

ENTICING

C · U · I · S · I · N · E

Weddings

All packages include

Coffee station

Cake cutting

Cloth napkins

China, silverware

Water glasses and coffee cups

Fresh bread service

Table numbers

Plated Dinner Packages

Choose one soup or one salad.

Salads

Bibb lettuce with fresh mozzarella, bacon, and petit tomatoes with a roasted shallot balsamic vinaigrette

Spinach with hot bacon dressing, poached pears, and blue cheese

Mixed greens tossed with a red wine vinaigrette, toasted pecans, oranges, and strawberries

Caesar salad with home made croutons and shaved parmesan

Soups

Shrimp bisque

Chipotle corn chowder

French onion

Cream of mushroom

Tomato Florentine

Southwest bean "stew"



Entrées

<i>Beef tenderloin with merlot reduction, roasted pepper polenta and haricot verts</i>	<i>\$32.50</i>
<i>Chicken marsala and beef tenderloin with merlot reduction, duchess potatoes and grilled asparagus</i>	<i>\$35.50</i>
<i>Almond crusted orange roughy wild rice with shitake mushrooms, and sautéed zucchini and yellow squash</i>	<i>\$22.95</i>
<i>Grilled salmon with a citrus glaze over a bed of lentils with sautéed spinach and fresh tomatoes</i>	<i>\$22.95</i>
<i>Prime rib with au jus, red roasted potatoes, and steamed broccoli</i>	<i>\$29.95</i>
<i>Chicken Wellington with sun dried tomato supreme sauce, twice baked, potato and asparagus with roasted peppers</i>	<i>\$22.95</i>
<i>Sausage and apple stuffed pork chop with apple jus, horseradish mashed potatoes and roasted root vegetables</i>	<i>\$24.95</i>
<i>Chicken with artichoke and sundried tomatoes over roasted pepper and pine nut risotto with sautéed spinach and cannellini beans</i>	<i>\$22.95</i>

Add 2nd course of soup or salad for \$2.50

Add 1 hour of chefs choice passed appetizers for \$4.50

*All the menus are suggestions and may be customized to meet your needs
7.5% sales tax and 18% gratuity will be added to the final bill*



Buffet Dinner Package

Bronze

Garden salad with ranch, Italian, and raspberry dressing
Herb roasted chicken
Roast beef with a mushroom demi glaze
Roasted red potatoes
Penne pasta in marinara with parmesan cheese
Fresh vegetable medley
Rolls and butter

\$17.95

Silver

Spinach salad with tomatoes, red onion, mushrooms, and croutons tossed with a balsamic vinaigrette
Roasted pork loin with apple jus
Chicken cacciatore
Au gratin potatoes
Vegetable rice pilaf
Fresh vegetable medley
Fresh rolls and butter

\$21.95

Gold

Caesar salad
Tomato, cucumber, and red onion salad with a balsamic vinaigrette
Carved Prime rib with au jus and horseradish cream
Chicken marsala
Wild rice with toasted pecans and shiitake mushrooms
Au gratin potatoes
Green beans amandine
Fresh rolls and butter

\$29.95

Platinum

Antipasta salad - mixed greens tossed with an herbed vinaigrette, cucumbers, tomatoes, peppers, salami, olives, and provolone cheese
Tortellini salad
Carved beef tenderloin and turkey breast
Red roasted potatoes
Wild rice with dried cherries and pecans
Green beans amandine
Fresh rolls and butter

\$33.95

50 person minimum for buffets. Add soup to any buffet for \$1.75
7.5% sales tax and 18% gratuity will be added to the final bill



