
*Minimum of 25 guests

Select your choice of entree(s), starch, vegetable, side salad, tossed salad, and dessert. Served with fresh rolls and butter.

## 1 ENTREE \$21.95 <br> 2 ENTREE \$26.95 <br> 3 ENTREE \$29.95

Each package includes water + one beverage from the following:
-Lemonade

- Raspberry Lemonade
- Peach Punch
-Assorted Fountain Drinks (3 Pepsi product selections)


## ENTREE OPTIONS

BBQ Chicken (GF)
Whiskey apple barbeque sauce
Roasted Bell Pepper Chicken Marsala Mushroom and bell pepper ragout

## Chicken Paprika

Mushrooms, onions, and paprika cream sauce
Elements Chicken (GF)
Seasoned cream cheese with chicken jus
Teriyaki Grilled Chicken
Pineapple relish
Chicken Cordon Bleu

- \$2/person extra

Ham swiss cheese
Pesto Roasted Turkey (GF)
Cranberry and jalapeno chutney

## Teriyaki Salmon

Pineapple relish

- \$10/person extra (1 entree)
- \$6/person extra (2+3 entree)


## Glazed Ham (GF)

Spiced applesauce
Glazed Pork Loin (GF)
Raspberry jalapeno jelly or spiced applesauce

## Slow Roasted Choice Beef <br> Demi- wine sauce

Tenderloin Beef Burgundy
Carrots, celery, and onion demi-gravy
Braised Short Ribs
Rustic pan sauce

## Carving station options, with a uniformed chef:

Herb Rubbed New York Loin (GF)

- \$10/person extra (1 entree)
- \$7/person extra (2 + 3 entree)

Salt Encrusted Prime Rib (GF)

- Market Price (chef will price out 2 weeks before event)

Garlic Mashed Potatoes
Roasted Red Potatoes
Scalloped Potatoes Onion, bacon, and cheese fondue

Au Gratin Potatoes Cheddar cheese fondue

Rice Pilaf
VEGETABLE
(ALL GF)
Asparagus (market price) (chef will price out 2 weeks before event)
Roasted Vegetables
Haricot Vert Almondine (green beans w/almonds)
Green Beans
Fresh Steamed Broccoli
Steamed Baby Carrots
TOSSED
SALAD
Caesar Salad
Hearts of romaine, parmesan cheese, house made caesar dressing, and garlic croutons

Mixed Greens
Ranch dressing
Baby Spinach
Granny smith apples, craisins, bleu cheese, and balsamic vinaigrette

Elements Chopped house vinaigrette
SIDE SALAD
Seasonal Fresh Fruit
Pasta Salad
Potato Salad
*Prices subject to change*

CHEESECAKES
Vanilla
Raspberry Swirl
Turtle
Chocolate + caramel, with walnuts
Chocolate Lemon

## F R U I T

Seasonal Fruit Crisp
Apple Pie
Candied pecans + caramel
Key Lime Tart
Fruit Tart
-\$1.50/person extra
CAKES
Chocolate + Caramel Torte
German Chocolate Cake
Red Velvet Cake
Lemon Carrot Cake
Chocolate Decadence

- \$1.50/person extra


## SPECIALTY

Sorbet available for those with dietary restrictions.
Vanilla Bean Creme Brulee (GF)
Lemon Berry Trifle
-\$1.50/person extra
For groups over 50 people, two dessert selections may be made at no additional charge. Groups under 50 people may add a second dessert for $\$ 1 /$ person extra.

*Minimum of 25 guests

## 1 ENTREE - LITE <br> $\$ 15.95$

Select your choice of entree, salad, and starch. Served with fresh rolls and butter, and assorted cookies.

## 2 ENTREE - LITE <br> $\$ 19.95$

Select your choice of entrees, salad, and starch. Served with fresh rolls and butter, and assorted cookies.

Each package includes water + one beverage from the following options:
-Lemonade
-Raspberry Lemonade

## ENTREE OPTIONS

Chicken Paprika
Mushrooms, onions, and
paprika cream sauce
Teriyaki Grilled Chicken
Pineapple relish
Glazed Ham (GF)
spiced applesauce

Glazed Pork Loin (GF)
Raspberry jalapeno jelly
or spiced applesauce

## STARCH OPTIONS

(ALl GF)
Garlic Mashed Potatoes

Roasted Red Potatoes

Au Gratin Potatoes
Cheddar cheese fondue
Rice Pilaf

SALAD
OPTIONS
(All Gf)
Caesar Salad
Hearts of romaine, parmesan cheese, house made caesar dressing, and garlic croutons

## Baby Spinach

Granny smith apples, craisins, bleu cheese, and balsamic vinaigrette

Mixed Greens
Ranch dressing

Chicken Bolognese
Lasagna
Elements Meatloaf

## SANDWICH <br> \$18.95

Croissants
Ham + Turkey
Roast Beef - \$2/person extra
Domestic Cheese
Classic Condiments
Potato Chips
Chef's Choice Side Salad
Chef's Choice Tossed Salad
Fresh Baked Cookie
Lemonade

