



ELEVATION CATERING:

Elevation offers a wide variety of fresh catering options to meet your all your catering needs. We feature a fresh lunch, we proudly serve a full Boar's Head deli line of sandwiches, wraps and salads. Our chef-created hot entrees and side dishes provide your guests with gourmet catered foods they will truly enjoy. And a wide variety of appetizers and snacks are available to satisfy afternoon cravings and help celebrate any corporate occasion.

Our philosophy for Corporate Catering is a time-tested, simple one: create homemade foods daily that people want to eat, and serve them in a friendly and professional way. All our catered foods are prepared with fresh, high quality ingredients directly before your event. Corporate catering we provide comes with a full set-up that includes all the paper and plastic products needed to serve and eat.

We know our clients well, and as a locally owned and operated business, we remain flexible and attentive to meet their needs quickly. Catering doesn't have to be stressful, and it doesn't have to be a chore! Elevation s to receive friendly service from one of our Catering Professionals. We look forward to serving you!

Catering Guidelines and Upgrades:

Our menus are intended to serve as guides. If there's something you would like that you don't see, our chef can most likely prepare it. Just ask!

- We ask for, 24 -36 hours notice on catering orders
- Our service fee of 21% includes delivery, set up and paper and plastic products. Condiments, utensils, plates, cups and ice are included upon request
- You will receive a confirmation estimate by email for every order. If you do not receive a confirmation, please call our office before your event.
 - Our Catering service does not include a clean-up, since all items are disposable.
- Elevation can provide a range of presentation upgrades, including linens, silver chafers, full china service, "green" service, faux china, reflection-ware, and more. Please contact Dianne Smith 770-872-0399.
- Our delivery radius is 20 miles from Elevation Chophouse & Skybar (1723 McCollum Parkway Kennesaw, GA. 30144). Additional fees apply to deliveries beyond this radius.
 - There is a \$250 minimum on food and beverage items for each order.
- To cancel an order, you must call or email by 12PM. the day before the event. Same-day cancellations are subject to a 50% charge.
 - Normal hours for delivery are 11AM-7PM
 - Weekend delivery fee is \$100.
- Server/Attendant fees: \$150 for a 2 hour event (includes set up, 2 hour event, and breakdown). If event requires extensive set up, or lasts more than 2 hours, additional server fees will apply

CLASSIC DELI

Our deli sandwiches are made with premium Boar's Head Brand meats and cheeses.

Sandwich platters are served buffet style, with your choice of one side .

Oven Roasted Turkey Breast – **\$11.00**

Golden roasted turkey breast

London-port Top Round Roast Beef – **\$11.00**

Expertly seasoned tender beef

ELEVATION Chicken Salad – **11.00**

A time-tested family recipe, made fresh daily

Oven Roasted Ham – **\$11.00**

Delicately seasoned premium ham

Garden Veggie – **10.00**

Fresh seasonal vegetables, thinly sliced. Try it roasted!

DELI SIDE: Pasta Salad – Fresh Fruit – Cole slaw – Broccoli Salad – Bag Chips – Homemade Chips – Cucumber Tomato

BOXED LUNCH

Great for working lunches or “grab and go” events. Individual lunches delivered pre-assembled and labeled.

Traditional Boxed Lunch – **\$10.00**

Includes a classic deli sandwich, chips and a fresh baked chocolate chip cookie. Add cheese for \$.50

Presidential Boxed Lunch-**\$13,50**

An upscale package – A with Signature Select Deli Sandwich chips, your choice of deli side and a fresh baked cookie

Ribeye with Horsey – \$13.50

Thinly sliced ribeye, creamy horseradish spread, lettuce, tomato on hoagie

Honey Ham – \$12.50

Honey glazed ham, swiss cheese, sliced granny smith apple, honey mustard, tomato on challh bread

Cranberry Chicken Salad – \$12.50

Sundried cranberries, chopped celery, sautéed sweet onion, plum tomato, lettuce

Elevation Clubs Club – \$12.50

Stacked with turkey, ham and bacon, lettuce, tomato and cheddar cheese on challah bread

Super Veggie – \$11.50

Roasted portabella mushrooms, red bell pepper, wilted spinach, pesto mayo, served on wheat

SALADS

Served in a large bowl for side portion OR plated for individual entrée portion. With crackers and dressing on side.

