

Corporate Catering Menu

110 Glen Cove Avenue  
 Glen Cove · New York 11542  
**516.676.8500**  
 elegantaffairscaterers.com

**BREAKFAST PACKAGES**

**CONTINENTAL BREAKFAST**

Assorted Bagels *with cream cheese, sweet jelly, and whipped butter*  
 House Baked Muffins & Assorted Twists  
 Fresh Fruit Salad

Serves 10-15 | \$115    20-25 | \$163    30-35 | \$263

**BAKER'S MEDLEY**

Miniature Bagels *with cream cheese, sweet jelly, and whipped butter*  
 Crispy Raspberry Twists  
 Sweet Corn Madelaines  
 Flaky Cinnamon Sticks

Serves 10-15 | \$85    20-25 | \$142    30-35 | \$198

**FARMHOUSE BREAKFAST**

Pan Baked Frittata (*choose 1 from A la Carte menu*)  
 Hickory Smoked Bacon or Crisp Link Sausage  
 Country Breakfast Potatoes *served with ketchup*  
 Mini Bagels *cream cheese, sweet jelly and whipped butter*  
 Fresh Fruit Display

Serves 10-15 | \$180    20-25 | \$300    30-35 | \$420

**SUNRISE SAMPLER**

French Toast Soufflé *baked with apples, pecans, and cinnamon and served with Vermont maple syrup*  
 Hickory Smoked Bacon or Crisp Link Sausage  
 Fresh Fruit Salad  
 Assorted Flavored Yogurts

Serves 10-15 | \$188    20-25 | \$315    30-35 | \$435

**MORNING ACTION STATIONS**

**OMELET STATION**

\$15 per person (*minimum 25 guests*)  
*Omelets made to order by an Elegant Affairs Chef\**  
*choice of 8-10 assorted toppings (egg whites and Egg Beaters available)*

**FLAPJACK STATION**

\$12 per person (*minimum 25 guests*)  
*Pancakes made to order by an Elegant Affairs Chef\**  
*Choice of 2 flavors: blueberry, chocolate chip, buttermilk, strawberry, or banana nut*  
*served with vermont maple syrup, fruit compotes, and powdered sugar*

**BELGIUM WAFFLE STATION**

\$12 per person (*minimum 25 guests*)  
*Hot Belgium Waffles made to order by an Elegant Affairs Chef\**  
*served with vermont maple syrup, whipped cream, fruit compotes, and powdered sugar*

*\*additional charge for chef*

*Corporate Catering Menu*

110 Glen Cove Avenue  
Glen Cove · New York 11542  
**516.676.8500**  
elegantaffairscaterers.com

**BREAKFAST ENHANCERS**

2

*Sold by the dozen*

Assorted Rugalach	\$11	Jumbo Stemmed Strawberries	\$18 ( <i>minimum 2 dozen</i> )
Assorted Flavored Yogurts	\$24	White Chocolate & Raspberry Scones	\$20
Mini Bagel Sandwich	\$44	<i>with smoked salmon, cream cheese and sliced tomato</i>	

**PROFITEROLES**

Hot Smoked Salmon Salad	\$12	Deviled Egg Salad	\$11
Strawberry Cheese	\$9	Black Forest Ham & Swiss	\$12

**CROISSANTS**

Large \$14	Chocolate \$12	Miniature \$10
------------	----------------	----------------

**FRUIT**

Small Platter ( <i>serves 10-15</i> )	\$30	Medium Platter ( <i>serves 20-25</i> )	\$50
Large Platter ( <i>serves 30-35</i> )	\$75	Fruit Kebobs ( <i>per dozen</i> )	\$24

**SMOKED FISH**

<i>Smoked Salmon Platter served with sliced tomato, red onion, and capers</i>			
Small Platter ( <i>serves 10-20</i> )	\$165	Large Platter ( <i>serves 30-40</i> )	\$330
<i>Smoked Trout, Salmon &amp; Whole Whitefish Platter served with sliced tomato, red onion, and capers</i>			
Small Platter ( <i>serves 10-20</i> )	\$125	Large Platter ( <i>serves 30-40</i> )	\$225

**HOT BREAKFAST – A LA CARTE**

½ Pan (*serves 15-20*)      Full Pan (*serves 30-40*)

