



Appetizers

\$3 per person appetizers/serves 2-3 pieces per person

Fried Artichoke with Chipotle Dipping Sauce

Fig and Onion Bruschetta

Pot Stickers

Stuffed Mushrooms

Sesame Chicken Skewers

Beef Teriyaki Skewers

Spinach Bites

Frankfurter Croissants

Brie Cheese & Wild Mushroom Tartlet

Sausage En Croute

\$4 per person appetizers/serves 2-3 pieces per person

Wild Mushroom Risotto Cheese Fritter

Baked Fig with Goat Cheese, Pancetta & Phyllo

Smoked Salmon & Cucumber Crepe

Miniature Beef Sliders

Seared Scallops with Lemon Garlic Butter

Salmon Corn Cakes with Bean Salsa

Crispy Asparagus, Parmesan Cheese & Prosciutto Phyllo



Elite Fleet

CATERING SERVICES, INC.

\$4 per person appetizers/serves 2-3 pieces per person continued

Assorted Quesadillas

Crab, Chicken, Duck, Beef, Cheese with Tomato Verde

Vegetable Spring Roll with Cabbage, Carrots and Mushrooms

Crab, Boursin & Spinach Spring Roll

Artichoke, Mushroom, Boursin & Spinach Spring Roll

Clams Casino

Baked Brie Topped with Caramelized Onions Accompanied by Assorted Breads & Crackers

Artichoke Hearts Stuffed with Crabmeat & Parmesan Crust

Oysters Rockefeller

Smoked Salmon over Potato Pancake with Crème Fraiche & Caviar

Coconut Jumbo Shrimp

Cocktail Crab Claws Accompanied by Cajun Remoulade

\$5 per person appetizers/serves 2-3 pieces per person

Lemon Cilantro Shrimp

Miniature Lamb Chops with Mint Pesto

Miniature Crab Cakes

Chili Honey Glazed Shrimp Skewers

Lobster Claw Martini with Caper Remoulade

Seared Tuna with Wasabi Teriyaki Glaze Served on Parmesan Crisp

Shrimp Cocktail

Scallops Wrapped in Bacon

Sesame Seared Tuna Nacho with Asian Slaw



Elite Fleet

CATERING SERVICES, INC.

\$5 per person appetizers/serves 2-3 pieces per person continued

Assorted Sushi

Pulled Pork with Maple Syrup BBQ Sauce Presented in Sweet Potato Basket

Assorted Miniature Kabobs

Chicken Marinated in Chardonnay Sauce

Beef Marinated in Teriyaki Sauce

Seafood (Shrimp & Scallops) with Hawaiian Ginger

Fresh Assorted Vegetables Marinated with Seasonal Herbs

Assorted Miniature Tuscan-Style Pizzas

Boursin Cheese, Spinach, Sausage, Onion, Mushroom, Tomato & Olives

Silver Dollar Salmon Cakes with Cucumber Dill

Artichoke, Spinach & Crabmeat Dip Accompanied by Crostini

Chili Seared Tuna Prepared Med Rare with Wasabi Teriyaki Glaze Served on Parmesan Crisps

\$6 per person Cold Displays

Italian Crudités Display

Roasted Peppers, Pepper Shots, Fresh Garden Vegetables, Assorted (Domestic & Imported Cheeses)
Cheeses & Assorted Fresh Fruit, Assorted Crackers, Nuts, Hummus & Pita Wedges

Antipasto Display

Olives, Roasted Peppers, Assorted Cured Meats, Prosciutto, Sharp Provolone, Buffalo Mozzarella, Bean
Salad, Marinated Artichokes, Crostini

\$7 per person Cold Displays

Raw Bar

Steamed Shrimp, Clams ½ Shell, Oysters ½ Shell, Cocktail Crab Claws Accompanied by Lemon Wedges,
Cocktail & Tartar Sauces

Assorted Sandwich, Wrap and Panini Trays

Fresh Roasted Turkey & Roast Beef, Corn Beef, Chicken & Shrimp Salad Accompanied by Assorted
Cheeses, Arugula & Red Onion



