

EliTon

ENTRÉES AND APPETIZER MENU



Handcrafted selections for weddings, celebrations, corporate events and private gatherings

Elegant Food • Exceptional Flavor • Memorable Experiences



TONYA WALLACE

EliTon Catering & Event Venue
The Wallace Ranch | Terrell, Texas
(469) 927-0704 | elitoncaterers@gmail.com | elitoncaterers.com

The EliTon Culinary Experience

A GRACIOUS CELEBRATION OF FLAVOR PRESENTATION AND HOSPITALITY



ARTFULLY PRESENTED APPETIZERS



ELEGANT ENTRÉE SELECTIONS

Every EliTon menu is thoughtfully prepared to bring warmth, beauty and distinction to your table. From the first inviting bite to the final dinner course, each selection is crafted with generous flavor and presented with the polished hospitality your occasion deserves.

Select your favorites or allow us to curate a menu around your celebration.

Appetizer Selections

BEAUTIFUL BEGINNINGS FOR A MEMORABLE GATHERING



HOT APPETIZERS

- Honey Soy Spicy Wings
- Cajun Wings
- Savory Cocktail Meatballs
- Mini Meatloaf Cups with Mashed Potato Icing
- Barbecue Chicken Taquitos
- Spinach and Artichoke Stuffed Mushrooms
- Cajun Shrimp and Grits Cups
- Mini Crab Cakes with Remoulade
- Bacon Wrapped Shrimp
- Jalapeño Bacon and Cheese Bread Twists

CHILLED APPETIZERS

- Bruschetta with Boursin on Toasted Baguettes
- Steak and Bruschetta Crostini
- Caprese Skewers
- Salami and Mozzarella Cup Bites
- Cucumber Bites with Herbed Cream Cheese
- Shrimp Cocktail
- Individual Charcuterie Cups
- Artisan Cheese and Charcuterie Boards
- Elegant Grazing Tables
- Fresh Fruit Display
- Fresh Vegetable Display with Creamy Dip

DIPS AND SPREADS

- Creamy Spinach Dip with Wheat Thins
- Signature Corn Dip with Tortilla Chips
- Rotel and Sausage Queso
- Smoked Gouda Cheese Dip
- Fresh Salsa and Tortilla Chips
- Hummus with Pita and Fresh Vegetables

SLIDERS AND SMALL BITES

- Beef Tenderloin Crostini
- Mini Pulled Pork Sliders
- Deli Meat and Cheese Sliders
- Barbecue Brisket Sliders
- Chicken Salad Mini Croissants
- Stuffed Mushroom Caps

Entrées

SIGNATURE CHICKEN AND BEEF SELECTIONS



CHICKEN	BEEF
• Creamy Tuscan Chicken • Cajun Chicken and Sausage Fettuccine Alfredo • Chicken and Vegetable Fettuccine Alfredo • Smothered Chicken with Savory Gravy • Herb Roasted Chicken • Lemon Garlic Chicken • Southern Fried Chicken • Barbecue Chicken • Smoked Chicken • Enchiladas Suizas • Chicken Spaghetti with Creamy White Sauce	• Beef Tenderloin Medallions • Pot Roast with Vegetables and Gravy • Smothered Chopped Steak • Savory Meatloaf • Texas Brisket • Barbecue Beef • Beef Lasagna • Spaghetti with Homemade Meat Sauce

Dinner Entrées

PORK SEAFOOD AND ITALIAN INSPIRED FAVORITES



PORK

- Glazed Spiral Ham
- Smothered Pork Chops
- Herb Roasted Pork Loin
- Barbecue Pork Ribs
- Pulled Pork
- Smoked Sausage
- Braised Neck Bones
- Pork Tenderloin with Savory Glaze

SEAFOOD

- Tuscan Salmon
- Blackened Salmon
- Garlic Butter Salmon
- Lemon Herb Baked Salmon
- Cajun Shrimp Pasta
- Shrimp and Grits
- Seafood Alfredo
- Cajun Seafood Boil with Signature Spicy Red Sauce
- Fried Catfish