Pan Baked Frittata		
<i>Bacon &amp; Aged Cheddar</i>	\$50	\$100
<i>Black Forest Ham, Asparagus and Gruyere</i>	\$75	\$150
<i>Sweet Sausage &amp; Onion</i>	\$50	\$100
<i>Broccoli and Vermont Cheddar</i>	\$45	\$95
<i>Wild Mushroom &amp; Italian Fontina</i>	\$60	\$120
<i>French Toast Soufflé baked with apples, pecans, and cinnamon served with maple syrup</i>	\$75	\$150
Hickory Smoked Bacon	\$48	\$96
Crisp Link Sausage	\$45	\$85
Country Breakfast Potatoes	\$30	\$60
<i>served with ketchup</i>		
Egg and Cheese Burritos	\$45	\$90
<i>served with salsa</i>		

**BEVERAGES**

Columbian Coffee ( <i>Regular OR Decaffeinated</i> )	\$20 ( <i>serves 15-20</i> )
Herbal Hot Tea	\$14 ( <i>serves 15-20</i> )
Orange Juice	\$6 <i>per ½ gallon</i>
Bottled Water	\$1.50 <i>.5 liter</i>

**PAPERGOODS**

*Elegant Affairs Corporate Chinette includes plates, cups, forks, knives, napkins, tumblers, and coffee cups and spoons \$2.00 per person*

**SANDWICH PACKAGES**

3

**THE ASSOCIATE** (choose 3-4)

Southwestern Chicken Wrap *with lettuce, sliced tomato, Pepperjack cheese with cool ranch dressing*

\***Mesquite Grilled Chicken Wrap** *with mesclun greens and herb goat cheese drizzled with Balsamic vinaigrette*

Traditional Chicken Salad Wrap *with lettuce and sliced tomato*

Blackened Chicken Sandwich *with Jarlsberg cheese and Pommery mustard aioli*

Batter Fried Chicken Sandwich *with Cheddar cheese, sliced tomato, and creamy Parmesan dressing*

Roast Turkey Sandwich *with Muenster, honey mustard, and field greens*

Maple-Cilantro Roasted Turkey Sandwich *with lettuce, sliced tomato and mayonnaise*

\***Grilled Vegetable Wrap** *with Balsamic vinaigrette*

Albacore Tuna Salad Wrap *with shredded carrots, celery and Bermuda onion*

Black Forest Ham Sandwich *with sliced Granny Smith apples and apricot mustard*

Black Forest Ham Sandwich *with Swiss cheese and dijon mustard*

\***Roast Beef Sandwich** *with sautéed onions, roasted peppers, and horseradish cream*

Peppercorn Crusted Roast Beef Sandwich *with lettuce, sliced tomato and Russian dressing*

**SIDE SALADS** (choose 1)

\***Farfalle Salad** *with sun-dried tomatoes, ribbons of basil, and Parmesan cheese*

Tuscan Fusilli Salad *with onions, garlic, diced tomatoes, fresh basil and Pecorino Romano*

Asian Noodle Salad *with shredded vegetables and toasted peanuts*

\***Black Pepper Rigatoni Salad** *with grilled peppers, wild mushrooms in lemon herb vinaigrette*

Grecian Pasta Salad *with calamata olives, feta cheese, lemon, and fresh dill*

\***Mesclun Salad** *tossed with candied walnuts, crumbled goat cheese drizzled with champagne vinaigrette*

House Chopped Salad *with carrots, onions, grape tomatoes, and cucumber served with Balsamic vinaigrette*

South Western Corn Salad *with black beans and tomatoes drizzled with lime-cilantro dressing*

Tri-Color Salad *with garden vegetables served with roasted red pepper vinaigrette*

