



EVENT SPACE MENU

The Spicy Side at elé Bistro- Austin Landing

Private Event Space for up to 30

3680 Rigby Road, Miamisburg, OH

APPETIZERS & STARTERS

Artisan Cheese and Charcuterie Display \$8
Three specialty cheeses, house roasted garlic, marcona almonds, house smoked salmon spread, assorted salamis, and fruit

Housemade Tortilla Chips \$5
Fried flour tortilla chips served with your choice of guac & salsa, Mexican street corn dip or spinach dip

Honey Fried Chicken Tacos \$6
Siracha honey fried chicken tacos topped with housemade pickles, radishes and cilantro aioli on a flour tortilla

Housemade Potato Chips \$3
House fried potato chips served with your choice of 2 dipping sauces

Risotto Balls \$6
Breaded and fried Parmesan risotto balls with mushrooms and Italian sausage stuffed with mozzarella cheese, served with a lemon cream sauce

Crudite Display \$4
An assortment of fresh veggies served with housemade ranch dressing

Fresh Fruit Display \$4
An assortment of fresh fruits served with a housemade cream cheese fruit dip

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 \$4
(sliders priced per sandwich)

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)

WINE, BEER, COCKTAILS

Wine
House Bubbles
House Chardonnay
House Cabernet
or Choose from current wine list

Beer
Draft Pitchers
Rotating Selection
Bottled Beers
Bud Light
Budweiser
Corona
Michelob Ultra
Miller Lite
Stella Artois
Guinness

Cocktails
Cosmo
Lemon Drop
Manhattan
Old Fashioned
Margarita
Seasonal Cocktail

Create a limited menu with the beverages of your choice or order as you go with an open bar!

ROOM RATE INFO

Room Rental Rates

- Monday through Thursday
 - \$150 for the first hour, \$50 per hour after that
- Friday through Sunday
 - \$250 for the first hour, \$50 per hour after that

All prices shown on this menu are per person unless otherwise noted. Minimum of 10 people for a buffet.

All prices and menu items shown on this menu are served buffet style.

Custom limited menus for a plated dinner are available upon request.

\$150 non-refundable deposit to reserve the space

To book an event, please contact:

Tina Handal, General Manager

tina@elecakeco.com

cell: 713-417-0059

937-384-2253 x869



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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 BUFFET 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	\$13
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	\$13
The perfect way to get everyone started with muffins, greek yogurt, fruit, granola, and coffee	

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	\$4
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	
Boston Stoker Original Grogg, Classic '83 or Decaf	
Espresso Made to Order	
Lattes, cappuccino, and more all made to order.	
Juice	
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	



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BUFFET ENTREES		BUFFET SIDES	
Chicken Piccata	\$17	Sautéed Green Beans	\$4
Lightly breaded chicken, pan seared and topped with a caper pan sauce		French green beans sautéed in butter and garlic	
Atlantic Salmon	\$20	Garlic Mashed Potatoes	\$4
House cut atlantic salmon served in a lemon caper sauce		Homemade garlic mashed potatoes topped with Parmesan cheese	
Linguine Chicken Alfredo	\$23	Homestyle Potatoes	\$4
Linguine pasta in house alfredo with chicken, spinach and cherry tomatoes		Homestyle red-skinned potatoes seasoned with fresh herbs, salt, and pepper	
Beef Short Rib	\$21	Crispy Brussels Sprouts	\$4
Rich demi-glance slow braised beef short ribs		Our house favorite Brussels sprouts, flash-fried and tossed in Parmesan cheese, salt, and pepper	
		Seasonal Veggies	\$4
BUFFET PACKAGES		DESSERTS	
Buffet Package A	\$40	Assorted cupcakes	
House salad with a choice of one select appetizer, 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)	
Buffet Package B	\$35	Dessert Cakes	
Choice of one select appetizer, 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
Buffet Package C	\$25	Mini Cookies Tray	
House salad with a choice of one side and one entrée		Assortment of mini cookies with buttercream for dipping	
		Small Tray- 48 cookies	\$27.20
		Large Tray- 72 cookies	\$39.20
Deli Sandwich Package	\$14	Brownie Bite Tray	
Choice of the following sandwiches along with a side of house potato chips or side salad		Assortment of brownie bites	
Turkey & Brie	Dijon Ham	Small Tray- 40 bites	\$37.75
elé Club	Herbivore	Large Tray- 52 bites	\$47.45
Taco Bar Package	\$18	Dessert Bites Display	\$4
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		Includes a variety of our most popular bakery sweets; mini cupcakes, buckeyes, mini brownies, and mini cookies with buttercream	
Choose 2 proteins: ground beef, chorizo, or adobo chicken			
<div style="border: 1px solid black; padding: 10px; background-color: #e1f5fe;"> <p>Inquire about our Boxed Lunch and Party Tray Options!</p> </div>		Custom Cakes Made to Order	

Price shown are per person unless otherwise noted
All prices are subject to change. April 2024 Menu