## MEXICAN <br> \$16.95

Fajita Chicken (GF)
Chili Rubbed Steak (GF) - $\$ 2 /$ person extra
Warmed Tortillas
Beans + Rice
Cheese Enchiladas (GF)- $\$ 2 /$ person extra
Southwest Slaw
Seasonal Fresh Fruit
Key Lime Tart
Lemonade

## ITALIAN <br> \$ 17.95

Assorted Wood-Fired Pizzas
Select one of the
following pasta items:
-Linguini Alfredo
-Pasta Carbonara
-Chicken Bolognese
Caesar Salad
Side Salad of Your Choice
Artisan Bread
Creme Brulee
Raspberry Lemonade

## B B Q

\$ 18.95
Select one of the following entree tems:
-Boneless BBQ Chicken Breast
-Pulled Pork
-Baby Back Ribs (\$5/person extra)
Dutch Oven Potatoes (GF)
Buttered Kernel Corn
Potato Salad
Coleslaw
Cornbread Muffins
Peach Cobbler
Lemonade Meals

Served with chefs choice of side salad, chips, and freshly baked cookie.

## BOXED MEAL - \$15.50 <br> BOXED MEAL + DRINK - \$17.50

Roast Turkey Sandwich<br>Shaved Beef Sandwich<br>Baked Ham Sandwich<br>Classic Club Sandwich<br>Blackened Chicken Wrap<br>Turkey Avocado BLT Wrap

Vegetarian Wrap
Chicken Caesar Salad
Chef Salad
Baby Spinach + Chicken Salad

## Upgraded Desserts - \$1

-Fresh Chocolate Brownies -Blondies

If there are 25-50 guests, you may select two options, evenly split. Groups larger than 50 may select three options, also evenly split.

All entrees are served with chefs choice of vegetable and starch. Includes your choice of salad, beverage, and dessert. Served with fresh rolls and butter.

## ENTREE OPTIONS

Chicken Paprika - \$20.95
Mushrooms, onions, and paprika
cream sauce
Half-Roasted Chicken - \$25.95
Rustic pan sauce
Chicken Cordon Bleu - $\$ 24.50$
Ham swiss cheese
Roasted Bell Pepper Chicken
Marsala - \$2 1.95
Mushroom and bell pepper ragout
Teriyaki Salmon - \$28.95
Pineapple relish

Glazed Pork Loin - $\$ 19.95$ (GF)
Raspberry jalapeno jelly or spiced applesauce
Braised Short Ribs - \$26.95
Rustic pan sauce
Slow Roasted Choice Beef - \$23.95
Demi-wine sauce
Top Sirloin - \$35.95 (GF)
Bacon and creamed bleu cheese
Vegan Thai Curry - $\$ 19.95$ (GF)
Coconut rice, fresh vegetables, and curry sauce

## SALAD OPTIONS

## Caesar Salad

Hearts of romaine, parmesan cheese, house made caesar dressing, and garlic croutons

Mixed Greens
Ranch dressing
Baby Spinach
Granny smith apples, craisins, bleu
cheese, and balsamic vinaigrette
Wedge Salad
Crumbled bleu cheese and bacon, sliced vine ripe tomatoes, bleu cheese dressing

Elements Chopped
Tomato, egg, bacon, bleu cheese,
and house vinaigrette
See 'Dessert' page for dessert options. Each meal includes water + one beverage from the following: -Lemonade
-Raspberry Lemonade
-Peach Punch

All entrees are served with chef s choice of vegetable and starch. Includes your choice of salad, beverage, and dessert. Served with fresh rolls and butter.

## ENTREE OPTIONS

Chicken Paprika - \$19.95
Mushrooms, onions, and
paprika cream sauce
Chicken Milanese - $\$ 22.50$
Parmesan breaded chicken, topped with marinara and served on penne pasta

Teriyaki Chicken - $\$ 17.95$
Pineapple relish

Teriyaki Salmon - \$24.95
Pineapple relish
Braised Short Ribs - \$20.95
Rustic pan sauce
Top Sirloin - $\$ 28.95$
Creamed bacon and bleu cheese
Vegan Thai Curry - \$19.95 Coconut rice, fresh vegetables, and curry sauce

## SALAD OPTIONS

Caesar Salad
Hearts of romaine, parmesan cheese, house made caesar dressing, and garlic croutons

Mixed Greens
Ranch dressing
Baby Spinach
Granny smith apples, craisins, bleu
cheese, and balsamic vinaigrette
Wedge Salad
Crumbled bleu cheese and bacon, sliced vine ripe tomatoes, bleu cheese dressing

Elements Chopped
Tomato, egg, bacon, bleu cheese,
and house vinaigrette
See 'Dessert' page for dessert options. Each meal includes water + one beverage from the following:
-Lemonade

- Raspberry Lemonade
-Peach Punch


# PLATED OPTIONS $\$ 10.95$ 

*These selections are only available for a plated meal
Macaroni + Cheese
Spaghetti + Meatballs
Cheese Quesadilla
Buttermilk Chicken Strips + Fries
Pepperoni Pizza

## BUFFET OPTIONS

*Kids eat off of the regular buffet for a discounted price
1 ENTREE
\$10.95
2 ENTREE
\$12.95
3 ENTREE
\$14.95

## Additional Kids Buffet Option:

Buttermilk Chicken Strips, Fries, and Fruit \$10.95

