

# *Elite Catering*

From Hor d'oeuvres to Desserts



5463 Trade Street  
Hope Mills, North Carolina 28348  
(910) 424-7343 or (910) 261-1473

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(910) 424-7343 or (910) 261-1473  
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Elite Catering is a full service catering company serving Fayetteville, NC and surrounding areas. While our menus offer a variety of options, our Chefs will be happy to work with you to customize a menu to meet your needs. We also offer full service event planning that provides unparalleled coordination for weddings, private parties, gala events and socials. At Elite Catering each element of your event is meticulously planned from the menu selection, the decor, the presentation to the overall experience.

We appreciate the opportunity to serve you and your guests and are proud to offer the enclosed menu selections to assist in the planning of your special event.

Sincerely,  
Edna Irizarry  
Catering Manager/Event Specialist

## **General Information**

### ***Reservations:***

To begin the booking process, please contact our Catering Manager to schedule your complimentary consultation and to check the availability of your date. Once you decided to utilize the services of Elite Catering, contact the Catering Manager to book an appointment to complete your contract; a 30% non-refundable retainer fee is required to guarantee your booking. If an event is cancelled less than 180 days before the event, 100% of the payments made will be forfeit.

### ***Payment and Guest Counts:***

Fourteen business days prior to your event a guaranteed guest count will be due along with the final payment.

### ***Service Charges:***

An 18% service charge and 8% sales tax will be applied to the total contract for an event. Prices are subject to change without notice.

# *Our Chef*

## **Chef Luis Irizarry**



Chef Luis is the proud owner of Trade Street Cafe & Elite Catering! Chef Luis cooks with soul and passion. The New Jersey native creates boldly flavored, deeply satisfying dishes. He also shares his exuberant, approachable cooking style and infectious laugh with his clients.

Chef Luis is a 20 year Veteran of the United States Army. He has always had a love affair with cooking, so upon his retirement in 2006 Chef Luis decided to follow his passion for cooking; he enrolled at Fayetteville Technical Community College, Fayetteville, NC and achieved his Associates in Applied Sciences Degree for Culinary Arts and Restaurant and Hotel Management. Always eager to learn, he also received his Food Safety Manager's certification from ServSafe, the nationally recognized industry standard in safe food handling practices. Chef Luis is also a proud member of the American Culinary Federation (AFC), a professional organization for chefs and cooks.

With the ability to create dishes from many facets of the culinary world, he excels in fine dining, refreshing and simple bistro style food, home-style comfort cooking, as well as upscale catered affairs and banquets.

Chef Luis's magnetic personality and sense of humor, brings a high level of spontaneity and excitement to the experience of eating and eating well

# Buffet Choices

Minimum of 50 People

One Item from Each Selection - 17.95/person or

Two Items from Each Selection - 24.95/person

\*includes China, Glassware, and Flatware

## Salad:

Fresh Spring Mix salad with  
tomatoes, cucumbers, croutons  
and vinaigrette dressing

∞∞∞∞

## Entree Selections:

### Marinated Pepper Steak

*Tender pieces of steak & sweet peppers  
served over orzo, a rice-size pasta*

∞

### Grilled Flank Steak in Sherry Mushroom Sauce

*Tender Flank Steak grilled to perfection*

∞

### Salisbury Steak

*served with a mushroom gravy*

∞

### Chicken Primavera

*Chicken with fresh broccoli, spinach &  
tomatoes sautéed in fresh garlic & olive oil*

∞

### Chicken Marsala

*Sautéed with fresh mushrooms in our  
Marsala wine sauce*

∞

### French Style Chicken Breast

*with cornbread stuffing and orange  
marmalade glaze*

∞

### Eggplant Parmigiana

*Fresh eggplant layered with ricotta cheese,  
a touch of tomato-basil sauce, then topped  
with mozzarella cheese*

∞

### Lemon-Herb Salmon

*Served in our homemade lemon-herb  
sauce over wild rice*

∞

### Pork Tenderloin

*With caramelized onion gravy*

∞

## Starch Selections:

Smashed Garlic Potatoes

∞

Rice Pilaf

∞

Roasted Red Bliss Potatoes

∞

Macaroni & Cheese

∞

Penne Pasta

with Butter Garlic Sauce

∞

## Vegetable Selections:

Balsamic Grilled Vegetables

∞

Vegetable Medley

∞

Lemon Pepper Steamed

Broccoli

∞

Glazed Baby Carrots

∞

Country Style Green Beans

∞

# Event Packages

\*includes China, Glassware, and Flatware

**SILVER - 16.95/person**

(6) Hot Hors d' oeuvres Choices:

