



EVENT SPACE MENU

The Spicy Side at elé Bistro
Private Event Space for up to 30

STARTERS		WINE, BEER, COCKTAILS	
Artisan Cheese and Charcuterie Display \$8 Three specialty cheeses, house roasted garlic, marcona almonds, house smoked salmon spread, assorted salamis, and fruit		Wine House Bubbles House Chardonnay House Cabernet or Choose from current wine list	Cocktails Cosmo Lemon Drop Manhattan Old Fashioned Margarita Seasonal Cocktail
Housemade Tortilla Chips \$5 House-cut tortilla chips served with guacamole and house black bean and corn salsa		Beer Draft Pitchers Rotating Selection Bottled Beers Bud Light Budweiser Corona Michelob Ultra Miller Lite Stella Artois Guinness	Create a limited menu with the beverages of your choice or order as you go with an open bar!
Honey Fried Chicken Tacos \$6 Siracha honey fried chicken tacos topped with housemade pickles, radishes and cilantro aioli on a flour tortilla		ROOM RATE INFO	
Housemade Potato Chips \$4 House fried potato chips served with your choice of 2 dipping sauces			
Risotto Balls \$5 Breaded and fried Parmesan risotto balls with mushrooms and Italian sausage stuffed with mozzarella cheese, served with a lemon cream sauce		Room Rental Rates <ul style="list-style-type: none"> Monday through Thursday <ul style="list-style-type: none"> \$150 for the first hour, \$50 per hour after that Friday through Sunday <ul style="list-style-type: none"> \$250 for the first hour, \$50 per hour after that <p>All prices shown on this menu are per person unless otherwise noted</p> <p>Most menu items are available as a buffet or plated</p> <p>Custom limited menus are also available upon request</p> <p>\$150 non-refundable deposit to reserve the space</p> <p>To book an event, please contact: bistroevents@elecakeco.com 937-384-2253</p>	
Crudite Platter \$4 An assortment of fresh veggies served with housemade ranch dressing			
Fresh Fruit Platter \$4 An assortment of fresh fruits served with a housemade cream cheese fruit dip		All prices are subject to change. November 2023 Menu	
House Salad \$3 Spring lettuce blend tossed with cherry tomatoes, red onions and croutons served with house champagne vinaigrette.			
Seasonal Salad \$7 Please inquire about current selection			
Housemade Deli Sliders (choose up to three) \$4 Turkey & Brie: Oven roasted turkey, arugula, triple cream brie cheese and pears Club: Oven roasted turkey, black forest ham, applewood smoked bacon, Bibb lettuce, tomato, homemade grape butter and American cheese Dijon Ham: Black forest ham, Dijon aioli, Swiss cheese and bourbon caramelized onions Herbivore: Cucumbers, house pickles, avocado purée, red onion, spinach, tomatoes, cheddar cheese and Swiss cheese (May be vegan upon request)			

EVENT SPACE MENU

The Spicy Side at elé Bistro
Private Event Space for up to 30

BRUNCH ENTREES

Shrimp & Grits	\$10
Fried green tomatoes and fried shrimp tossed in our house buffalo sauce and topped with cheesy grits, hollandaise, basil purée, crumbled bacon, and fresh parsley	
Brioche French Toast	\$4
Thick cut brioche bread soaked in vanilla custard served with maple syrup Add fresh berries and cream cheese whipped cream for an additional \$2 per person	
Scrambled Eggs	\$3
Fluffy scrambled eggs, plain or topped with cheddar cheese	
Chorizo Breakfast Enchiladas	\$7
Corn tortillas filled with chorizo, black beans, corn and scrambled eggs topped with creamy tomatillo sauce and white cheddar cheese	

BRUNCH PACKAGES

Omelet Station	\$15
An interactive omelet station manned by an elé chef. Includes toppings such as crumbled bacon, pork or turkey sausage, black forest ham, sharp white cheddar cheese, tomatoes, red bell peppers, white onions, spinach and shiitake mushrooms. Egg whites and additional ingredients available upon request	
elé Light Breakfast Buffet	\$10
A combination of the classics; scrambled eggs, biscuits, homestyle potatoes and choice of bacon or sausage	
elé Big Breakfast Buffet	\$20
The elé full buffet experience which includes scrambled eggs, biscuits, brunch enchiladas, french toast, homestyle potatoes and choice of bacon or sausage	
Morning Meetings Display	\$9
The perfect way to get everyone started with muffins, greek yogurt, fruit, granola, coffee and juice	