\***Classic Caesar Salad** *with herb foccacia croutons*

Napa Cabbage Slaw *with shaved Bermuda onions*

**\$10.99** *per person*

**SANDWICH PACKAGES**

4

**THE VICE PRESIDENT** (choose 3-4)

- \***Grilled Pesto Chicken Wrap** *roasted red peppers, fresh mozzarella, and sun-dried tomato relish*
- Chicken Salad Wrap *with field greens, tarragon, scallions, and celery*
- Chicken Caesar Salad Wrap *with mesquite grilled chicken and creamy Caesar dressing*
- Chicken Waldorf Salad Sandwich *with sliced grapes, apples and walnuts*
- Grilled Vegetable Sandwich *with mesclun greens drizzled with roasted garlic dressing*
- Vegetable Tuna Salad Wrap *with shredded carrot, red onion, and celery*
- Soprano Sandwich *with Genoa salami, pepperoni, spicy capicola, Provolone, lettuce, and sliced tomato drizzled with olive oil and red wine vinegar*
- \***Grilled Portobello "Steak-like" Sandwich** *with Gorgonzola cheese and sautéed spinach*
- \***Hickory Smoked Turkey Sandwich** *with sliced tomato, basil aioli, and triple crème brie*
- \***Peppercorn Crusted Roast Beef Sandwich** *with grilled onions, Vermont cheddar, and crispy bacon*
- Peppercorn Crusted Roast Beef Sandwich *with shaved red onion, Vermont cheddar, and roasted garlic chive aioli*

**SIDE SALADS** (choose 2)

- \***Fusilli Pasta Salad** *with onions, garlic, diced tomatoes, fresh basil, and Pecorino Romano*
- Asian Noodle Salad *with shredded vegetables and toasted peanuts*
- \***Angel Hair Pasta Salad** *tossed with basil pesto, shaved Parmesan, and toasted pine nuts*
- Penne Pasta Salad *with prosciutto, sautéed onions, Italian herbs, and olive oil*
- Classic Caesar Salad *with homemade croutons (tossed on site)*
- Green Bean and Red Potato Salad *with Pommery mustard vinaigrette*
- New Potato Salad *with toasted pecans, grilled onions in an herb Dijon dressing*
- Traditional Greek Salad *served with oil and vinegar*
- \***Mesclun Greens Salad** *tossed with candied walnuts, crumbled goat cheese drizzled with champagne vinaigrette*
- \***Mixed Greens Salad** *with grape tomatoes, diced cucumbers, and sweet carrots drizzled with roasted shallot vinaigrette*
- Fresh Field Greens *with garden vegetables and tomato-basil vinaigrette*
- Cucumber Salad *with fresh tomatoes tossed in a basil dressing*
- Grilled Seasonal Vegetable Platter *including eggplant, zucchini, squash and red peppers*

**\$12.99** *per person*

**SANDWICH PACKAGES**

5

**THE SENIOR VICE PRESIDENT** (choose 3-4)

Grilled Chicken Wrap *with diced tomato, onion, and basil bruchetta*

Sesame Ginger Chicken Salad Sandwich *with Macadamia nut, scallions, and julienne carrots*

\***Grilled Herb Chicken Breast Sandwich** *with goat cheese, Balsamic grilled portobello mushrooms, and arugula*

Lemon-Chervil Chicken Salad Wrap *with watercress, plum tomatoes, and cheddar cheese*

Maple Glazed Turkey Breast Wrap *with mango relish and radicchio*

\***Turkey Croissant** *with sliced tomato, basil aioli, triple crème Brie*

Honey Roasted Turkey *with sliced tomato, brie, and herb Pommery aioli*

Southwestern Turkey Sandwich *with Manchego cheese, shredded lettuce, and spicy chipotle dressing*

Pan Seared Salmon Wrap *with lemon-tomato chutney, Montrachet, and arugula*

\***Lemon-Basil Seafood Salad Sandwich** *with smoked bacon, sautéed spinach, and sliced tomato*

Grilled Portobello "Steak-like" Sandwich *with Gorgonzola cheese and sautéed spinach*

\***Grilled Vegetable Wrap** *with Boursin cheese and Mesclun greens*

Black Forest Ham Sandwich *with sliced pears, Jarlsberg, and apricot mustard*

Soprano Sandwich *with Genoa salami, pepperoni, spicy capicola, Provolone, lettuce, sliced tomato drizzled with olive oil, and red wine vinegar*

Rare Roast Beef Sandwich *with shaved red onion, Vermont cheddar, and roasted garlic chive aioli*

**SIDE SALADS** (choose 2)

Tuscan Penne Pasta Salad *with marinated eggplant, capers, and olives*

\***Chilled Pesto Angel Hair Salad** *tossed with basil pesto, shaved Parmesan, and toasted pine nuts*

