

Sushi

**Veggie Delight Tray** (68 pc) \$50.00  
A combination of vegetarian rolls, including cucumber, avocado, sweet potato

**Seafood Delight Tray** (60 pc) \$65.00  
A combination of seafood rolls, including California, Alaska, spicy tuna avocado, spicy crab, and shrimp tempura.

**Specialty Tray** (48 pc) \$89.99  
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) \$110.00  
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) M.P.  
Medium: serves 16-20 (6lb) M.P.  
Large: serves 25-30 (8lb) M.P.

**Chilled Roasted Turkey Breast Display**  
*Hand carved with cranberry mayonnaise.*  
Small: serves 12-15 \$ 75.00  
Medium: serves 16-20 \$ 95.00  
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 \$110.00  
Medium: serves 16-20 \$165.00  
Large: serves 25-30 \$190.00

**Ham Display**  
*Our finest ham, lean and tasty. Sliced & arranged on tray with honey mustard.*  
Small: serves 12-15 \$ 85.00  
Medium: serves 16-20 \$120.00  
Large: serves 25-30 \$145.00

**Chilled Roasted Pork Loin Display**  
*Rosemary & garlic roasted pork loin, thinly sliced, with olives & herbs.*  
Small: serves 12-15 \$ 60.00  
Medium: serves 16-20 \$ 80.00  
Large: serves 25-30 \$120.00

**Chilled Roast Beef Display**  
*Piles of thin-sliced seasoned top round roast beef with horseradish cream sauce.*  
Small: serves 12-15 \$ 80.00  
Medium: serves 16-20 \$ 120.00  
Large: serves 25-30 \$ 150.00

**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 \$60.00  
Medium: serves 16-20 \$75.00  
Large: serves 25-30 \$90.00



- 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!

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Appetizers

<b>Stuffed Mushrooms (50pcs)</b> <i>Filled with crab meat, chopped clams &amp; seasoned with sherry.</i>	<b>\$85</b>
<b>Bruschetta (40pcs)</b> <i>Fresh Plum tomatoes, basil, garlic, mozzarella cheese, balsamic vinaigrette, served over buttered garlic crostini.</i>	<b>\$65</b>
<b>Crunchy Chicken Skewers 40pcs/\$70</b> <i>Panko breaded seasoned chicken, served with Creole sauce.</i>	
<b>Hot Wings - Bone-In or Boneless</b> <i>Wings tossed in your choice of Buffalo, Thai Chili or BBQ sauce, served with celery sticks &amp; bleu cheese dressing.</i>	<b>(25pcs) \$35</b> <b>(50pcs) \$55</b>
<b>Steamers (25pcs)</b> <i>Middle neck clams steamed in wine &amp; herbs with drawn butter</i>	<b>\$45</b>
<b>Oyster Rockefeller (25pcs)</b> <i>Fresh shucked topped with a spinach, onion, fennel seed, cream and a plashed of anisette</i>	<b>\$60</b>
<b>Clams Casino (25pcs)</b> <i>Baked mixture of onions, red and green peppers garlic and bacon in seasoned Panko topped in a top neck half shelled clams</i>	<b>\$45</b> <b>(50pcs) \$80</b>
<b>Chunky Guacamole and Chips</b> <i>Fresh avocado, jalapeno, tomato, red onion, cilantro &amp; fresh lemon juice, served with fresh made tortilla chips.</i>	<b>\$40/pint</b>
<b>Mussels Fra Diavolo (40pcs)</b> <i>New Zealand green mussels in a spicy tomato sauce with garlic crostini</i>	<b>\$60</b>
<b>Mini Potato Pancakes (50pcs)</b> <i>Panko breaded pancakes with spinach, cheddar cheese &amp; mashed potato, served with applesauce &amp; sour cream.</i>	<b>\$40</b>
<b>Crab &amp; Cheese Wontons (50pcs)</b> <i>Fried crispy wonton stuffed with cream cheese, spinach &amp; crab meat</i>	<b>\$60</b>
<b>Fried Cheese Paddies (60pcs)</b> <i>Mozzarella &amp; yellow American paddies in Panko crumbs, deep fried, with marinara sauce</i>	<b>\$80</b>
<b>Tuna Bites (25pcs)</b> <i>Blackened spicy Yellowfin Tuna, served with seaweed salad &amp; wasabi sauce</i>	<b>\$70</b>
<b>Shrimp Cocktail (25pcs)</b> <i>Jumbo shrimp, served with fresh lemon &amp; homemade cocktail sauce</i>	<b>\$75</b>
<b>Franks in a Blanket (25pcs)</b> <i>Puff pastry dough wrapped around a beef frankfurter with honey mustard dip.</i>	<b>\$40</b>

