

f r E S h i n s p i r a t i o n s



Individual Menu Options
the ultimate in flexibility

Sandwich or Wrap Options

All the Following Entrees are presented in a boxed container with chips and one of the followings sides: Potato Salad, Pasta Salad, Fresh Fruit Salad Or A Cookie

Roast Beef And Brie
with horse radish dip and pickled red onion jam 8.95 per guest

Crab And Avocado
gribiche and crisp romaine, cilantro lime vinaigrette 9.95 per guest

Roast Chicken
with cranberry and pecan cream cheese spread 8.95 per guest

Hummus And Cucumber
artichoke and lemon crush, daikon sprouts 8.95 per guest

Panini Options

The Parma
imported ham and shredded cheese with pimento 8.95 per guest

Chicken And Peperonata
sliced roast chicken with sautéed peppers and onions with olives and caper 8.95 per guest

Caprese
buffalo mozzarella, fresh tomatoes, arugula and basil aioli 8.95 per guest

Milano Panini
ham and salamis sundried tomato relish and provolone 8.95 per guest

Side Salads & Snacks

House Salad	2.75 per guest
Greek Salad	2.95 per guest
Fresh Fruit Display	2.95 per guest
Tortilla Chips & Salsa	1.75 per guest
Cheese & Cracker Display	3.95 per guest
Crab Bake And Chips	5.95 per guest

Minimum Order
10 Items, Please

Chef Inspired Group Menus for Spring

Chafers. All entrees 10 Guest minimum, please.

Crepes And Salad
A savory thin pancake stuffed and baked with a sauce or topping all crepes options come with a side salad

Smoked Chicken And Asparagus
with cheese sauce 9.95 per guest

Garden Vegetable
with fresh tomato sauce 8.95 per guest

Spinach And Mushroom
with gruyere cheese 8.95 per guest

Tuscan Chicken Panzanella Salad
toasted bread salad with vine ripe tomatoes, cucumbers, peppers, herbs and first press olive oil vinaigrette 9.95 per guest

Thai Shrimp Salad
mango sweet chili vinaigrette, herbs, shaved vegetables 9.95 per guest

Classic Options

Roast Chicken
with macaroni and cheese vegetable of the day 8.95 per guest

House Made Lasagna
Traditional recipe from northern Italy 8.75 per guest
add garlic bread \$1.00

Chicken Penne
Tender chicken strips sautéed in garlic, creamy tomato and roasted pepper sauce 8.95 per guest

Shepherd's Pie
A classic lamb or beef topped with whipped potatoes and cheese served with vegetable of the day 9.95 per guest

Shrimp And Grits
Tangy mustard sauce, cheddar and ale grits 9.95 per guest

Jambalaya
chicken, shrimp and smoked andouille, with okra and dirty rice 9.75 per guest

Cobb Salad
chicken, tomatoes, egg, avocado, bacon, Cheddar, and stilton cheese, with balsamic vinaigrette 8.75 per guest

Beverage Options

Premium Iced Tea by the gallon 15.00
Ginger peach, mango, blackberry

Assorted Sodas 1.50 e
Diet Coke, Coke, Caffeine Free Coke and Sprite 12 oz. Cans

Tommy's Naked Soda 2.50 e
Clearly Cream, Righteous Rootbeer, Optimal Orange, Luscious Lemon. Bubbling Black Raspberry, Raspberry Lime

Abita Rootbeer 2.00 e

Spring Water 16.9 oz. 1.50 e

Premium Coffee Station

PUMPS
Each pump serves 10 – 8 oz. cups and comes with dairy fresh creamer, sugar, sweet low, splenda, stirrers and cups

EOL House Blend 15.00
EOL Decaf House Blend 15.00
Assorted Teas,
Sliced Lemon and Hot Water 12.00

Sweet Options

Brownie & Blondie Tray 2.50 per guest
Jumbo Cookie Display 2.50 per guest
Various Dessert Display 3.25 per guest
Assorted Sweets Tray 2.95 per guest
Miniature French Pastry 3.75 per guest
Godiva Chocolate Truffles 3.75 per guest
Premium Cakes each 38.00 – 55.00

Rules

Minimum Order
Our menus are designed for 10 guests or more

Cancellation
You may cancel your order up to 48 hours prior to delivery. Because our food is hand crafted from fresh ingredients, cancellation within the 48 hours of the event will incur a 50% charge.

Delivery Charge
Within the Pinehurst, southern pines area delivery is complimentary on orders totaling \$125.00 for orders below the minimum a \$15.00 delivery charge will apply

Taxes
Local and state sales tax is added to the final invoice, Tax exempt organizations must provide certification.

Payment
We accept Cash Check, MasterCard, Visa American express and Discover, we can invoice if prior arrangements are made.

Elliotts Full-Service Catering

Eclectic Food
European Training
Southern Hospitality

www.pinehurstcatering.com

DELICIOUS OPTIONS, EXCEPTIONAL SERVICE.

SEATED MEAL.

Works well at formal events such as weddings, galas, and benefits where live auctions or presentations will take place.

STANDING RECEPTION:

For events with limited space, a short event time or where you want to encourage mingling and networking. Tables are set around the space for

CORPORATE DROP OFF:

| Breakfast | Lunches | Meetings | Office Dinners | Dessert Receptions | Corporate Galas | Holiday Parties |

When it's time for your staff to burn the midnight oil, it's important to get fast, fresh, healthy food delivered to your boardroom. Select from a menu chosen to work with how you work: efficiently packaged, dropped off according to your schedule, with the attention to detail you expect from Elliotts on Linden.

BEER & WINE

Offering beer and wine as the only alcoholic options is cost-effective and keeps the bar line moving.

FULL BAR

A special day deserves the best. Events with large crowds and fundraisers may call for a bar with full options for mixed drinks. Please let your account executive know if you would like to serve specialty drinks as they require

specialty mixers.

910.295.3663

THE FOOD.

Always fresh, we at Elliotts built our reputation on the fact that the ingredients matter.

PASSED HORS D'OEUVRES

Spoons, sips, flavors and presentations you'd never expect at a catered affair.

STATIONARY HORS D'OEUVRES

Work well to supplement the passed foods at weddings, auctions, open houses, where guests arrive intermittently or move around within the event area.

BUFFET.

A popular service choice and familiar to everyone. This option helps keep personnel costs in line and is a good venue for offering a variety of menu choices.

SEATED MEAL.

At a plated meal, our service staff serve plated courses to individual diners. We've catered fundraising auctions in this format up to 475-guests. You simply can't top the impact of a creative menu being served by table ensemble-style. This is the pinnacle of class.

FACILITIES.

Select the Fair Barn, your home, any local clubhouse or hotel, our wine room, our intimate cooking school, the options are as creative as we are.

Elliotts brings together a team of multi-talented professionals who can expertly produce all of your corporate catering needs. We understand that every event makes an important statement about your company.

From breakfast displays to beautifully prepared and presented entrée salads and main courses, our services feature "no hassle" drop-off and set-up options to help ease the stress of meeting management.

Need to maximize your client participation?

Talk to us about:

Themed Dinners

Private Cooking School Classes

Cocktail Meetings

Wine Tasting And Appetizers

Full Menu

Tapas Night

Private rooms available

PINEHURST PLACE

905 Linden Road

PINEHURST, NC 28374

910.295.3663

WWW.ELLIOTTSONLINDEN.COM