

ELEMENTS CATERING MENU

Winter 2018-2019

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

Large Cheese Platter

\$45

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

Large Charcuterie Platter

\$60

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

\$30

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

Ceviche Shooters

\$2.5 / each

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

Shrimp Stuffed Piquillo Peppers

\$2.75 / each

Fire Roasted Mild Piquillo Peppers Stuffed with Poached Shrimp Salad

Smoked Salmon Canapés

\$2 / each

House Smoked Salmon Mousse, Chives, and Lemon Aioli on Crostini

Olive and Serrano Ham Canapés

\$1.5 / each

Spanish Olive Tapenade, Crispy Serrano Ham, Lemon Aioli, and Reduced Balsamic on Crostini

Steak Skewer

\$2 / each

Flat Iron Steak, Red Bell Pepper, and Onion, with Chimichurri Sauce

Cold Prawn Skewer **\$2 / each**

Served with Spanish Pepper Relish

Duck Terrine **\$45**

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

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

Duck Confit **\$6 / each**

Leg and Thigh Confit, Served with Half Pan of Parsnip Leek Purée

Lamb Lollipops **\$3 / each**

House Made Lamb Merguez Sausage on a Stick

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

Prawns Sautéed in Garlic, Sherry, and Saffron Butter

Spanish Meatballs **\$2.25 / each**

Lamb, Shallot, and Roasted Garlic Meatballs, with Smoked Paprika Cream Sauce

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

Braised Beef Short Ribs**\$6 / each**

Braised in Red Wine and Mirepoix, Served with Braising Sauce

Vegetables / Sides**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: \$35****Full Pan: \$70**

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: \$35****Full Pan: \$70****Parsnip and Leek Purée****Half Pan: \$35**

A perfect winter accompaniment to your protein

Roasted Potatoes**Half Pan: \$35****Full Pan: \$70**

Oven Roasted Yukon Gold Potatoes with Garlic, Shallot, and Herbs

Roasted Root Vegetables**Half Pan: \$35****Full Pan: \$70**

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

Flatbreads

Only available at Elements or Elements Banquet

Salamanca	\$12
Cheese and Romesco Sauce	
Seville	\$14
Seasonal Mushroom, Humboldt Fog Chevre, Roasted Garlic, and Spinach	
Cadiz	\$16
Lamb Sausage, Rogue Creamery Smoky Blue Cheese, and House Olives	
Madrid	\$17
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

12” (feeds 4)

House	\$42
Andalucian	\$38
Catalunian	\$41
Vegetarian	\$32

18” (feeds 20)

House	\$185
Andalucian	\$165
Catalunian	\$175
Vegetarian	\$140

24” (feeds 50)

House	\$415
Andalucian	\$365
Catalunian	\$390
Vegetarian	\$305

36” (feeds 80)

House	\$600
Andalucian	\$520
Catalunian	\$560
Vegetarian	\$420

Dessert

Whole Triple Chocolate Tart

\$30

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

Apple Crisp

Half Pan: \$30

Full Pan: \$60

Traditional Apple Crisp