

Focaccia Di Elena

TOMATO BASIL : FRESH GARLIC SPICES & ROMANO CHEESE | 10

ROSEMARY OLIVE OIL & GARLIC : ROMANO CHEESE | 10

ARTICHOKE & SPINACH : BASE OF MOZZARELLA & ROMANO CHEESE & TOMATO | 11

BELLISSIMO : GOAT CHEESE CRUMBLES SPINACH MOZZARELLA & TOMATO | 11

3 CHEESE SPINACH & RICOTTA : BLEND OF MOZZARELLA ASIAGO & ROMANO CHEESE | 11

DELUXE : ARTICHOKE SPINACH TOMATO & IMPORTED PROSCIUTTO W MOZZARELLA | 14

MAMA'S FAVORITE : CARAMELIZED ONION FONTINA MOZZARELLA & TOMATO | 11

MARGHERITA : FRESH BASIL TOMATO GARLIC & MOZZARELLA | 11

MEDITERRANEAN : SAUTÉED MUSHROOMS SPINACH GARLIC MOZZARELLA & ROMANO | 11

NAPOLI : FRESH RICOTTA MOZZARELLA ROMANO SPINACH & TOMATO | 11

SAUSAGE & CHEESE : MILD IN-HOUSE MADE | 13

SPICY : HOT GIARDINERA MOZZARELLA ROMANO & TOMATOES | 11

HALF PAN FOCACCIA : SAUSAGE & SPECIALTY FOC. \$40 | REG.35
20 BITE SIZE PIECES

FULL PAN FOCACCIA : SAUSAGE & SPECIALTY FOC. \$80 | REG.70
40 BITE SIZE PIECES ADDITIONAL TOPPING AVAILABLE

FOCACCIA MUFFINS : TOMATO BASIL MOZZARELLA | 19.95|DOZ.
ADD SAUSAGE \$6 PER DOZEN ADDITIONAL TOPPING \$2.50EA.

STROMBOLI : MEATBALL MARINARA ROMANO & MOZZARELLA | 15
SAUSAGE RICOTTA & SPINACH \$19

Elena's Famous Sweets

TRIPLE CHOCOLATE COOKIES : RICH & DECADENT | 15/LB

SOFT LEMON COOKIES : CAKE LIKE LEMON COOKIE WITH A TANGY LEMON ICING | 8
PER 6 PIECE

CANNOLI : MINI | 1.50EA.

TIRAMISU : MASCARPONE, CREAM & ESPRESSO | 3/40/95
INDIV. 1/2 OR FULL PAN

PEANUT BUTTER TRUFFLE BROWNIE : TRIPLE CHOCOLATE BROWNIE & PB CREAM
TOPPED W/CHOC GANACHE | 3EA.

LEMON BARS : SHORTBREAD CRUST FRESH LEMON JUICE & ZEST | 3EA.

SCRATCH MADE COOKIE PLATTERS : S 40/M 69/L 100
CHOC. CHIP, PB, OATMEAL RAISIN, WHITE CHOC.MACADAMIA

: CUSTOMIZABLE DESSERT/COOKIE PLATTER OPTIONS AVAILABLE

Party Packages

ITALIAN BEEF SPECIAL

: 5LB BEEF & GRAVY 4 FRENCH 1 PINT OF SWEET & HOT PEPPERS 2LBS.OF POTATO & PASTA SALAD | 140 :
SERVES 20-25

PASTA SPECIAL

: FULL PAN OF BAKED MOSTACCIOLI FULL TOSSED GARDEN SALAD & 2 LOAVES OF GARLIC BREAD | 125 :
SERVES 20-25

BEEF & PASTA SPECIAL

: 5LB BEEF & GRAVY 6 FRENCH FULL PAN TOSSED MOSTACCIOLI FULL GARDEN SALAD | 198 :
1 PINT OF SWEET & HOT PEPPERS 2LB POTATO & PASTA SALAD SERVES 20-25

Platters

CHILLED JUMBO SHRIMP

: TAIL ON SERVED W/LEMON WEDGE GARNISH & COCKTAIL SAUCE | MP :

