

48 hr. Catering Menu for pick up or delivery

Simply order online at etalfinefood.com or email your order to orders@etalfinefood.com

Please place your order 48 hrs ahead

et al's Sandwiches & Chili

et al's Sandwich Box

sm. (35 pcs) 6-8 \$70 | md.(60pc) 10-15 \$120 | lg (80pc) 15-20 \$160
on fresh artisan breads, petite rolls & wraps

sandwich varieties to choose from:

Grilled Chicken Club | Cucumber, Goat Cheese, & Olive | Ham and Brie | Fresh Mozzarella & Sun-dried Tomato
House Roasted Rare Roast Beef | House Roasted Turkey | Grilled Vegetables Wrap | Waldorf Chicken Salad Wrap

Wrap & Roll Box

sm. (35 pcs) 6-8 \$70 | md.(60pc) 10-15 \$120 | lg (80pc) 15-20 \$160
Rice Paper or Lettuce Wraps

Thai Spiced Beef w/ sweet chili sauce | Julienne Vegetable, Basil & Mint w/ sweet chili sauce
Grilled Salmon w/ Wasabi Sauce | Coconut Curry Chicken w/ peanut sauce
all served with julienne vegetables, avocado & mango

Tea Sandwich Box

sm. (35 pcs) 6-8 \$70 | md.(60pc) 10-15 \$120 | lg (80pc) 15-20 \$160

Smoked salmon w/ dill cream cheese | Herbed goat cheese w/ cherry tomato
Cucumber w/ minted crème fraiche

Smoked turkey w/ cranberry mayonnaise | Devilled quail egg w/ cornichon & fines herbs
Macadamia chicken | Curried shrimp salad

Serrano Ham w/ orange and fig jam | Pea & Stilton cheese | Asparagus & prosciutto
Watercress and herbed cream cheese

Chilly Chili Bar

sm. 10-15 \$150 | lg. 15-20 \$180

Beef, Turkey, & Vegetable Chilis

shredded cheddar cheese, red onion, sour cream, avocado, chopped plum tomato,
double-smoked bacon, limes, jalapeno cornbread, & Fritos

Salads & Grains

sm 6 -10 | md 10-15 | lg 15 - 20

Clean Green Chop Salad

sm \$60 | md \$100 | lg \$150
baby spinach, baby kale, romaine, cucumbers,
cherry tomatoes, avocado, almonds, & pumpkin seeds

et al Cobb Salad

sm \$72 | md \$120 | lg \$150
romaine lettuce, grilled chicken, bacon, egg,
feta, avocado, tomato, & pumpkin seeds

Mexican Chopped Salad

sm \$60 | md \$100 | lg \$150
romaine lettuce, tomatoes, avocado, black beans,
& fresh corn salsa, w/ avocado-lime dressing

Tuscan Chopped

sm \$72 | md \$120 | lg \$150
balsamic glazed steak, kale, arugula, cherry tomato,
olives, & bocconcini, w/ balsamic vinaigrette

Nicoise Salad

sm \$80 | md \$140 | lg \$210
baby field greens seared tuna, asparagus, baby
potatoes, capers & olives

Mediterranean Salad

sm \$60 | md \$100 | lg \$150
romaine lettuce, cucumber, feta,
hummus, cous-cous, parsley,
& Kalamata olives

Caribbean Chopped Salad

sm \$72 | md \$120 | lg \$150
kale, romaine jerked chicken thighs, mango, grilled
pineapple jicama, cherry tomatoes & avocado chili
lime vinaigrette

Autumn Crunch Salad

sm \$72 | md \$120 | lg \$150
baby kale, shaved Brussels sprouts,
Napa cabbage tossed w/ almonds, sunflower seeds,
dried apricot, pumpkin seeds, & Pecorino cheese

