



Elwood
Catering

Buffet Pan & Family Style Menu





PASTA

- Fettuccine Alfredo
- Gnocchi
- Cheese & Basil stuffed Shells
- Bowtie
- Double Cheese Mac N cheese
- Cheese Tortellini
- Rigatoni
- Ravioli
- Lasagna

RAVIOLI

- Butternut squash
- Cheese
- Braised beef
- Roasted Mushroom,
- Striped Lobster
- Grilled vegetables
- Pear Garganzola



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SAUCES

- Tomato Basil
- Pesto
- Pesto Cream
- Rose
- Alfredo
- Truffle Cream
- Brown Butter Sage



MEATS

- Prime Rib
- Chimichurri Steak
- Beef Tenderloin
- Red wine braised short Ribs
- Roast Beef
- Osso Bucco
- Lamb Chops

CHICKEN

- Butterfly Chicken
- Chicken Parmigiana
- Stuffed Chicken Breast
- Peri-Peri Chicken
- Tequila Lime grilled chicken
- Honey Balsamic Chicken
- Elwood Chicken Wings
- Yakitori Chicken Skewers



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FISH & SEAFOOD

- Cedar salmon
- Signature Shrimp
- Lobster Tails
- Halibut
- Mahi Mahi
- Fresh Calamari





RICE & POTATOES

- Signature Herb rice
- Fingerling Potatoes
- Herb & Garlic Mash potatoes
- Parasine potatoes
- Hawaiian purple sweet potato
- Truffle Potato Puree
- Signature French Potatoes



VEGETABLES

- Rainbow Carrots
- Seasonal Vegetable Medley
- Roasted Asparagus
- Butter Green Beans
- Mexican Street Corn elotes
- Signature Fine Green Beans
- Tri-coloured beet medley
- Roasted Bacon Brussels sprouts





VEGETARIAN

- Stuffed Squash
- Eggplant Parmigiana
- Stuffed Acorn Squash
- Ratatouille
- Cauliflower Steak
- Stuffed Mushrooms
- Roasted Vegetable Tart
- Yam Wellington

SALADS

- Caprese
- Traditional Greek
- Classic Ceaser
- Harvest Pear & goat cheese
- Summer flour Couscous
- Roasted Beets
- Blueberry Fig
- Cranberry Apple Quinoa
- Orange Fig & Fennel
- Watermelon Mint