

We Cater...



- Weddings
- Company Parties
- Holiday Events
- Quinceañeras
- Anniversaries
- Birthdays
- Retirements

661 869-1952

3401 Chester Ave. Suite# H
Bakersfield, CA 93301
www.elementsvenue.com

Appetizers

Wedding Platter

Fresh Fruit (watermelon, cantaloupe, honeydew, pineapple, strawberries & grapes), 4 cheeses, 4 crackers, 4 meats, French bread, clear plastic plates, clear plastic forks, white napkins and decorated appetizer table.
\$3.95 per person

Chips or French Bread with fresh salsa \$1.95 per person (Includes baskets & bowls)
Fresh Guacamole (made table-side) \$6.50 each

Fiesta Platter

Nachos, Chicken Flautas, Hot Wings, Shredded Beef Taquitos, Flour & Corn Quesadillas, Guacamole, Sour Cream, Chips and Salsa
\$55.00 each (serves 15-20)

Party Platter

4 Meats, 4 Cheeses, olives, pickles, pepperoncinis, French bread, mustard & mayo.
\$50.00 each (serves 15-20)

Veggie Platter

Broccoli, Cauliflower, Cherry Tomatoes, Baby Carrots, Celery and Olives.
Includes: ranch, spinach dip and French bread.
\$35.00 each (serves 15-20)

Sliders Platter (Mini Size)

(choose 3 & includes seasoned crinkle cut french fries)
Mini Hamburgers, Mini Cheeseburgers, Riblets, Hot Wings, Mini Hot Dogs, Mini Pulled Pork Sandwiches
Mini Seasoned Beef Sandwiches
\$4.95 per person

All platters include:
clear plastic plates, forks and white cocktail napkins.



- Also Available:
- Taco Bar
 - Pasta Bar
 - Breakfast Brunch
 - Continental Breakfast
 - Sandwich Platters



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Additional Appetizers

- Minimum of 50 guests at \$2.25 per item / per person
- Stuffed Jalapeños, Buffalo Chicken Empanadas
 - Carne Asada Empanadas, Mac & Cheese Bites
 - Sausage Stuffed Mushrooms, Hummus & Pita Bread
 - Red Potato Skins, Bacon Wrapped Asparagus
 - Beer Battered Zucchini & Mushrooms w/Cucumber Dill Dressing
 - Boneless Hot Wings, Tomato or Mushroom Bruschetta
 - Cocktail Shrimp Cups [add \$2.00]
 - Meatballs in Barbecue Sauce, Mini Hot Dog Bites
 - Bacon Wrapped Shrimp [add \$2.00]
 - Ceviche w/Tostadas & Avocado [add \$1.50]
 - Crab Cakes [add \$2.00], Chicken or Steak Skewers [add \$1.00]
 - Mozzarella Sticks w/Marinara Sauce
 - Grilled Chicken or Steak Quesadillas [add \$1.00]

If you don't see something on our Appetizer Menu, inquire within, anything can be prepared.

Sweet!



Commercial Sephra "Chocolate Fountain" Creamy Belgium Chocolate (dark, milk & white)

Dipping Items: strawberries, marshmallows, pretzels, butter cookies, oreo's, rice krispie treats, chocolate chip cookies, vanilla wafer cookies, nutterbutter cookies, graham crackers, bananas (cut to order) and a variety of fruits.

- 50-100 Guest- \$395.00
- 100-200 Guest- \$495.00
- 200-300 Guest- \$595.00
- 300 + Call for details

Includes:
set-up and break-down, three hours of chocolate, decorative table & linen, bamboo skewers, cocktail napkins, clear plastic plates, two dipping items and a tuxedo attired chocolatier.
Additional dipping items add \$1.00 per person.

Meat & Dishes

- Seasoned Baked Beef • Chicken Breast • Tri-Tip • Prime Rib
- Pulled Pork • Carved Turkey • Spiral Glazed Ham • Meatloaf
- Steaks: New York, Rib Eye, etc... (additional price)
- Beef or Pork Ribs • Beef Tips w/Cabernet Gravy Sauce
- Chicken Breast (bar-b-q, fried, citrus or lemon herb)
- Chicken Cordon Bleu • Baked Mushroom Chicken Breast
- Mediterranean Salmon • Shrimp Scampi • Grilled Halibut
- Baked Tilapia w/Coconut Cilantro Sauce
- Carnitas • Chile Verde • Chile Colorado
- Enchiladas: Suizas (chicken) • Cheese • Seafood
- Chicken & Steak Fajitas • Shrimp Fajitas (additional price)
- Del Mar Fajitas (shrimp & fish) • Veggie Fajitas



