

## Café Elven Catering Menu

Drop off service includes disposable pans, plates & utensils  
Extra fees will be added for servers, tables, china, and silverware

### **BUILD YOUR OWN DINNER BUFFET**

*(30 person minimum)*

*Our exquisite dinner buffet includes your choice of  
Entrees and courses with fresh Dinner Rolls and Butter.*

#### **ENTREES**

*Two Entree Buffet \$ per person*

*Additional Entrée \$ per person*

*Additional Salad or Side is \$ per person*

Chicken Marcela ~ Chicken Cordon Blue ~ Chicken Parmesan  
Honey Pecan Chicken ~ Sliced Top Round of Roast Beef  
Sirloin Tips w/Burgundy Mushrooms ~ London Broil  
Roast Pork Loin ~ Roast Turkey Breast  
Grilled Salmon w/Capers & Dill Sauce ~ Market Fresh Seafood  
Baked Ziti ~ Mediterranean Pasta

#### **SALADS (Choose One)**

Marina Garden Salad ~ Traditional Caesar ~ Tri-color Pasta Salad  
Three-Bean Salad ~ Tomato & Artichoke Hearts Vinaigrette  
Potato Salad ~ Cole Slaw

#### **VEGETABLE (Choose One)**

Sweet golden corn ~ Baby Carrots in Orange Sauce  
Peas with Pearl Onions ~ Seasonal Vegetable Medley  
Buttered Corn ~ Broccoli with Hollandaise Sauce ~ Steamed Green Beans

#### **STARCH (Choose One)**

Herbed Mashed Potatoes ~  
Baby Potatoes Roasted in Garlic and Rosemary  
Baked Potatoes ~ Scalloped Potatoes  
Rice Pilaf ~ Buttered Linguine

## **STATIONS**

*Minimum guarantee of 30 people*

### **CARVING STATION**

Includes; Assorted Rolls, Condiments, Sauces

(Choose One) *\$ per person*

Roast Beef ~ Roast Turkey Breast ~ Baked Country Ham

## **THEME BUFFETS**

*Minimum guarantee of 30 people*

### **ADVENTURES IN ITALY**

*\$ per person*

Traditional Caesar Salad ~ Antipasto Salad

Mixed Squash & Green Beans

Chicken Fettuccine Alfredo ~ Vegetarian Baked Ziti ~ Meatballs

Garlic Bread ~

### **FLAVORFUL FIESTA**

*\$ per person*

Cilantro Herbed Tomato Salad ~ Crunchy Nachos & Hearty Salsa

Refried Beans ~ Spanish Rice ~ Sautéed Onions & Bell Peppers

Spicy Taco Meat ~ Chicken Fajitas ~ Warm Taco Shells ~ Flour Tortillas

Assorted Flavorful Toppings ~ Mexican Style Corn Bread

### **TRIP TO GREECE**

*\$ per person*

Fresh Greek Salad ~ Hummus tray with veggies

Greek Lemon Chicken ~ Sautéed Shrimp with Feta and Olive Oil

Grilled Eggplant with cumin vinaigrette ~ Rice Pilaf ~ ~ Toasted Pita Bread ~

## **BACKYARD BARBEQUE**

*\$ per person*

Tossed Salad with assorted dressings ~ Potato Salad ~ Cole Slaw  
Baked Beans ~ Corn on the Cob ~ Home-style Mashed Potatoes & Gravy  
BBQ Pulled Chicken ~ BBQ Ribs ~  
Homemade Biscuits ~

## **DEEP SOUTH**

*\$ per person*

Tossed Salad with assorted dressings ~ Cole Slaw  
Catfish ~ Baked Ham with Raisin Sauce  
Collard Greens ~ Corn on the Cob ~ Mac n Cheese  
Homemade Biscuits

## **LAVISH LUAU**

*\$ per person*

Fresh Seasonal Fruit ~ Tossed Salad with assorted dressings  
Coconut Toasted Almond Chicken  
Baked Island Fish with Pineapple Salsa ~ Orange Spiked Carrot Sticks  
~ Jasmine Rice ~ Plantains A Gratin ~ Dinner Rolls

## **SAVORY SEAFOOD**

*\$ per person*

Tossed Salad with Assorted Dressings ~ Cucumber & Onion Salad  
~ Honey Glazed Salmon  
Crab Cakes ~ Green Beans with mustard sauce ~ Balsamic Grilled Asparagus  
Baby Potatoes Roasted in Garlic & Rosemary  
Fresh Baked Bread

## **BEVERAGES**

*Bartender Fee \$*

## **BEVERAGE PACKAGES**

*Unlimited for 3 hours*

### **PLAIN PUNCH PACKAGE**

*\$ per person*

Assorted Soft Drinks ~ Iced Tea  
~ Bottled Water

### **COFFEE BAR**

*\$ per person*

Regular & Decaf Coffee  
Dairy free milk, Whole milk, Half & Half  
Raw Sugar, Splenda, Honey  
Vanilla, Hazelnut, Chocolate flavoring  
Cocoa, Cinnamon, Nutmeg powder