



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



Elite Fleet

CATERING SERVICES, INC.

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