



ELENA'S

kitchen & catering

6620 Madison Ave. Carmichael, CA 95608

Tel. 916-750-5036

elenaskitchenandcatering@gmail.com

www.elenas.kitchen.com

Prices & Fees

\$20.00 PER PERSON + Tax (200+PEOPLE)

\$21.00 PER PERSON + Tax (150-199 PEOPLE)

\$22.00 PER PERSON + Tax (100-149 PEOPLE)

\$23.00 PER PERSON + Tax (50-99 PEOPLE)

12 % SERVICE CHARGE

Additional \$1.50 per person for Sunday Events

Additional \$1.00 per person for Events after 6:00

Delivery Fee Will be Quoted with Each Individual Order

Starch

Choose **3** From This Menu

1. Mashed Potatoes with Mushroom Gravy
2. Mashed Potatoes Topped with Bacon, Cheese, Green onions
3. Yellow Potatoes Topped with Bacon, Cheese, Green onions
4. Italian Style Roast Potatoes (sprinkled w/parmesan cheese)
5. German Style Roast Potatoes (drizzled w/garlic oil)
6. Cabbage Rolls (Stuffed with Rice, chicken & beef)
7. Chow Mein (Vegetarian or chicken)
8. Chicken Alfredo
(Fettuccini Pasta & chicken in our creamy alfredo sauce sprinkled with parmesan & parsley)
9. Lemon herb pasta
(Angel hair pasta in a lemon, herb, garlic, olive oil garnished with fresh parsley)
10. Four Cheese Ravioli or Mushroom Ravioli with choice of Alfredo Sauce or Red Sauce
11. Tomato Basil Spinach Pasta: Angel Hair or Penne Pasta
(with burst cherry tomatoes, basil, fresh spinach & sprinkled with parmesan cheese)
12. Chicken Mushroom Pasta: Angel Hair or Penne Pasta
13. Baked Mushroom Rice
14. Basmati Rice with Veggies and Chicken
15. Plov (Rice & Beef with carrots)
16. Middle Eastern Pilaf
(beef, carrots, onions, golden raisins, garbanzo beans)

Entrée

Choose **2** From This Menu

1. Chicken Kabob
(Grilled marinated chicken thighs topped with marinated onions)
2. Greek Chicken Kabob **Skewered**
(Topped with pink pickled onions)
3. Cheddar Ranch Chicken *Thigh meat*
4. Stuffed Chicken Rolls
(Stuffed with mushrooms, onion & cheese)
5. BBQ Chicken
(Grilled marinated chicken in BBQ Sauce)
6. Teriyaki Chicken Sprinkled with Sesame Seeds
7. Creamy Garlic Chicken *Thigh meat*
8. Creamy Bacon Mushroom Thyme Chicken- *Chicken Breast- **Buffet Only***
9. Marsala Chicken **Buffet Only**
(Oven Roasted chicken breast with mushrooms and creamy marsala wine sauce)
10. Ground Chicken Kabob
(Seasoned ground chicken topped with marinated onions)
11. Zrazi
(Large Meatballs stuffed with mushrooms, cabbage & onion)
12. Royal Meatballs
(stuffed with spinach, mushrooms & cheese)
13. French Style Chicken
(with sautéed onions, mushrooms, topped with tomatoes & cheese)
14. French Style Pork
(with sautéed onions, mushrooms, topped with tomatoes & cheese)
15. Pork Kabob
(Topped with Marinated Onions)
16. Honey Lime Ginger Pork Roast
(Served with baby carrots on the side)
17. Brown Sugar Garlic Pork Roast
(Served with baby carrots on the side)
18. Pork Marsala **Buffet Only**
(Oven Roasted Pork with mushrooms and shallots in a creamy marsala wine sauce)
19. Stuffed Swai Fillets with Creamy White Sauce
(Imitation Crab, Carrots & Cheese)
20. Stuffed Swai Fillets with Roasted Red Pepper Sauce
(Broccoli & cream cheese)
21. Fried White Fish Fillet with Chefs Red Fish Sauce
22. Baked Tilapia
(with roasted red pepper sauce)
23. French Style Fish
(with sautéed onions, mushrooms, topped with tomatoes & cheese)

