



ELLIOTTS
CATERING CO
FARM CHEF TABLE™



Who We Are

We strongly believe in delivering exquisitely prepared food that reflects your budget, vision and needs. On top of our passion to source food from local farms we also pride ourselves on our exemplary service, quality & creativity.

Our commitment to community ensures that we will continually nourish and enrich the most important people we know...you and your guests.



*It starts with a blank page...
and it becomes everything you've imagined.*

As a full service caterer, we provide customized menus, rental coordination, professional service staff and bartenders, as well as set-up and break-down of your event.

We cater to all needs from something as simple as beverages and boxed lunch delivery to multi-course gala dinners. Start with either our fixed priced catering options, or create a bespoke menu to fit your budget. Let your creativity be your guide and we'll make it a reality.

For corporate presentations and business meetings, our restaurant Elliotts On Linden offers private rooms with projectors, screens, and wi-fi setup. Let us integrate your theme into the menu for further customizing!

We love having fun. Create a creative team-building exercise through our cooking school, or allow us to host an educational wine dinner.



WEDDINGS

Congratulations!

Every bride and groom has a unique and personal vision of their wedding. From our initial consultation to sweeping up the confetti after your last dance, no detail is too small. Let us focus on the little things so that you can enjoy your big moment!

We will customize a bespoke menu that incorporates your ideas, food requirements and budget. Not sure where to start? Let us inspire you with a some of our favorite dishes and create a menu together! We ensure that everything will meet your expectations, and more.

Let us help you navigate the wealth of options in the industry to find what fits. Do you choose formal or casual, cocktail reception or buffet, small and intimate or a grand affair?

We've done it all.





CORPORATE EVENTS

Your first impression is your greatest. If you are pitching a new product, acquiring a client, or simply interviewing a prospective employee, make ECC your secret weapon.

**Breakfast Platters • Soups & Salads • Sandwiches & Wraps •
Lunch entrees • Bakery & Beverages**

SOCIAL GATHERINGS

It is believed that one of the best ways to connect with others is through sharing a meal together. Whether it be an occasion to show appreciation to your staff or a formal dinner for your family reunion, Elliott's has the knowledge and experience to meet and exceed your expectations.

**Galas • Cocktail • BBQ • Birthday • Retirement
Holiday Party • Bridal Shower • Baby Shower**





BUFFET

Here's just a taste of what we can create - -

Seasonal Salad

topped with tomatoes, cucumber, cheese and croutons with a house made vinaigrette

Slow Cooked Smoked Brisket

with caramelized onion and beer sauce

Herb Roasted Chicken Breast

in a porcini mushroom sauce

Green Beans

with toasted almonds

Roasted Red Bliss Potatoes

with panchetta and herbs



FAMILY STYLE

Here's just a taste of what we can create - -

Seasonal Salad

kale, parsnip, radish, cherries, carrot, and tangerine orange sorghum vinaigrette

Grilled NY Steaks

with a truffle bacon and red wine reduction

Smoked Mashed Potatoes

with scallions and truffle sauce

Glazed Baby Carrots

in a ginger honey sauce

STATIONS

Here's just a taste of what we can create - -

Southern Tapas Station

NC Cheese Display with Flat bread

Bourbon BBQ Meatballs

Crab Hush Puppies with Remoulade

Pigs in Blankets with Honey Dijon

Smoked Trout Deviled Eggs

Biscuits with Pimento Cheese and Country Ham

Build Your Own Slider Bar

Herb Roast Prime Rib with horseradish

Pulled Pork Shoulder with BBQ Sauce

Quick Pickled Purple Slaw

Mac & Gruyere Cheese

Vegan & Vegetarian Station

NC Cheese Display with Flat bread and Chutney

Grilled Ciabatta Bread with Pea Hummus

Asparagus Arancini Salsa Verde

Kale Salad with rosemary vinaigrette

Dessert Bar

Chocolate Cheesecake

Pannacotta with Honey

Baklava

French Apple Cake





PLATED DINNER

Here's just a taste of what we can create - -

First Course

Seasonal Salad

topped with local peaches, goat cheese, and candied pecans with a house made balsamic sorghum vinaigrette

Fresh Baked Rolls & Butter

Guest's Choice of Entree

Braised Beef Short Rib

braised in red wine, served with herb and oil roasted potatoes, and haricot verts

Red Snapper

champagne beurre blanc, pea risotto, summer time vegetables, fried string potatoes

Summer Vegetable Tart

mache salad, tomatoes, olive oil and herb drizzle

Desserts

Chocolate Cheesecake

Pannacotta with Honey

Baklava

French Apple Cake



PASSED APPETIZERS

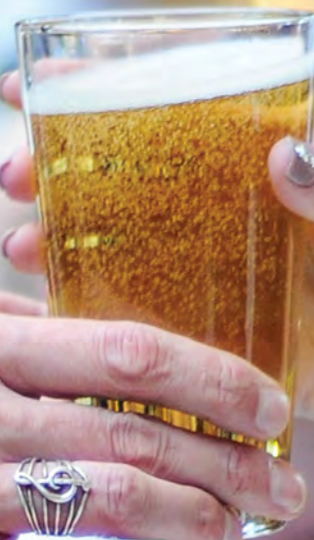


BAR SERVICES

Give your guests the five-star treatment with customized alcoholic beverage packages.

Express yourself with a hand-crafted signature cocktail, or personalized bar items like beverage napkins and stir sticks.

Love micro-brews, boutique wineries, and local distillers? We'll special order your personal requests!



POPULAR PACKAGES

Hops & Grapes

Your selection of 3 beers and 2 wines

Hops & Grapes + Spirits

Your selection of 3 beers, 4 wines, and preferred liquor

Well: Gordons Vodka, Gordons Gin, Bacardi Rum, Evan Williams Bourbon, Clan McGregor Scotch

Call: Titos Vodka, Tanqueray Gin, Bacardi Rum, Jack Daniels Whiskey, Bulleit Bourbon, Dewars White Scotch.

Premium: Grey Goose Vodka, Bombay Sapphire Gin, Crown Royal Whiskey, Makers Mark Bourbon, Famous Grouse Scotch.

A La Carte Bar

Your choice of beer, wine, and a la carte selection of well and premium liquors.

Select additional mixers to customize your bar such as bloody mary mix, dry & sweet vermouth, pineapple juice, ginger beer, specialty house syrups, ect.

Host to Provide Alcohol

You bring all your favorites, and we'll serve them. There will be a small fee for bar set-up, but our bartender will pack up all alcohol items leftover for client to load up and and take home.





Elliotts Catering Co.

Elise Zawatteri - Catering Director

(910) 295-3663

catering@elliottsonlinden.com

905 Linden Road | Pinehurst, NC 28374



PinehurstCatering.com

