

# Elements Catering & Floral Design

## MENU



Elements Catering & Floral Design  
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To ensure a balanced menu, please choose a minimum of:  
1 Salad, 1 Entrée, 2 Vegetables, & 1 Starch

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# Salads

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## Caesar

shaved Parmesan, crisp romaine, and homemade croutons

## Garden

romaine lettuce, vine-ripe tomatoes, cucumber chunks, carrots, cheddar cheese, sunflower seeds, homemade croutons, and ranch dressing

## Greek

wild greens, romaine lettuce, vine-ripe tomatoes, cucumber chunks, red onions, kalamata olives, pepperoncini peppers, croutons and feta cheese with Greek dressing

## Baby Spinach

sliced crimini mushrooms, red onions, bacon pieces, diced hardboiled eggs, and sunflower seeds with honey mustard dressing

## Bacon Bleu

mixed greens, Applewood bacon, bleu cheese crumbles, homemade croutons and creamy balsamic dressing

## Southwestern

romaine lettuce, grape tomatoes, green onions, baby bell peppers, black beans, corn, avocado, pepper jack cheese, and tortilla strips with cilantro lime vinaigrette

## BLT

iceberg lettuce, vine-ripe tomatoes, apple wood smoked bacon pieces, cheddar cheese, and creamy homemade ranch

## Spring

baby romaine, green leaf lettuce, vine-ripe tomatoes, cucumbers, carrots, croutons, strawberries and poppy dressing

## Caprese

vine-ripe tomatoes, fresh mozzarella, basil, cracked black pepper and aged balsamic vinaigrette

## Fruit

consisting of strawberries, grapes, kiwi, watermelon, honeydew, pineapple, and bananas -seasonal availability

## Poppy Chicken

Sundried cranberries, raisins, toasted almond slivers –presented in a pineapple half add \$2 per person

## Elements

mixed greens, red & green grapes, feta cheese, cheddar cheese, strawberries, slices of granny smith apples, Vidalia onions, with Vidalia onion dressing

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# Pasta

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## **Baked Ziti al a Norma**

with fresh mozzarella, eggplant, and basil in a rich tomato sauce

## **Truffled Mac and Cheese**

with asiago crust and caramelized onions

## **Smoked Mozzarella Ravioli**

in the classical alfredo sauce with pesto drizzle

## **Vegetable Lasagna**

with seasonal grilled vegetables, ricotta cheese, mozzarella, basil in a fire-roasted tomato sauce

## **Creamy Noodle Chicken**

parmesan, pimentos, chicken, noodles, in a creamy cheese sauce

## **Fettuccini**

grilled chicken breast with alfredo and sundried tomatoes

## **Italian Lasagna**

with hearty meat, ricotta cheese, mozzarella, basil in a roasted tomato sauce

## **Tortellini**

tri colored cheese stuffed pasta shells with alfredo sauce

## **Sundried Italiano Pasta**

Tri-colored rotini, vine-ripe tomatoes, bacon, black and green olives, corn, and sundried pesto

## **Basil Pesto Pasta**

Bowtie, ziti, roasted corn, artichoke, black olives, tomatoes, and avocado, with homemade ranch

## **Cajun**

sausage, capers, & creamy cheese sauce

## **Seafood**

bowtie pasta, cheese, shrimp, & crab

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# Passed Hors D'oeuvres

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*These items are available if you would like to have hors d'oeuvres for you cocktail hour.  
They can be passed by servers or a table set up.*

Cornbread Cups With BBQ Chicken & Slaw

Mini Bacon Bleu Cheeseburgers

Artichoke Feta Tortilla Wraps

BLT Stuffed Mini Tomatoes

Mediterranean Cream Cheese Torte

Smoked Salmon Stuffed New Potatoes

Spinach Mushroom Caps

Dill Chicken Skewers With Dill Dip

Italian Bacon Wrapped Green Beans

Sundried Tomato Wraps

Italian Tortellini Salad Skewers

Cornbread Griddle Cakes

Poppy Seed Salad Bites

Crabmeat Cheesecake

Creole Shrimp Squares

Fresh Fruit Skewers

Mini Southwest Tortilla Wraps

3 Bean Gulf Shrimp

Sundried Tomato Torte

Roast Beef Brushetta

Italian Bacon Wrapped Asparagus

Potato Salad Rounds

Mini Crab Cakes

Fresh Vegetable Torte

# Entrees

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## Chicken:

### **Mediterranean Chicken Breasts**

with artichoke hearts, roasted peppers, caramelized red onions and feta cheese in a light lemon basil sauce

### **Southwestern Chicken Breasts**

with apple wood bacon pieces, scallions, grilled onions, black olives, aged cheddar and jack cheeses served with bbq sauce

