



CATERING & DESIGN SERVICES

www.eloquentcreationscatering.com

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Sample Menus

Sample Menu 1

Pan-Seared Salmon Filet w/ White Wine & Lemon-Dill Cream
Filet Mignon (4oz.) or Beef Tips
Parmesan Cheese Creamy Potatoes
Sautéed Vegetable Medley tossed in Italian Dressing
Garden Salad w/ Fresh Herb Vinaigrette
Hot Dinner Rolls
Brushed In Warm Butter & Honey
Raspberry Iced Tea (Sweetened or Unsweetened)
\$35 pp

Sample Menu 2

Herb Baked Chicken Breast w/White Wine & Baby Portabella Mushroom Gravy
Buttery Red Skinned Mashed Potatoes
Long Green Beans tossed in Lemon-Herb Butter
Fresh Garden Salad w/ assorted dressings
Hot Dinner Rolls
Brushed in Warm Butter & Honey
Iced Tea (Sweetened or Unsweetened)
\$27 pp



Sample Menu 3

Chicken Marsala In A Savory Wine Sauce
Roulette of Pork Tenderloin w/Apple and Mushroom Stuffing
Long Grained Wild Rice
Roasted Vegetables with Balsamic Reduction
Hot Dinner Rolls
Iced Tea (Sweetened or Unsweetened)
\$32pp

Sample Menu 4

Tender Roast Beef Au Jus w/Sautéed Sweet Peppers
Herb Roasted Aileron of Chicken Breast
Buttermilk & Garlic Potatoes Duchesse
Oven Roasted Asparagus w/Herb Breadcrumb Topping
Fresh Garden Salad w/ Assorted Dressings
Hot Dinner Rolls
Brushed in Warm Butter & Honey

Iced Tea (Sweetened and Unsweetened)
\$35 pp

Sample Menu 5

Spaghetti with Slow-Cooked Meat Ragu
Crispy Fried Chicken Tenders with Honey Mustard & Barbeque Sauces
Caesar Salad w/Creamy Caesar Dressing
Buttery Garlic Toast
Iced Tea (Sweetened or Unsweetened)
\$21 pp

Sample Menu 6

*Farfalle (Bowtie Pasta) Alfredo with Savory Herb
Grilled Chicken in a Creamy White Wine Sauce
Hot Spinach and Artichoke Dip
W/Parmesan Cheese Toasted Baguettes
Honey Barbecue OR Jerk Party Wings
Iced Tea (Sweetened or Unsweetened)
\$25 pp*

Sample Menu 7

*Slow Baked Chicken Breast w/Roasted Cherry Tomatoes
In a Pineapple Sauce & a Rainbow of Sweet Peppers
Rice Pilaf Infused w/ Fresh Vegetables
Green Beans w/ Smoked Turkey
& Honey Glazed Carrots
Hot Dinner Rolls
Brushed w/ Warm butter & Honey
Iced Tea (Sweetened or Unsweetened)
\$25 pp*

Sample Menu 8

*Grilled Beef Kabobs w/ Sweet Vidalia Onions & A rainbow of sweet Peppers
Grilled Chicken Kabobs w/ Grilled pineapples & Cherry tomatoes
Shrimp Cocktail & w/ Warm Mango & Cocktail Sauce
Hot Spinach & Artichoke Dip w/ Parmesan Cheese toasted baguettes
Iced Tea (Sweetened or Unsweetened)
Fruit Infused Water
\$35 pp*



Sample Menu 9

Smoked Bacon Wrapped Tenderloin of Beef with Pan Gravy
Baked Salmon Filet with Caper and Lemon Butter Sauce
Herb Roasted Red Skin Potatoes
Sautéed Spinach with Garlic and Lemon
Tossed Baby Greens Salad in Balsamic Vinaigrette
Hot Dinner Rolls
Iced Tea (Sweetened or Unsweetened)
\$32 pp

Sample Menu 10 – Summer Luncheon

Arugula & Strawberry Salad with
Grilled Chicken and Raspberry Vinaigrette
Choice of One Open-Faced Sandwich:
Chicken Salad with Grapes and Walnuts:
Warm Roast Beef au jus:
Roasted Vegetables Tossed in Italian Dressing
Iced Tea (Sweetened or Unsweetened)
\$20 pp



Sample Menu 11

Grilled Marinated Flank Steak Au Jus with Blue Cheese and Tabasco Onion
Blackened Mahi Mahi with pineapple salsa
Roasted Red Potatoes
Spring Mixed Vegetables
Salad
Dinner Roll
Iced Tea
\$30 pp

