

Corporate Meeting Sample Menu

Below is only an example of what we can do for drop offs, for more options please inquire within. Need more ideas, inquire within. Is your corporate an elegant or trendy affair please check out our Elegant and Eclectic menus for other menu options, service and event design.

All menus com complete with utensils, plates and napkins and warming units if needed.

18% delivery fee is added to each order plus applicable tax.

EE's Catering Drop Off Options

What's In the Box? A breakfast and lunch box concept from Eclectic Elegance Events

Breakfast- beautiful individually packed breakfast boxes served with vanilla yogurt, granola, blueberries, strawberries, energy chews, Celsius

Lunch- beautiful individually packed lunch boxes each served with local potato chips, Italian pasta salad, Honey Stinger Waffle, EE's Signature Chocolate Chip Cookies and Fiji water

Breakfast Boxes \$25

EE's Signature Breakfast Burrito- (Choose your meat- sausage, bacon or ham) egg, shaved garlic, spinach, diced roasted potatoes, tomato and green chili served on the side

Quiche- a slice of savory quiche in a buttery crust

-Ham, Brie, Sundried Tomatoes

-Sausage, Cheddar and Onion

-Spinach, Mushroom and Swiss

Lunch Options \$25 per box

Sandwich

- **The Carver-** Carved mesquite barbecue ham, Brie, lettuce, pear, white cheddar, cherry mayo and cranberry
- **Southwest Turkey-** Apple wood smoked turkey, bacon, pepper jack, roasted red pepper, avocado, bib lettuce and chipotle aioli
- **The Perfect Portobello** Roasted balsamic portobello, roasted red pepper, basil smoked mozzarella, red onion and basil mayo
- **Smokin' Pickled Pepper Ham Sandwich-** Center Cut ham, with smoked brown sugar, Gouda, arugula, Boursin garlic and herb spread, cranberry mayo, bread and butter pickles
 - **EE's Signature Egg Salad-**Eclectic Elegance signature egg salad with broccoli sprouts and cucumbers
- **The Italiano-** Salami, pepperoni, mozzarella, fried red pepper, basil iceberg lettuce, sundried tomatoes and black olives with oregano spread
 - Ultimate Chicken Salad- Juicy chicken breast, mayo, Dijon, celery, red grapes, parsley, tarragon

Salad Options

- Chopped Chef Salad- Field green, roasted chicken, egg, chopped ham, cherry tomatoes, Colby cheese cubes, Persian cucumbers, Honey mustard dressing
- Italian Salad- Romaine lettuce, black olives, pepperoncini, roasted red pepper, mozzarella, pepperoni, salami, Bagna Crudo, parmesan, artichoke hearts, creamy Italian
- **Southwest Salad** Field greens, roasted cajon chicken, black beans, cheddar, corn, green onions, red onion, and avocado, chipotle dressing
- Layered Caesar Salad- Romaine lettuce, roasted cauliflower, bagna crudo, cherry tomatoes, shaved parmesan, hose made Caesar dressing

What's In the Box All Day Welcome Snack Box \$23

A snack box filled with Stoop waffle, Energy Fruit Chews, Chocolate Almonds, Local Popcorn Snack Pouch, Dot's Pretzels with Honey Mustard Dip, Belvita Sandwich Cookie, Celsius Energy Drink

Healthy Bowls \$17 per bowl

*12 or more choose one

*13 and over choose two

Chipotle and Tahini

Grilled Chicken, Tahini Sweet Potatoes, soft boiled egg, Avocado, Kale, Quinoa

Mediterranean Bowl

Pepperoni, Feta Cheese, Kale, Kalamata Olives, red onion, hummus, basil, EVOO lemon juice, quinoa and roasted red pepper

Marinated Chicken & Kale

Marinated chicken in a sundried tomato sauce with avocado kale, quinoa

Dynamite Asian

Carrots, cucumbers, sesame seeds, pickled ginger, fried tofu, Asian sauce, sriracha mayo and rice

Hot Deli Buffet

*Parties 12 to 20 \$20

*Parties over 20 \$19

*Parties over 50 \$18

Choose 2

Cubano's- Slow mojo roasted pork, Virginia ham, yellow mustard, Swiss, pickles and Cuban bread

Chicago Hot Beef- Sliced Beef, Giardiniera, Provolone, Dill Pickles

Caprese- Vine ripened tomatoes, smoked fresh mozzarella, basil, aioli, balsamic reduction, country style bread

The Beef and Cheddar- Sliced slow braised brisket, red and green peppers, grilled onions, chipotle aioli

Served with EE's Mac and Cheese and Potato Chips

Taco Deli \$22

*Choose One Meat for Parties 20 and Under

*Choose Two for Parties over 20:

Pork Carnitas- slow braised pork carnitas in an orange juice and coco cola marinade

Tinga de Pollo- Chicken braised in chilis, onions, garlic and tomatoes in a Adobe sauce

Champignons'-Grilled mushrooms and Squash

Carne Asada- marinated grilled flank steak (\$3 upcharge per person)

Toppings: Queso fundido, lettuce, tomatoes, onion & cilantro, guacamole, chipotle sour cream, pico de gallo

Corn Tortilla Chips and Flour Tortillas

Sides:

Street Corn & Black Beans

Asian Delight \$25 a person

-Sweet Thai Chicken Quarters

-Asian Slaw- Napa and Green Cabbage in a sweet and spicy peanut sauce

-Pork Fried Rice

-Spring Rolls

The Italian \$25 a person

-Short Rib Lasagna- Noodles layered with Braised Short Rib, Parmesan, Mozzarella, Ricotta, Homemade Tomato Sauce

-Chicken Marsala- Brined roasted chicken with a buttery cream marsala cream sauce

-Garlic and Butter Green Beans

-Caesar Salad- Hearts of Romaine, Homemade Croutons, Shaved Parmesan, Cherry Tomatoes and Caesar Dressing

Add Bread Board for \$2 per person

Eclectic Barbecue \$25 a person

-Barbecue Slathered Brisket and Spicy Sausage Links

-Midwestern Corn Souffle

-Baked Beans with Bacon

-Mashed Potatoes with Cheddar and Bacon

Chili and Mac & Cheese Bar \$21 a person

-Sirloin Chili with San Marzano, Black Beans, Kidney Beans, Green & Red Pepper

-EE's Mac and Cheese

-Accompaniments with sour cream, bacon, cheddar, jalapenos, Fritos, scallions

-Cornbread

Individual Chacuterie and Cheese \$25 a person

-A hand selected variety of artisanal cured meats and cheese paired with dried seasonal fruits and nuts

Happy Hour Grazing Menu \$35 a Person

Let us come set up a memorable grazing station for you and your guests, perfectly designed and executed

Variety of Artisanal chacuterie and cheeses, roasted and fresh crudite, chicken salad croissant bites, ham and cheese tea sandwiches, caprese skewers, cookies, nuts, jams, honey and crackers and crostini's

Other Items

Dessert

\$4 per Person

EE's Chocolate Chip Cookies

Brownies

Strawberry Shortcake Parfaits

Pumpkin Mousse and Chantilly Cream Parfaits

Beverages

\$2 per person

Coke, Diet Coke, Sprite, Bottle Water, Iced Tea, Lemonade