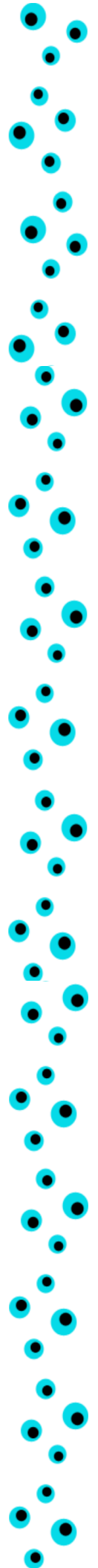
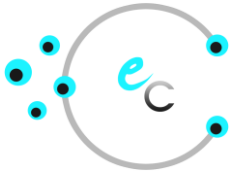


hors d'oeuvres elements

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4/25/08





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[policies and guideline elements...](#)

Once your special menu is selected, the Elements team will go to work coordinate every detail with your vision in mind. The result is a culinary experience, which stimulates all of the senses...one of which you and your guests will remember forever.

From your initial thoughts to the conclusion of your event, our relationship with you will free you to focus on what is genuinely important...your event.

We give you an event that is ...a step beyond all the others.

[bar elements...](#)

your event coordinator is happy to assist you in ordering and coordinate delivery of your liquor; however, because caterers are, by Colorado law, prohibited from selling alcohol, the vendor will bill you directly.

[service staffing elements...](#)

our qualified event captains are responsible for the details, skilled service staff, experienced bartenders and on-site chefs' work together to give you a wedding that is ...a step beyond all the others. All service staff is paid portal to portal with a four-hour minimum.

service staff...\$20.00 per hour

captains, bartenders, and on-site chefs'...\$25.00 per hour

[rental elements...](#)

your event coordinator can certainly arrange for china, glassware, flatware, linens, chairs, tables, tents, etc. as well as coordinate delivery, set up and pick up of rentals.

[payment elements...](#)

a deposit is required to hold your date. Your final count and the balance of the estimated total are due 14 days prior to your event date. All cancellations will be subject to cancellation charges.

[service charge elements...](#)

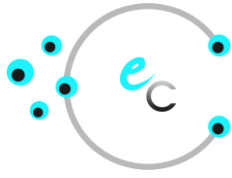
we apply a service charge for serviced events, which covers the overhead cost in providing our service to you, such as equipment, insurance, etc.

[payment elements...](#)

we accept Cash, Checks, Visa, Master Card and American Express. Tax Exempt organizations must provide a tax exemption certificate by fax or mail.

[other elements we provide...](#)

we have an amazingly creative chef and event designers who are able to create custom menus and events of all types. In addition, we can help with the arrangement of flowers, entertainment, décor, valet, etc. Please call for details.



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minimum order of 50 pieces...

chicken elements...

cilantro-lime chicken satays...\$2.00
with salsa rojo

teriyaki chicken satays...\$2.00
with a sweet chili sauce

chicken flautas...\$2.00
drizzled with avocado vinaigrette

grilled chicken crustini...\$1.75
with brie and apple chutney

smoked chicken salad cup...\$1.90
with cranberries and pistachios

wood grilled chicken and avocado
canapés...\$1.75

coconut curry chicken satays...\$2.00
served with peanut sauce

chicken quesadilla cone...\$2.50
with ancho-chipotle dipping sauce

chicken and pineapple skewers...\$1.90
with a sweet red chili dipping sauce

mini chicken empanada...\$1.90
with ancho cream sauce

chicken cashew spring roll...\$1.75
with chili sweet and sour sauce

beef elements...

beef tenderloin medallions...\$3.00
with a horseradish cream sauce

teriyaki beef skewer...\$2.50
with sweet and sour dipping sauce

mini beef wellingtons...\$2.75

beef flautas...\$1.90
with salsa rojo

mini beef empanada...\$2.25
with fresh pico salsa

pepper crusted steak skewer...\$2.00
with horseradish cream sauce

cocktail meatballs...\$1.75
choice of...sweet and sour, madeira mushroom
or classic italian

surf and turf canapé...\$3.00
with top beef sirloin topped with cilantro lime
shrimp

seafood/fish elements...

