

## Sushi

### **Veggie Delight Tray** (68 pc) \$40.00

A combination of vegetarian rolls, including crazy veggie, cucumber, avocado, sweet potato, and asparagus

### **Seafood Delight Tray** (60 pc) \$50.00

A combination of seafood rolls, including California, salmon avocado, spicy tuna avocado, and shrimp tempura.

### **Specialty Tray** (48 pc) \$65.00

A combination of all the most popular specialty rolls, including Sun fire, Ocean, Element, Stafford, Hollywood, and Amazing Tuna

### **Veggie and Seafood Tray** (120+ pc) \$100.00

A combination of our vegetable delight and seafood delight trays



## Cold Displays and Platters

### **Chilled Tenderloin Platter**

*Beef tenderloin cooked to a perfect medium-rare, sliced thin, served with horseradish sauce.*

Small:	serves 12-15 (4lb)	\$80.00
Medium:	serves 16-20 (6lb)	\$120.00
Large:	serves 25-30 (8lb)	\$160.00

### **Chilled Roasted Turkey Breast Display**

*Hand carved with cranberry mayonnaise.*

Small:	serves 12-15	\$60.00
Medium:	serves 16-20	\$90.00
Large:	serves 25-30	\$120.00

### **Key Lime Shrimp Display**

*Large shrimp marinated in tequila and lime, grilled and served with key lime aioli.*

Small:	serves 12-15	\$80.00
Medium:	serves 16-20	\$120.00
Large:	serves 25-30	\$160.00

### **“Sweet Slice” Ham Display**

*Our finest ham, lean and tasty. Sliced & arranged on tray with honey mustard.*

Small:	serves 12-15	\$60.00
Medium:	serves 16-20	\$90.00
Large:	serves 25-30	\$120.00

### **Chilled Roasted Pork Loin Display**

*Rosemary & garlic roasted pork loin, thinly sliced, with olives & herbs.*

Small:	serves 12-15	\$50.00
Medium:	serves 16-20	\$75.00
Large:	serves 25-30	\$100.00

### **Chilled Roast Beef Display**

*Piles of thin-sliced seasoned top round roast beef with horseradish cream sauce.*

Small:	serves 12-15	\$60.00
Medium:	serves 16-20	\$90.00
Large:	serves 25-30	\$120.00

### **Grilled Vegetable Display**

*An attractively arranged assortment of grilled eggplant, zucchini, portabello mushrooms, onions, sweet peppers with fresh mozzarella cheese and basil.*

Small:	serves 12-15	\$40.00
Medium:	serves 16-20	\$55.00
Large:	serves 25-30	\$70.00



#### Disclaimers

- All orders must be within 48 hours
- Deposit require for all orders, 50% cash or a credit card
- 50% cancellation fee for orders canceled within 24 hours
- Orders must be picked up on scheduled time
- Prices may vary due to economic impact
- Other catering equipment available upon request at an additional charge

#### Serving portions:

Half : (Weight Appx 4-5lb) feeds 6-10 ppl

Full: (Weight Appx 7-9lb) Feeds 14-18 ppl

Accepting cash and all major credit cards.  
No checks.



**609-488-2172**

“let us do all the cooking for your special events”

Offering salads, pastas, chickens, steaks, seafood sushi and more!

Phone: 609.488.2172

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E-mail: [info@element-restaurant.com](mailto:info@element-restaurant.com)

[www.element-restaurant.com](http://www.element-restaurant.com)

## Appetizers

**Stuffed Mushrooms** **50pcs/\$75**  
*Filled with crab meat, chopped clams & seasoned with sherry.*

**Bruschetta –** **40pcs/\$60**  
*Fresh Plum tomatoes, basil, garlic, mozzarella cheese, balsamic vinaigrette, served over buttered garlic crostini.*

**Crunchy Chicken Skewers**  
**40pcs/\$70**  
*Panko breaded seasoned chicken, served with Creole sauce.*

**Hot Wings - Bone-In or Boneless**  
*Wings tossed in your choice of Buffalo, Thai Chili or BBQ sauce, served with celery sticks & bleu cheese dressing.*  
**25pcs/\$20**  
**50pcs/\$38**

**Steamers** **25pcs/\$25**  
*Middle neck clams steamed in wine & herbs with drawn butter*

**Oyster Rockefeller** **25pcs/\$45**  
*Fresh shucked topped with a spinach, onion, fennel seed, cream and a plashed of anisette*