Grecian Orzo Salad *with calamata olive, Feta cheese, lemon, and parsley*

\***Cheese Tortellini Salad** *with primavera vegetables and creamy blue cheese dressing*

\***Classic Caesar Salad** *with homemade croutons (tossed on site)*

Field Greens *with candied walnuts, dried cherries, and goat cheese in Champagne vinaigrette*

\***Roasted Tomato and Asparagus Salad** *in creamy Parmesan dressing*

Roasted Pepper and Mushroom Salad *with Balsamic, Dijon, and fresh thyme*

Pink Cole Slaw *with five spices and creamy chipole dressing*

**\$13.99** *per person*

**BREADLESS PACKAGES**

6

**BOARD ROOM BUFFET PLATTERS** (choose 2)

Sliced Grilled Chicken Breast *over vegetable ratatouille salad*

**\*Parmesan Crusted Chicken Breast** *over red and yellow pepper compote*

Pan Seared Sliced Chicken Breast *over panzanella salad with tomatoes, mozzarella, and crispy foccacia*

Southern Batter Fried Chicken Breast *layered with grilled eggplant and prosciutto*

Ginger Scallion Sliced Chicken Breast *over buckwheat noodles with Napa cabbage, mushrooms in lime-ginger dressing*

**\*Southwestern Spiced Chicken Breast** *sliced over black beans, corn, and tomato salad with cilantro dressing*

Parmesan Crusted Chicken Breast *with sliced vine ripe tomatoes, fresh mozzarella drizzled and Balsamic vinaigrette*

Lemon Rosemary Chicken Breast *over lemon herb orzo salad*

Sliced Grilled Chicken Breast *over diced tomato, and crisp arugula salad drizzled with sherry vinaigrette*

**\*Asian Barbecued Salmon** *with fresh spinach and wild mushroom salads*

Pan Seared Salmon *with leek, tomato, and corn salad*

Yellow Fin Tuna *over spicy sesame green bean salad*

**\*Sesame Crusted Tuna** *on a bed of vegetable slaw tossed with Miso vinaigrette*

**SIDE SALAD** (choose 2)

Fusilli *with Onions, Garlic, Diced Tomatoes, Fresh Basil and Pecorino Romano*

**\*Asian Noodle Salad** *with shredded vegetables and toasted peanuts*

**\*Chilled Pesto Angelhair Salad** *tossed with basil, shaved Parmesan and toasted pine nuts*

Roma Penne Salad *with prosciutto, sautéed onions, Italian herbs and extra virgin olive oil*

Greek Salad *with calamata olives, cucumber, red onion and feta*

**\*Mesculin Greens Salad** *tossed with candied walnuts, crumbled goat cheese served with champagne vinaigrette*

Mixed Garden Salad *with grape tomatoes, diced cucumbers and sweet carrots served with roasted shallot vinaigrette*

Fresh Field Green Salad *with garden vegetables served with tomato-basil vinaigrette*

