



Elwood
Catering

Corporate Packages

2026 Menu List



Lunch Packages

Our menu features multiple bundle options—from quick lunch boxes for busy teams to premium executive packages for formal meetings. Clients can choose from curated combinations or customize menus based on dietary preferences, including vegetarian, vegan, halal, and gluten-free accomodation

Sandwich, Salad & Cookie

Client choice of sandwich, seasonal salad, and cookie

/ \$21

Pasta & Chicken DUO

Signature Elwood chicken with penne pasta, salad and rosemary potatoes

VE, / \$34

Chef Select

Chef choice select main, pasta, seasonal veg and potato NF / \$37

Beef Short Rib

Red wine demi short rib, yukon mash, pasta, & salad

VE, / \$39

Chicken Parm

Chicken Parm cutlet, with pasta, market veg and rosemary fingerling potatoes

VE, / \$29

Cedar Burbon Salmon

Orange and burbon salmon, with seasonal vegetable, rosemary potatoes

VE, / \$29

Chicken Supreme

French chicken suprem in white wine cream sauce, rosemary potato, market

veg NF / \$39





Signature Cold sandwiches

CAPRESE

Mozzarella, Pesto, fresh Basil, Vine tomatoes, fichocchia

TRUFFLE ROMANO

Grilled chicken breast, provolone, arugula, black truffle mayo, roasted red peppers on ciabatta

DOLCE VITA

Prussuctio, arugula, mozerella, fig jam, arugala, ciabatta bread

BASIL PESTO CHICKEN

Grilled Chicken, Peto, roasted peppers, mozzarella, vine tomatoes

PROSCIUTTO DI PARMA

Prosciutto di Parma, Asiago cheese, arugula, sun-dried tomatoes, and basil pesto on rustic Italian bread

HARVEST TURKEY

Roasted turkey, cheddar, arugula, sage & shallot aioli, rustic sourdough

ROASTED VEGETABLE

Zucchini, peppers, mushrooms, Olive pate, pesto basil, ciabatta

HAM & CHEESE

thinly sliced ham and sharp cheddar on a croissant, fresh herb





Signature Hot Sandwiches

BRIE, APPLE & FIG

Grilled Brie, thinly sliced apples, fig compote, arugula, Italian rustica

STEAK & CHEESE

Steak, onions, peppers, old-style cheddar

CHICKEN PARM

Chicken parmigiana, tomato basil sauce, mozzarella cheese; choice of hot peppers

GRILLED VEGETABLE

Roasted zucchini, eggplant, bell pepper, onion, signature herb gremolata spread

PRIME RIB

Prime rib, fontina, caramelized onion, house aioli, arugula

TRUFFLE GRUYÈRE

Wild mushrooms, gruyère cheese, black truffle oil, basil, croissant

TUSCANA

Chicken, goat cheese, roasted peppers, red onions, tomato pesto asiago spread



Platters & Boards

Fruit Board

Elegant fruit tray with a rainbow of seasonal fruit, tropical fruit, and floral garnish

Charcuterie Board

Antipasto meats, Coppa, Brie, Cheddar, Swiss, figs, caprese skewers, vine grapes, Boursin select, fresh bread & crackers

Bread Board

Assortment of freshly baked artisan breads and rolls, served with whipped butter, flavored spreads, and premium accompaniments

Vegetable Cruditè

Elegant Vegetable tray with a rainbow of seasonal Vegetables & handcrafted hummus

Hors devoure Platter

Client select choice of hors d'oeuvres
Ordered by the dozen



Elwood
Catering

Beverages

Soft Drinks

Coke, iced tea, sprite, diet coke,
coke zero, ginger-ale

\$2.50

Water

Perria, Evian, Eska

\$2.00

San Pallegrino

Limonata, Aranciata, and
Pompelmo

\$3.50

Juices

Cranberry, Orange, Apple

\$3.00

Sparkaling

San Pellegrino

\$3.25

Italian Soda

Imported, based on availability

\$3.50



Elwood
Catering

Mini SWEETS

Chocolate mousse

Rich chocolate mousse topped with strawberry and cream dallop

VE, NF / \$3.5

Canollis

Crisp chocolate coated pastry shells filled with sweet, creamy ricotta

VE, NF / \$2.00

Berry Trifle

Butter cake, fresh berries, fresh cream & Mint

VE, NF / \$12

Peach Cobbler

Fresh Peaches, Oat Crumble and Brandy butter drizzle

VE, NF / \$3

Tiramisu

Ladyfingers, mascarpone cheese swirl, espresso brown sugar sauce, dusted with cocoa powder

VE / \$4.00

Mini Cheesecake

Creamy, smooth cheesecake on a buttery base

VE, NF / \$3.25

Fruit Cup

A refreshing mix of seasonal fruits, in a mini cup with spoon

VE, NF / \$3.5

Bignets

Light and airy french donut offered in wildberry or chocolate

VE, NF / \$2



Elwood
Catering