

Sample Menu Options

Custom catering menus include a wide range of vegan, vegetarian, nut free, dairy free and gluten free choices.

For a full list of suggested dishes contact eli@elisgourmetcooking.com

FINGER FOOD

Olives wrapped in cheese dough Crostini with a variety of toppings Smoked Salmon Rolls with cheese & pomegranate Asparagus wrapped in flaky dough Bureka Puff Pockets cheese and/or potato

PLATTERS

Roasted Vegetables Smoked Salmon Mixed Cheeses & Nut Pastes Falafel Buffet: falafel balls pita bread, Med salads

SCHMEARS AND DIPS

Eli's Hummus with Tahini Labaneh Mediterranean yogurt cheese Tzatziki Lebanese style served with Labaneh White Fish Salad

MEDITERRANEAN FAVORITES

Eggplant Salad in 4 flavor profiles
North African Olive Salad in spicy tomato sauce
Classic Italian Caprese
Roasted Jerusalem Artichokes, tomatoes, purple
onion
Moroccan Carrot Salad
Mushroom & Pearled Barley Pilaf

VEGETABLE SALADS

Mixed Greens with apple & pomegranate Vegetarian Caesar Fresh Mushroom Salad Tri-Colored Rice Salad with sun-dried tomatoes Green Beans & Potato with Red Onion

SAVORIES

Quiche - multiple vegetarian choices Bobeh Chaye's Traditional Noodle Kugel

PASTA SALADS (gluten free available)

Homemade Pesto
Roasted Tomatoes and Parmesan Cheese
Feta Cheese with Fresh Tomatoes
Sun-Dried Tomatoes and Mozzarella
Goat Cheese and Tomato Passata

SOUPS & STEWS

Italian Vegetables and Beans Soup Mango and Wild Rice Soup Creamy Red Pepper Soup Butternut Squash Soup Mushrooms Stew Black Bean Chili Miso & Corn Soup

FISH

Salmon with choice of 9 sauces Tilapia with choice of 4 sauces Halibut with choice of 3 sauces

SWEETS & TREATS - ask about (GF)

Mixed Dessert Platters: Brownies, Blondies & More Multiple Chocolate Options Eastern European Traditions Kids' Favorites Tiramisu Cheesecake

Ice Cream Sundae Bar

Pricing depends on number of guests, number of courses/dishes (sit down or buffet) and anticipated length of food service.

www.elisgourmetcooking.com

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