PASTA AND ITALIAN INSPIRED

- Chicken and Vegetable Fettuccine Alfredo
- Cajun Chicken and Sausage Pasta
- Shrimp Alfredo
- Baked Ziti
- Beef or Vegetable Lasagna
- Creamy Tuscan Pasta
- Three Cheese Stuffed Shells

VEGETARIAN

- Vegetable Fettuccine Alfredo
- Three Cheese Stuffed Shells
- Vegetable Lasagna
- Grilled Vegetable Pasta
- Roasted Vegetable Medley
- Vegan Grazing Board
- Southern Vegetable Plate

Side Dish Selections

THE PERFECT COMPLEMENT TO EVERY ENTRÉE



POTATOES RICE AND PASTA

- Homemade Garlic Butter Mashed Potatoes
- Loaded Mashed Potatoes
- Roasted Garlic Potatoes
- Herb Roasted Red Potatoes
- Scalloped Potatoes
- Spanish Rice
- Creamy Five Cheese Macaroni and Cheese
- Cold Pasta Salad

VEGETABLES

- Garlic Butter Broccoli
- Green Beans with Smoked Turkey
- Collard Greens with Smoked Turkey
- Cream Peas
- Roasted Vegetable Medley
- Grilled Asparagus
- Corn on the Cob
- Cabbage with Smoked Turkey
- Charro Beans
- Homemade Barbecue Baked Beans

FRESH SALADS

- Loaded Caesar Salad
- Classic Caesar Salad
- Fresh Garden Salad
- Cornbread and Turkey Layered Salad
- Cucumber and Tomato Salad

BREADS

- Soft Dinner Rolls
- Garlic Bread
- Jalapeño Bacon and Cheese Bread Twists
- Southern Cornbread
- Sweet Hawaiian Rolls
- Artisan Bread Basket

Featured Experiences

CURATED COMBINATIONS DESIGNED TO IMPRESS



The Tuscan Experience

Creamy Tuscan Chicken • Beef Tenderloin Medallions • Garlic Butter Mashed Potatoes • Garlic Butter Broccoli • Loaded Caesar Salad • Jalapeño Bacon and Cheese Bread Twists

The Elegant Southern Dinner

Smothered Chicken • Herb Roasted Pork Loin • Five Cheese Macaroni and Cheese • Southern Green Beans • Homemade Mashed Potatoes • Garden Salad • Dinner Rolls

The Texas Barbecue Experience

Smoked Chicken • Brisket • Pork Ribs • Smoked Sausage • Homemade Barbecue Baked Beans • Creamy Macaroni and Cheese • Cornbread or Sliced Bread

The Italian Countryside Dinner

Tuscan Chicken • Beef Tenderloin Medallions • Chicken and Vegetable Fettuccine Alfredo • Garlic Mashed Potatoes • Green Vegetable • Caesar Salad • Garlic Bread

The Cajun Celebration

Cajun Chicken and Sausage Pasta • Blackened Salmon • Rice • Garlic Butter Broccoli • Garden Salad • Bread Twists

The Seafood Experience

Tuscan Salmon • Cajun Shrimp Pasta • Garlic Butter Mashed Potatoes • Grilled Asparagus • Caesar Salad • Artisan Rolls

Service Options

DESIGNED AROUND YOUR EVENT VISION



DINING AND DISPLAY

- Full Service Buffet
- Plated Dinner Service
- Family Style Dining
- Cocktail Hour Appetizer Displays
- Individual Appetizer Cups
- Charcuterie Boards and Grazing Tables

EVENT SUPPORT

- Professional Servers and Bussers
- Elegant Buffet Styling
- Chafing Dishes and Serving Utensils
- Premium Disposable Dinnerware
- Delivery Setup and Breakdown Options
- Beverage and Bar Service Available

Allow us to create a dining experience that feels beautifully and unmistakably yours.

Custom menus and dietary accommodations are available upon request. Pricing is based on menu selections, guest count, service style, staffing requirements and event location.



BOOK YOUR ELITON EXPERIENCE

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