**\*Classic Caesar Salad** *with house made foccacia croutons*

Cucumber Salad *with fresh tomatoes tossed with basil dressing*

Grilled Vegetable *including eggplant, zucchini, squash, and red peppers*

Green Bean and Red Potato Salad *with Pommery mustard vinaigrette*

**\*Rustic New Potato Salad** *with toasted pecans, and grilled onions in herb Dijon dressing*

Serves 10-15 | \$280    20-25 | \$465    30-35 | \$650

Corporate Catering Menu

110 Glen Cove Avenue  
 Glen Cove · New York 11542  
**516.676.8500**  
 elegantaffairscaterers.com

**HOT LUNCH BUFFET**

7

**THE C.E.O.** (choose 2)

- \***Seafood Paella** saffron rice with clams, shrimp, oysters, mussels, chicken ,and chirizo
- Herb Crusted Salmon with chardonnay sauce
- Homemade Meatloaf with brown pan gravy
- \***Potato Crusted Tilapia** with tomato-saffron broth
- Brasied Beef Tips with sweet peppers and onion sauce
- Chicken Marsala with mushroom marsala demi glace
- Meat Lasagna with ricotta cheese and fresh herbs
- Chicken Forestiere with caramelized onions and herbs
- Cheese Lasagna with ricotta cheese and fresh herbs
- Chicken Francaise in roasted garlic chardonnay butter sauce
- Roast Garlic and Thyme Crusted Chicken with chanti demi
- Blackened Chicken with sliced chirizo, black beans, in spicy tomato sauce
- \***Chicken Rollatini** stuffed with ricotta, broccoli and Parmesan cheese in red wine demi glace
- Chicken Roulade stuffed with mozzarella, sun-dried tomatoes and spinach in roasted tomato sauce
- Pan Seared Chicken Breast with portobello mushrooms in a roasted shallot sauce
- Sautéed Chicken with Artichokes and Sun-Dried Tomatoes in lemon white wine sauce
- Braised Chicken with red pepper and roasted potatoes in port wine demi
- Pan Seared Chicken Scarpiello with roasted potato, fennel sausage, peppers and onions in a lemon rosemary sauce
- French Stuffed Chicken Breast with mushrooms in merlot veloute
- Sliced Oven Roasted Turkey Breast in Housemade Gravy
- Dijon and Brown Sugar Crusted Spiral Ham served with spiced honey mustard
- \***16 hour Slow Smoked Brisket** served with dark amber demi

**HOT SIDE VEGETABLES** (choose 1)

- Julienne Vegetables tossed with shallot - herb butter
- Broccoli Oreganata with garlic and olive oil
- Roasted Vegetables with cabernet demi
- \***Braised Carrots** with tarragon , honey and butter
- \***Poached Asparagus** with sherry bacon dressing
- Sauteed Green Beans sautéed with herbal butter
- Grilled Vegetables including eggplant, zucchini, squash, and peppers

**HOT SIDE STARCHES** (choose 1)

- \***Penne alla Vodka** with prosciutto, garlic, tomato and cream
- Penne al Pesto with creamy basil pesto sauce and Parmesan cheese
- Fusilli Pomodoro with shaved Parmesan cheese
- Rigatoni Bolognese with veal, beef and pork in hearty tomato sauce
- \***Potatoes Au Gratin** baked with sharp cheddar cheese
- Tuscan Roasted Potatoes with Italian seasoning, roasted tomato, and extra virgin olive oil
- Whipped Potatoes finished with heavy cream and butter and roasted garlic
- Grecian Roasted Potatoes with lemon, parsley, garlic and Parmesan cheese
- \***Confetti Rice** with carrots, celery, peppers, onion, and peas
- Wild Rice Pilaf with hearty vegetables

Serves 10-15 | \$360    20-25 | \$600    30-35 | \$850

\*Crowd pleaser and chef's favorite

Corporate Catering Menu

110 Glen Cove Avenue  
 Glen Cove · New York 11542  
**516.676.8500**  
 elegantaffairscaterers.com

**THE DESSERT MENU**

**A TASTE OF VERMONT**

	½ Pan (serves 15-20)	Full Pan (serves 30-40)
Apple Crisp, Blueberry Crisp, Peach Crisp	\$35	\$70
A Colorful Display of Fresh Fruits & Berries <i>in season</i>	\$45 <i>small platter</i>	\$90 <i>large platter</i>

**FRESH BAKED GOODS**

*Sold by the Dozen*

Chewy Fudge Brownies	\$16
Blondies	\$16
Chocolate Chip Cookies	\$10
White Chocolate Macadamia Nut Cookies	\$12
Creamy Peanut Butter Cookies	\$11
Chocolate Dipped Strawberries	\$16
Jumbo Chocolate Dipped Strawberries	\$34
Rice Krispie Sushi treats	\$12

**CAKES AND TORTES**

Token Birthday Cake	\$50 (serves 10-15)
Creamy Cheese Cake	\$34 (serves 10-15)
Individual Chocolate – Raspberry Tortes	\$6.00 each

**ICE CREAM SUNDAE BAR**

\$10 per person (minimum 25 guests)

Chocolate, Strawberry or Vanilla Ice Cream served with sprinkles, wet walnuts, sliced strawberries, Oreos, cookies, chocolate sauce, caramel, whipped cream, cherries and cookie dough

**BEVERAGES & ICE**

Pepsi, Diet Pepsi, Sierra Mist, Bottled Water \$2 per person

**PAPERGOODS**

*Elegant Affairs Corporate Chinette includes*

*plates, cups, forks, knives, napkins, tumblers, and spoons \$2.00 per person*