Vegetable, One Salad with choice  
of Dressing, and Dinner Rolls.

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### **Starch Options:**

Rice Blend  
Roasted Rosemary Red Skinned Potatoes  
Roasted Garlic Mashed Potatoes

### **Salad Options:**

Garden Salad  
Caesar Salad

### **Vegetable Options:**

(Please Choose One)  
Green Beans with Bacon and Shallots  
Grilled Asparagus  
Chef Roasted Seasonal Vegetables

## **Beef**

## **Market Price**

**24 Hour Prime Rib** - Slow Roasted Prime Rib served with Demi Glaze

**Bistro Steak** – Petite Tender Shoulder Grilled to Medium Rare and served with Garlic Rosemary Cream

**Manhattan Sirloin** – Top Sirloin served with Cognac and pearl Onion Demi Glaze

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## Pork

## Market Price

**Smoked Gouda Pork** –Grilled then Roasted Pork Loin topped with smoked Gouda Cream Sauce

**Kona Braised Pork** –Coffee Braised Pork roasted & topped with pork gravy

**Rosemary Apple Pork** –Oven Roasted Pork Loin with Candy Apple Chutney

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## Chicken

## Market Price

**Spring Chicken**—Grilled Chicken served with Boursin Cream, Mushroom, and Spring Onion

**Chicken Florentine** –Pan Seared Chicken topped with Spinach, Tomato and Bacon Cream

**BBQ Chicken** –Smoked Chicken Pieces served with Housemade BBQ Sauce

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## Additional

Add a second meat option for \$10 per person

Add Chef 'sChoice Vegetarian Meal for \$14.95 per person

Fresh Fish Option available upon request

*Gluten Free Option available upon request*

# *Desserts*

*(Must have minimum 30 per order. Pricing is per piece)*

**Peanut Butter Bistro** – *Chocolate Cookie Crust, Rich Peanut Butter Mousse finished with*

*Chocolate Ganache and Peanut Butter Cups \$7*

**Key Lime Pie** – *Tart Key Lime Filling on a Cookie Crust Finished with Whipped Topping and*

*Toasted Coconut \$6*

**Turtle Cream Pie** – *Chocolate Cookie Crust, Chocolate Mousse and Caramel finished with*

*Chocolate Chips and Pecans \$6*

**Tiramisu Cake** – *Sponge Cake, Espresso Mousse, Whipped Cream and a dusting of Cocoa \$6*

**New York Style Cheesecake** – *New York Cheesecake topped with Seasonal Berries \$5*

**Turtle Cheesecake** – *New York Cheesecake Drizzled with Chocolate and Caramel Sauce Finished with Chopped Pecans \$7*

**Cookie Platter & Brownies** – *Assortment of cookies (per dozen) \$15*

## **Contact**

**Thank you for your interest in hosting your event with Elite Catering. All prices are available upon request. If you have any questions or additional needs please do not hesitate to contact us. At Elite Catering we are a team of culinary professionals that love the opportunity to create and inspire through food...Let us create a personalized menu to your every desire. We will do everything to ensure that your event is exactly how you envisioned it. We look forward to hearing from you.**

**Thank you,  
Chef Daniel Myers  
Executive Chef & Owner**

**Elite Catering (605) 728-2690 3501 N. Aviation Ave., Sioux Falls, SD 57104**

**Email: [chef.daniel.myers@gmail.com](mailto:chef.daniel.myers@gmail.com) [www.siouxfallscafeandcatering.com](http://www.siouxfallscafeandcatering.com)**

*Prices and brands are subject to change.*