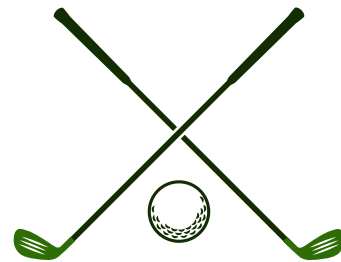


Ellanna's Kitchen

TOURNAMENT MENU 2024



BREAKFAST

Continental 7.5

A self serve buffet with breakfast pastries, yogurt and granola, fresh fruit, orange juice and a coffee station

Hot Buffet 12

A served buffet with scrambled eggs, bacon, sausage, home fries, mini pancakes with butter and syrup and a coffee station

Breakfast Sandwiches 4

Choice of bacon or sausage with egg and american cheese on an english muffin, wrapped to go

LUNCH

Boxed Lunch Classic 10

Homestyle Roast Turkey Breast, Black Forest Ham, Chicken Salad or Tuna Salad Comes with choice of chips, potato salad, coleslaw or macaroni salad, and a chocolate chip cookie

Boxed Lunch Premium 11

Roast Beef, Chicken Caesar Wrap, Grilled Vegetable Wrap or Waldorf Chicken Salad Comes with choice of chips, potato salad, coleslaw or macaroni salad, and a chocolate chip cookie

Deli Platter 12

Deli style platters with roast beef, turkey breast, ham and your choice of cheese will be offered along with a variety of rolls, condiments, sandwich veggies and a cookie/brownie platter for dessert. Please choose chips, potato salad, coleslaw or macaroni salad

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STARTERS (minimum 25 people)

Cheese Plate 1.75 pp

Domestic cheese cubes with grapes and assorted crackers

Crudite 1.5 pp

Assorted veggies with ranch dip and hummus

Fruit Plate 2 pp

Fresh seasonal fruit with a cream cheese dip

Chicken Wings or Tenders 3 pp

Served plain or tossed with choice of sauces and dressings

Caprese Skewer 3 pp

Mozzarella, cherry tomatoes and basil with a balsamic drizzle

Stuffed Mushrooms 3 pp

Breadcrumbs and herb stuffing with melted provolone

Seafood Stuffed Mushrooms 4 pp

House stuffing with shrimp, scallops and melted swiss

Bruschetta 3 pp

Toasted bread rounds with a traditional tomato garlic topping

Mozzarella Sticks 2.5 pp

Served with marinara

Bacon Wrapped Shrimp 4.5 pp

Served with lemon wedges and cocktail or bbq sauce

Spinach and Cheese Blossom 3.5 pp

Triple cheese blend and savory spinach in a phyllo crust

Mini Quiche 3.5 pp

Assorted flavors

Shrimp Roll 3.5 pp

Shrimp and sweet chili sauce wrapped up and served with sweet and sour sauce

Pigs in a Blanket 3.25 pp

Puff pastry wrapped all beef franks served with dipping sauces

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BUFFET STYLE (minimum 40 people)

Backyard Cookout 13

Cheeseburger (5oz) and Hotdogs served with topping and condiments and your choice of tuscan pasta salad or red bliss potato salad, with seasonal fruit and pastries for dessert. Served at our outdoor grill

Italian 20

Penne pasta and marinara, meatballs, sausage with peppers and onions, chicken parmigiana and chef's choice seasonal vegetable served with italian bread, garden salad and tiramisu for dessert

BBQ 21

Slow roasted pork butt, grilled chicken breast, corn on the cob, potato salad, baked beans, coleslaw and corn bread with a cookie/brownie platter for dessert

Country Dinner 21

Baked stuffed chicken breast with gravy, spiral baked ham, mashed potatoes, seasonal veg and sausage and herb stuffing, served with a garden salad and apple crisp for dessert

Marinated Steak Tips 22

Grilled sirloin steak tips, with mashed or baked potato, sauteed onions, vegetable, garden salad and double chocolate cake for dessert

+ Grilled Chicken Breast- 5

+ Stuffed Chicken Breast- 6

+ Baked Stuffed Shrimp(2)- 7

+ Baked New England Cod- 6

+ Stuffed Sole- 6

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PLATED ENTREES (minimum 25 per choice)

Stuffed Chicken Breast 17

Baked chicken breast with house made sausage and herb stuffing, mashed potatoes, chicken gravy, vegetable, garden salad and dessert

Chicken Marsala 17

Pan fried chicken cutlets with sauteed mushrooms in a rich marsala wine sauce, served with mashed potatoes, vegetable, garden salad and dessert

Stuffed Chicken Florentine 18

Baked chicken breast with a spinach, red pepper and mozzarella stuffing and cream sauce, rice pilaf, vegetable, garden salad and dessert

Roast Pork Loin 18

Herb crusted roasted pork loin with a port wine sauce, mashed potatoes, vegetable, garden salad and dessert

New England Baked Cod 19

Fresh pacific cod with a ritz cracker, white wine and butter topping, baked potato, vegetable, garden salad and dessert

Fillet of Sole 19

2 seafood stuffed fillets with lemon beurre blanc sauce, oven roasted potatoes, vegetable, garden salad and dessert

Baked Stuffed Shrimp 22

4 jumbo shrimp with a buttery ritz cracker and scallop stuffing, baked potato, vegetable, garden salad and dessert

New York Strip 22/24

Boneless strip steak grilled to medium, baked potato, vegetable, garden salad and dessert. Choose 10oz or 12oz

Ribeye 12oz 25

Boneless ribeye steak grilled to medium with baked potato, vegetable, garden salad and dessert

Surf & Turf TBD

Design your plate with choice of steak size and cut then pair it with baked cod, stuffed sole or baked stuffed shrimp. Choose your starch, vegetable and dessert

* Final numbers and meal choices must be submitted 2 weeks prior to event date

* All payments for food must be made to the kitchen no later than the day of event, prior to service

* Plated entrees will come with color coded tabs that the event coordinator will pass out to guests prior to seating

* 8% state/local tax and 18% gratuity for buffets - 20% gratuity for plated entrees will be added to all invoices, tax exempt entities must provide certificate

* Please inform kitchen staff, prior to event, of any allergies or dietary restrictions

* Listed prices are subject to change

* Please contact us at any time with questions or concerns

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