Hors d'oeuvre reception

Silver package

Fresh vegetable display with roasted shallot blue cheese

Cheese display

Bruschetta

Mini roast beef and turkey sandwiches

Swedish meatballs

Chicken satay

Beef empanadas

Fresh fruit platter

Assorted petit pastries

Coffee station

\$16.50

Gold package

Fresh vegetable display with roasted shallot blue cheese

Cheese display

Antipasta display

Bruschetta

Shrimp cocktail

Carved turkey breast with assorted rolls and honey mustard

Swedish meatballs

Chicken satay

Beef empanadas

Fresh fruit platter

Assorted petit pastries

Coffee station

\$22.00

Platinum

Fresh vegetable display with roasted shallot blue cheese

Cheese display

Antipasta display

Cheese tortellini salad

Bruschetta

Shrimp cocktail

Carved beef tenderloin with assorted rolls, horseradish sauce, and mustards

Whole smoked salmon

Swedish meatballs

Chicken satay

Beef empanadas

Fresh fruit platter

Assorted petit pastries

Coffee station

\$32.00

50 person minimum

Prices do not include tax and gratuity

Create your own buffet by choosing from our stations, carvery, and appetizer menus

Stations

Pasta

*Let your guests create their own pasta dish by choosing from a variety of ingredients, pastas, and sauces. Our chefs will be on hand to prepare the dish for your guests with the ingredients that they choose. Accompaniments include: chicken, meatballs, Italian sausage, mushrooms, bell peppers, sun dried tomatoes, broccoli, pine nuts, parmesan cheese, Pastas bow tie, tri-color rotini, and cheese ravioli. Marinara, pesto, and alfredo sauces. Ceasar salad and cannolis are included. \$8.50pp
Add shrimp for \$2.00 pp*

Baked Potato Bar

*Great addition to any event. Let your guests create there own ultimate baked potato. Steaming hot baked potatoes with numerous topping choices for your guests to choose from. Toppings include chili, bacon, chorizo, tomatoes, jalapeños, green onions, black olives, cheddar cheese, salsa, sour cream, chipotle sour cream.
\$5.75*

Stir Fry

*Let our chefs create a taste of the orient for your guests. Your guests can choose from the following choices. Beef, chicken, broccoli, water chestnuts, baby corn, carrots, pea pods, mushrooms, onions, and peanuts. White rice, pork fried rice and fortune cookies are included.
\$8.95pp
Add shrimp for \$2.00 pp*

Mexican

*Made to order quesadillas. You and your guests will choose from steak, chicken, and pork. We will sauté your meat choice with peppers and onions and then add to a flour tortilla with cheese. Once finished you will be able to help your self to a wide assortment of condiments including sour cream, guacamole, tomatoes, lettuce, corn and black bean relish, and salsa.
6.75pp*

Jambalaya

*Treat your guests to a bit of the Big Easy. You and your guests will choose from shrimp, chicken, and andouille sausage. Then your chef will sauté with peppers, onions, and tomatoes. Once finished everything will be tossed with our jambalaya rice. Accompanied by our cheddar jalapeno cornbread.
\$7.25*

50 person minimum for stations

7.5% sales tax and 18% gratuity will be added to the final bill

APPETIZERS

Cold

<i>Shrimp Cocktail - served with cocktail sauce</i>	\$75
<i>Crab Claws - served with cocktail sauce</i>	\$105
<i>Prosciutto wrapped asparagus</i>	\$80
<i>Beef tenderloin wrapped asparagus with herbed cream cheese</i>	\$135
<i>Boursin stuffed apricots</i>	\$50
<i>Fruit Kabobs</i>	\$75
<i>Bruschetta - roma tomatoes with fresh basil, garlic and mozzarella on garlic toast</i>	\$45
<i>Curried chicken salad puff - curried chicken salad in a pastry puff</i>	\$65
<i>Antipasta Skewer - cherry tomato, mozzarella cheese, artichoke, olive, and salami</i>	\$75
<i>Roast beef sandwich - served on rolls with arugula and horseradish mayonnaise</i>	\$80
<i>Beef tenderloin sandwich with arugula and horseradish mayonnaise</i>	\$165
<i>Turkey sandwich - served on rolls with sprouts and garlic mayonnaise</i>	\$80
<i>Caprese kabob - marinated fresh mozzarella and grape tomatoes on skewers with basil dipping sauce</i>	\$75
<i>Goat cheese and roasted pepper canapés</i>	\$65

