



The best food and drink from around the world, at your home, at your office, at your event.

Entertaining and Event Catering

We believe entertaining family and friends is a joyous and absolutely necessary part of life.

Whether you are planning a large party, or an intimate cocktail, or even a casual barbecue or tailgating, Elle's can help.

We offer a number of delicious, artful finger foods, tapas, and hearty entrees.

Please browse through the menu and let us meet your needs



(954) 437-0071

Visit www.ellesrestaurant.com to view our complete menus, market items, and listing of events

12312 Miramar Parkway
Corner of Flamingo Road and Miramar Parkway

Event Catering Menu

all orders require 24 hours notice

** require 48 hour notice

Artisanal Cheese Platters: \$85.00 each

these cheese platters serve 25 people and are available in one size. they are accompanied by dried fruit, nuts, crackers, and sliced rustic bread. note that cheeses are seasonal so substitutions may be made according to availability.

English Countryside

a selection of specialty imported english cheeses, may include double gloucester, lancashire, stilton, farmhouse cheddar, caerphilly

French Kiss

a selection of imported french favorites, may include morbier, bucheron, fromage d'affinois, blue d'auvergne, pierre robert, comte

Molto Italiano

a selection of imported cheese from all over italy. may include fontina val d'aosta, taleggio, gorgonzola, pecorino toscano, montasio, toma piemontese.

All American

a selection of handcrafted american artisan cheeses, may include vermont grafton cheddar, cypress grove humboldt fog, sonoma dry jack, vermont shepherd tome putney, old chatham hudson valley camembert.

Go Global

a selection of artisan cheeses from all over the cheese making world, selection may include italian taleggio, french triple cream, spanish manchego, english farmhouse cheddar, australian roaring forties, american cypress grove goat

Brie en Croute \$ 42.00

1 kilo brie serves 25

choice of topping: guava, fig confit, or savory mushroom ragout and pine nuts
accompanied by crackers and french bread rounds

The following platters are offered in 2 sizes

Small serves 10/12 people perfect for an "Intimate Gathering"

Large serves 25/30 for a more "Festive Affair"

Crudités "the veggie tray"

Intimate gathering \$ 21.00

Festive Affair \$ 48.00

an array of lightly steamed seasonal vegetables beautifully arranged and accompanied by garlic aioli.

Jumbo Shrimp Cocktail

Intimate gathering \$ 89.00

Festive Affair \$ 210.00

fresh poached shrimp accompanied by wasabi cocktail sauce and key lime mustard sauce

Florida Stone Crab Claw Platter** - seasonal Market Price

these claws are medium sized (we feel this size has the best flavor) and cracked to order, accompanied by key lime mustard sauce.

note that stone crab claws are very perishable and will only last about 24 hours after they have been cracked

Dips and Chips

Intimate gathering \$ 21.00

Festive Affair \$ 48.00

black bean hummus, guacamole, and mango salsa accompanied by our colorful tortilla chips

Fresh Fruit and Cheese Platter

Intimate gathering \$ 37.00

Festive Affair \$ 84.00

a selection of cubed cheeses, selection may include cheddar, fontina, brie, gouda, gruyere accompanied by fresh seasonal fruit and crackers

Classic Antipasti

Intimate gathering \$ 51.00

Festive Affair \$ 118.00

fresh mozzarella, sundried tomatoes, prosciutto, mortadella, sopresatta, pepperonata and olives accompanied by crostini and sliced baguette

Tuscan Antipasti

Intimate gathering \$ 47.00

Festive Affair \$ 106.00

provolone, pecorino toscano, olives, grilled portobello mushrooms, grilled vegetables, roasted red peppers, cipollini onions and marinated artichokes accompanied by crostini and sliced baguette

Spanish Tapas

Intimate gathering \$ 61.00

Festive Affair \$ 144.00

jamon serrano, chorizo cantimpalo, lomo embuchado, manchego cheese, mahon cheese, membrillo paste, spanish olives and marcona almonds accompanied by crackers and sliced baguette.

Mediterranean Meze

Intimate gathering \$ 41.00

Festive Affair \$ 98.00

marinated feta cheese, kalamata olives, grilled eggplant, grilled kofta skewers, hummus, tatziki sauce accompanied by crostini

Charcuterie

Intimate gathering \$ 41.00

Festive Affair \$ 98.00

country pate, foie gras mousse, french salami, madrange ham, chopped red onion, cornichons, french olives accompanied by sliced baguettes

Finger Sandwiches

Intimate gathering \$ 37.00

Festive Affair \$ 90.00

An array of mini 2 bite sandwiches, great for a tea party or brunch, may include french ham and butter, herbed goat cheese and cucumber, smoked salmon spread, egg salad, curried chicken salad, brie and fig confit, mediterranean tuna

Hot Wings

Intimate gathering \$ 39.00

Festive Affair \$ 92.00

chicken drumettes tossed in a spicy sauce accompanied by celery sticks and roquefort blue dressing – your choice of fried wings in buffalo style sauce or baked wings with Jamaican jerk

Crispy Chicken Strips

Intimate gathering \$ 33.00

Festive Affair \$ 74.00

our crispy chicken strips arranged on a platter and accompanied by guavacue sauce

Grilled Vegetable Platter

Intimate gathering \$ 27.00

Festive Affair \$ 64.00

a beautiful display of grilled portobello mushrooms, eggplant, zucchini, yellow squash, red peppers, red onion, and asparagus accompanied by balsamic vinaigrette and fresh rosemary.

