

## 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

**Buttermilk Fried Chicken**

14 herbs and spices, white gravy

**Grandmama's Meatloaf**

18 hour smoked brisket, fresh ground beef and pork,

sweet tomato glaze

**Braised Snap Beans**

green beans, garlic

**Baked Mac & Cheese**

5 cheeses, sweet cream

**Slow Cooked Squash and Onions**

yellow squash, vidalia onions

**Mashed Potatoes**

with plenty of butter

**Hand Rolled Biscuits**

whipped butter

**Hot Sauces**

assortment of spice dog provisions sauces

47/person

### MIDWESTERN GRILL

**Prime Coulotte Steak**

cabernet reduction

**Char-Grilled Salmon**

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

### TAYLOR STREET MENU

**Chicken Gremolata**

skin on breast, parsley, lemon

**Ossobuco Style Beef**

slow braised beef, soffritto, veal jus

**Creamy Polenta**

olive oil, blistered tomatoes, asiago cheese

**Baked Penne Mozzarella**

fresh mozzarella, marzano pomodoro sauce,

parmigiano reggiano

**Italian Ratatouille**

squash, zucchini, eggplant, sweet peppers, basil, tomato

**Romaine Salad**

olives, pepperoncini, red onion,

housemade Italian vinaigrette

**Herb Focaccia**

sweet butter

49/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**

**Classic Caesar Salad and Elements House Salad**

**Sautéed Crisp Green Beans with Sweet Drop Peppers**

**Roasted Cremini Mushrooms with Asparagus Tips**

**Sour Cream Mashed Potato**

**Two Chef Crafted Seasonal Desserts**

**Artisan Bakery Rolls with Rolled Butter Truffles**

All with appropriate condiments

52/person