Harvest Salad

sm \$60 | md \$100 | lg \$150
baby kale, baby field greens, fresh apples,
dried cranberries, toasted walnuts, &
Roquefort cheese w/ apple cider vinaigrette

dressings & vinaigrettes:

citrus vinaigrette | Dijon dill | blue cheese | ranch | balsamic | blood orange vinaigrette | Caesar | olive oil & lemon

Grain Bowls

sm 6 -10 | md 10-15 | lg 15 - 20

Cous-Cous Bowl

sm \$30 | md \$50 | lg \$75
sweet potato, almonds, chickpeas & parsley

Farro Bowl

sm \$30 | md \$50 | lg \$75
shiitakes, red onion, & kale

Wheat-berry Bowl

sm \$30 | md \$50 | lg \$75
Swiss chard, walnuts, carrots & chickpeas

Toasted Quinoa Bowl

sm \$30 | md \$50 | lg \$75
butternut squash, sautéed spinach, walnuts,
& grilled vegetables

et al Party Bites

enjoy et al hors d'oeuvres at home anytime! order by the dozen

Goat Cheese & Pistachio
hand rolled & drizzled w/ raw honey
\$28/dz

et al's Mac & Cheese "Bites"
topped w/ truffle oil
\$28/dz

Fire-Roasted Chicken Empanadas
w/ chipotle jam
\$24/dz

Miniature Maryland Crab Cakes
served w/ homemade tartar sauce
\$40/dz

Steak "Frites"
sliced filet of beef served on a gaufrette potato chip
topped w/ aioli
\$40/dz

Seared Tuna
on wonton crisps w/ pickled ginger & wasabi confit
\$50/dz

Short Rib Taco
braised short ribs w/ pickled tomato & Manchego cheese
\$40/dz

Mini Cuban Sandwiches
layers of ham, gruyere cheese, pickles & Dijon
\$30/dz

Entertaining Platters

sm 6 -10 | md 10-15 | lg 15 - 20

All platters are beautifully arranged and garnished w/ fresh herbs & flowers | served on compostable platters

Farmer's Market Vegetable Crudité
with green goddess & hummus dips
sm \$65 | md \$105 | lg \$140

Artisan Cheese Board
a selection of cow, goat & sheep's milk cheeses
w/ house made flatbreads, fig cake
& quince paste garnished w/ fresh fruit
sm \$ 85 | md \$110 | lg \$180

Mediterranean Platter
stuffed grape leaves, olives, hummus,
babaganoush, toasted pita, & lavash
sm 50 | md\$85 | lg \$125

Charcuterie
sliced Serrano ham, prosciutto, chef's selection
of pate & artisan dried sausages, w/ mustards, cornichons,
& olives, served w/ et al's flatbreads
sm \$60 | md \$115 | lg \$175

et al's Seafood Platter
poached shrimp with cocktail & Dijon dill sauces,
seared tuna w/ wasabi cream, crab salad,
& chunks of fresh lobster
sm \$ 144 | md \$ 175 | lg \$295

Smoked Salmon Platter
garnished w/ chopped onion, chopped egg,
capers, & lemon. served w/ bagel crisps
& black bread
sm \$65 | md \$110 | lg \$ 165

Finger Sweets Platter
a selection of cookies, brownies, & dessert bars,
w/ fresh fruit garnish
sm \$48 | md \$85 | Lg \$155

Sliced Seasonal Fruit Platter
sm \$40 | md \$ 65 | lg \$85

Party Boxes

Sm 8-10 guests | Lg 12-15

All hors d'Oeuvres boxes come ready-to-eat, room temperature. Simply unwrap & you have a party!!!