Sample Menu 12

Beef Stroganoff in Portabella Mushroom Sauce
Marinated Herb Baked Chicken
Broccoli and Cheese Sauce
Roasted Herb Red Bliss Potatoes
Salad
Dinner Roll
Iced Tea
\$29 pp

Sample Menu 13

Pork Tenderloin with stuffed Spinach, Piquillo Pepper and Feta Cheese
Baked Salmon with Artichoke Crusting
Parmesan Mashed Potatoes
Sautéed Squash and Zucchini with Roasted Cherry Tomatoes
Salad
Dinner Roll
Iced Tea
\$30 pp



Sample Menu 14

Grilled Barbecue Chicken Breast
Marinated Skirt Steaks/Chimichurri Sauce
Rice Pilaf w/ Celery, Onions, Carrots
Fiesta Corn
Garden Fresh Salad
Dinner Rolls
Iced Tea
\$28 pp

Sample Menu 15

Roulette of Flank Steak w/ Spinach, Piquillo Peppers & Parmesan Glaze
Grilled Salmon w/Teriyaki Sauce
Pasta Primavera
Cauliflower Au Gratin w/Cheese Sauce
Garden Fresh Salad
Dinner Rolls
Iced Tea
\$29 pp

Sample Menu 16

Chicken Francaise w/Beurre Blanc Sauce
Wild Rice
Green Bean Almondine
Garden Fresh Salad
Dinner Rolls
Iced Tea
\$18 pp



Sample Hors d'Oeuvres

Can be served White Glove Passed or Buffet-style

Cold Selections

Shrimp Cocktail w/Cocktail Sauce, \$6 pp

Shrimp Cocktail w/ Carved lemons, \$7.50 pp

Spicy Shrimp w/Mango Dipping Sauce, \$6 pp

Chicken Salad Tartlets Garnished w/Fresh Grapes, \$6 pp

Smoked Scallop Medallions on Rye Bread Crisps w/Sweet Orange Conserve, \$6 pp

Bruschetta w/Tomato, Basil & Mozzarella, \$3 pp

*Assorted Fruit Served in a Miniature Cocktail Glasses \$5pp
Drizzled With A Lite Fresh Mint & Cinnamon Syrup*

Fruit & Cheese Kabobs, \$6 pp

Bountiful Fruit Display \$5 pp

Southern Style Potato Salad \$ 3 pp

Asparagus Spears w/Ginger Dipping Sauce, \$3 pp

Baguette Crostini w/Red Pepper Salsa & Mozzarella, or Olive Tapenade, \$3 pp

Paprika Chips and Hummus, \$3.50 pp

Cucumber Disks w/Piped Cream Topping, \$3 pp

Endive Boats w/Citrus and Cheese Salad, \$4 pp

Miniature Salad Bowls w/ Baby Spinach, Fresh Strawberries & Sweet Craisins, \$3 pp



Hot Selections

*Savory Beef Kabobs W/ A Rainbow of Sweet Pepper, Onions \$12 pp
And Roasted Cherry Tomatoes*

Skewered Flank Steak w/Lime, Jalapeno & Mint, \$6.50 pp

Mini Beef Wellingtons, \$8 pp

Chicken Kabobs w/ Fresh Pineapples & Sweet Peppers, \$7 pp

Chicken & Bacon Wraps W/ Buffalo Sauce, \$7 pp

Honey Barbecue Meatballs \$6

Tempura Fried Salmon Bites w/ Pineapple & Garlic Dipping Sauce, \$6.50 pp

Teriyaki & Honey Glazed Salmon Bites Garnished w/ Warm Mango Salsa, \$6 pp

Savory Shrimp & Grits Martini, \$12 pp

Sesame Crusted Shrimp w/ Tahini-Ginger Dipping Sauce, \$6 pp

Coconut Shrimp w/ Pina Colada Dipping Sauce, \$6 pp

Savory Mini Crab Cakes, \$7 pp

Crab & Black Pepper Crostini, \$7 pp

Filo Cups w/ Smoked Gouda, Spinach and Ham, \$6 pp

Hot Spinach & Artichoke Dip In A Savory Filo Shell \$6 pp

Quesadillas, \$6 pp

Egg Rolls w/ Duck Sauce, \$6 pp

Asiago Potatoes, \$6.50 pp

Stuffed Mushrooms, \$6 pp

Collard Green & Cornbread Sliders w/Smoked Turkey, \$7 pp