

HometownElegance
Event Catering & Productions



2018 Summer Dinner Reception Menu



Chicken

Apricot Chicken Marbella

roasted airline chicken breast marinated in garlic, apricot, capers and oregano. Finished with a brown sugar and white wine drizzle

Glazed Lemon Pepper Chicken

airline chicken breast lightly seasoned with a lemon pepper mix and finished with a lemon butter drizzle

Honey Lime Chicken

airline chicken breast marinated in a turmeric, ginger, lime honey marinade and finished in the oven.

Chicken Piccata

classic Italian chicken dish featuring a pan fried chicken breast and finished with a lemon caper sauce and fresh parsley.

Chicken Marsala

whole muscle chicken breast that is dredged in a seasoned flour mix and topped with a house made fresh mushrooms marsala sauce

Garlic & Herb Chicken Breast

A tender all white chicken breast lightly seasoned with our client favorite garlic and herb seasoning

Beef

Seared Hanger Steak

grill marked hanger steaks marinated until perfectly tender. served with red wine mushroom sauce

Grilled Asian Inspired Flank Steak

marinated with soy sauce, ginger, garlic and served sliced thin

Grilled Ribeye Steak

12 oz steak grilled to perfection and served with horseradish cream and steak sauce

Seasoned Flank Steak

thinly sliced flank steak served dressed with fresh made chimichurri sauce

Grilled Filet Mignon

grilled beef filet served dressed in a mushroom bordelaise sauce

Strip Loin Steak

8 oz strip steak rubbed with herbs and seasonings and served with demi glace

Texan Barbecue Brisket

36 hour sous vide brisket served with a spice blend crust and a tangy barbecue sauce

Consuming **raw** or **undercooked meats**, poultry, seafood, shellfish, or eggs may increase your risk of food borne illness." Customers need to be aware of the risks involved in consuming **raw** or **undercooked** foods

Beef-Carvery

Prime Rib

oven roasted whole boneless prime rib and served with au jus and horseradish cream

Beef Tenderloin

seasoning blend of pink Himalayan salt, course black pepper, thyme and served with a port wine sauce

Roast Baron of Beef

slow roasted baron of beef expertly carved and served with au jus and horseradish cream

Seafood/Specialty Items

Cedar Wrapped Salmon

wild caught pacific salmon fillet seasoned, wrapped in cedar paper and served with a slice of lemon and tartar sauce

Whole Bronzino

whole Bronzino stuffed with fresh herbs, real butter and lemon slices

Lobster Tail: size upon request

tender butterflied lobster tail roasted with real butter and fresh herbs

Lamb Chops

frenched rack of lamb cut to chops and served with a mint chimichurri

Seared Duck Breast

seasoned duck breast and finished with a port wine reduction

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Sides

Red Skin Mashed Potatoes

creamy real mashed potatoes served with real butter

Garlic Red Skin Mashed Potatoes

creamy real mashed potatoes with hint of roasted garlic with real butter

Herb Roasted New Potatoes

red skin new potatoes tossed in EV olive oil, herbs and spices

Baked Potato

10-13 oz russet potatoes served with real butter and sour cream

Wild Rice Pilaf

a blend of herbs, spices, wild rice and long grain rice

Mushroom Quinoa

pilaf style quinoa and mushroom dish

Bacon Roasted Haricot Verts

french string beans roasted with a bits of bacon and seasonings

Roasted Asparagus

fresh asparagus drizzled with olive oil and kosher salt

Seasoned Harcot Verts

french strings beans roasted with olive oil and seasonings

Honey Glazed Carrots

baby carrots gently glazed in our house made honey vanilla glaze

Salad

Classic Caesar Salad

fresh romaine lettuce tossed with parmesan caesar dressing, shaved parmesan and croutons

Berry Almond Salad

spring mix of greens tossed with raspberry vinaigrette, fresh strawberries and slivered almonds

Tossed Salad

chopped romaine with catalina and house made ranch dressing

Watermelon Feta Salad

baby arugula, red onion, fresh watermelon, feta cheese, olives and fresh oregano tossed with a balsamic vinaigrette

Caprese Salad

grape tomatoes, mozzarella pearls tossed together with basil oil

Arugula Pear Salad

fresh arugula tossed with smoked blue cheese crumbles, fresh pears and a lemon vinaigrette

All prices are calculated based on the event itself and the menu selected. As an average, most menu's start approximately at \$16 per guest.

Event Staff are charged separately from the meal price.

Dinnerware is also charged separately based on what is selected.

Gratuity is never automatically added. We believe that our clients should have that decision left to them and if you feel our team has done a job worth adding a gratuity, then you may add it.