

Services

By selecting The Elegant Difference Corporate Catering for about \$25.00 per person you get the following services:

- The **Selected Menu** delivered at the time and to the location of your choice
- **Buffet Setup** which includes table cover and warmers if required
- **Quality plastic-ware** including plates, cups, napkins and utensils
- A **Buffet Attendant** will ensure that food is replenished and the buffet is tidy
- **Buffet Cleanup** allows you to return to your business

You supply:

- The time and location
- A minimum of 15 per order
- At least 48 hours advance notice
- Tables for the buffet and leave everything else to us!



Contact us to schedule your event.
Discount available for multiple
advanced bookings.

The Elegant Difference

The Elegant Difference
Simple Food Served Elegantly

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Prices effective August 2012 and are subject
to change without prior notice

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Corporate Dinner Menu

Phone: 888-538-0404

The Elegant Difference Dinner

The Elegant Difference presents an exciting Corporate Dinner Menu selection that is delicious, imaginative and budget conscious. The perfect solution for business meetings, seminars, training session, retreats and employee appreciation events.

The process is simple and practically effortless on your part. We'll guide you and offer suggestions to make your event special. Then our most popular dishes are prepared to be delivered to your office or work site .



To begin, select a salad, entrée, side dishes and dessert. Once your menu has been selected you just have to pick a date, time and location. The Elegant Difference will setup a lovely self-service

buffet for your employees and or business partners.

Engaging The Elegant Difference allows you concentrate on what you do best and we'll take care rest.

Salads

Garden Salad	\$5.00
A combination of fresh greens tossed with garden vegetable . We have a selection of house-made dressing.	
Southwestern Salad	\$6.00
An orzo salad blended with fresh tomatoes, corn, black beans with a herb dressing.	
Mixed Greens with Orange Vinaigrette Salad	\$6.00
Romaine and iceberg lettuces accompanied with red onion and orange segments. Topped with an orange vinaigrette and spiced pecans.	

Entrees

Stuffed Pork Loin	\$13.50
Spinach and cornbread stuffed in a rolled pork loin. This sliced spiral is not only lovely but also delicious. Served with our special glazed carrots.	
Southern Glazed Ham	\$12.50
Just like my mom made, with pineapple, cherries and brown sugar glaze. Sliced, tender, juicy and delicious hot or cold with Mac & Cheese on the side.	
Meatloaf	\$11.00
Meaty slices of ground beef or turkey. Old-fashioned, simple and tasty; you have a choice of a sweet ketchup sauce or meat gravy. Served with Mashed Potatoes.	
Spicy Glazed Salmon	\$15.00
Grilled 6 oz. wild salmon filets basted with a sweet-spicy glaze...yummy. Served with Roasted baby Potatoes.	
Baked Tilapia	\$12.00
Out tilapia is baked with a crunchy parmesan cheese breading. This is a light but oh so tasty dish. Comes with Herb Orzo on the side.	
Baked Chicken	\$11.00
Baked chicken boring, not ours. Our chicken is baked with fresh herbs and spices elevating this dish to new flavor levels. Served with Garlic Mashed Potatoes	
Grilled Chicken Breast with Chutney	\$11.50
Marinated grilled breast taste of citrus. We serve it with tangy fruit chutney which has some heat. Rice Pilaf is the chosen side dish.	
Curried Coconut Chicken	\$11.50
Thai based curry with chunks of chicken, coconut milk, lime and a blend of spices with a bit of heat. We serve this dish atop steamed Basmati rice.	
Pasta	
Pasta Alfredo	\$10.00
Rich and creamy Alfredo sauce baked with penne pasta. Served with sautéed green beans. Add chicken for \$2.00 more per person..	

Pasta cont...

Meat or Vegetarian Lasagna	\$11.00
Layers of lasagna noodles, ground beef, sausage, our ricotta cheese blend and tomato sauce. For our veggie lovers, zucchini, mushrooms and other seasonal vegetables.	
Stuffed Shells	\$10.00
Large pasta shells stuffed with ricotta, mozzarella, and parmesan cheeses with chopped spinach all baked in a fresh marinara sauce.	
Side Dishes	
Green Beans with Almonds	\$3.50
California Vegetable Blend	\$4.00
Glazed Carrots	\$3.50
Carnival Corn	\$3.50
Roasted Seasonal Vegetable	\$3.50
Roasted Baby Potatoes	\$3.50
Rice Pilaf	\$3.50
Southern Mixed Greens with Smoked Pork	\$3.50
Mashed Potatoes (Garlic or Plain)	\$3.50
Mac & Cheese	\$4.00
Dinner Rolls	
Our dinner roll basket contains a selection of breads (baker's choice) which is complimentary with any entrée order.	
Sweet Finish	
All Butter Pound Cake with Seasonal Fruit Compote	\$3.50
Homemade Pie (Apple, Sweet Potato, Key Lime, Seasonal Berry)	\$3.50
Cookie Assortment	\$3.00
Decadent Brownies	\$3.50
Soda or Bottled Water	\$1.50
Coffee or Tea	\$1.50