



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 sherried 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