Side Dishes

- Spanish Rice • Rice Pilaf • Seasoned White Rice
- Chile Beans • Pot Beans • Refried Beans • Baked Beans
- Red Potatoes • Mashed Potatoes • Garlic Mashers
- Seasoned Steak Fries • Cheesy Potatoes
- Baked Potato or Twice Baked Potato (additional price)
- Macaroni & Cheese • Vegetable Medley • Green Beans
- Asparagus • Corn on The Cob

Pasta Dishes

- Meat Lasagna • Cheese Lasagna • Vegetable Lasagna
- Fettuccine Alfredo (add chicken or shrimp)
- Fettuccine Primavera • Spaghetti (add meatballs)

Beverages

- (includes 3 beverages)
- Purified Water, Brewed Ice Tea, Lemonade, Punch, Coffee or Canned Sodas (add .50 per person for sodas)
- \$1.75 per person

Service includes: decanters, clear plastic cups, ice, coolers, garnishes, table linen and table. Servers replenish beverages throughout the evening.

Menu One

Deep Shredded Beef • \$10.50 per person

Menu Two

Chicken Breast (6oz. boneless skinless)
\$11.00 per person

Menu Three

Tri-Tip, Beef or Pork Ribs • \$11.50 per person

Menu Four

(Choose 2 food entrees)
Chicken or Steak Fajitas
Cheese Enchiladas or Chile Verde
Guacamole & Sour Cream
\$12.00 per person

Menu Five

(Served Family Style)
Salsa & French Bread • Cabbage Soup
Oil & Vinegar Salad
Marinated Tomatoes & Purple Onion
Pickle Tongue • Seasoned Steak Fries • Green Beans
Fried Chicken • Tri-Tip
\$15.95 per person

Menu Six

(Brunch Menu served Buffet Style)
Omelette & Waffle Bar • Bacon & Sausage
Country Potatoes • Biscuits & Gravy
Pastry Station • Toast • 2 Salads • OJ & Coffee
\$16.95 per person

Note: Sales Tax & a 20% Tip is added to final total
Servers are additional at \$150.00 (5-6 hour) for the evening
Buffet, sit-down or family style service available

All menus include: 2 side dishes, 2 salads, 2 dressings, 2 salsas, fresh baked roll or tortillas, butterchips, 3 carton compartment plates, clear plasticware wrapped in a napkin w/your colored choice ribbon, clear plastic cake plates, clear plastic forks and cake napkins. A decorated buffet table is included with all equipment and utensils to serve.

Extra Meat \$3.50 per person • Side Dish \$2.00 per person
Salad \$1.50 per person • Salsa \$1.00 per person

Salads

- Iceberg Green • Romaine Garden • Spinach • Caesar
- Cole Slaw • Pasta • Potato • Macaroni • Fresh Fruit
- Tomato/Cucumber & Red Onion • Marinated Vegetable
- Raspberry Glazed Walnut

Salsas

- Roasted (medium) • Roasted Green (spicy)
- Chunky (medium/spicy) • Borracha (spicy)
- Brava (very spicy) • Pico de Gallo
- Avocado Relish • Mexi-Corn • Mango Relish

Dressing & Dips

- Ranch • Italian • Blue Cheese • Thousand • French
- Oil & Vinegar • Raspberry Vinaigrette • Honey Mustard
- Spinach Dip • Guacamole • Hot Artichoke • Hummus
- Crab & Shrimp • Chile con Queso • Chorizo Bean

Soups

- Vegetable • Vegetable Beef • Chicken Noodle
- Clam Chowder • Cabbage • Cream of Broccoli
- Tri-Tip Chile • Albondigas • Tortilla • Menudo
- Pozole (chicken or pork)

Desserts

- Themed Sugar Cookies • Texas Sheet Cake
- Cup Cakes (assorted) • Fudge Walnut Brownies
- Fruit Cobblers • Assorted Baked Cookies
- Pineapple Upside Down • German Chocolate
- Carrot • Chocolate • Pumpkin Pie • Whole Pies
- Cheese Cake (assorted) • Flan



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TABLE SETTINGS

Stainless Steel Flatware (fork, knife, spoon & salad/cake/appetizer fork), Glassware (beverage goblet & champagne flute or wine glass), Ceramic China (dinner & salad/cake/appetizer plate), 2 Pitchers per Table, Salt & Pepper Shakers, Sugar Caddy and Cloth Dinner Napkin (colors vary). We also provide all the set-up and washing of table settings. Clear plastic plates, clear plastic forks and napkins are also included for Appetizers or Cake. Price per person \$3.95

LINENS & CHAIR COVERS (colors vary)
Round or Rectangle Linens to the floor \$10
Satin Table Overlays \$8 • Chair Covers w/Sash \$2.50