



ELEMENTS PLATED DINNER MENU

ENTREE SELECTIONS

May select up to two options

Lamb Chops

vanilla port wine reduction, sea salt roasted
brussel sprouts, ricotta gnocchi

58/person

Cabernet Braised Short Rib

cut carrots & micro zucchini,
grilled fennel risotto, reduction sauce

57/person

Grilled Zucchini Roulades

julienne roasted vegetables
lemon herb quinoa, red pepper relish

44/person

Eggplant Cannelloni

sundried tomato polenta and black garlic jus

44/person

Wild Mushroom Pot Pie

oven baked ragout of tender mushrooms,
cream, sherry, fresh herbs and caramelized shallots
enveloped in crock with flaky puff pastry topper

46/person

Farmhouse Ratatouille

handmade cheese ravioli, grilled portabella,
goat cheese crumbles

45/person

Table wine service of 1 white and 1 red varietal to be set on table or server poured. 10/person per hour.
Added cost of 2/person per selection when serving more than two entree selections (max four selections).

CHOOSE ONE DESSERT

Pure Vanilla Creme Brulee

minted wild berry compote

Deep Dish Cheesecake

dark rum flashed bananas, salted caramel foster sauce

Flourless Chocolate Cake

white chocolate mousse, macerated raspberries

Very Berry Martini (seasonal)

ripe mixed wild berries, raw cane sugar,

Grand Marnier whipped cream

Chef's Featured Selection

seasonally inspired dessert creation

All food and beverage prices are subject to a 22% service/gratuity 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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