

CHILLED HORS D'OEUVRES DISPLAY

50 Portions per order

Midwest Cheese Display

a cascade of seven fine quality cheeses accompanied by rustic cracker boards, garnished with grapes and berries

235

The French Connection

an exquisite presentation of five full-bodied cheeses, finished with water crackers, petite slices of country raisin bread, split ripe figs, dried fruits, candied walnuts, fresh herbs, ripe berries and grape clusters

340

Trio of Tapenades

oven-dried tomato with roasted garlic, fresh herb hummus and wild mushroom tarragon tapenade, served with baked pita chips

195

Crudité

a melange of raw seasonal vegetables beautifully arranged, accompanied by cool ranch and roasted red pepper dips

220

Niçoise Salad Display

an abundant platter of grilled Ahi tuna, vine ripe cherry tomato, steamed dill new potatoes, boiled eggs, French string beans and kalamata olives, set atop wild greens and drizzled with dijon vinaigrette

395

Ultimate Guacamole

chef's one-of-a-kind zesty guacamole with crispy corn chips

195

Tomato & Mozzarella Caprese

vine-ripe tomato, fresh mozzarella, roasted garlic, olive oil, sea salt and ripped fresh basil

235

Sushi Maki Rolls

hand-made sushi with the finest ingredients ahi tuna, salmon, shrimp & crab accompanied by soy, wasabi, ginger and chopsticks

280 (75 pieces)

Grilled Asparagus Spears

fresh-herb vinaigrette, crumbled blue cheese, fresh lemon

190

Fresh Fruit Skewers

five fruits skewered with brown sugar yogurt dip

195

Italian Antipasto Display

assortment of premium dry-aged Italian meats and cheeses, roasted garlic, marinated peppers, artichokes, olives and pepperoncini, olive oil grilled ciabatta wedges

340

Gulf Coast Ceviche

marinated calamari, grilled jumbo tiger shrimp, seared sea scallops and tender mussels tossed in an aromatic blend of citrus, herbs and fire-roasted tomato

395

Hickory Smoked Tenderloin of Beef

caramelized onions, roasted garlic and grilled peppers, sliced rustic French bread, sundried tomato mayonnaise

395

Cedarwood Smoked Salmon

fresh side of salmon smoked in-house, classical condiments, dill crème fraîche

310

Cold Smoked Salmon Display

cured thinly sliced, smoked Scottish salmon, fresh lemon, dill, capers, red onion, cream cheese pumpernickel rye squares

275

Roasted Tuscan Vegetable Antipasto

grilled crisp asparagus, balsamic mushroom, roasted carrot, buttery eggplant and other seasonal favorites

245

Silver Dollar Sandwiches

artisan rolls filled with organic turkey, bavarian ham and choice roast beef, sides of signature sauces to include honey mustard, horsey sauce and cranberry mayo

225

East Coast Lobster Roll

petite butter buns filled with our own 100% lobster salad

295

Muffuletta Miniatures

a New Orleans favorite - salami, mortadella, capicola, imported ham and provolone cheese, garlic olive tapenade on onion ciabatta bread

210

All food and beverage prices are subject to a 22% service/gratuuity charge, plus current applicable taxes.

Menu items subject to seasonal availability. Food and beverage minimums may be required depending on your desired function space.

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