



It is our commitment to accentuate your personality to your event. The process to make your dream come true event is simple and enjoyable with our catering team. Going the extra miles and thriving to perfection are our ultimate goals. We want to be your value added partner in helping to provide the best ever event that you'll host. Our main focus is YOU and your event.

Elite catering provides a full range of corporate, convention and private event planning and catering services.

Our Executive Chef serves only the freshest products to ensure the highest quality fare. Every detail is customized from the taste to the impeccable food presentations. We are fully licensed and insured as an Alcoholic Beverage Caterer. We offer both hosted and no host wine/cocktail services.

In addition to catering and event services, Elite Catering operates exclusively to the SkyWest Golf Course and Mission Hills Golf Course in Hayward, California.

Your dream event is starting....

Updated: September 14, 2010

All menus subject to 18% Service Charges & Applicable Taxes

Light Luncheon Buffet

** Minimum of 20 guests to offset the labor & food cost **

Deli Sandwich

Choose up to three selections

Each additional selection is \$3 per Guest

- Turkey and Provolone Cheese with Cranberry Aioli
- Ham and Swiss Cheese with Dijon Mustard
- Bacon, Lettuce and Tomato on Sourdough Bread
- Tuna Salad with Romaine Hearts Lettuce
- Grilled Vegetables (vegetarian)
- Roast Beef, Cheddar Cheese with Caramelized Sweet Onions

Gourmet Sandwich

Choose up to three selections

Each additional selection is \$3 per Guest

- Crispy Chicken Sandwich with Red Cabbage Slaw on a Roll
- Corned Beef, Swiss Cheese Topped with Sauerkraut, Thousand Island Dressing Spread on Grilled Marble Rye Bread
- Grilled Herb Chicken Breast, Crunchy Lettuce, Tomatoes, Provolone Cheese, Pesto Aioli on Toasted Bread
- Smoked Turkey Breast with Apple Smoke Bacon, Fresh Tomato, Avocado, Provolone Cheese, Cranberry Sauce on Sourdough
- Roasted Juicy Portabella Mushroom with Pepper Jack Cheese, Arugula, and a Roasted Red Pepper Aioli
- Smoked Turkey, Honey Glazed Ham Serve with Brie Cheese with Sweet Grain mustard
- Coppa Salami, Turkey Provolone Cheese and pesto aioli

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Soup

Choose only one selection

Each additional selection is \$3 per Guest

Served with Artisan Baguette and Sweet Butter

- Thai Style Chicken Coconut Curry
- Split Pea and ham
- Cream of Mushrooms
- French Onion
- Chicken Noodle
- Miso Tofu
- Tomato Basil
- Saffron Chicken Broth with Spinach and Israeli Couscous
- Hearty Vegetables

Farmers Market Salad

Choose up to three selections

Each additional selection is \$3 per Guest

Served with Artisan Banquette and Sweet Butter

- Chopped Greek Salad with Cucumbers, Tomatoes and Chickpeas, Creamy Feta Cheese Vinaigrette
- Curried Chicken and Grape Salad with Roasted Cashew
- Chinese Chicken Salad, Crunchy Lettuce, Cabbage, Grilled Chicken, Rice Noodle, Roasted Soy Sesame Dressing
- Grilled Chicken Cobb Salad, Avocado, Blue Cheese, Apple Smoked Bacon, Tomatoes, Fried Eggs, Lettuce with Ranch Dressing
- Asian Coleslaw
- Arugula Salad with Roasted Red Peppers, White Beans and Red Onion With Bacon vinaigrette
- Miso Soba Noodle Salad, Snap Peas, Shredded Carrots, Shitake Mushrooms and Cucumbers
- Tabouleh Salad made with Wheat Bulgur , Lemon Juice, Garlic, Parsley, Mint and Olive Oil
- Corn and Black Bean Salad with Green Tomatoes Served with Chipotle Dressing
- Roasted Duck with Green Onions, Jicama, roasted peanuts, Carrots and Korean Pears Served with Hoisin Vinaigrette

