



All Elements
CATERING 

541.904.5086

Appetizer options:

The following options can be stationary or passed

- Fresh Fruit/berry Skewers (Seasonal)
- Chorizo Stuffed bacon wrapped Dates
- Fajita Chicken Skewers
- Fajita Beef Skewers
- Caprese Skewers
- Vegetable and Hummas Cones
- Charcuterie Cones
- Crustini with shaved beef and blue cheese crumbles
- Bruschetta
- BBQ pulled pork sliders (with Asian dressing cole slaw)
- Phillo stuffed cups with bri cheese, walnuts, local honey
- Korean Fried Chicken bites
- Korean Bulgogi Beef bites
- Braised Beef Taquitos
- Roasted Salsa and Guacamole with Tortilla chips
- Italian Meat balls in Maranaria sauce
- Spanikopita trianlges
- Phillo Stuffed with spinach aritcoke dip

- Sausage stuffed mushrooms
Impossible meat can substituted so some menu items there is an Up charge due to the cost of the item.

Platter and Boards:

- **Fresh Vegetable plater** with avocado ranch dip or hummas
- **Frest fruit platter**
- **Charcuterie Board 1-** Salami, Prosciutto, Grapes & Seasonal berries, Meduim soft cheese's, crackers
- **Charcuterie Board 2-** Salami, Capicola, Mortadella, Prosciutto, Grapes, Seasonal berries, Bri Cheese, Peppered Goat cheese, Dried Cranberry Goat cheese, Roquefort Blue cheese, Sharp Cheedar, Marinated Kalamata olives, Dried Apricots, Crakers, Grilled Bread
- **Desert Platter-**
These are some options that can be chosen from to build a platter.
Mix of cookies, brownies, lemon bars, Chocolate mousse cups, Flourless Chocolate cake, Trifle Cups
Gluten Free option will be an up charge, Vegan will be an up charge