Georgian Sauce available upon request \$25.00 per gallon

Tzatziki Sauce available upon request \$25.00 per gallon

BEEF, RIBS, SHRIMP, SALMON & LAMB CHOPS ARE AVAILABLE ON ADDITIONAL MENU

Meat Salads

Choose 1 From This Menu

1. Russian Potato Salad (Olivie)

(Potatoes, eggs, carrots, green peas, onions, bologna, pickles & mayo)

2. Potato Chicken Salad

(Potatoes, chicken, eggs, carrots, green onion, onions, pickles & mayo)

3. Orzo Chicken Salad

(orzo pasta, chicken, bell peppers, olives, red onions, zucchini & fresh spinach)

4. Chicken Pasta Salad

(penne pasta, chicken, bell peppers, red onions, tomatoes & pesto sauce)

5. Shrimp Tortellini Pasta Salad

(Tortellini, Shrimp, Dill Pickles, Red Onions, Cherry Tomatoes & Romaine lettuce tossed with Remoulade Dressing)

6. Greek Chicken Salad

(chicken breast, bell peppers, red onions, cherry tomatoes, cucumbers olives & feta cheese)

7. Chicken Almond Salad

(chicken, grape, celery, apples almond, onions, feta cheese & mayo)

8. Chicken Avocado Corn Salad

(Shredded chicken, avocado, corn, cherry tomatoes, red onions, cilantro, garlic & lime olive oil)

9. Mango Avocado Chicken Salad *(Seasonal)*

(shredded chicken, mango, avocado, red onion, cilantro & lemon oil dressing)

10. Mexican Chicken Taco Salad

(Romaine & iceberg lettuce, chicken, corn, black beans, cherry tomatoes, cheese & tortilla strips with taco ranch dressing)

11. Asian Style Chicken Salad

(Chicken, Napa cabbage, edamame, carrots, green onion, cilantro, crunchy noodles & almonds with Asian sesame dressing)

12. Ultimate Caesar salad

(Chicken, avocado, eggs, Tomatoes, Croutons & Parmesan Cheese tossed in Caesar dressing)

13. Cranberry Chicken Pecan Salad

(Chicken breast, green onions, cranberries, celery & pecans with poppyseed Dressing)

14. Crab Salad

(Napa cabbage, crabmeat imitation, corn, dill, green onion & mayonnaise)

15. Herring Salad

(herring fish, onions, carrots, potatoes, beets & mayonnaise)

16. Mimoza *(choice of baked salmon or tuna)*

(potatoes, Carrots, onions, eggs, Monterey Cheese & mayonnaise)

17. Strawberry Avocado Spinach Shrimp Salad

(Red Onions, Almonds & Poppy Seed Dressing)

18. Roast Veggies (Choose 3)

(Baby Carrots, Green Beans, Zucchini/squash, Red Bell Peppers, Mushrooms, or Mini Peppers)