mini crab and corn salad filo cups...\$2.25

petite crab cakes...\$2.00
with a touch of sea salt accompanied with
cilantro mayonnaise

blue corn pancakes...\$2.75
with cured salmon lox, lime zest and pickled
jalapeno

smoked salmon on a toast point...\$2.75
with dill-lemon cheese, red onion and capers

cilantro lime shrimp skewers...\$2.50
with mango salsa

shrimp scampi skewer...\$2.50

scallops wrapped in bacon...\$2.25

coconut lobster skewer...\$4.50
with papaya salsa

lobster filo triangle...\$2.90
with mango salsa

prawn skewers...\$2.50
on wooden chop sticks with spicy mustard sauce

oyster's on the half shell...\$2.50
accompanied with cocktail sauce, Tabasco sauce
and lemon wedges

pork elements...

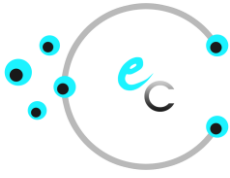
pork potsticker...\$1.50
with sesame soy vinaigrette or jalapeno puns

apple cider vinegar pork tenderloin
brochettes...\$2.25
with guava barbecue sauce

herb crusted pork skewer...\$1.75
with a dijon sauce

other elements...

peking duck roll...\$2.75
with hoisin sauce



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vegetarian elements...

red wine poached pear bite...\$2.00
with a zinfandel and gorgonzola dipping sauce

pancetta crustini...\$1.75
with crimini mushrooms, arugula and a grape tomato relish

ancho-chile dusted chips...\$1.75
with an avocado relish

spanakapita...\$1.85
mini purses stuffed with spinach and feta cheese

caprese bruschetta...\$1.75
with roma tomatoes mozzarella and fresh basil

corn and pepper relish in a filo tart...\$1.75
with jack cheese

apple walnut tartlets...\$1.50
with blue cheese

mini fruit skewers...\$2.50
with melon, pineapple and strawberries

assorted mini quiche...\$1.75

vegetable spring roll...\$1.85
with thai peanut sauce

artichoke filo triangle...\$1.75

pear, brie and almond filo...\$2.25

fig and goat cheese flatbread...\$2.25

grilled melon and prosciutto...\$1.90
drizzled with balsamic reduction

cocktail carving station elements...

carved buffet side by chef...

herb roasted beef top round...\$5.00
accompanied with creamy horseradish, mushroom merlot sauce and cocktail rolls

prime rib...\$6.00
accompanied with creamy horseradish, au jus and cocktail rolls

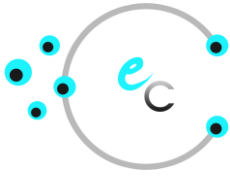
beef tenderloin...\$7.00
accompanied with creamy horseradish, mushroom merlot sauce and cocktail rolls

herb roasted pork tenderloin...\$4.50
accompanied with stone ground mustard, apple chutney and cocktail rolls

maple glazed ham...\$4.00
accompanied with pineapple roasted red pepper relish and cocktail rolls

oven roasted turkey breast...\$5.00
accompanied with orange marmalade horseradish sauce, cranberry chutney and cocktail rolls





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action station elements...

raw bar elements...\$9.00

with chilled shrimp, oysters, crab claws and ahi tuna accompanied with cocktail sauce, horseradish cream sauce, wasabi and lemons

mini burger station...\$4.50

petite beef patty's, buffalo patty's and pulled pork accompanied with tomatoes, pickles, cheese lettuce, chipotle barbeque sauce and mini rolls

stir fry station...\$8.00

made to order noodles, vegetables, jasmine rice, limes, peppers, onions, snow peas, napa cabbage, spicy teriyaki and ginger oyster sauce with your choice of two of the following elements...beef, chicken, scallops, shrimp or tofu

quesadilla station...\$5.00

made to order quesadillas with the following elements for your guest to choose from...peppers, onion, pico de gallo, cheddar and pepper jack cheese with your choice of two of the following elements...beef, chicken, scallops or shrimp, accompanied with sour cream, fresh chunky guacamole and green onion mole sauce

salsa bar station...\$4.50

made to order salsa with the following elements for your guest to choose from...pico de gallo, roasted corn and black bean salad, peppers, fresh chunky guacamole, sour cream, garlic and other select seasonings accompanied with tortilla chips

mashed potato stations...\$5.50

made to order or can be make your own

garlic mashed potatoes with the following elements...sour cream, seasoned butter, crumbled bacon, caramelized onions, steamed broccoli, cheddar cheese, fresh chives and traditional red chili