## Chicken Parmesan Bites

*Hand rolled Ground Chicken balls seasoned to perfection, stuffed with fresh mozzarella cheese and served with marinara sauce*

## Mini Beef Emanadas

*Ground Beef sautéed with special herbs and spices from the island then stuffed in to a pastry and fried until golden brown*

## Garlicky Shrimp Tapas

*Garlicky Shrimp Tapas are eye-catching and heavenly delicious*

## Vegetarian Tostada Cups

*veggie crumble seasoned to perfection!  
Served in a tostada cup*

## Roasted Red Pepper Tapenade with Pita Chips

## Eggplant Rolls with Feta Cheese and Herbs

*Grilled eggplant rolled with the fresh flavors of feta cheese and herbs*

## Mac & Cheese Bites

*Elbow pasta combined with 4 different cheeses and our secret ingredients come together to make some of the richest macaroni & cheese you've ever tasted!*

## Meatball Bites

*Sweet and Tangy meatballs nestled in a flaky puff pastry shell*

## Beef Skewers

*succulent pieces of beef with tri colored peppers and onions*

## Chocolate Mousse Dessert Shot

## Strawberry Shortcake Dessert Shot

**GOLD - 19.95/person**

Display:

Fresh Fruit Display

Entree Choices (1):

Marinated Pepper Steak

Grilled Flank Steak

Salisbury Steak

Chicken Primavera

Chicken Marsala

French Style Chicken Breast

Eggplant Parmigiana

Lemon-Herb Salmon

Pork Tenderloin

Also Included:

Fresh Spring Mix salad with tomatoes,  
cucumber, croutons and vinaigrette dressing

Chef's Choice of Fresh Seasonal  
Vegetables & Potato or rice

## PLATINUM - 24.95/person

Display:

Fresh Fruit Display

### Entree Choices (2):

Marinated Pepper Steak

Grilled Flank Steak

Salisbury Steak

Chicken Primavera

Chicken Marsala

French Style Chicken Breast

Eggplant Parmigiana

Lemon-Herb Salmon

Pork Tenderloin

### Also Includes:

Fresh Spring Mix salad with tomatoes,  
cucumber, croutons and vinaigrette dressing

Chef's Choice of Fresh Seasonal  
Vegetables & Potato or rice

## DIAMOND - 32.95/person

Displays:

Assorted Cheeses with Crackers  
Fresh Seasonal Fruit Display

### Hors d'oeuvre (2):

Chicken Parmesan Bites

Mini Beef Empanadas

Mac & Cheese Bites

Eggplant Rolls with Feta Cheese and  
Herbs

Garlicky Shrimp Tapas

Roasted Red Pepper Tapenade  
with Pita Chips

Sweet and Tangy Meatball Bites  
nestled in a flakey puff pastry shell

### Entree Choices (2):

Marinated Pepper Steak

Grilled Flank Steak

Salisbury Steak

Chicken Primavera

Chicken Marsala

French Style Chicken Breast

Eggplant Parmigiana

Lemon-Herb Salmon

Pork Tenderloin

### Also Includes:

Choice of Fresh Seasonal Vegetables  
Potato or Rice  
Warm Rolls and Butter

# *Event Planning Services*

Elite Catering also offers full service Event Planning, specialized in Weddings, Specialty Affairs and Design.

We provide a modern approach to traditional wedding and event planning. Each client is unique, so we create personalized experiences just for you and provide exquisite details to create an unforgettable celebration inspired by your every wish!

We have a design team that is available to assist you with creating custom designs through the use of flowers, linens, décor and/or lighting; tailored for the client who desires something unique and memorable. We also rent chair covers and sashes that will create an elegant ambiance to transform any room.

Call Edna today for more information,  
(910) 261-1769







# *Event Facility*

**Elite Catering II** is conveniently located in the heart of historic downtown Hope Mills, NC. Elite Catering II is a great place to host your next event. We can host any and all types of events ranging from Birthday parties to Baby showers, Wedding showers, Graduations, Anniversaries, Weddings, Quinceneras, Baptisms, and more in our event space. Our event space can accommodate up to 64 guests in a private atmosphere.

Our goal is to provide you with a quality space, excellent service and affordable rates. Our culinary & hospitality team has created hundreds of unique and wonderful events. We take great pride in working with each client on selecting the right menu, service style, rentals selection and budget. We feel that each event should reflect our client's style, taste and the best each season has to offer. We also feel that each event is an opportunity for our team to shine and proudly serve our clients and their guests.

Our friendly team is here to help you plan your next event. If you would like to view our event space, please call us at 910-261-1473.