**Clams Casino** **25pcs/\$38**  
**50pcs/\$75**

*Baked mixture of onions, red and green peppers garlic and bacon in seasoned Panko topped in a top neck half shelled clams*

**Chunky Guacamole and Chips** **\$36/pint**  
*Fresh avocado, jalapeno, tomato, red onion, cilantro & fresh lemon juice, served with fresh made tortilla chips.*

**Mussels Fra Diavolo** **40pcs/\$50**  
*New Zealand green mussels in a spicy tomato sauce with garlic crostini*

**Mini Potato Pancakes** **50pcs/\$35**  
*Panko breaded pancakes with spinach, cheddar cheese & mashed potato, served with applesauce & sour cream.*

**Potato Skins** **50pcs/\$75**  
*Stuffed with beef chili, bacon, scallions and cheddar cheese, served with sour cream.*

**Crab & Cheese Wontons** **50pcs/\$40**  
*Fried crispy wonton stuffed with cream cheese, spinach & crab meat*

**Fried Cheese Paddies** **60pcs/\$70**  
*Mozzarella & yellow American paddies in Panko crumbs, deep fried, with marinara sauce*

**Tuna Bites** **25pcs/\$50**  
*Blackened spicy Yellowfin Tuna, served with seaweed salad & wasabi sauce*

**Shrimp Cocktail** **25pcs/\$60**  
*Jumbo shrimp, served with fresh lemon & homemade cocktail sauce*

**Franks in a Blanket** **25pcs/\$25**  
*Puff pastry dough wrapped around a beef frankfurter with honey mustard dip.*

## Salad

**Element Salad** **Full Pan \$25**  
*Spring mix with fresh strawberries, chopped walnuts & crumbled bleu cheese, tossed in a fat free raspberry dressing.*

**House Salad** **Full Pan \$18**  
*Lettuce, romaine, spring mix with tomatoes, cucumbers, carrots, black olives, craisins & homemade crouton. Choice of Dressing.*

**Kale Pine Nut Salad** **Full Pan \$22**  
*Fresh baby kale, pine nuts, grated parmesan cheese & pancetta with fresh squeezed lemon & extra virgin olive oil.*

**Caesar Salad** **Full Pan \$25**  
*Fresh hearth romaine tossed in Caesar dressing, grated parmesan cheese, homemade croutons*

**Potato Salad** **Half Pan \$25**  
*Home style with onion, celery, hard boiled eggs, mayonnaise and seasoning*

**Cole Slaw** **Half Pan \$25**  
*Fresh chopped cabbage in our seasoned dressing*

**Pasta Salad** **Half Pan \$35**  
*Pasta tossed with ham peas, red onions, carrots, roasted red pepper, mayonnaise and seasoning*

**Greek Orzo Salad** **Half Pan \$40**  
*Mediterranean salad with cucumbers, red onion, green peppers, celery,*

## Cold Appetizers

**Smoked Turkey Pinwheel Display** **\$45.00**  
*Herb flour tortilla spread with cream cheese, and rolled with smoked turkey and cheese. (50 pieces per tray)*

**Deviled Egg Tray** **\$20.00**  
*A 60's favorite is back! (24 halves)*

**Vegetable tray**  
*Broccoli • Cauliflower • Carrots • Cucumbers • Celery • Sweet Peppers*  
*With your choice of ranch or bleu cheese dip.*

**Small: serves 10-15 \$30.00**  
**Medium: serves 25-30 \$40.00**

**Cheese tray Display**  
*Swiss, provolone, , yellow and white sharp cheddar, bleu cheese, fresh mozzarella. Garnished with grapes and dried fruits.*  
**-Includes crackers. serves 8-12 \$55.00**

**Fruit Tray**  
*Fresh seasonal fruit with your choice of lemon or chocolate dip.*

**Small: serves 10-15 \$35.00**  
**Medium : serves 25-30 \$45.00**

**Seven Level Dip**  
*Guacamole, Cheddar cheese, sour cream, diced tomatoes, red onion, refried beans & black olives served with tortilla chips*  
**Small serves: 10-15 \$35.00**  
**Medium serves: 20-25 \$65.00**