Salad

<b>Element Salad</b> <i>Spring mix with fresh strawberries, chopped walnuts &amp; crumbled bleu cheese, tossed in a fat free raspberry dressing.</i>	<b>Full Pan \$38</b>
<b>House Salad</b> <i>Lettuce, romaine, spring mix with tomatoes, cucumbers, carrots, black olives, craisins &amp; homemade crouton. Choice of Dressing.</i>	<b>Full Pan \$25</b>
<b>Caesar Salad</b> <i>Fresh hearth romaine tossed in Caesar dressing, grated parmesan cheese, homemade croutons</i>	<b>Full Pan \$38</b>
<b>Potato Salad</b> <i>Home style with onion, celery, hard boiled eggs, mayonnaise and seasoning</i>	<b>Half Pan \$32</b>
<b>Cole Slaw</b> <i>Fresh chopped cabbage in our seasoned dressing</i>	<b>Half Pan \$32</b>
<b>Pasta Salad</b> <i>Pasta tossed with ham peas, red onions, carrots, roasted red pepper, mayonnaise and seasoning</i>	<b>Half Pan \$40</b>
<b>Smoked Turkey Pinwheel Display</b> <i>Herb flour tortilla spread with cream cheese, and rolled with smoked turkey and cheese. (50 pieces per tray)</i>	<b>\$52.00</b>
<b>Deviled Egg Tray</b> <i>A 60's favorite is back! (24 halves)</i>	<b>\$22.00</b>
<b>Vegetable tray</b> <i>Broccoli • Cauliflower • Carrots • Cucumbers • Celery • Sweet Peppers</i> <i>With your choice of ranch or bleu cheese dip.</i>	
<b>Cheese tray Display</b> <i>Swiss, provolone, yellow and white sharp cheddar, bleu cheese, fresh mozzarella. Garnished with grapes and dried fruits.-Includes crackers.</i>	
<b>Fruit Tray</b> <i>Fresh seasonal fruit with your choice of lemon cream or chocolate dip.</i>	
<b>Seven Leyer Dip</b> <i>Guacamole, Cheddar cheese, sour cream, diced tomatoes, red onion, refried beans &amp; black olives served with tortilla chips</i>	
<b>Small (4lb)</b>	<b>serves: 10-15 \$35.00</b>
<b>Medium (6lb)</b>	<b>serves: 25-30 \$45.00</b>
<b>Small (4lb)</b>	<b>serves: 10-15 \$45.00</b>
<b>Medium (6lb)</b>	<b>serves: 20-25 \$65.00</b>