MIXED CHEESE PLATE

: FRESH GRAPES & ASSORTED CRACKERS | 59 :

CUSTOMIZED MEAT & CHEESE TRAY

: IMPORTED MEATS & CHEESES | 50 & UP :

ANTIPASTO PLATTER

: GRILLED & MARINATED VEGETABLES MUSHROOMS | 59 :
ROASTED PEPPERS OLIVES SUN DRIED TOMATO ARTICHOKE& EGGPLANT SERVES 20-25

GARDEN VEGGIE TRAY

: RANCH DIP | 45 :

Sides

VESUVIO POTATOES

: FLASH FRIED SEASONED W HERBS ROMANO CHEESE & BUTTER | 35/65 :

BAKED GARLIC MASH

: FRESH POTATOES CREAM BUTTER SOUR CREAM CREAM CHEESE & CHIVES | 39/74.95 :

BAKED CAULIFLOWER

: CREAMY CHEESE SAUCE | 39/74.95 :

VEGETABLE MEDLEY

: BLEND OF VEGGIES SEASONED W/ BUTTER HERBS & ROMANO CHEESE | 30/60 :

GREEN BEAN ALMONDINE

: PARMESAN & ROMANO CHEESE BUTTER HERBS & ROASTED ALMONDS | 30/55 :

1 1/2 PAN SERVES 10-15
FULL PAN SERVES 25-30

Available for an extra charge
(Delivery sternos utensils etc.)

All orders require 48 hr notice & credit card
24hr Cancellation notice or card will be charged full amount

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Hot & Cold Appetizers

ANTIPASTO SKEWERS: LAYERS OF IMPORTED ITALIAN DELI MEATS & CHEESE | 2.75 EA.

PROSCIUTTO WRAPPED CHICKEN BITES: 2.75 EA.

CAPRESE SKEWERS: FRESH MOZZARELLA & CHERRY TOMATO W EVOO, BALSAMIC & PESTO GLAZE | 2.50 EA.

MUSHROOM CAPS: SEASONED BREADCRUMBS GARLIC HERBS ROMANO & MOZZARELLA. | 2EA.
ADD GROUND MEAT OR SAUSAGE \$2.50 EACH

PROSCIUTTO SPINACH & ASIAGO PINWHEELS: 2.50 EA.

FILET WELLINGTON: MUSHROOM AND CHEESE PÂTÉ WRAPPED IN PUFFY PASTRY | MP

MINI ARANCINI: SEASONED MEAT CHEESES & PEAS | 1.50 EA.
LARGE \$2.75 EA.

JUMBO SHRIMP: WRAPPED IN HICKORY SMOKED BACON | 3.00 EA.

SAVORY PUFFS: STUFFED WITH CHEESE AND A FILLING: ARTICHOKE SPINACH, MAMA'S MEATBALL OR ROASTED VEGGIES. | 2.75 EA.

CHICKEN TENDERS: ELENA'S HAND BREADED RECIPE 30 PC. | 45.00
DIPPING SAUCE: BBQ OR RANCH \$5 EACH

BRUSCHETTA: 15 PC. CROSTINI. CLASSIC TOMATO BASIL | 17.95
FRESH MOZZARELLA +\$6.VARIETIES INCLUDE:WHIPPED RICOTTA W LEMON & FRESH BASIL OR AVOCADO BACON & TOMATO: \$21.95

Fresh Fruit & Salads

CAPRESE SALAD: FRESH MOZZARELLA, TOMATOES & BASIL W EVOO, BALSAMIC & PESTO GLAZE. | 45.00
FULL PAN \$95

GARDEN SALAD: GREENS, RED ONION, CUCUMBER & TOMATO | 24.00
FULL PAN \$45

CAESAR SALAD: CRISP ROMAINE, SEASONED CROUTONS & FRESH PARMESAN SHAVINGS | 30.00
FULL PAN \$49.95

GREEK SALAD: GREENS, RED ONION, CUCUMBER, TOMATO, IMPORTED FETA & KALAMATA OLIVES | 30.00
FULL PAN \$49.95

ANTIPASTO SALAD: ITALIAN DELI MEATS & CHEESE ON A BED OF GREENS W RED ONION, TOMATOES AND BLACK OLIVES | 39.00
FULL PAN \$69