Hot

<i>Bacon wrapped dates</i>	\$75
<i>Crab cakes - served with a roasted red pepper cream</i>	\$80
<i>Spinach, blue cheese, and walnut stuffed mushrooms</i>	\$70
<i>Onion, sundried tomato, and almond strudel</i>	\$70
<i>Duck and walnut strudel</i>	\$80
<i>Spicy beef empanada</i>	\$75
<i>Lobster triangles - lobster meat and a medley of vegetables wrapped in phyllo</i>	\$110
<i>Chicken satay - marinated chicken skewers baked, served with a peanut dipping sauce</i>	\$75
<i>BBQ meatballs - meatballs tossed in bbq sauce</i>	\$45
<i>Swedish meatballs - Swedish meatballs served in gravy</i>	\$45
<i>Chicken wings - Hot or mild served with blue cheese dressing</i>	\$55
<i>Jerk chicken - chicken skewers in a jerk marinade baked served with a coconut curry sauce</i>	\$75

All prices are for 50 pieces and do not include 7.5% sales tax

Carvery

Herb marinated roasted pork loin with a dried cherry sauce

\$75.00 serves 15-18

*Crown roast pork loin with natural pan juices and baked apples
(beautiful presentation)*

\$80.00 serves 8 full chops or 10-15

Roasted turkey breast with fresh cranberry sauce and honey mustard

\$90.00 serves 20-25

Slow roasted inside round with au jus and horseradish sauce

\$165.00 serves 40-45

Ham with raisin sauce and assorted mustards

\$92.00 serves 20-25

*Mustard and peppercorn crusted beef tenderloin with a rich merlot au jus and
horseradish cream*

\$200.00 serves 15-18

Leg of lamb slow roasted with a minted yogurt sauce

\$130.00 serves 20-25

Prime rib of beef with au jus and horseradish sauce

\$240.00 serves 20-30

*Number of servings are meant as part of a buffet. For the meat alone the number of servings
would decrease.*

Make it a meal

<i>Horseradish mashed potatoes</i>	<i>\$45.00 per pan</i>
<i>Garlic mashed potatoes</i>	<i>\$45.00 per pan</i>
<i>Sweet potato puree</i>	<i>\$60.00 per pan</i>
<i>Sausage and apple stuffing</i>	<i>\$50.00 per pan</i>
<i>Cranberry and apple stuffing</i>	<i>\$45.00 per pan</i>
<i>Au gratin potatoes</i>	<i>\$60.00 per pan</i>
<i>Wild rice with shiitake mushrooms</i>	<i>\$50.00 per pan</i>
<i>Wild rice with dried cherries and pecans</i>	<i>\$60.00 per pan</i>
<i>Risotto</i>	<i>\$50.00 per pan</i>
<i>Braised cabbage and apples</i>	<i>\$45.00 per pan</i>
<i>Green beans amandine</i>	<i>\$55.00 per pan</i>
<i>Zucchini and yellow squash</i>	<i>\$55.00 per pan</i>
<i>Fresh vegetable medley</i>	<i>\$45.00 per pan</i>
<i>Honey glazed carrots</i>	<i>\$45.00 per pan</i>
<i>Stir fry vegetables</i>	<i>\$45.00 per pan</i>

Pans feed approximately 30 people

Enticing Cuisine, LTD
12 S Water St.
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630-761-0399
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www.enticingcuisine.com



Liquor package

Champagne toast

Beer

Budweiser, Bud Light, MGD, Miller Lite

Liquor

Absolut, Bacardi, Jose Cuervo Tequilla, Captain Morgan, Kracken Spiced Rum, Jack Daniels, Seagrams7, Presidente Brandy, Ameretto, Tanqueray, Baileys

Mixers and soda included

Wines

Copper Ridge: Merlot, Cabernet Sauvignon, Chardonnay, White Zinfandel

\$23.00 per person plus tax and gratuity

Price is for champagne toast, 4 hours open bar, bar is closed during dinner. Wine is offered to guests during dinner.

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Se habla espanol