Pastas

\$4 per person

Angel Hair Pasta Nests Prepared With Rose Sauce

Spaghetti Prepared With Pancetta, Parmesan Cheese & Broccoli Rabe

Baked Rigatoni or Ziti Prepared With Marinara, Mozzarella, Parmesan & Ricotta Cheese

\$5 per person

Assorted Manicotti
Wild Mushroom, Spinach Or Lobster

Assorted Ravioli
Shrimp, Lobster, Crab, Ricotta & Spinach with Sherry Cream & Lump Crabmeat
Sauce, Marinara, Rose, Aioli

Penne Caprese prepared with Buffalo Mozzarella, Basil & Tomato

Assorted Lasagna
Marinara With Meat, White With Meat, White Vegetable

Spinach & Cheese Stuffed Rigatoni With Rose Sauce, Marinara, Alfredo Or Aioli



Salads

\$3 per person

Caesar Salad Prepared with Fresh Garlic Croutons

Greek Salad Prepared Traditional Style

Spinach Salad Prepared With Mandarin Orange, Red Onion, Sliced Mushrooms with Mandarin Orange
Caesar Dressing

Assorted Chunked Fresh Fruit Salad Presented in Melon Basket

Marinated Tomato & Cucumber Salad

Spring Mix Salad with Raspberry Vinaigrette

Red Bliss Potato Salad Prepared with Mayo, Bacon & Chives Served Cold

Red Bliss Potato Salad Prepared with Herbed Vinaigrette Served Cold

Classic Macaroni Salad Prepared with Elbow Noodles, Mayo, Celery, Red & Green Bell Pepper

\$4 per person

Jersey Tomato & Fresh Mozzarella Salad Prepared with Roasted Red Peppers, Basil, Red Onion with
Balsamic Glaze & Olive Oil (Platter Or Chunked)

Fruit De Mare Salad (Fruits of the Sea) Prepared with Shrimp, Scallops & Calamari

Penne Pasta Salad Prepared with Fresh Garden Vegetables & Vinaigrette Served Cold

Tri-Colored Tortellini Pasta with Vegetables

Cous Cous & Five Bean Salad Dressed with Cilantro Vinaigrette Served Cold

Asian Wasabi Noodle & Soba (Buckwheat) Noodle Salad Served Cold



vegetables

\$3 per person

Marinated String Beans Almondine

Duchess Potatoes
Idaho or Sweet

Roasted Red Bliss Potatoes Prepared with a Honey Glaze

Mashed Potatoes
Traditional or Wasabi

Assorted Stuffing
Traditional, Cranberry Walnut or Wild Mushroom

\$4 per person

Fresh Artichokes Marinated Served Room Temp or Hot

Broccoli Rabe with Garlic & Oil

Stir Fried Vegetables with Soy Sauce

Asparagus with Roasted Peppers

Eggplant Cheese Bake Lasagna Style

Vegetable Kabobs Marinated Teriyaki or Italian Vinaigrette

Assorted Marinated & Grilled Vegetable Platter Served Room Temperature



Brunch

Please call for pricing

Eggs Benedict Prepared with Hollandaise

Blintzes Prepared with a Variety of Toppings

Belgian Waffles

Toppings Include Strawberries, Bananas, Wild Berries, Pineapple, Whipped Cream, Chocolate Chips, Honey Maple Syrup, Walnuts

Banana French Toast Accompanied by Butter & Maple Syrup

Pancake Accompanied by Maple Syrup & Butter

Canadian Bacon Seared in Juices

Hot and Sweet Sausage Available Link or Patty

Sausage Bread Prepared with Sharp Cheddar Cheese & Egg

Omelet Station

Omelets are Prepared to Order as Per Guests' Request Using Fresh Vegetables, Herbs, Cheeses as well
Eggs Prepared Any Style

Quiche Lorraine Prepared With Spinach and Bacon

Seafood Quiche Prepared With Lobster, Shrimp and Scallops

Asparagus and Cheese Quiche

Assorted Wraps and Sandwiches

Chicken Salad, Shrimp Salad, Tuna Salad, Roast Beef, Turkey, Ham, Cheese, Mayo, Mustard, Pickles,
Lettuce Tomato, Onion