ITALIAN POTATO SALAD: MAYO, VINEGAR, CELERY, RED ONION AND BELL PEPPERS | 29
FULL PAN \$45

PASTA SALAD: ITALIAN DRESSING, ROMANO, CELERY, BELL PEPPERS & ONIONS | 29
FULL PAN \$45

FRESH FRUIT SALAD: SEASONAL BITE SIZE PIECES.SERVES 10-15 | 35
MED. 20-30 \$65 LARGE 30-45 \$110

WATERMELON BOAT: FILLED WITH SEASONAL FRUIT | 69
SERVES 25-30

1|2 PAN SERVES 10-15 FULL PAN SERVES 25-30

Pasta

3- CHEESE LASAGNA: ELENAS HEARTY MARINARA LAYERED W/ MOZZARELLA, RICOTTA & ROMANO CHEESES,
1|2 PAN SERVES 10-12 | 49
FULL PAN 20-30 \$80

MEAT LASAGNA: HEARTY MEAT SAUCE LAYERED W/ MOZZARELLA, RICOTTA & ROMANO CHEESE
1|2 PAN SERVES 10-12 | 55
FULL PAN SERVES 20-30 \$90

ROASTED VEGETABLE LASAGNA: SCRATCH MADE BECHAMEL CHEESE SAUCE W LAYERS OF
MOZZARELLA, RICOTTA & ROMANO CHEESES, 1/2 PAN SERVES 10-12 | 55
FULL PAN SERVES 20-30 \$90

COUNTRY STYLE RIGATONI: MILD ITALIAN SAUSAGE & PANCETTA IN A TOMATO CREAM SAUCE. | 49
FULL PAN \$79

VODKA CREAM RIGATONI: ELENA'S MARINARA SAUCE, VODKA AND HEAVY CREAM . | 45
FULL PAN \$74.95

BOLOGNESE PAPPARDELLE: RICH & HEARTY. OLD SCHOOL RECIPE | 55
FULL PAN \$90

ROASTED CHICKEN FARFALLE: SAUTÉED SPINACH ONION & CHICKEN IN A LIGHT CREAM SAUCE. | 49
FULL PAN \$79

ORECCHIETTE W/ RAPINI & SAUSAGE: SAUTÉED IN OLIVE OIL AND GARLIC. | 49
CAN SUB BROCCOLI OR ESCAROLE UPON REQUEST. FULL PAN \$79

