

ELEMENTS SIGNATURE DINNER BUFFETS

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

49/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

47/person

MIDWESTERN GRILL

Petite 4 oz. Chargrilled Filet

cabernet reduction

Seasonal Selection of Hand Cut Fish

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

48/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 •

carving chef - 150

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

all accompanied by petite artisan rolls

59/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