The Snack Box

sm \$60 | lg \$90

et al's handmade snack collection

Aged Cheddar Cheese Straws Rosemary Spiced Nuts Cumin Dusted Plantain Chips
Green Tea Wonton Chips Gaufrette Potato Chips Parmesan Truffle Popcorn Caramelized Onion Dip

Dim Sum And Then Sum Basket

Sm \$110 | lg \$210

Coconut Curry Chicken Skewers Lemongrass Shrimp Skewers Asian Snack Mix
Crispy Wontons w/ Wasabi Sea Salt Vegetable Rice Paper Wraps w/ Red Ginger Dipping Sauce

The Bistro Box

sm \$95 | lg \$150

Grilled Steak Skewers w/ Aioli Gaufrette Potato Crisps Mini Ham & Cheese Croissants Olives
Asparagus Crudité Flatbread

South of the Border Basket

sm \$65 | lg \$95

Black Bean & Goat Cheese Tortilla Roll Ups Chipotle Chicken & White Bean Roll Ups
et al's House Made Tortilla Strips Creamy Guacamole, Roasted Tomato Salsa, & Tomatillo Salsa

Taste of Tuscany Basket

sm \$95 | lg \$145

Chicken Skewers w/ Tuscan Salsa Verde Crudité w/ Lemon Vinaigrette Mini Focaccia Sandwiches Olives
& Artichokes

Cocktail Box

sm \$120 | lg \$120

Shrimp, Tuna & Crab Claw Cocktail

Poached Shrimp, Seared Tuna, & Cocktail Crab Claws w/ Classic Cocktail Sauce,
Wasabi Crème Fraiche, Sweet and Spicy Cocktail Sauces, & Gaufrette Potato Chips

The Tapas Box

sm \$135 | lg \$220

Beef, Chicken, & Vegetable Skewers Lemon Yogurt & Spicy Chili Sauces Mini Quiche
Fava Bean & Hummus Dips Parsley & Sea Salt Lavash Grilled Breads

Entrees

Pan Seared Chicken Breast

wrapped around wild mushrooms & goat cheese
sm \$85 | md \$110 | lg \$180

Sm 6-9 | 10-15 | Lg 15-20

Beef Bourguignon

seared then braised in Burgundy wine
w/ pearl onions, button mushrooms & buttered noodles
sm \$65 | md \$100 | lg \$150

House-Roasted Turkey Breast

w/ cheddar biscuits, petit buns, honey mustard, & aioli
\$85 each for 10 guests

Brown Sugar Spiral Ham

bourbon & maple glazed
cheddar biscuits, petite buns & mustards
\$85 each for 8-10 guests

Lobster Mac & Cheese

Decadent Yes, but Oh So Good
Sm -\$140 - Lg \$240

Poached or Cedar Planked Salmon

w/ cucumber salad or Tuscan salsa Verde
Per pc \$14 Whole \$120.00

Porcini-Dusted Flank Steak

sm \$65 | md \$120 | lg \$145

Basil Crusted Filet of Beef

w/ horseradish cream & red onion jam
one size MKT price, (serves 8-10)

Stuffed Loin of Pork

Roasted pork loin w/ apples, Garlic, kale, butternut squash
Sm \$55 | md \$105 | Lg \$130

Chicken Pot Pie

poached chicken breast w/ braised carrots, pearl
onions, & peas in an all-butter flaky pie crust
sm \$55 | md \$110 | lg \$150

Sides

5 Cheese & Macaroni

sm \$45 | md \$90 | \$120

Brussels Sprouts w/ Bacon & Red Onions

sm \$45 | md \$90 | \$120

Broccoli-Cauliflower-Parmesan Bake

sm \$45 | md \$90 | \$120

Whipped Potatoes

sm \$45 | md \$90 | \$120

Scalloped Potatoes

sm \$65 | md \$110 | \$140

Sm 6-9 | 10-15 | Lg 15-20

Roasted Root Vegetables

sm \$45 | md \$90 | \$120

Roasted Fingerling Potatoes w/ Rosemary

sm \$45 | md \$90 | \$120

Haricot Verts (French green beans)

w/ oven-dried tomatoes
sm \$45 | md \$90 | \$120

Grilled Vegetables

sm \$45 | md \$90 | \$120

Honey-Glazed Carrots & Parsnips

sm \$45 | md \$90 | \$120

Dessert

DIY Cream Puffs

delicate Choux pastry puffs for you to fill w/ decadent
chocolate & vanilla bean puddings. top w/ chocolate & caramel
sauces, whipped cream, & powdered sugars
1 dz / \$65

