

elements kitchen

Reception

Passed Hors d'oeuvres

Mini crab and pancetta quiche
with truffle crème fraîche

Parmesan shortbread with roasted red pepper,
porcini mushrooms and chive aioli

Grilled Vietnamese beef skewers
with chili and lemongrass

Chicken roulade with creamy goat cheese
and caponata filling

Caprese skewers with white balsamic
marinated fresh broccocini mozzarella

Stationary Hors d'oeuvres and Supper

Assorted imported cheeses, charcuterie, marinated olives, Marcona almonds, fresh fruit and dried fruit
served with assorted crackers, flat breads, baguette and crostini

Cold sesame rice noodles with scallions and Chinese barbecue pork served in “take-out” boxes

International shrimp cocktail display

Mini sandwiches on homemade foccacia

Traditional with spicy cocktail sauce

Roast sirloin tri-tip with

Fiery Cuban- style with cumin and chili

Argentinean chimichurri

Japanese with ponzu and wasabi

*Mediterranean vegetables with
roasted garlic hummus*

*Curry chicken salad with dried cranberries and
toasted cashews*

Roasted chicken and shaved fennel salad
with orange wedges and tarragon vinaigrette

Salad of broccoli, julienne carrots, pickled red onion, sundried tomatoes
and toasted pine nuts with shaved parmesan

Dessert

Mango mousse tartlets

Almond Biscotti

Lemon tartlets

Chocolate dipped assorted dried fruit

Chocolate truffles

Candied ginger shortbread