Garden-Iceberg, Tomato, Cucumber, Red Onion– **\$5.15 side / \$7.95 entrée**

Caesar – **\$5.15 side / \$7.95 entrée**

Add chicken for \$4.50 Add shrimp or salmon – \$6.00

Grilled Chicken – **\$7.95 side / \$11.95 entrée**

Sliced grilled chicken breast on a bed of mixed greens with fresh garden vegetables and cheese.

Chef – **\$12.50 entrée**

Boar's Head turkey and ham on a bed of mixed greens, two premium cheeses, tomatoes and cucumber.

Blue Walnut Spring – **\$8.55 side / \$12.95 entrée**

Sliced grilled chicken breast, bleu cheese crumble, candied walnuts, dried cranberries and raisins. Served atop spring greens with raspberry vinaigrette. Side with no chicken – \$4.95

HOT ENTREES

Served buffet style with two side dishes, rolls and butter. Priced per person. Extra sides are \$3PP

Minimum order for buffets are 10 people

CHICKEN

Lemon Rosemary Chicken – **\$14.95** -*Rubbed with fresh herbs, roasted, and finished with fresh lemon*

Chicken Piccata – **\$16.25** -*Sautéed breast topped with light lemon caper cream sauce*

Fried, BBQ Chicken – **\$14.75** -*Juicy bone-in quartered chicken prepared to your flavor choice*

Chicken Marsala – **\$16.95** -*Chicken breast finished with wild mushroom wine sauce*

Bourbon Chicken – **\$15.25** -*Chicken breast glazed with a sweet bourbon sauce*

California Chicken – **\$16.75** -*Chicken breast with artichoke hearts, sundried tomatoes and caramelized onions, light lemon cream sauce.*

FISH

Malibou Salmon – **\$16.25** -*Fresh salmon filet with a Malibou glaze and pineapple garnish*

BBQ Salmon – **\$16.25** -*Fresh Salmon filet with BBQ Glaze*

BEEF

Yankee Pot Roast – **\$16.45** -*Tender sliced roast with rich brown gravy, potatoes and carrots*

Homemade Meatloaf – **\$14.85** -*Just like mom used to make!*

Beef Brisket – **\$15.25** -*Slow roasted with Cabernet demi-Glace*

PORK

Herb Crusted Pork Tenderloin – **\$17.95** -*Roasted with herbs and sliced into medallions*

PASTA DISHES

All pasta dishes served with Caesar OR garden salad and garlic bread.

Parmesan Crusted Chicken – **\$16.25** -*Parmesan, herbs, breadcrumbs, baked golden brown. angel hair pasta, basil, tomatoes, garlic, ,onions*

Grilled Chicken Manicotti – **\$14.75** -*3-cheese manicotti finished with grilled chicken and marinara*

Traditional Meat Lasagna – **\$13.50** -*Ricotta cheese, meat sauce , mozzarella cheese*

Vegetarian White Lasagna – **\$13.50** -*Garden vegetables in a white sauce, rich and delicious*

Fire Roasted Chicken & Veggie Pasta – **\$16.25** -*Chicken breast sautéed with veggies. Tossed in a light herb cream sauce with penne pasta.*

Spaghetti and Meatballs – **\$12.95** -*Homemade meatballs with Italian seasoning and red marinara*

VEGETARIAN

Stuffed Portabella Mushroom – **\$12.95** -*Stuffed with breadcrumbs, Italian herbs and parmesan cheese*

BOCA Burger – **\$13.95** -*Black Bean Burger served on a bun with lettuce, tomato and onion*

Baked Potato Bar – **\$12.95** -*With broccoli cheese sauce, garden salad, and potato toppings*

