



ELEMENTOS

PROVISIONS & EXPERIENCES

Winter Collection: Lunch & Dinner Buffet/ Family Style

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Lunch & Dinner: Buffet/ Family Style



Package #1

One Salad, One Main, One Vegetable, One Starch

Package #2

One Salad, One Main, One Vegetable, One Starch, One Dessert

Package #3

One Salad, Two Mains, Two Vegetables, One Starch, One Dessert

Package #4

One Salad, Two Mains, Two Vegetables, One Starch, Two Dessert,
Fruit Platter

Salad

Ensalada Verde

Baby gem, Roots revival arugula, shaved brussel sprouts, Manchego cheese, green goddess dressing, panna grata

Caesar

Gem, kale, pumpkin seeds, parm crisp, pork belly, sourdough croutons, capers, grainy mustard & garlic dressing

Roasted Beet Salad

Roasted squash, heirloom beets, beet chips, goat cheese crumble, mandarin segments, pickled red onions, candied almonds, vanilla orange vinaigrette

French Salad

Roots revival arugula, gem lettuce, frisee, Radicchio, tarragon, shallot dijon vinaigrette, pumpkin seeds, chives, Comte

Chickpea Salad

Black kale, fried spicy chickpeas, quinoa, cucumber, pickled red onions, roasted squash, cherry tomato, coriander, cumin, mint, lentils, green goddess dressing and feta



Meat

Peruvian Grilled Chicken Supreme

Aji Amarillo marinated, aji verde, herbs

Grilled Jerk Chicken

Spicy mango salsa

Grilled Flatiron Steak

Chimichurri, crispy shallots

Lemon Chicken Piccata

Pickled chili, parsley and cured lemon vinaigrette

Braised Boneless Chuck

Crispy leeks, jus, parsley

Grilled Striploin

Bordelaise sauce, horseradish butter

Vegetarian

Rotollo

Ricotta, spinach, basil, pomodoro sauce

Butternut Squash Agnolotti

Toasted pumpkin seeds, brown butter
cream sauce, parmigiano reggiano

Crispy Cauliflower & Chickpea Stir Fry

Crispy chillies, scallions, red peppers,
zucchini

Fish



Roasted Salmon

Confit tomatoes, olive oil, cured lemon,
capers, chives

Seared Seabream

Piperade, salsa verde and grilled radicchio

Fogo Island Cod

Sauce vin blanc, lemon, tomato confit

Add-on Platters

Designed and curated to serve 10-12 people

Charcuterie Platter

Gouda, Manchego, goat cheese, coppa,
prosciutto, salami, assorted nuts, fruit,
pickled vegetables, crostini

Crudit  Platter

Cucumber, bell peppers, carrots, radishes,
celery, roasted garlic bean dip

Focaccia & Assorted Dips

Caramelized cauliflower and crispy shallot,
beet garlic hummus & red pepper harissa
bean dip

Starches

Pomme Lyonnaise

Roasted fingerling, caramelized onions, parsley

Gratin Potatoes

Yellow potatoes, cream, butter, garlic

Parisian Gnocchi

Wild mushroom ragu, fresh herbs, parmigiano

Cavatelli

Confit tomatoes, peas, basil pesto, pecorino, zucchini, pepperoncino

Pomme Purée

Cream, butter, garlic

Rice Style Paella

Soffritto, aioli, peas, greens beans, red peppers

Risotto Cacio Pepe

Black pepper, pecorino, parmigiano

Vegetables

Grilled Asparagus

Tarragon hollandaise, crispy shallots

Green Bean Almondine

French beans, garlic, shallots, butter, toasted almonds

Honey Roasted Carrots

Tahini sauce, mint, Moroccan spices

Asian Greens

Bok choy, gai lan, pea shoots, crispy chilli sauce

Mexican Street Corn Riblets

Ancho chili mayonnaise, lime, coriander, cotija cheese

Roasted Cauliflower & Zucchini

Spicy fried pumpkin seeds, harissa sauce

Seasonal Vegetables

Roasted garlic, lemon and chili vinaigrette, pea sprouts



Dessert



E

Pumpkin Spice Tart

Pumpkin pastry cream, cinnamon Chantilly cream

Tiramisu

Lady fingers, coffee infused syrup, mascarpone mousse

Lemon Olive Oil Cake

Traditional Italian cake, candied lemon zest, mascarpone icing

Pavlovo

Lemon infused, vanilla cream, seasonal fruit

Flourless Brownie

Chocolate ganache

Bombolone

Vanilla, nutella or lemon

French Lemon Tart

Meringue

Red Velvet Trifle

Cream cheese

Crème Brûlée Cheesecake

Graham cracker, vanilla

Pistachio Crème Arlequin

Pistachio custard, chocolate ganache