RAVIOLI OR TORTELLINI MARINARA: CHOICE OF MEAT OR CHEESE | 39
FULL PAN \$65

CHEESE MANICOTTI MARINARA: 34
FULL PAN \$65

LINGUINE: SAUTÉED SHRIMP & BROCCOLI IN A GARLIC AND OLIVE OIL SAUCE. | 49
FULL PAN \$79

PENNE DI ELENA: MILD ITALIAN SAUSAGE, SPINACH, ROASTED RED PEPPERS, TOMATOES & TOUCH OF CREAM. | 49
FULL PAN \$79

LINGUINE CACCIATORE: CHICKEN, ROASTED PEPPERS, ONIONS, GARLIC & TOMATOES. | 49
FULL PAN \$79

PRIMAVERA: SAUTÉED VEGGIES & ROMANO CHEESE IN GARLIC AND OLIVE OIL W/A TOUCH OF CREAM. | 49
FULL PAN \$74.95

RIGATONI FLORENTINE: FRESH RICOTTA, ROMANO & SPINACH SAUTÉED IN OLIVE OIL & GARLIC. | 49
FULL PAN \$74.95

SPAGHETTI CARBONARA: SAUTÉED PANCETTA, EGG, PARSLEY & ROMANO CHEESE IN OLIVE OIL & GARLIC. |
49
FULL PAN \$74.95

ELENA'S MACARONI & CHEESE: HOUSE BLEND OF CHEESES AND HEAVY CREAM. | 49
FULL PAN \$74.95

AMATRICIANA: ELENAS MARINARA W/ PROSCIUTTO, PANCETTA, GARLIC & RED PEPPER FLAKES. | 49
FULL PAN \$79

1|2 PAN SERVES 10-15 FULL PAN SERVES 25-30

House Specialties

EGGPLANT PARMIGIANA: LIGHTLY BATTERED & LAYERED WITH MOZZARELLA & ELENA'S MARINARA. | 50
FULL PAN \$79

EGGPLANT ROLL UPS: LIGHTLY BATTERED AND ROLLED UP WITH FRESH RICOTTA & MOZZARELLA CHEESE. |
49.95
FULL PAN \$ 79 SIDE OF MARINARA \$6/\$9.50

GRILLED VEGGIES: SELECT VEG SEASONED AND GRILLED TOPPED W/FRESH MINT BASIL AND A BALSAMIC GLAZE |
49.95
FULL PAN \$95

CIAMBOTTA: SAUSAGE OR CHICKEN PIECES TOSSED W ROASTED POTATOES PEPPERS & ONION | 49.95
FULL PAN \$79 COMBO \$54.95/\$85

STUFFED ARTICHOKEs: TENDER CHOKES STUFFED W/FRESH HERBS BREADCRUMBS CHEESES GARLIC & OIL |
MP
SEASONAL

ROASTED PEPPERS & ONIONS: DELICIOUS SIDE FOR BEEF OR SAUSAGE | 29.95

BRACIOLE: TENDER FALL APART FLANK STEAK POUNDED THIN STUFFED W FRESH HERBS CHEESE & BREADCRUMB IN
ELENA'S MARINARA SAUCE | MP
PER LB.

Poultry

PICCATA: LIGHTLY FLOURED BREAST W/CAPERS HERBS IN A LEMON SAUCE WITH A TOUCH OF WINE 20PC.
| 99.95

VESUVIO: LIGHTLY FLOURED BONELESS BREAST WHITE WINE & HERBS 20 PC | 99.95
BONE IN (32PC) \$59.95 (64PC) \$115

LEMON: LIGHTLY FLOURED BONELESS BREAST W/LEMON WHITE WINE & HERBS- 20PC | 99.95

SALTIMBOCCA: LIGHTLY FLOURED BREAST TOPPED W/ IMPORTED PROSCIUTTO &MOZZARELLA CHEESE-20PC | 130

MARSALA: LIGHTLY FLOURED BONELESS BREAST W GARLIC MUSHROOMS & MARSALA WINE -20PC | 99.95

BRUSCHETTA: GRILLED BREAST WITH FRESH TOMATOES HERBS & TOPPED W/A BALSAMIC & OIL REDUCTION -20PC
| 115

GIARDINERA: LIGHTLY FLOURED BREAST TOPPED W/ OUR OWN SPICY GIARDINERA BLEND
20PC | 99.95

CACCIATORE: LIGHTLY FLOURED BREAST TOPPED W ROASTED PEPPERS ONIONS CAPERS & TOMATOES-
20PC | 99.95

PARMIGIANA: HAND BREADED & FRIED BREAST TOPPED W/MOZZARELLA ROMANO & ELENA'S MARINARA-20 PC
| 130

Meat

ELENA'S MEATBALLS: IN MARINARA SAUCE 25 PC | 49
(50 PC) \$78

ITALIAN SAUSAGE: ROASTED PEPPERS OR MARINARA SAUCE (15PC) | 49.95
(30PC) \$89.95

ITALIAN ROAST BEEF: MADE IN HOUSE AU JUS (PER LB) | 12
SERVES 4-5 PER LB.

FILET MIGNON: SEASONED & SEARED TO PERFECTION. SLICED ACCORDING IN NATURAL JUICES. | MP

PORK TENDERLOIN: SEARED ROASTED & STUFFED W CHOICE OF VEG & CHEESES IN A WINE REDUCTION | MP

Gluten free options are available

Prices subject to change without notice