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The Deli Sandwich Buffet

Select up to three deli sandwich selections
Bag of assorted chips
Freshly baked cookie
Seasonal fruit salad
Bottled water and assorted sodas

The Gourmet Sandwich Buffet

Select up to three gourmet sandwich selections
Select two farmer’s market salad
Assorted House-made dessert bars
Bottled water and assorted sodas

The Executive Buffet

Select three sandwiches (deli or gourmet) and one soup
Or
Select two sandwiches (deli or gourmet), one farmer market salad and one soup

Chef’s choice dessert
Bottled water and assorted sodas

Enhancement:

Deli Salads

Mixed Green Salad with Assorted Garnishes
House Made Potato Salad
House Made Pasta Salad
House Made Caesar Salad
Assorted Gatorades
Assorted Bags of Chips
Freshly Baked Cookies
Fruit Salad (cup)
Bottled Water or Sodas
Assorted Dessert Bars

Fresh. Classic. Simply Delicious.

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Buffet Menus

Minimum of 20 guests to offset labor & food cost
Chef's Choice of Salad and Assorted Dessert Bars/Seasonal Fresh Fruits
Iced Tea (luncheon only), and Freshly Brewed Coffees & Teas

One Entrée

Poultry/Pork
Beef
Seafood

Two Entrees

Poultry /Pork + Beef
Poultry/Pork + Seafood
Beef + Seafood

Three Entrees

Poultry/Pork + Beef+ Seafood

Entrée

Poultry

Grilled Rosemary Lemon Chicken
Chicken Parmesan with Marinara Sauce
Grilled Chipotle Glazed Chicken
Southern Fried Corn Meal Chicken
BBQ Dry Rub Marinated Chicken
Roasted Teriyaki Sesame Glaze Chicken
Thai Coconut Curry Chicken

Pork

Slow Roasted Pork Shoulder
Charbroiled Pork Chops
Honey Bourbon Ribs

Beef

Herb Crusted Roast Beef
Iron Steak with Mustard Demi Glace
Tri-Tip Steak with Wild Mushroom Demi Glace

Seafood

Catch-of-the-Day Fish - Lightly Sautéed with Lemon, Olives and Capers
Grilled Salmon with Spicy House Made Tomato Sauce
Paella Saffron Rice: Mussels, Calamari, Shrimp, and Spanish Sausage

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Starch

Choose up to two:

Garlic Mashed Potatoes with Chives

Yukon Gold Mashed Potatoes with Curry, Pea & Thyme

Twice Baked Red Mashed Potatoes with Blue Cheese Au Gratin

Roasted Potatoes with Rosemary, Oregano, and Marjoram

Roasted Trio of Potatoes with Rosemary: Sweet Potato, Yams and Yukon Gold

Cornbread and Hot Link Sausage Stuffing

Basmati Rice Pilaf with Peas, Carrots and Fresh Parsley

Latin Tomato Rice with Vegetables

Wild Rice Salad with Roasted Acorn Squash

Penne Pasta with Virgin Olive Oil, Fresh Garlic, Roma Tomatoes and Sweet Basil

Vegetables

Choose only one:

Carrots in Creamy Sherry Sauce

Fresh Green Beans Almandine in Lemon Butter

Fresh Green Beans with Bacon and Sautéed Mushrooms

Seasonal Vegetable Medley

Grilled Zucchini, Sautéed Mushrooms, Roma Tomatoes and Sweet Basil, in Garlic Olive Oil

