

# ELEMENTS CATERING MENU

## Winter / Spring 2021-2022

### 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

**\$35**

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

#### Ceviche Shooters

**\$2.75 / each**

Yellow Tail and Scallop Marinated in Lime Juice with Serrano Chilis, Shallots, and Cilantro, Served in a Flat Bottom Spoon or on Corn Pimenton Tostaditas

#### Duck Canapés

**\$2.5 / each**

House Made Duck Rillettes, with Fig Jam, on Crostini

#### Smoked Salmon Canapés

**\$2.5 / each**

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

#### Spinach Cream Cheese Canapés

**\$2 / each**

Spinach and Cream Cheese Mixture, Topped with Crispy Bacon

#### Cold Prawn Skewer

**\$2 / each**

Served with Spanish Pepper Relish

**Antipasto Skewers** **\$1.5 / each**  
Olives, Artichoke Heart, Mozzarella, and Cherry Tomato

## Hot Tapas

**24" Baguette** **\$7 / each**

**House Dates** **\$2.5 / each**  
Bacon Wrapped Medjool Dates Stuffed with Spanish Chorizo

**Pinchos Morunas Skewers (Pork or Chicken)** **\$2.5 / each**  
Grilled Pork Tenderloin, or Grilled Chicken Breast Marinated in Spanish Adobo Sauce

**Steak Skewer** **\$2 / each**  
Flat Iron Steak, Red Bell Pepper, and Onion, with Chimichurri Sauce

**Seafood Stuffed Piquillo Peppers** **\$2.5 / each**  
Roasted Sweet Spanish Red Piquillo Peppers, Stuffed with Seafood Béchamel, Topped with Lemon Aioli

**Spanish BBQ Chicken Skewers** **\$2.75 / each**  
Spanish Achiote Barbeque Sauce Chicken Breast and Pineapple Skewers

**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** **\$10 / each (5oz)**  
Mustard and Herb Crusted Beef Tenderloin, Sous Vide and Grilled

**Pork Loin Medallions** **\$9 / each (6oz)**  
Oven Roasted, with Wild Mushroom Cream Sauce

**Pork Belly** **\$7 / each (5oz)**  
Sous Vide Pork Belly, with Spanish Achiote Barbeque Sauce

**Chicken Breast** **\$7 / each (5oz)**

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

## Vegetables / Sides

**Green Beans** **Large Bowl: \$40**  
Oven Roasted Green Beans with Oil Packed Tomatoes, and Crushed Marcona Almonds

**Spanish Mushrooms** **Large Bowl: \$40**  
Crimini Mushrooms Sauteed with Garlic, Lemon, and Parsley

**Cauliflower Gratin** **Half Pan: \$35**  
**Full Pan: \$70**  
Roasted Cauliflower, Face Rock Cheddar, Manchego, Parmesan, and Bread Crumbs

**Spanish Pisto Vegetables** **Half Pan: \$35**  
Red Bell Pepper, Carrot, Parsnip, Leek, Onion, and Garlic, Cooked in a Spanish Pisto Tomato Sauce

**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** **\$15**  
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	\$46
Andalucian	\$42
Catalunian	\$45
Vegetarian	\$36

### 18” (feeds ~20)

House	\$210
Andalucian	\$190
Catalunian	\$185
Vegetarian	\$165

### 24” (feeds ~40)

House	\$460
Andalucian	\$420
Catalunian	\$450
Vegetarian	\$360

### 36” (feeds ~80)

House	\$665
Andalucian	\$610
Catalunian	\$650
Vegetarian	\$525

## Dessert

### Whole Triple Chocolate Tart

\$40

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