Ginger Pumpkin Cheesecake

w/ candied ginger
9-inch round, \$45

Build-Your-Own Brownie Bar

make-your-own w/ caramel sauce,
chocolate sauce, fresh strawberries,
& whipped cream
6 for \$55

Chocolate Brioche Bread Pudding

w/ cream anglaise
½ pan, \$85

Cocktail Grazing Boxes

Style A

Aged Cheddar Cheese Straws Rosemary Spiced Nuts Gaufrette Potato Chips,
Baby Vegetable Crudite w/ Green Goddess Dip
Charcuterie Artisan Cheese w/ Grapes Tiny Chocolate Chip Cookies
\$20

Box Style B

Baby Vegetable Crudite w/ Green Goddess Dip
Charcuterie Cones Artisan Cheese w/ Grapes
Savory Palmiers Cheddar Scones w/ Ham & Dijon Hummus & Pita Toast
Brownie
\$25

Box Style C

Dim Sum Box

Coconut Curry Chicken Skewers Lemongrass Shrimp Skewers Asian Snack Mix
Crispy Wontons with Wasabi Sea Salt. Vegetable Rice Paper Wraps
w/ Red Ginger Dipping Sauce Caramel Chocolate Truffles
\$35

Box Style D

Taste of Tuscany.

Chicken Skewers w/ Tuscan Salsa Verde Marinated Beef Skewers w/ aioli
Crudité w/ Lemon Vinaigrette
Mini Focaccia Sandwiches Olives & Artichokes Chunks of Parmesan
Caramel Chocolate Truffles
\$35



Delivery

Delivery is available for orders over \$100.
Delivery charges are based upon distance from our kitchen.

Platters

All items that are sold as platters, boxes, or board are on an appropriate Eco-friendly platter.
Menu items that need to be heated will be in aluminum catering pans.

Plates, Flatware & Napkins

et al can provide eco-sustainable bamboo, or compostable items for \$6 per person. Includes a dinner plate, dessert plate, fork, knife, & napkin (spoon if needed).

Pricing

All prices are subject to change without notice.
Please note many items on the menu have minimum quantity requirements.

Ordering

et al fine food offers 3 ways to order

- 1- Same Day
- 2- Next Day
- 3- 48hrs.

Each menu is designed to accommodate different needs
Menus items change with the seasons and are subject to availability.

Changes & Cancellations

Changes or cancellations must be made at least 48 hours in advance of the scheduled delivery or pick up time. Otherwise, charges may apply. If an event date has been held on the et al fine food calendar, cancellation charges may apply.

Full Service Events

From small cocktail parties at home, to large corporate holiday events. et al fine food can provide experienced staff, event design, rentals & custom-crafted menus for you and your guests! Please contact our staff at 848-300-2076 or email kim@etalfinefood.com.

Reserve your date and start planning your event.

Credit Card Authorization Form

Date: _____
To: _____
Customer's Name/Co. Name: _____
Mailing Address: _____
Phone Number: _____
 This letter is to authorize et al fine food & events to accept payment by credit card
 This letter is to authorize et al fine food to use this CC for payments to Party Rental LTD if needed
 Process Invoice (one time charge)
 Each time an order is placed on account -
(preferred method of payment - CC# kept on file to process payment each time).

Email Credit Card Receipt to: _____
Credit Card Type: _____
Card Number: _____
Exp Date: _____ CVV CODE _____
Billing Address _____
Card Holder: _____
Signature of Card Holder: _____

This shall be your full and sufficient authority to do so.

