

ELEMENTS CATERING MENU

Winter 2017-2018

Salads

House Salad

\$4 / person

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

- Mission Fig Vinaigrette
- 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 Platter

\$35

Manchego, Idiazabal, Mahon, Cabra Viño, and Valdeon (Spanish Blue) Cheeses

Large Charcuterie Platter

\$55

Serrano Ham, Spanish Dry Cured Chorizo, Sopressata, Speck, and Bressaola

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

Whole Tortilla Española

\$25

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

Large House Grapes Platter

\$22

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

Duck Terrine

\$40

20 Portions, Duck Breast and Leg, Chestnut, and Dried Apricot, with House Mustard and Water Crackers

Duck Pastrami Canapé

\$2.25 / each

House Made Duck Breast Pastrami, with Chevre, and Cherry Compote

Roasted Vegetable Canapé **\$1.5 / each**
Oil Packed Tomato, Roasted Squash, Artichoke Heart, Garlic, Leek, and Wild Mushroom

Hot Tapas

24" Baguette **\$5 / each**

House Dates **\$2.25 / each**

Bacon Wrapped Medjool Dates Stuffed with Spanish Chorizo

Pinchos Morunas Skewers (Pork or Chicken) **\$2.25 / each**

Grilled Pork Tenderloin, or Grilled Chicken Breast Marinated in Spanish Adobo Sauce

Lamb Lollipops **\$3 / each**

House Made Lamb Merguez Sausage on a Stick

Grilled Prawn Skewer **\$3 / each**

2 Prawns Grilled with Herb and Garlic Oil

Garlic Saffron Prawns **\$2.25 / each**

Prawns Sautéed in Garlic, Sherry, and Saffron Butter

Other Hot Foods

Protein

Grilled Beef Tenderloin **\$6 / each (4oz)**

Mustard and Herb Crusted Beef Tenderloin, Sous Vide and Then Grilled

Osso Bucco Lamb Shank **\$6 / each**

Braised with Tomato Sherry Stock, Tomatoes, Garlic, and Herbs

Pork Belly **\$5 / each (5oz)**

Smoked Spanish Chili and Local Pressed Apple Cider Braised Duroc Pork Belly

Chicken Breast **\$5 / each (5oz)**

Garlic, Herb, and Dijon Marinated Draper Valley Farms Chicken Breast, Sous Vide and Grilled

Spanish Rubbed Smoked Pork Loin **\$80 / 10lbs**

Serves about 20. Spanish Spice Rubbed and Smoked, Finished in the Oven

Pork Roulade

\$100 / 10lbs

Serves about 20. Brined and Dry Rubbed Pork Loin Roulade Stuffed with Spinach, Fall Squash, and Wild Mushrooms

Vegetables / Sides

Squash and Farro “Pilaf”

Large Bowl: \$35

Whole Grain Farro, Roasted Butternut Squash, Brioche Croutons, and Hazelnut Arugula Pesto

Brussel Sprouts

Large Bowl: \$35

Oven Roasted Brussel Sprouts, Dried Cranberries, and Roasted Pear, with Maple Balsamic Vinaigrette and Crushed Marcona Almonds

Cauliflower Gratin

Half Pan: \$30

Full Pan: \$60

Roasted Cauliflower, Face Rock Cheddar, Manchego, Parmesan, and Bread Crumbs

Spanish Cassoulet

Half Pan: \$40

Full Pan: \$80

White Beans and Kidney Beans with House Made Merguez Lamb Sausage, Shredded House Made Duck Confit, and Roasted Tomatoes

***Vegetarian Version**

Half Pan: \$30

Full Pan: \$60

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 Local Vegetables Oven Roasted with Wild Mushroom Butter, Garlic, Shallot, and Herbs

Green Beans

Half Pan: \$30

Full Pan: \$60

Green Beans Sautéed in Garlic Shallot Oil with Toasted Almonds

Flatbreads

Only available at Elements or Elements Banquet

Salamanca **\$11**
Cheese and Romesco Sauce

Seville **\$13**
Seasonal Mushroom, Humboldt Fog Chevre, Roasted Garlic, and Spinach

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)