



ELEMENTOS

PROVISIONS & EXPERIENCES

Winter Collection: Passed Hors d'Oeuvres / Cocktail Reception

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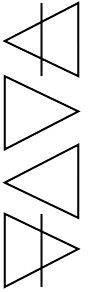
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Package #1

Choose 4 of the following passed hors d'oeuvres. Minimum 12 people required.

Smoked Salmon Crostini	Broiche & crème fraîche
Pan con Tomate	Tomatoes, Manchego cheese & crostini
Vegetable Spring Rolls	Carrots, cabbage, bean sprouts & crispy chili sauce
Shrimp Spring Rolls	Shrimp, carrots, cabbage, bean sprouts & ponzu dressing
Pulled Brisket Slider	Potato bun, pickled onion & Peruvian BBQ sauce
Empanadas	Pork & mushroom
Arancini	Wild mushroom & truffle oil
Croquette	Corn & prosciutto
Chickpea Fritter	Black tapenade & basil
Shrimp Salad	Brioche & aji verde
Croque Monsieur	Preserved tomato sauce
Mushroom Pissaladiere	Wild mushrooms, gruyère & thyme
Patatas Bravas	Aioli
Profiterole	Figs & whipped ricotta
Mini Tart	Goat cheese, beets & candied orange



Package #2

Choose 4 of the following passed hors d'oeuvres. Minimum 12 people required.

E

Peruvian Ceviche

White fish, cancha corn & coriander

Arancini Milanese

Aborio rice, mozzarella & tomato jam

Beef Slider

Potato bun, Elementos 'Mac' sauce & cheddar cheese

Ratatouille Tart

Goat cheese foam & tomato powder

Shrimp Toast

Crispy chili mayo, lemon & cilantro

Plantain Tostone

Pico de Gallo, black bean puree & lime crema

Gyoza

Tofu, king oyster mushroom, leeks & crispy chili oil

Shrimp Salad Roll

Carrots, cabbage, bean sprouts & crispy chili sauce

Empanadas

Spinach, mozzarella, aji Amarillo sauce

Bay Scallop Crudo

Cucumber, celery & lemon

Mushroom Croquette

Truffle

Mac n' Cheese Croquette

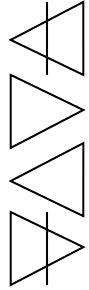
Speck

Meatball

Polenta Foam

Fried Chicken Skewer

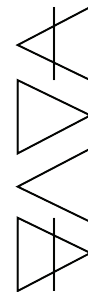
Aji verde & scallions



Package #3

Choose 4 of the following passed hors d'oeuvres. Minimum 12 people required.

Wagyu Slider	Caramelized onions, truffle Pommery mayo & brioche
Peruvian Chicken Skewers	Grilled chicken, aji Amarillo, scallions & preserved tomato
Beef Taco	Veal cheeks, avocado verde, crispy shallots & tomatillo sauce
Shrimp Skewer	Chili crisp, fried tapioca & coriander sprouts
Mint Lamb Skewer	Thai mojo verde, pickled red chilis, puffed tapioca
Torched Salmon Sushi	Pressed sushi, unagi sauce & pickled serrano pepper
Tarragon Tuile	Beet, goat cheese, candied orange & chives
Lobster Croque Monsieur	Tarragon mayo, bechamel & grainy mustard
Duck Confit Cubano	Fig mustard & blue cheese
Spicy Chickpea Tart	Squash, harissa & cilantro
Tempura Shrimp Taco	Aji verde & mango
Vegetable Samosa	Mango cutney & baby mint



Petit Fours

Choose 4 of the following desserts. Minimum 12 people required.

Mousse Tartlet

Chocolate Cup

Profiterole

Petit Tart Tatin

Basil Pavlova

Passionfruit Macaron

Canales

Cream Tart

Chocolate Financier

Lemon

Chocolate mousse, mocha cream

Pistachio cream

Ontario apples, Calvados cream

Raspberry

Almond

Vanilla

Mandarin

Hazelnut cream

