

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

51/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

48/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

51/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

52/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

55/person