



CATERING & DESIGN SERVICES

[www.eloquentcreationscatering.com](http://www.eloquentcreationscatering.com)

704.910.6547(O) | 704.200.6883(M)

## *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)*

### *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)*



### *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)*

### *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)*

### *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)*



### *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)*

### *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)*

### *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*



### *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)*

### *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)*



### **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*

### **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*

### **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*



#### **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*

#### **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*

#### **Sample Menu 16**

*Chicken Francaise w/ Beurre Blanc Sauce*  
*Wild Rice*  
*Green Bean Almondine*  
*Garden Fresh Salad*  
*Dinner Rolls*  
*Iced Tea*



### *Sample Hors d'Oeuvres*

*Can be served White Glove Passed or Buffet-style*

### *Cold Selections*

*Shrimp Cocktail w/Cocktail Sauce*

*Shrimp Cocktail w/ Carved lemons*

*Spicy Shrimp w/Mango Dipping Sauce*

*Chicken Salad Tartlets Garnished w/Fresh Grapes*

*Smoked Scallop Medallions on Rye Bread Crisps w/Sweet Orange Conserve*

*Bruschetta w/Tomato, Basil & Mozzarella*

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

*Fruit & Cheese Kabobs*

*Bountiful Fruit Display*

*Southern Style Potato Salad*

*Asparagus Spears w/Ginger Dipping Sauce*

*Baguette Crostini w/Red Pepper Salsa & Mozzarella, or Olive Tapenade*

*Paprika Chips and Hummus*

*Cucumber Disks w/Piped Cream Topping*

*Endive Boats w/Citrus and Cheese Salad*

*Miniature Salad Bowls w/ Baby Spinach, Fresh Strawberries & Sweet Craisins*



### *Hot Selections*

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

*Skewered Flank Steak w/Lime, Jalapeno & Mint*

*Mini Beef Wellingtons*

*Chicken Kabobs w/ Fresh Pineapples & Sweet Peppers*

*Chicken & Bacon Wraps W/ Buffalo Sauce*

*Honey Barbecue Meatballs*

*Tempura Fried Salmon Bites w/Pineapple & Garlic Dipping Sauce*

*Teriyaki & Honey Glazed Salmon Bites Garnished w/Warm Mango Salsa*

*Savory Shrimp & Grits Martini*

*Sesame Crusted Shrimp w/Tahini-Ginger Dipping Sauce*

*Coconut Shrimp w/Pina Colada Dipping Sauce*

*Savory Mini Crab Cakes*

*Crab & Black Pepper Crostini*

*Filo Cups w/Smoked Gouda, Spinach and Ham*

*Hot Spinach & Artichoke Dip In A Savory Filo Shell*

*Quesadillas*

*Egg Rolls w/Duck Sauce*

*Asiago Potatoes*

*Stuffed Mushrooms*

*Collard Green & Cornbread Sliders w/Smoked Turkey*