Entrée' Beef and Pork

<b>London Broil</b> <i>Flat Iron steak grilled and sliced ,served in Burgundy demi glaze</i>	<b>Half \$95(4lb)</b>	<b>Full \$175(8lb)</b>
<b>Tenderloin Tips Marsala</b> <i>Sauté with mushrooms &amp; onions in a marsala sauce</i>	<b>Half \$90</b>	<b>Full \$180</b>
<b>Roast Beef</b> <i>Top round slow roasted with aujus</i>	<b>Half \$75</b>	<b>Full \$190</b>
<b>Meat Balls</b> <i>Served in tomato basil sauce</i>	<b>Half \$60</b>	<b>Full \$90</b>
<b>BBQ Pulled Pork</b> <i>Slow braised pork butt shredded in a barbecue sauce</i>	<b>Half \$65</b>	<b>Full \$110</b>
<b>Beer Braised Ribs</b> <i>Baby back ribs in beer slow cooked, tossed in Barbecue Sauce</i>	<b>Half \$85</b>	<b>Full \$170</b>
<b>Roast Pork Aupoirve</b> <i>Pork loin with Dijon mustard cover with black pepper served with brandy demi glaze</i>	<b>Half \$80</b>	<b>Full \$150</b>
<b>Sliced Prime Ribs</b> <i>Slow roasted eye of beef served with aujus.</i>	<b>Half \$125</b>	<b>Full \$245</b>
<b>Italian Sausage</b> <i>Seared mild Italian sausage with onion and peppers</i>	<b>Half \$70</b>	<b>Full \$140</b>
<b>Chicken Franchise</b> <i>Tender chicken sauté in a white wine lemon sauce</i>	<b>Half \$75</b>	<b>Full \$145</b>
<b>Chicken Parmigiana</b> <i>Breaded and fried chicken breast baked in marinara and mozzarella cheese</i>	<b>Half \$70</b>	<b>Full \$140</b>
<b>Chicken Marsala</b> <i>Sautéed chicken tenders with mushrooms, onions, in marsala sauce.</i>	<b>Half \$80</b>	<b>Full \$155</b>
<b>Chicken Picante</b> <i>Boneless breast sautéed with white wine, lemon and capers</i>	<b>Half \$70</b>	<b>Full \$140</b>
<b>Roasted Turkey Breast</b> <i>All white meat turkey breast roasted with stuffing and gravy</i>	<b>Half \$70</b>	<b>Full \$140</b>
<b>Chicken Saltimbocca</b> <i>Chicken breast sautéed and topped with prosciutto, spinach and provolone cheese in a lemon herb sauce.</i>	<b>Half \$95</b>	<b>Full \$180</b>
<b>Starch Sides \$6.50 / lb.</b>		
<b>Roasted Potato</b>		
<b>Garlic Mashed Potato</b>		
<b>Sweet Potato Mashed</b>		
<b>White Rice</b>		

Pasta

<b>Penne regati</b>	<b>Linguini</b>
<b>Rigatoni</b>	<b>Capellini</b>
<b>Cavatapi</b>	<b>Gluten Free Penne (\$2/lb)</b>
<b>Sauces</b>	
<b>Marinara</b> , simmered tomatoes with onions and herb	<b>\$9/lb</b>
<b>Vorka Sauce</b> , with peas,onion and mushrooms	<b>13/lb</b>
<b>Broccoli Garlic</b> ,oil and white wine	<b>10/lb</b>
<b>Garlic, oil</b> , white wine and Italian parsley	<b>8/lb</b>
<b>Forrestier</b> Mushroom, peas, parmesan in a wine sauce	<b>11/lb</b>
<b>Cheese sauce</b> , provolone, American and munster	<b>9/lb</b>
<b>Bolognase</b> , ground angus beef in a tomato sauce	<b>12/lb</b>
<b>Caprese</b> , grape tomatoes, fresh mozerella, basil and spinach in garlic lemon aioli. (Served cold)	<b>10/lb</b>
<b>4 lb = Half Pan</b>	<b>8 lb = Full Pan</b>
<b>Seafood</b>	
<b>Poached Salmon (4lb)</b>	<b>Half \$85</b>
<b>(8lb)</b>	<b>Full \$170</b>
<b>Orange Ginger Glazed Salmon</b>	
<b>(4lb)</b>	<b>Half \$95</b>
<b>(8lb)</b>	<b>Full \$190</b>
<b>Bacon Wrapped Scallops (4lb)</b>	<b>MP.</b>
<b>Mini Crab Cakes (2-3oz) 20pcs</b>	<b>Half \$175</b>
<b>Flounder Franchise</b>	<b>Half \$90</b>
<b>Tilapia Florentine</b>	<b>Half \$70</b>
<b>Starch Sides \$ 8.50 / lb.</b>	
<b>Mixed Vegetables</b>	
<b>Broccoli</b>	
<b>Zucchini and Yellow squash</b>	
<b>Peas and Carrots</b>	
<b>Glazed Carrots</b>	
<b>Buttered Corn</b>	