

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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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