

## ELEMENTS SIGNATURE DINNER BUFFETS

minimum to serve 25 people

Buffet menus are inclusive of buffet style table setting,  
Elements single origin coffee service, water, brewed ice tea service and seasonal chef inspired dessert.

### ELEMENTS FARM TO TABLE

**Choice Angus Strip Steak**  
seared king trumpet mushrooms

**Pan Seared Free Range Chicken**  
bourbon glazed peaches

**Yukon Gold Potato Hash with Roasted Shallots**

**Sugar Roasted Carrots**

**Shaved Fennel Slaw**  
sweet butter lettuce, tart apples  
jicama, honey thyme dressing

**Elements Salad**

wild baby greens, dried cranberries  
bartlett pears, candied walnuts, Wisconsin blue,  
champagne citrus vinaigrette

**Artisan Bakery Rolls with Rolled Butter Truffles**

47/person

### HARVEST BOUNTY

**Sliced Bone-in Ham (or) Oven Roasted Turkey Breast**  
carved medallions of roasted beef tenderloin  
sided with signature sauces

**Savory Bread Pudding**

**Selection of Two Cold à la Carte Salads**

**Sautéed Crisp Green Beans with Sweet Drop Peppers**

**Roasted Cremini Mushrooms with Asparagus Tips**

**Sour Cream Mashed Potato**

**Two Chef Crafted Dessert Pies or Strudels**

**Artisan Bakery Rolls with Rolled Butter Truffles**

All with appropriate condiments

52/person

### MIDWESTERN GRILL

**Petite 4 oz. Chargrilled Filet**

**Seasonal Selection of Hand Cut Fish**  
cabernet reduction, savory garden pico

**Oven Roasted Fingerling Potatoes**  
fresh thyme, sea salt, brown butter

**Grilled Asparagus and Wild Baby Greens Salad**  
with EVOO and crumbled goat cheese

**Farm Stand Vegetable Medley**

**Artisan Bakery Rolls with Rolled Butter Truffles**

46/person

### ELEMENTS PREMIERE TASTING

**Farm Stand**

two unique selections of garden fresh salads  
and roasted vegetable antipastos

**Seafood Chill**

selection of 2 specialty seafood displays

**Pasta Sauté**

selection of 2 chef crafted pastas  
combining sauce options of bolognese,  
garden pesto, vodka sauce or sweet basil marinara

**• Chef to Carve •**

(accompanied by petite artisan rolls)

Two selections

Chef carved

**Prime Rib**

with horseradish cream

**Oven Roasted Turkey Breast**

with cranberry chutney

**Whole Roasted Pork Loin**

with stone ground mustard demi

**Seared Whole Beef Tenderloin**

with bearnaise aioli and sherry mushrooms

59/person

### GRASS ROOTS

**Sweet Corn, Fennel Chowder**

**Arugula Salad**

artichokes, charred peppers,  
shaved parmesan, lemon emulsion dressing

**Braised Short Rib Risotto**

with aged white cheddar

**Free Range Chicken Breast**

fresh thyme, natural jus

**Sea Salt Roasted Brussel Sprouts**

with shiitake mushrooms

**Artisan Bakery Rolls with Rolled Butter Truffles**

44/person