Phone: 724-452-7878

Krista Davis - Catering Coordinator

#### APPETIZER DISPLAY

 ${f Charcuterie\ board\ -\ imported,\ domestic,\ cured\ and\ fresh\ meats\ and\ cheeses.}$ 

Cheese and Olive Display — imported and domestic cheese and olive selection. (V,GF)

Crudité - fresh cut vegetable selection with creamy herb sauce. (v,gf)

Fruit Display — fresh cut assorted fruit selection. (v,gf)

**Grilled Veg Display** — fresh cut seasoned and grilled vegetables. (v,gf)

Shrimp Display — poached and displayed with citrus and Elluinger's cocktail sauce. +\$2

#### SALAD

Elluinger's house Salad – fresh cut and mixed greens, tomato, cucumber, pepper, dressing. (v,gf)

Tomato mozzarella Salad – cherry tomatoes, mozzarella, mixed olives, & cucumbers in olive oil

Traditional Caesar — romaine, seasoned crouton, parmesan, tangy Caesar dressing

Greek Orzo Pasta Salad – feta, kalamata, tomato, artichoke, orzo, Greek dressing. (V)

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### **CHICKEN**

Chicken Marsala –tender chicken breast in a velvety mushroom marsala sauce

Chicken Parmesan –classic Italian breaded chicken cutlet, marinara, provolone

Garlic Mushroom chicken –braised chicken, garlic confit, mushroom mélange

Chicken Piccata –chicken, lemon, pinot grigio, butter, capers, parsley

#### **BEEF**

Beef Bourguignon – tender braised beef, red wine, onion, carrot, mushroom

Sirloin Beef – olive oil, garlic, fresh herbs, butter (GF)

Beef Brisket – pepper and herb crusted smoked brisket, peppercorn demi Sauce (GF) +\$3

Beef tenderloin — grilled and served in a creamy mushroom sauce +\$3

### **PORK**

Pork Loin – brined and smoked pork loin, onion confit, diced apple (GF)

**Bone in pork chop** — seared and braised in a creamy chicken gravy

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### **SEAFOOD**

Salmon -, choice of Oscar, sweet chili glaze or citrus cream sauce +2

Halibut -choice of Oscar, herb crusted or citrus cream sauce +4

#### **PASTA**

\*Can be chosen as accompaniment or entree

Penne – marinara, olive oil, garlic, chili flake. Fresh herb (V)

Rigatoni – hearty tomato sauce, olive oil, garlic, chili flake, fresh herb (V)

Pappardelle - bolognaise, beef, pork, mirepoix, tomato, garlic olive oil +\$1

Fettuccini – olive oil, garlic, parmesan, cream (V)

#### **ACCOMPANIMENT**

Risotto – creamy Italian arborio rice, garlic, shallot, stock, cream, parmesan (GF)

Whipped Potatoes – red skin potatoes, butter, cream (V)

Roasted New Potatoes - creamy small potatoes, garlic olive oil, seasoning (V,GF)

Creamy Macaroni & Cheese — house made macaroni in a creamy cheese sauce

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### **VEGETABLES**

Roasted Root Vegetable - fennel, rutabaga, parsnip, carrot, celeriac, garlic oil (seasonal)

Roasted Vegetable Medley – zucchini, yellow squash, onion, peppers, mushroom

Roasted Brussel Sprouts - with bacon, onion, garlic +\$1

Roasted Asparagus - roasted in garlic olive oil and sprinkled with parmesan cheese

**Green Beans** – roasted with garlic olive oil and tomato

**Broccoli** – blanched then roasted with garlic olive oil

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Krista Davis - Catering Coordinator



David and Michelle Elluinger have been in the food business for almost 4 decades.

Having owned and operated several different locations all within Zelienople, Jackson Township Pennsylvania. A trained meat cutter, David always offers a premium product. Whether it's a fresh Angus Delmonico steak, signature recipe hot sausage or one of the many smoked products produced on-site at the Main st. Deli.

Currently, David and Michelle own and run Elluinger's Meats, Deli, & Catering. Catering has been growing for the past 4 years servicing Zelienople, Harmony, Butler,

Cranberry, Warrendale, Mars, and Wexford.

The Catering Service was ranked the Silver Award in the Food, Dining, & Entertainment Readers' Choice 2025 in the Cranberry Eagle.

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Krista Davis - Catering Coordinator

Krista Davis, our Catering Coordinator, joined our team in August of 2024 having more than a decade of experience in the food industry. She graduated from Slippery Rock University with a Bachelor of Hospitality and Tourism, landing her the Banquet Coordinator at Shakespeare's Restaurant & Pub in Ellwood City. After her time there she ran the Catering Department at the Pine Twp Market District for 8 years before coming to Elluinger's Catering. She lives locally here with her family and loves being part of growing this business in our beautiful town of Zelienople.

Package 1 \$42 per person

- 2 cocktail reception displays
- 1 salad
- 2 entrees
- 1 accompaniment
- 1 vegetable

Package 2 \$55 per person

- 3 cocktail reception displays
- 2 salads
- 2 entrée
- 2 accompaniments
- 1 vegetable

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Krista Davis - Catering Coordinator

Package 3 \$70 per person

- 3 cocktail reception displays
- 2 salads
- 3 entrees
- 2 accompaniments
- 2 vegetables

\*\*package price does not include linens, place settings or staffing\*\*

#### **INFORMATION & ADD ONS**

For all staffed events - Elluinger's provides chaffing dishes with sterno heat. Linens & place settings can be rented through a preferred rental company upon request. Service staff are available for \$35.00 per hour per staff member. Buffet events suggest 1 staff member for every 35 guests.

Cookie table service - Elluinger's will assign a staff member to set up and restock all items during the event. This service is \$100 charge. Host to provide platters/tiers, napkins/plates & to go bags/boxes.

Cake Cutting Service - Elluinger's staff will cut cake on appropriate plates and serve to guests. This service is \$1 extra per person

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Krista Davis - Catering Coordinator

Clean up services - Elluinger's will have an available staff member to help break down tables & chairs, dismantle centerpieces, and help pack cars. This service is \$300 charge

For additional information:

kristad@elluingersmeats.com

visit us at elluingersmeats.com



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