### **Lemon Pepper Chicken**

marinated in lemon juice with cracked black peppers

### **Italian herb chicken**

roasted chicken with fresh herbs served in a traditional brown gravy

### **Hawaiian Chicken**

baked chicken with a sweet glaze and pineapple pieces

### **Fried Chicken**

home style, fried to perfection

### **Tuscan Chicken**

chicken breast with artichokes, capers, roasted peppers, onions, feta cheese, in a lemon basil cream sauce

## Pork:

### **Orange Marmalade Pork Chops**

squeezed orange juice, orange marmalade, butter, and ground black pepper

### **Herbed Pork**

encrusted Pork Tenderloin w/ raspberry chutney

### **Ham**

Pit-Smoked; with champagne mustard and mango chutney

City-Baked; with Dijon sauce

Honey; sweet pineapple glaze

### **Cajun Jambalaya**

dirty rice, green bell peppers, onions, fresh celery, sausage, seasoned to perfection with Cajun spices

### **Roast Pork Loin Florentine**

stuffed with wild mushrooms, spinach, goat cheese and fire-roasted tomato sauce

### **NOLA Red Beans**

with rice, cajun spices, and sausage

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## **Beef:**

### **Tenderloin**

Pre-sliced, herb encrusted tenderloin served with raspberry chutney

### **Filet**

grilled, wrapped in bacon and rubbed with garlic butter, peppercorns with cracked black pepper & sea salt

### **Fajitas**

steak, onions, & bell peppers

### **Brisket**

beef, grilled to perfection

### **Roast Beef**

served with horsey mayo sauce

### **Asian Beef Teriyaki**

grilled, with a brown asian teriyaki sauce

### **Flank**

peppered steak presented with broccoli florets, red peppers, snow peas in a dark gravy glaze.

### **Bleu Bacon Burgers**

Mini burgers with bacon, feta, bleu cheese, tomato, and/or pickle

### **Wellington**

beef, wrapped in a puff pastry with sliced Portobello, cracked black pepper, in brown gravy

## **Seafood:**

### **Crab**

Cake with Cajun corn and crab bisque

### **Catfish**

Baked to perfection, served with a lemon butter garlic sauce

### **Salmon**

Hawaiian; grilled filet served with a teriyaki brown sugar and pineapple glaze

### **Tilapia**

Baked filet stuffed with three cheeses, spinach, and smoky bacon pieces; served in a herb butter sauce

### **Catfish**

fried to golden perfection!

# Vegetables

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## **Vegetables**

seasonal, mixed, grilled, butter, and garlic

## **Italian**

green bean bundles wrapped in bacon, seasoned with Italian seasoning

## **Asparagus**

grilled with herbed butter or with lemon garlic aioli

## **Carrot**

soufflé, baked and dusted with powdered sugar

## **Green beans**

crunchy and baked, creamy mushroom sauce, French onion bread crumbs, pimentos

## **Baby carrots**

steamed, orange, tarragon, and honey butter glaze

## **Green bean**

almandine with buttered almond slivers and toasted walnuts

## **Spinach**

baked, creamed, artichoke, cream cheese, parmesan, and garlic

## **Broccoli**

rice casserole with cheddar cheese and covered with crunchy French onions

## **Summer squash**

baked, Casserole, yellow garden squash, variety of cheeses, onions that are seasoned to perfection

## **Butternut Squash**

honey butter glaze

## **Cabbage**

steamed to perfection with cracked black pepper and bacon pieces

## **Corn**

creamed with buttery goodness.

\*Other vegetables options are available upon request.

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# Starches

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## **Wild**

rice pilaf with sliced mushrooms

## **Sweet onion au gratin**

swiss cheese, yukon gold potatoes, thyme, cracked black pepper, and vidalia onions

## **Mashed potatoes**

whipped with butter and garlic

## **Macaroni**

three cheese, butter, and milk

## **Roasted New Potatoes**

seasoned to perfection with rosemary and caramelized onions

## **Twice Baked Potatoes**

hardwood smoked bacon pieces, green onions, sour cream, butter, yellow onions

## **Yellow**

rice with green peas and diced red peppers

## **Sweet Potato**

soufflé with marshmallow and caramelized pecan topping

## **Smashed**

potatoes with buttermilk ranch covered with bacon pieces and chives

## **Cajun Jambalaya**

dirty rice, green bell peppers, onions, fresh celery, sausage, seasoned to perfection with Cajun spices

## **Shrimp & Grits**

buttered herbed gulf shrimp with creamy home style grits or try cheddar cheese, chives, and bacon pieces

## **NOLA Red Beans**

with rice, cajun spices, and sausage

## **Candied Sweet Potatoes**

with brown sugar glaze, butter, and cinnamon

## **Dressing**

cornbread, spices, green onions. Divine!