SIDES

Mashed Potatoes	Garlic Mashed Potatoes	Roasted Potatoes	Macaroni and Cheese	Scalloped Potatoes
Broccoli Casserole	Rice Pilaf	Green Beans	Roasted Vegetables	Baked Beans
	Glazed Carrots	Creamed Corn	Confetti Corn	
Steamed Broccoli	Roasted Sweet Potatoes	Sweet Mashed Potatoes		

SPECIALTY LUNCHEONS

El Patron Fajita –(Serves 0 -5 for \$86.25 6-10 for \$175)

Build your own Chicken fajitas and beef tacos. Served with Spanish rice, black OR refried beans, tri-colored tortilla chips, salsa, sour cream, lettuce, tomatoes and cheese. Substitute steak for ground beef for \$1.

Little Italy Pasta –(Serves 0 -5 for \$90.25 6-10 for \$178)

Choose TWO of your favorite Elevations pasta dishes, served with a garden or Caesar salad and garlic bread. (Add \$2 with Parmesan Crusted)

Soul Food Sunday –(Serves 0 -5 for \$90.25 6-10 for \$178)

Choose TWO between sweet tea fried chicken, honey glazed ham, and tender sliced roast beef (with Roast Beef, add \$1). Served with mashed potatoes, green beans, garden salad and corn bread.

Deep South Barbecue –(Serves 0 -5 for \$78.75 6-10 for \$152.)

Choose TWO between chopped BBQ pulled pork, sliced beef brisket, diced BBQ chicken breast, OR bone-in BBQ chicken quarters. With BBQ sauce and buns, baked beans, potato salad and Cole slaw.

The Cook Out –(Serves 0 -5 for \$78.75 6-10 for \$152.)

Angus burgers and all beef franks, grilled and served with all the trimmings, maple baked beans and homemade potato salad.!

Starters

Pick 2 for \$9PP

Pick 3 for \$13PP

Pick 4 for \$15PP

- Fresh Seasonal Vegetable Display with Dill Dip-\$3
 - Gourmet Cheese Display with Crackers-\$4
 - Seasonal Fruit and Domestic Cheese Display-\$5
 - Fresh Fruit Kabobs with Yogurt Dip-\$5
- Caprese Skewer with Fresh Mozzarella, Basil, Balsamic Drizzle-\$5
 - Spinach Dip In Bread Boule with Tortillas Chips-\$6
- Traditional Antipasta Display with cured Italian delicatessen-\$5
 - Shrimp Cocktail with Spicy Cocktail Sauce-\$5
 - Hummus with Crispy Garlic Pitas and Veggies – \$4
 - Yogurt or Chocolate Covered Pretzels – \$3.50
 - Sweet and Salty Trail Mix – \$3.95
 - Meatballs: Bourbon, Swedish (2 pp) – \$3.25
 - Sesame Ginger Chicken Skewers – \$5

- Veggie Spring Rolls (2 pp) – \$3

DESSERTS

Cookie & Brownie Tray – \$5.25PP
One cookie and one square brownie per person
Fudge Brownie – \$3.25PP
Assorted Fresh Baked Cookie(Chocolate Chip, Oatmeal Raisin, Sugar)– \$1.90PP
White Chocolate Cheesecake Squares – \$4.25PP
Gourmet Chocolate Cake Slices (Requires 48 hour Notice) – \$5.65PP
Whole Key Lime Pie(Requires 48 hour Notice) – \$6.00PP
Fresh Made Cupcakes – \$4.00PP
Assorted gourmet flavors
New York Style Cheesecake Slices – \$5.49PP
Home-style Banana Pudding – \$3.95PP

BEVERAGES

Canned Sodas – **\$1.99PP**
Bottled Water – **\$1.99PP**
Fresh Brewed Tea by the Gallon – **\$11.00PP**
Lemonade by the Gallon – **\$12.50PP**
Party Punch by the Gallon – **\$12.50PP**
Assorted Small Juices – **\$2.29PP**