A Trio of Grilled Chicken

Intimate gathering \$ 31.00

Festive Affair \$ 72.00

grilled herbed chicken breast, jerked chicken breast and grilled mongolian chicken breast, sliced and beautifully arranged on a platter, accompanied by asian pesto, chili aioli and tomato chutney. If you wish to serve this hot the pieces will be kept whole and placed in an oven safe container.

Indonesian Pork Tenderloin

Intimate gathering \$ 41.00

Festive Affair \$ 98.00

sliced and beautifully arranged on a platter, accompanied by guavacue sauce. If you wish to serve this hot the pieces will be kept whole and placed in an oven safe container.

Beef Tenderloin**

Intimate gathering \$ 91.00

Festive Affair \$ 214.00

sliced and beautifully arranged on a platter accompanied by horseradish sauce. If you wish to serve this hot the pieces will be kept whole and placed in an oven safe container.

Roasted Turkey Breast

Intimate gathering \$ 37.00

Festive Affair \$ 84.00

sliced and beautifully arranged on a platter accompanied by cranberry pineapple chutney. If you wish to serve this hot, the pieces will be kept whole and placed in an oven safe container.

Cold Hors D'oeuvres

2 dozen minimum per item

Arranged on a platter

Salmon Canapés

herbed goat cheese spread topped with norwegian smoked salmon and lemony caper gremolata on artisan bread

\$ 22.00 per dozen

Antipasti Skewers

fresh mozzarella, roasted tomatoes, prosciutto, and kalamata olives accompanied by pesto aioli

\$ 20.00 per dozen

Rib Roast crostini

our fresh roasted rib roast thinly sliced on a crisp ciabatta crostini topped with stilton cheese and caramelized onion confit

\$ 24.00 per dozen

Roasted Vegetable and Goat Cheese Rolls**

sushi style roll accompanied by asian aioli

\$ 14.00 per dozen

Crab and Mango Rolls**

sushi style roll with crabmeat, sliced mango, chopped peanuts and mixed greens accompanied by wasabi aioli

\$ 18.00 per dozen

Hot Hors D'oeuvres

2 dozen minimum per item

Items can either be placed in an oven safe container or arranged on a platter

Mini Cajun Shrimp Cakes**

accompanied by key lime mustard sauce

\$ 20.00 per dozen

Caribbean Pulled Pork in plantain cups

topped with guavacue sauce

\$ 20.00 per dozen

Indonesian Pork Tenderloin on Wonton Chips

topped with caramelized onions

\$ 20.00 per dozen

Mini Risotto Cakes Stuffed with Fontina**

accompanied by olive tapenade

\$ 20.00 per dozen

Mini Tartlets**

mushroom, shrimp, potato bacon roquefort, vegetable parmesan

\$ 20.00 per dozen

Black Bean Empanadas accompanied by guacamole	\$ 20.00 per dozen
Mushroom Spring Rolls accompanied by peanut plum sauce	\$ 24.00 per dozen
Spinach Pesto Puff accompanied by mango dipping sauce	\$ 18.00 per dozen
Asian Crab Cakes accompanied by asian aioli	\$ 30.00 per dozen
Mini Fig & Goat Cheese Flatbread accompanied by mango dipping sauce	\$ 22.00 per dozen

Satay**

tender morsels on skewers for convenient eating
2 dozen minimum

Beef	accompanied by chimichurri aioli	\$ 22.00 per dozen
Pork	accompanied by guavacue sauce	\$ 20.00 per dozen
Chicken	accompanied by chile aioli	\$ 18.00 per dozen
Lamb	accompanied by tzatziki sauce	\$ 20.00 per dozen
Shrimp and Chorizo	accompanied by romesco sauce	\$ 24.00per dozen
Scallop	accompanied by asian aioli	\$ 28.00 per dozen

Desserts/Sweets

Dessert Platter

Intimate gathering \$ 51.00

Festive Affair \$ 122.00

a selection of tempting tarts, chocolate truffles, and brownies cut bite size and artfully arranged on a platter

Individual desserts

\$ 5.50 each

assorted varieties; call for seasonal selections

Whole Cakes and Cheesecakes

prices vary

Our selection of fine cakes and cheesecakes varies; please call for availability and price.

Wine, Beer, Beverages

We have a rich assortment to match your catering selections, or any event needs:

- Cocktail wine, wine for dinner, wine for sangria and mixing, dessert wine
- Hand crafted beers and ales
- Specialty soft drinks and sparkling juices

Please call or drop by and our event experts will recommend the perfect styles and amounts for your event.