\*Other starch options are available upon request.

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# Beverages

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Coffee punch

Tropical punch

Wassail punch

Limon vanilla cream

Party punch

Strawberry float punch

Homemade lemonade

Raspberry sherbet punch

Orange Sorbet

Sweet tea/Unsweet tea

Coffee (special bar selections available)

H2O

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# Actions Stations

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## **Pasta Station**

A selection of three pasta choices and three sauce choices: fettuccine, ziti, tri colored tortellini, and ravioli; Sauces include: sundried tomato cream sauce, alfredo, Marinara and Roasted Garlic, and Olive Oil. Toppings include: grilled chicken, chicken, sausage, shaved parmesan cheese, sundried tomatoes, chives, ...

## **Fresh Seasonal Fruit Display**

Fresh seasonal cantaloupe, honeydew, berries, grapes, strawberries and royal pineapple

## **Salad Martini Station**

Served in a martini glass with a wide selection of toppings. Included but not limited to cheese, broccoli, bacon pieces, green onions, crotons, black olives, bell peppers, & carrots. Three dressings also available.

## **Fresh Vegetable Display**

Selection of carrots, cucumbers, zucchini, squash, tomatoes, celery and marinated olives, served with house ranch dressing

## **Assorted Cheeses**

A selection of assorted domestic and imported cheeses including but not limited to Smoked Gouda, Swiss, Provolone, Fontana, Pepper jack, Cheddar; served with butter, wheat, and grain crackers. Cheese rings & molds also available.

## **Potato Tini Bar**

Mashed potatoes served in a martini glass with a selection of cheese, chives, sour cream, smoked bacon pieces, traditional brown gravy,...

## **Grits Martini Station**

Southern grits served with a selection of grilled shrimp, cheese, apple wood smoked bacon, chives, jalapenos, grilled chicken,....

## **Dip Station**

Select a hot or cold dip. All served with tri-colored tortilla chips or gourmet crackers.

Spinach & Artichoke

Corn & Crab

Bacon Swiss

New Orleans

## **Southern Fried Station**

Accompanied by our signature homemade remoulade sauces, garden fresh green tomatoes fried on site. Can also include fried dill pickles, yellow squash rounds, and fried okra

## **Gourmet Coffee Station**

Regular and decaf coffees with all the necessary condiments as well as flavored creamers and rock candy stirrers

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## **Macaroni & Cheese Bar**

Guests would receive a regular size martini glass with a serving of mac & cheese. If they wish, they can add toppings from the list below. Toppings to include, but not limited to the following, displayed in a large martini glass: smokey bacon pieces, diced ham, broccoli, vine ripe tomatoes, parmesan cheese, feta cheese, Monterey jack cheese, pepper jack cheese, green onions, grilled diced chicken pieces, garlic croutons, jalapenos, homemade salsa,...

## **Mexican Taco Bar**

Mini hard tacos and soft shell tacos served with but not limited to the following accompaniments: Aged cheddar cheese, pepper jack cheese, shredded romaine lettuce, chopped scallions, diced red tomatoes, jalapenos, seasoned ground beef, grilled chicken strips, guacamole, sour cream, queso, salsa,... This station will be manned and the tacos will be made on site per the guest request. Mexican rice and beans will be offered.

## **Cheese and Antipasta Display**

Domestic and imported cheeses with a variety of cured meats including smoked hams, salami, prosciutto, olives, marinated vegetables, BLT stuffed tomatoes, asparagus, stuffed grape leaves, mushrooms, Mediterranean cream cheese, pesto & sundried tomatoes torte served with an assortment of wheat, grain & butter crackers

## **Slider Station**

Bacon Blue Cheeseburgers with vine ripe sliced tomatoes and shredded lettuce; skewered with a mini pickle on top, shredded BBQ pork with crunchy French onions, smoked salmon sliders with capers and dill mayo.

\* All the above slider buns can be branded with one initial

## **Bar-B-Q Station**

Choose from beef, chicken, and pork with different types of BBQ sauces as well as toppings

## **Sweet Potato Station**

Sweet potatoes served in a bowl. You can choose toppings such as: butter, candied pecans, brown sugar, and cinnamon

## **Carving Station**

Slow Roasted Turkey, Honey Glazed Ham, Roast Beef, Top round of Beef Tenderloin, or Prime Rib

## **Dessert Station**

May include but not limited to: assorted mini pastries, cheesecake, triple chocolate fudge squares, GA pecan bars, zesty lemon squares, mini mousse cake with edible gold glitter, strawberry swirl, gourmet chocolate chip cookies dipped in white chocolate with chocolate sprinkles, channel bars, strawberry shortcake, banana pudding, bread pudding, cake shooters, assorted cobblers,....

\*Attendants will be required for these additional services.

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