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Themed Buffet

Mardi Gras

Coleslaw with Remoulade Dressing

Creole Style Tomato Salad

Jerk Chicken

French Quarter Jambalaya includes Sausage and Chicken with Vegetables

Jalapeno Cornbread

Classic Bread Stuffing

New Orleans Style Bread Pudding

Lemonade and Iced tea

The Island

Mixed Green Salad with Tropical Vinaigrette

Coconut Rice and Toasted Almonds

Fruit Salad

Teriyaki Grilled Chicken

Slow Cooked Pulled Pork with Mango BBQ Sauce

Grilled Pineapple Tofu

Traditional Hawaiian Sweet Dinner Roll

Assorted Haupia Bars

Lemonade and Iced tea

SkyWest B.B.Q

Mix Green Salad with House Made Ranch Dressing

SkyWest Style Mac and Cheese

Grilled Sirloin Hamburgers

Grilled Veggie Burger

Grilled Hot Dogs

Platter of Lettuce, Red Onions, Pickles, Tomato, Swiss and Cheddar Cheeses

Bowls of Ketchup, Dijon & Yellow Mustard, Mayonnaise, Pickle Relish

Assorted Desserts: House Made Bars, Brownies, and Cookies

Lemonade and Iced tea

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Hors D'ouvres

** Minimum order is 20 Guests **

Three Selections
Five Selections
Six Selections

Cold Hors D'ouvres

- Marinated Cheese Skewer Tortellini with Tomato and Basil
- Caramelized Maui Onion Tartlet
- Melon with Prosciutto Wrapped
- Curry Chicken Salad in Cucumber Cup, Cranberries, and Toasted Almonds
- Petite Fish Wrap, Avocado, Lettuce, Tomato, Cucumbers, Onions and Tangy Sauce.
- Eggplant Caponata over Grilled Baguette
- Assorted Mini Tea Sandwiches: Cucumbers, Egg Salad, Smoked Salmon, and Ham & Cheese.
- Spring Rolls – Succulent & Crisp Shrimp & Rice Noodles, Fresh Mango, Fresh Lettuce, Mint Leaves, Cilantro, Green Onions served with Indonesian Style Peanut Sauce
- Eclectic Smoked Salmon Sushi with Avocado and Caper Sauce
- Jumbo Shrimp Cocktail with Marinara Sauce
- Chipotle Roasted Shrimp, garnish with Pico de Gallo on Polenta Square

Hot Hor D'ouvres

- Stuffed Potato Cups with Wild Mushrooms and White Truffle Essences
- Stuffed Mushrooms with Italian Sausage
- Phyllo Wrapped Spinach and Feta Rolls
- Chicken Skewers Glazed with Sweet Chili Sauce
- Hand Made Meat Balls (Your choice of Preparation: Swedish Style, Marinara, or B.B.Q)
- Fire House Boneless Buffalo Wings with Sauces on the side
- Petite Lumpia Filipino Style (Shrimp and Pork)
- Five Spices Calamari Fritters with Peppers, Onions, and Sweet Chili Sauce.
- House Made Crab Cakes with Chipotle Aioli
- Mini Slider Cheese Burgers

Presentation Display

Assorted Domestic and Imported Cheese with Crackers & Baguette

Small Tray (up to 25 guests)

Medium Tray (up to 50 guests)

~ Ask Price for party above 50 guests ~

Fresh Seasonal Fruit & Berries *

Assorted Mediterranean Platter with Hummus, Dolmas, Baba Ganouj, Olives and Pita Chips *

Grilled & Crunch Fresh Vegetables Crudités *

(*)

Small Tray (up to 25 guests)

Medium Tray (up to 50 guests)

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Plated

Salad

Choose one

Garden Mix Greens with Crumble Goat Cheese Balsamic Vinaigrette
Arugula with Candid Walnut, Green Apple, Feta Red Wine Vinaigrette
Butter Lettuces with Slice Avocado, tomatoes with Citrus Vinaigrette

Entree

Pan Seared Chicken Breast
Roasted Garlic Smash Potatoes, Seasonal Vegetables served Cabernet Demi Glaze Sauce.

Arborio Dried Shitakes Crusted Salmon
Creamy Sun Dried Tomato Polenta, Seasonal Vegetables, Citrus Basil Sauce

Herbed Marinated Iron Steak o
Roasted Spiced Red Potatoes, Sautéed Cream Spinach with Blue Cheese Butter

Dessert

Choose One

Elite Specialty Chocolate Cake
Coffee Cheese Cake with Seasonal Berry Caulis
Flan with Vanilla Bean Ice Cream and Caramel Sauce

All plated menu selections will be accompanied by:

Assorted Artisan Rolls and Sweet Butter
Freshly Brewed French Roast Coffee & Decaffeinated and
Traditional & Herbal Teas

Every Taste Matters.

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