Entrees

Please call for pricing

Meat Entrees

Elite Fleet's Famous Sesame Coated Filet Mignon Tenderloin
Accompanied by Rolls, Horseradish Sauce and Long Hot Peppers - Prepared Med-Rare and Served Room
Temperature, Carving Station or Grill Station

Beef Wellington Presented in Puff Pastry

Filet Mignon Tenderloin Au poivre with a Brandy Reduction Sauce Served at Carving Station

Veal Oscar Prepared with Crabmeat & Asparagus

Stuffed Pork Tenderloin with Spinach, Mushroom & Crabmeat
or Broccoli Rabe & Sharp Provolone Cheese

Asian BBQ Style Pork Tenderloin with Chili Honey Oil Drizzle

Sliced Roast Beef Au jus with Horseradish Cream Sauce & Rolls Chafer or Carving Station

Hot & Mild Sausage and Peppers Accompanied by Rolls

Meatballs & Marinara Accompanied by Rolls

Sliced Turkey In Gravy Accompanied by Rolls

Whole Roasted Turkey Accompanied by Gravy & Cranberry Chutney at Carving Station

Dijon Encrusted Rack of Lamb

Seared Pork Tenderloin with Mushroom Demiglaze



Chicken Entrees

Chicken Marsala Prepared Over Wild Rice

Lemon Chicken Prepared Over Seared Baby Spinach

Stuffed Chicken Breasts
Boursin Cheese & Spinach Stuffing,
Fontana Cheese & Sun Dried Tomato Stuffing,
Rice & Mushroom Stuffing
Goat Cheese & Roasted Pepper Stuffing

Chicken Oscar Prepared with Crabmeat & Asparagus

Chicken Dijon Prepared Over Wild Rice

Chicken Kiev Served Over Wild Mushroom Rice

Sesame Chicken Served with Ginger Soy (Breast or Tenders)

Panko Parmesan Encrusted Chicken Breast Served Over Lemon & Baby Arugula

Classic Chicken Parmesan

Chicken Rosa Prepared with Spinach, Roasted Red Peppers & Sauce Rose

Thai Chicken Sesame Served Over Vegetables Julienne (Carrots, Celery, Peppers, Water Chestnuts, Bean Sprouts)

Parmesan Encrusted Chicken Breast Topped with Lemon & Capers in a Light Sauce

Seafood Entrees

Free Formed Poached Salmon Display Accompanied by Salmon Mousse Piped a Top Large Herbed Croutons and Cucumber Slices

Fillet of Salmon Stuffed with Crab Imperial

Bouillabaisse

Flounder Franchise

Grilled Marinated Tuna Steaks Prepared Teriyaki, BBQ or Herbed Vinaigrette



Seafood Entrees Continued

Grilled Swordfish with Pineapple Salsa

Grilled Salmon Steaks with Citrus Glaze

Horseradish Encrusted Salmon Fillet Prepared with Cucumber Cream Sauce

Seared Crab Cakes Accompanied by Cocktail & Tartar Sauces or Cajun Remoulade

Lobster Tails Broiled with Herbed Butter & Lemon Wedges (5-16 Oz Available)

Pesto Grilled Shrimp

Whole Maine Lobsters Grilled, Broiled or Steamed

Salmon Fillet Prepared with a Dijonaise Crust

Shrimp & Scallop Primavera Tossed in Rigatoni

Jumbo Shrimp Scampi Served Over Fresh Linguini in Garlic Wine Sauce

Chili Honey Glazed Salmon Fillet

Pan Seared Tuna Steaks with Mango Glaze

Mussels & Clams in Herbed Broth

Fillet of Salmon Stuffed with Crab Imperial

Flounder Florentine Prepared with Spinach & Wild Mushroom Stuffing

Tortilla Encrusted Halibut with Tomatillo Salsa

Honey Jalapeno Scallops or Shrimp Topped with Crabmeat

Thai Shrimp with Peanut Sauce

Stuffed Jumbo Shrimp with Jumbo Lump Crab



BBQ

Please call for pricing

Raw Bar Accompanied by Lemon Wedges, Cocktail & Tartar Crab Claws, Clams On The ½ Shell Oysters
On The ½ Shell & Steamed Shrimp

