



the ultimate hors d'oeuvres party

displays/platters

- *antipasta hot coppacola, green peppercorn salami, marinated baby artichokes house-made mozzarella, marinated mushrooms, spiced olives and goat cheese-stuffed peppadew peppers*
- *asparagus spears wrapped in nevskie ham*
- *domestic and imported cheeses, ciabatta croutons and crackers accompanied by spiced olives and cornichons*
- *bread display of fresh ciabatta, foccacia and herb grissini with pesto-infused olive oil, goat cheese on crushed tomatoes, roasted red bell pepper manchego and bagna cauda*
- *house-smoked salmon mousse on cucumber rounds*
- *jumbo shrimp (2-½ per person) with cocktail sauce*
- *house-cured gravlax and smoked salmon with onion, capers, cream cheese ciabatta croutons and crackers*
- *roasted red pepper and asiago polenta*

hot station

- *grilled chicken saté with spicy thai peanut sauce*
- *elle meatballs with tomato-garlic sauce and romano cheese*
- *grilled, house-made italian sausage with sweet dijon mustard*

carving station and pasta bar

- *choice of two: beef tenderloin, turkey breast or ham with petite rolls accompanied by dijon mustard, creamy horseradish, mayonnaise, red pepper manchego and orange-cranberry relish*
- *pasta bar with penne, marinara sauce, white clam sauce, pesto, sun-dried tomatoes, mushrooms, crushed red pepper, green onion, garlic and parmesan cheese*

dessert station

- *triple berry cheesecake*
- *gingerbread*
- *brownies and lemon bars*

\$40.00 per person plus 8.1% tax and service

*(also available for on site at \$49.00 per person plus 8.1% tax and 20% service charge)
(minimum of 30 people; elle reserves the right to substitute with like menu items)*