## Entrée' Beef and Pork

**London Broil** **Half \$75 Full \$150**  
*Flat Iron steak grilled and sliced ,served in Burgundy demi glaze*

**Orange Beef** **Half \$75 Full \$150**  
*Tender beef in our orange tangy sauce*

**Tenderloin Tips Marsala** **Half \$90 Full \$180**  
*Sauté with mushrooms & onions in a marsala sauce*

**Roast Beef** **Half \$60 Full \$120**  
*Top round slow roasted with aujus*

**Meat Balls** **Half \$40 Full \$80**  
*Served in tomato basil sauce*

**BBQ Pulled Pork** **Half \$50 Full \$100**  
*Slow braised pork butt shredded in a barbecue sauce*

**Beer Braised Ribs** **Half \$75 Full \$150**  
*Baby back ribs in beer slow cooked, tossed in Barbecue Sauce*

**Roast Pork Aupouvre** **Half \$60 Full \$120**  
*Pork loin with Dijon mustard cover with black pepper served with brandy demi glaze*

**Sliced Prime Ribs** **Half \$90 Full \$180**  
*Slow roasted eye of beef served with aujus.*

**Italian Sausage** **Half \$60 Full \$120**  
*Seared mild Italian sausage with onion and peppers*

## Chicken

**Chicken Franchise** **Half \$65 Full \$130**  
*Tender chicken sauté in a white wine lemon sauce*

**Chicken Parmigiana** **Half \$65 Full \$130**  
*Breaded and fried chicken breast baked in marinara and mozzarella cheese*

**Chicken Marsala** **Half \$75 Full \$150**  
*Sautéed chicken tenders with mushrooms, onions, in marsala sauce.*

**Orange Chicken** **Half \$65 Full \$130**  
*Breaded chicken,, stir fried in our tangy orange sauce*

**Chicken Picante** **Half \$70 Full \$140**  
*Boneless breast sautéed with white wine, lemon and capers*

**Roasted Turkey Breast** **Half \$70 Full \$140**  
*All white meat turkey breast roasted with stuffing and gravy*

## Starch Sides \$6.50 / lb.

Roasted Potato  
Garlic Mashed Potato  
Fried Potato Wedges  
Old Fashioned Mashed  
Sweet Potato Mashed  
Rice Pilaf

## Pasta

**Penne Vodka** **Half \$45 Full \$90**  
*Penne pasta served in our signature vodka sauce with mushrooms, peas, onions, and sundried tomatoes.*

**Rigatoni Marinara** **Half \$40 Full \$80**  
*Pasta tossed in a homemade marinara sauce*

**Linguini and broccoli in garlic oil** **Full \$100**  
**Baked Ziti Bolognese** **Half \$60 Full \$120**

*Traditional baked ziti with meat sauce.*  
**Baked Macaroni & Cheese** **Full \$80**

*Cavatapi pasta with aged cheddar and cream sauce*  
**Orecchiette Pasta & Mozzarella Toss** **Full \$120**

*Orecchiette with grape tomatoes, baby spinach & fresh mozzarella tossed with basil, lemon, garlic & virgin olive oil.*

**Penne Forestiere** **Half \$60 Full \$120**  
*Penne tossed in garlic & olive oil with wild mushrooms and Parmigiano-Reggiano*

## Seafood

**Poached Salmon** **Half \$80 Full \$160**  
*Fresh salmon poached in a pickling spice served with lemon-dill sauce*

**Orange Glazed Salmon** **Half \$90 Full \$180**  
*Salmon fillet baked with zesty orange glaze and scallions.*

**Bacon Wrapped Scallops** **Half \$100**  
*Sea Scallops wrapped in apple wood bacon baked and served with lemon butter sauce*

**Mini Crab Cakes (2-3oz)** **Half \$120**  
*Our special mixture of lump crab meat broiled in lemon butter wine served with Cajun remoulade or tartar sauce*

**Flounder Franchise** **Half \$80 Full \$160**  
*Served in a light lemon sauce*

**Tilapia Florentine** **Half \$70 Full \$140**  
*Served in a white cheese sauce with spinach*

**Mahi Roma** **Half \$85 Full \$170**  
*served in a red tomato basil sauce*

## Vegetable Sides \$ 8.50 / lb.

Mixed Vegetables  
Broccoli  
Zucchini and Yellow squash  
Peas and Carrots  
Green Beans  
Glazed Carrots