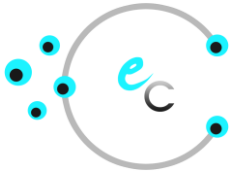
trio of dips station...\$3.50

sundried tomato, spicy spinach and red pepper hummus

accompanied with pita chips, crackers and herbed bread rounds

bruschetta station...\$4.00

roma tomatoes, mozzarella with fresh basil, smoked chicken and avocado salad, corn and crab salad and arugula grape-tomato relish accompanied with toasted herbed bread rounds and grilled flat breads



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display elements...

fresh fruit and berry display...\$3.00

fresh cascading fruit tray with assorted melons, berries, and pineapple

vegetable crudités display...\$3.00

a fresh array of seasonal fresh vegetables accompanied with creamy ranch dip

grilled vegetable display...\$3.75

marinated and grilled fresh seasonal vegetables

gourmet cheese display...\$3.50

cascading display of assorted domestic and imported cheeses
garnished with dried fruit, nuts, and crackers

gourmet cheese and vegetable montage...\$4.25

a cascading display of seasonal fresh vegetables with imported and domestic cheeses
garnished with dried fruit and nuts accompanied with crackers and creamy ranch dip

italian antipasto display...\$4.25

italian meats and cheeses with marinated italian roasted red peppers, artichokes, mushrooms,
and olives, accompanied with crackers and herbed bread rounds

nova scotia smoked salmon display...\$6.00

accompanied with cream cheese, fresh chives, hard boiled eggs, capers, sliced red onions, tomatoes,
and herbed bread rounds and crackers

dip elements...

sundried tomato dip...\$1.75

with roasted garlic, sundried tomatoes and scallions, accompanied with an array of crackers

spicy spinach dip...\$1.75

with fresh spinach, herbs and spices, accompanied with herbed bread rounds

red pepper hummus...\$1.75

with roasted red peppers, tahini, parsley and lemon, accompanied with pita chips

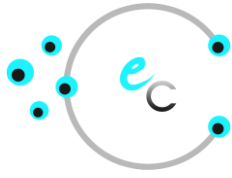
spinach and artichoke dip...\$1.75

accompanied with crackers and herbed bread rounds

creamy crab dip...\$2.25

accompanied with crackers and herbed bread rounds





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the sweet elements...

gourmet brownies...\$2.00 each

turtle brownie, marbled cream cheese brownie, and chocolate chunk brownie

the sweet element I...\$2.00 each

an array of displayed bars, which includes chocolate pecan bar, meltaways bar, caramel apple granny bars and luscious lemon squares

the sweet element II...\$2.00 each

an array of displayed bars, which includes Oreo dream bars, chocolate raspberry bar, toffee cream cheese chews, and lemonberry jazz bars

the sweet extravaganza I...\$180.00

an array of one hundred (100) displayed desserts with summerberry stack, chocolate peanut butter stack, seven layer bar, lemon crumb bar, apple crumb bar, toffee crunch blondie, totally Oreo brownie and fabulous chocolate chunk brownie.

the sweet extravaganza II...\$180.00

an array of one hundred (100) displayed desserts with carrot cake bar, apple frangipane, raspberry sammie bar, apricot granola bar, chewy marshmallow square, banana stack, rockslide brownie and oatmeal cranberry bar

cheesecake bar...\$5.00

plain cheesecake, chocolate sauce, assorted fruit toppings, crushed oreo cookies, assorted nuts and fresh whipped cream

fresh strawberries...\$1.50

with whipped cream and sugar to dip

hot fudge brownie bar...\$4.00

made to order or make your own with the following elements...choice of vanilla or chocolate ice cream, brownies, hot fudge, carmel, cherries, assorted nuts, sprinkles and fresh whipped cream

banana split bar...\$4.50

made to order banana splits with the following elements...vanilla ice cream, chocolate sauce, caramel sauce, fresh bananas, chopped nuts, fresh whipped cream and maraschino cherries

warm milk chocolate or caramel fondue dipping bar...\$5.50

a cascading display with your choice of four of the following dipping elements...fresh strawberries, bananas, pineapple, orange slices, marshmallows, brownie bites, rice crispy treats, wafer cookies, pretzels rods, assorted cookies or biscotti

