



Elite
catering + production

Exquisite Culinary Creations for Every Occasion

At Elite Catering, we specialize in creating unforgettable culinary experiences for all your events. Our team of passionate chefs and dedicated staff are committed to delivering exceptional service and delectable dishes tailored to your unique preferences.

Our culinary repertoire spans a wide array of cuisines, from classic American to international flavors. We use only the freshest ingredients to create dishes that delight the palate. Explore our diverse menu options.

Chef Kandace Pujol
Office: 786-462-8038 • info@elite-catering.com

[@elite_catering](https://www.instagram.com/elite_catering)

www.elite-catering.com

2023 All Inclusive Package

50 – 99 guests - \$87.00

Over 100 guests - \$82.00

plus 7% sales tax & 20% service charge
6-Hour Service

Guests will be welcomed with an Infused Water Station
Choice of elegant linen or Farmstyle Pub Table

Cocktail hour will consist of 5 passed appetizers

Reception – Family Style or Plated Dinner

Plated Salad & Bread Service

Select two meals from our menu

Option of two sides

Vegan/Dietary meal available upon request

Naked Cake or Buttercream cake presented on a cake stand

Dinner & Salad Plate

Water Glass & Flute

Choice of Gold, Silver or Onyx Flatware

Glass Charger Plate

White Folding Chairs for Ceremony

One Highboy Cocktail table for every 20 guests

One 6' Rustic Bar

Cake Table & Welcome Table

Sweetheart Table

Chiavari Chairs for reception

(several colors to choose from)

Round Tables or Farm Tables

Linens – Choice of Poly or Lamour Satin

Napkins – Choice of Poly or Lamour Satin

Personalized menu planning and décor session at our showroom.

Menu

Family Style or Plated Dinner

ENTRÉE

FIRST OPTION

POULTRY

Creamy Garlic Parmesan Sauce	Cherub Tomato + Spinach Sauce	Caprese with Mozzarella, Tomato + Basil
Mushroom + Marcela Wine Reduction	Mediterranean with Tomato, Kalamata, + Feta	Parmesan with Marinara and Mozzarella
Creamy Piccata with Lemon + Capers	Southwest with Pico de Gallo, Corn + Beans	Chimichurri Sauce

SECOND OPTION

BEEF - FISH - PORK

Ropa Viega Beef in Creole Sauce	Grilled Churrasco	Beef Short Rib
Pork Tenderloin	Shredded Pulled Pork	
Pan Seared Salmon	Pan Seared Mahi Mahi	

Vegetarian/Dietary Meal Complimentary Upon Request.

TOPPINGS

SELECT ONE

Guava BBQ Sauce	Heavy Cream Brown Gravy
Mushroom + Marcela Wine	Romesco Sauce
Chimichurri	Creamy Piccata Sauce
Herb Compound Butter	Lemon Cream Sauce
Black Truffle Compound Butter	Sweet Chili Sauce
Mango + Red Pepper Chutney	Beef Demi Glaze

STARTERS

SELECT FIVE

Poke Ahi Tuna

served on wonton chip

Shrimp + Chorizo Skewer

skewed with mini cocktail fork

Poached Shrimp Cocktail

served with spicy cocktail sauce

Coconut Shrimp

served sweet apricot dipping sauce

Mini Crab Cake

topped with cajun roumelade

Salmon Mousse

In a cucumber cup

Salmon Tartare

in a wonton chip, garnished with salmon caviar

Stuffed Portabella Mushroom

vegetarian or crab

Vegetable Spring Roll

topped with a ginger sauce

Caprese Skewer

topped with balsamic reduction

Margherita Mini Pizza

topped with balsamic reduction

Bruschetta

on a French crostini

Mac + Cheese Bite

creamy mac & cheese breaded bite

Beyond Meat Mini Taco

topped with sweet slaw and cilantro

Pulled BBQ Chicken Mini Taco

topped with sweet slaw

Pulled Pork Mini Taco

topped with guava BBQ sauce

Mahi Mini Taco

served in flour tortilla topped with cilantro garlic sauce

Beef Short Rib Mini Taco

served in flour tortilla topped with cotija cheese

Candied Bacon

spiced with cayenne pepper

Grilled Chicken Satay

topped with sweet chili sauce

Tuscan Chicken Salad

in a mini filo shell

Filo + Brie Bite

creamy french brie and preserves

Pulled Pork Bruschetta

on a french crostini

Beef Satay

with chimichurri

Mini Beef Empanadas

with garlic cilantro sauce

Mini Chicken Empanadas

with garlic aioli sauce

SALADS

SELECT ONE

Classic Caesar

topped with a parmesan crisp

Mixed Greens

with an assortment of berries

Greek Salad

olives, tomato, pickled onions, cucumber & feta

Watermelon + Cucumber

mixed greens, jalapeno, feta and balsamic reduction

Thai Salad

bean sprouts, tomato, cucumber, carrots, and crisped egg noodles

Southwest Salad

black beans, roasted corn, avocado, and tomato

SIDES

SELECT TWO

Basmati Coconut Rice

Sweet Potato Puree

Scallop Potatoes

Yukon Potato Puree

Roasted Herb Baby Potatoes

White Truffle Mac + Cheese

Roasted Baby Potatoes with
White Truffle Oil

Quinoa + Peppers

Garlic Orzo Pasta

Saffron Yellow Rice

Grilled Zucchini

Persian Sauteed Carrots

Grilled Summer Squash

Blanched Green Beans

Sweet Plantains

Grilled Assorted Vegetables

Grilled Asparagus

ADDITIONAL OFFERINGS

LATE NIGHT BITES

\$5.00 - \$8.00
per guest

Shrimp + Grits
topped with crumbled bacon

Hot Mini Donuts
cinnamon or powdered sugar

Crispy Chicken Sliders
with pickles and choice of
sauce

Cheeseburger Sliders topped
with pickle and ketchup

Popcorn Chicken
with choice of sauce

Mini Empanadas
chicken or beef

Mahi Street Taco
topped with cilantro garlic

Pulled Pork Street Taco
topped with Guava BBQ

French Fries
with ketchup

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