

ELEMENTS CATERING MENU

Fall & Winter 2015

Salads

House Salad

\$4/person

Mesclun Greens with House Made Croutons and Shredded 6 Month Aged Parmesan Cheese on the side

- Mission Fig Vinaigrette
- Herbed Crème Fraiche
- Honey Orange Vinaigrette
- Champagne Dijon Vinaigrette

Cold Tapas

Ceviche Shooters

\$2.5/each

Yellow Tail and Scallop Marinated in Lime Juice with Serrano Chilis, Shallots, and Cilantro, Served in a Serving Spoon

Large Cheese and Fruit Platter

\$35

Manchego, Idiazabal, Mahon, Cabra Viño, and Valdeon (Spanish Blue) Cheeses, with Seasonal Fruit, and Mission Fig

Large Charcuterie Platter

\$50

Serrano Ham, Spanish Dry Cured Chorizo, Sopressata, Coppa, and Salami Casalingo

- Check with us about other house made charcuterie that we may have available at the time.

Whole Tortilla Española

\$22

Spanish Omelet with Potato, Cheese, and Spinach, Cut into 1" Cubes (25)

Large House Grapes Platter

\$20

Red Grapes Encrusted with Rogue Creamery Smoky Blue Cheese and Crushed Pistachio

Canapés and Tartlets

Duck Pastrami	\$2/each
House Made Duck Breast Pastrami, with Chevre, and Cherry Compote	
Boquerone and Pickled Pepper	\$1.75/each
Sweet Onion, Sweet Pickled Pepper, and Oil Packed Tomato, Topped with Boquerone (Spanish White Anchovy), and Saba	
Manchego and Chorizo	\$1.50/each
Manchego Cheese, Spanish Chorizo, and Black Mission Fig Compote	
Fig and Blue Cheese Tartlets	\$1.75/each
Mission Fig Compote and Danish Blue Cheese in a Tartlet Shell	
Squash and Chevre Tartlets	\$1.75/each
Seasonal Squash and Humboldt Fog Chevre in a Tartlet Shell	
Tudela Tartlets	\$1.75/each
Marinated Artichoke, Oil Packed Tomatoes, and Roasted Leek in a Tartlet Shell	

Hot Tapas

24" Baguette	\$4/each
House Dates	\$2/each
Bacon Wrapped Medjool Dates Stuffed with Spanish Chorizo	
Garlic Saffron Prawns	\$2.25/each
Prawns Sautéed in Garlic, Sherry, and Saffron Butter	
Albondigas	\$2/each
Lamb Meatballs	
- Blue Cheese Stuffed, or	
- In Romesco Sauce	

Other Hot Foods

Protein

- Tomato Saffron Chicken** **\$4/each**
Brined and Roasted Legs and Thighs Served in a Tomato Saffron Sauce with House Olives (kind of like a Spanish cacciatore).
- Basque Braised Lamb Shoulder** **\$5/each**
Sherry and Orange Braised Lamb Shoulder with Braising Liquid
- Braised Pork Belly** **\$3.5/each**
Smoked Chili and Apple Cider Braised Pork Belly with Pickled Mustard Seeds and Braising Liquid
- Mahi Mahi** **\$5/each**
Seared Mahi Mahi with Sweet Pickled Pepper and Semi-dried Tomato Relish, and Lemon Olive Oil
- Spanish Steamed Shellfish** **\$15/dozen**
Clams or Mussels, Steamed with Spanish Dry Cured Chorizo, and Garlic Shallot Confit in a Saffron Sherry Broth
- Spanish Style Cassoulet** **Half Pan: \$45**
Full Pan: \$90
House Made Merguez Sausage, White Beans, Red Beans, and Duck Confit stewed in Red Wine, and Tomato Sauce

Vegetables / Sides

- Roasted Potatoes** **Half Pan: \$30**
Full Pan: \$60
Oven Roasted Yukon Gold Potatoes with Garlic, Shallot, and Herbs
- Roasted Root Vegetables** **Half Pan: \$30**
Full Pan: \$60
Seasonal Mix of Root Vegetables Oven Roasted with Garlic, Shallot, and Herbs
- Roasted Fall Squash** **Half Pan: \$30**
Full Pan: \$60
Roasted with Spanish Spices, Herbs, Garlic, and Shallot, with Hazelnut Pesto

Brussel Sprouts**Half Pan: \$30****Full Pan: \$60**

Blanched and Sautéed Brussel Sprouts with House Made Bacon Lardons, in a Crème Fraiche and Stone Ground Mustard Sauce

Green Beans**Half Pan: \$30****Full Pan: \$60**

Green Beans Sautéed in Lemon Garlic Butter with Crushed Marcona Almonds

Flatbreads

Only available at Elements or Elements Banquet

Salamanca**\$10**

Cheese and Romesco Sauce

Valencia**\$11**

Tomato, Cheese, and Caramelized Onion

Seville**\$13**

Seasonal Mushroom, Humboldt Fog Chevre, Roasted Garlic, and Spinach

Tudela**\$12**

Artichoke Heart, House Olives, Semi Dried Tomatoes, and Cheese

Ibiza**\$15**

Spicy Shrimp, Cheese, and Romesco Sauce

Cadiz**\$16**

Lamb Sausage, Rogue Creamery Smoky Blue Cheese, and House Olives

Madrid**\$16**

Serrano Ham, Mission Fig, Caramelized Onion, and Cheese, Topped with Fresh Arugula and Crushed Hazelnut

Paella – Cooked on Site

Talk to us about customizing your proteins.

House: Chicken, Chorizo, Mussel, Clam, Shrimp, Calamari, and White Fish

Andalucian: Chicken, Chorizo, Pork Shoulder, Serrano Ham

Catalunian: Mussel, Clam, Shrimp, Calamari, and White Fish

Vegetarian: Artichoke Heart, Peas, Green Beans, Tomato, Onion

11” (feeds 4)

House	\$38
Andalucian	\$34
Catalunian	\$36
Vegetarian	\$29

18” (feeds 20)

House	\$175
Andalucian	\$155
Catalunian	\$165
Vegetarian	\$130

24” (feeds 50)

House	\$400
Andalucian	\$350
Catalunian	\$375
Vegetarian	\$290

36” (feeds 80)

House	\$580
Andalucian	\$500
Catalunian	\$540
Vegetarian	\$400

Dessert

Whole Triple Chocolate Tart

\$30

Oreo Cookie Hazelnut Crust, with Dark Chocolate Flourless Tart, and Dark Chocolate Ganache (16 servings)

Pumpkin Spice Bars

\$1.25/each

Pumpkin Spice Bars with Cream Cheese Frosting

Please let us know if there are other specialty items that you are interested in. Depending on the season and the situation, we have very talented chefs who can make just about anything.