BRUNCH SIDES

Bacon	\$4
Thick cut applewood smoked bacon	
Sausage	\$4
Choice of sage pork sausage links or turkey sausage patties	
Fresh fruit	\$4
An assortment of fresh fruits served with homemade cream cheese fruit dip	
Homestyle Potatoes	\$3
Homestyle red-skinned potatoes seasoned with fresh herbs, salt and pepper	
Cheesy Grits	\$3
Stone ground grits with sharp white cheddar	
Biscuits	\$2
Buttermilk biscuits served with honey butter and housemade jam	
Biscuits & Chorizo Gravy	\$6
Buttermilk biscuits served with our house chorizo gravy.	
Brunch Flatbread	\$5
Sausage, bacon, spinach, cherry tomatoes, red onions, brie and mozzarella cheese baked on naan bread and topped with hollandaise	

BRUNCH BEVERAGES

Brewed Coffee	\$3
Boston Stoker Original Grogg, Classic '83 or Decaf	
Espresso Made to Order	
Lattes, cappuccino, and more all made to order.	
Juice	\$3
Choose from orange, apple, cranberry	
Mimosa Bar	\$65
Includes 2 bottles of house bubbles, 1 carafe of juice and a bowl of fruit Serves around 12 Additional bottles, juice and fruit available for an additional fee	
Bloody Mary Bar	\$70
A pitcher of Bloody Mary along with an assortment of garnishes including housemade potato chips, celery, olives, housemade pickles, and little peppers Serves around 7	



EVENT SPACE MENU

The Spicy Side at elé Bistro
Private Event Space for up to 30

ENTREES		SIDES	
Pan Seared Airline Chicken Breast	\$16	Sautéed Green Beans	\$3
Pan seared airline chicken breast served in a creamy lemon parmesan sauce		French green beans sautéed in butter and garlic	
Atlantic Salmon	\$16	Garlic Mashed Potatoes	\$3
House cut atlantic salmon served in a lemon caper sauce		Homemade garlic mashed potatoes topped with Parmesan cheese	
Linguine Chicken Alfredo	\$15	Homestyle Potatoes	\$3
Linguine pasta in house alfredo with chicken, spinach and cherry tomatoes		Homestyle red-skinned potatoes seasoned with fresh herbs, salt, and pepper	
House Smoked Brisket	\$16	Crispy Brussels Sprouts	\$3
House smoked brisket with a sweet and spicy dry rub sous vide, smoked and served in au jus		Our house favorite Brussels sprouts, flash-fried and tossed in Parmesan cheese, salt, and pepper	
		Seasonal Veggies	\$3
PACKAGES		DESSERTS	
Entrée Package A	\$35	Assorted cupcakes	
House salad with a choice of two appetizers, two sides, two entrées, and dessert.		Vanilla or chocolate with buttercream	\$1.50
		Strawberry, lemon, or red velvet with buttercream	\$2.15
		(full menu of flavors also available)	
Entrée Package B	\$30	Dessert Cakes	
Choice of two appetizers, two sides, and two entrées		White Chocolate Raspberry	\$26
		Strawberry	\$26
		Blackout	\$26
		Split Decision	\$26
		Peanut Butter Cup	\$26
		Red Velvet	\$26
		elé Carrot Cake	\$30
Entrée Package C	\$25	Mini Cookies Tray	
House salad with a choice of two sides, two entrées, and dessert		Assortment of mini cookies with buttercream for dipping	\$27.20
		Small Tray- 48 cookies	\$39.20
		Large Tray- 72 cookies	
Entrée Package D	\$20	Brownie Bite Tray	
Choice of two sides and two entrées		Assortment of brownie bites	
		Small Tray- 40 bites	\$37.75
		Large Tray- 52 bites	\$47.45
Deli Sandwich Package	\$14	Dessert Bites Display	\$4
Choice of the following sandwiches along with a side of house potato chips or side salad		Includes a variety of our most popular bakery sweets; mini cupcakes, buckeyes, mini cookies with buttercream	
Turkey & Brie	Dijon Ham		
elé Club	Herbivore		
Taco Bar Package	\$16	Custom Cakes Made to Order	
An array of ingredients to help guests build their own tacos including shredded bibb lettuce, pico de gallo, shredded cheddar cheese, salsa, guacamole, chipotle sour cream, mexican rice and tortillas			
Choose 2 proteins: ground beef, chorizo, or adobo chicken			