Miniature Crab Cakes Accompanied by Tartar & Cocktail

BBQ Shrimp Presented on Skewers

Shrimp with Horseradish, Bacon & Honey Dijon

Jersey Tomato & Fresh Mozzarella Salad with Balsamic Glaze (Salad or Platter)

Pig Roast Accompanied by Aujus & Gourmet Chutney

Grilled BBQ Chicken Breasts

Assorted Kabobs

Beef Teriyaki, Shrimp & Scallops in Hawaiian Ginger, Chicken in a Chardonnay Sauce

Grilled Sausage, Hamburgers and Hotdogs

Condiment Tray

Includes Assorted Rolls, Cheese Slices, Tomato and Onion Slices, Lettuce,
Mayonnaise, Honey Dijon Mustard, Ketchup & Pickles

Grilled Tuna Steak Marinated in BBQ Sauce or Cajun Style

Baked Beans with Brown Sugar

Cajun Corn on the Cob

Rustic Coleslaw

Potato Salad with Bacon & Chives

Penne Pasta Salad Prepared with Fresh Vegetables

Fruit Salad



Stations

Please call for pricing

Raw Bar Station

Steamed Shrimp, Clams ½ Shell, Oysters ½ Shell, Cocktail Crab
Claws Accompanied by Lemon Wedges, Cocktail & Tartar Sauces

Pasta Station

To Include 3 Pastas (Penne, Tortellini, Gnocchi) Accompanied by the 3 Sauces
(Marinara, Rose, Pesto) and Prepared with Assorted Vegetables such as Tomato, Spinach, Mushroom,
Onions, Peppers, Garlic, Olive Oil, Fresh Herbs & Parmesan

Tex-Mex Station

Shredded Beef, Pork & Chicken with Dry Rub & Whiskey BBQ Presented in Sweet Potato Basket

Quesadilla Station

Chicken, Crab, Shrimp, Beef, Pork, Cheese, Onion Accompanied by Salsa & Sour Cream

Meat Carving Station

Steamship Round (Top & Bottom), Pork Tenderloin, Filet Mignon Tenderloin,
Chicken, Turkey, Rack of Lamb

Grill Station

Hotdogs, Hamburgers, Turkey Burgers, Kabobs, Pork/ Beef Tenderloin

Belgian Waffle Station

Toppings Include Strawberries, Bananas, Wild Berries, Pineapple, Whipped Cream, Chocolate
Chips, Honey Maple Syrup, Walnuts

Omelet Station

Omelets are Prepared to Order as Per Guests' Request using Fresh Vegetables, Herbs, Cheeses
as well Eggs Prepared any Style

Chocolate Fountain Station

Fresh Berries, Pretzels, Pound Cake, Cheesecake Lollypops, Biscotti

Dessert Station

Cherries Jubilee, Bananas Foster



Desserts

Please call for pricing

Assorted Gourmet Miniature Pastries
Include Cheesecake, Napoleons, Canollis, Strawberry Shortcake, Eclairs, Cream Puffs, Vanilla Hazelnut
Sponges, Petit Fours

Chocolate Covered Strawberries

Apple Pie Accompanied by Whipped Cream

Poached Pears in Wine

Bananas Foster Flambé

Pecan Pie

Cherries Jubilee

Gourmet Brownies with Walnuts, Cream Cheese

Cheesecake Plain, Strawberry, Chocolate, Cherry

Chocolate and White Chocolate Mousse

Assorted Biscotti

Carrot Cake

Birthday Cakes Prepared to your Specific Request

Fruit Salad Presented in Watermelon Bowl

Chocolate Fountain with Fresh Berries, Pretzels, Pound Cake, Cheesecake Lollypops, Biscotti

Dessert Shooters (Key Lime, Chocolate, Vanilla & Peanut Butter)



Children's Menu

Please call for pricing

Hotdogs Accompanied by Yellow Mustard

Chicken Fingers Accompanied By Ketchup

Mac-N-Cheese

Peanut Butter & Jelly White Or Wheat Bread

Apple Slices

Assorted Fresh Fruit

Pigs In A Blanket

Fresh Fruit Kabobs

Juice Boxes

Sundae Station

Vanilla & Chocolate Ice Cream, Chocolate & Caramel Syrup, M&M's,
Sprinkles, Cookie Chunks and Whipped Cream