Vegetable Salads

Choose **3** From This Menu

1. Marinated Mushrooms
2. Marinated Eggplants
3. Eggplants with Red Pepper Salsa *seasonal*
4. Eggplant & Tomato Stacks with Cheese & Mayonnaise
5. Marinated Tomatoes
6. Korean Carrot Salad
7. Caprese Salad
(Cherry Tomatoes, Mozzarella Pearls, Basil with Balsamic Dressing)
8. Fresh Cucumber & Cherry Tomato Salad
9. Cucumbers with Dill
(oil & Vinegar or Greek Yogurt Dressing)
10. Marinated Cabbage Salad
(Cabbage, Onion Red Pepper & Carrots)
11. Fresh Cabbage Salad
(Cabbage, Dill, Parsley, Cucumber, Green Onion, Oil Dressing)
12. Mixed Cabbage Salad
(Mix of Cabbage, Red Bell Pepper, Carrots, & Oil Dressing)
13. Broccoli Salad *Signature Salad*
(Broccoli, Red Onion, Dried Cranberries, Broccoli Slaw, Sunflower Seed with Mayo Dressing)
14. Cranberry Almond Broccoli Salad
(Broccoli, Red Onion, Dried Cranberries, Sliced Almonds with Citrus Poppyseed Dressing)
15. Grape Almond Broccoli Salad
(Broccoli, Grapes, Carrots, Sliced Almonds, Broccoli Slaw with Mayo Dressing)
16. Cauliflower Salad
(Cauliflower, cherry tomatoes, cucumber, green onion & dill with Mayo garlic Dressing)
17. Avocado Corn Salad
(Romaine lettuce, avocado, corn, cherry tomatoes, red onions, cilantro, garlic & lime olive oil)
18. Beetroot and Feta Cheese Salad
(Large diced beets, feta cheese & oranges on arugula with yogurt dressing)
19. Beet Salad with prunes and Almonds (mayo & garlic dressing)
20. Beet Salad with Almonds (Oil dressing)
21. Strawberry Spinach Salad (Poppyseed Dressing)
22. Cranberry Almond Spinach Salad (Sesame Seed Dressing)
23. Mexican Chopped Salad
(Cherry Tomatoes, Black Beans, Corn, Cilantro, Red onion & Romaine Lettuce topped with Tortilla Strips & Citrus Dressing)
24. Caesar Salad
(Romaine Lettuce, Parmesan Cheese, Croutons & Caesar Dressing)
25. Chicken BBQ Salad
(Romaine & Iceberg Lettuce, Black Beans, Corn, Cherry Tomatoes, BBQ Chicken, Olives & Ranch Dressing)
26. Almond Berry Spring Mix Salad
(Raspberries, Strawberries, Blueberries & Almonds on a Spring Mix with Lemon Oil Dressing)

27. Olive Garden Style Salad

(Iceberg & Romaine Lettuce, Carrots, Tomatoes, Cucumbers, Olives, Red Onion, Peperoncini, Parmesan Cheese, Croutons, & Italian Dressing)

28. Greek Salad

(Romaine Lettuce, Cherry Tomatoes, Cucumbers, Olives, Red Onions, Feta Cheese & Greek Dressing)

29. Italian Tomato Cucumber Salad

(Tomatoes, Cucumber, Red Onion, Avocado, Parsley & Fresh Basil with Balsamic Vinaigrette)

30. Middle Eastern Chickpea Salad

(Bell Peppers, Chickpeas, Cucumber, Parsley, Tomatoes, Parsley, Scallions, Garlic Feta Mixed with Oil)

31. Balsamic Soy Garlic Roasted Mushrooms and Green Beans

32. Kale Salad

(Kale, carrots, red cabbage, parsley, almond, lemon with light oil base dressing)

Additional Menu Available to Add On

Entrée

Price Per Person

1. Pelemeni \$2.00

2. French Style Beef \$4.00

(with sautéed onions, mushrooms, topped with tomatoes & cheese)

3. Mongolian BBQ with Beef \$2.00

(Beef with large Chinese noodles, cabbage, celery & onions)

4. Ground Beef Kabob \$3.50

5. Tri Tip with Baby Carrots & Asparagus \$4.00 ***(Available in prime \$5.50)***

6. Tri Tip with Demi Mushroom Sauce \$4.00 ***(Available in prime \$5.50)***

7. Beef Kabob \$4.00

(Topped with marinated onions)

8. Pork Baby Back Ribs with Prunes \$2.50

9. Steamed Vegetables with Shrimp \$3.00

10. Stir Fry Shrimp \$3.00

(Shrimp, red bell pepper, yellow bell peppers, onion & black beans)

11. Shrimp Scampi \$3.50

(Tail on, with garlic)

12. Baked Salmon with Steamed Vegetables \$3.50

13. Honey Teriyaki Salmon with Steamed Vegetables \$3.50

14. Stuffed Salmon \$3.50

(Stuffed with spinach & cream cheese)

15. Red Snapper with Lemon & Herbs \$2.00

16. Lamb Chops \$5.00

(Topped with pickled red onion)

Bread

\$0.50 Per Person

1. Sliced French Baguette & European Wheat Mixed Bread

2. Freshly Baked Dinner Rolls with butter

Cocktail Hour Appetizers

Sold by piece and requires a minimum of 3 dozen per item chosen

1. Meatballs (BBQ or Buffalo)- \$1.00
2. Stuffed Mushrooms - \$2.00
3. Lavash Turkey Pinwheels - \$1.50
4. Glazed Pineapple Kielbasa Bites - \$2.00
5. Salami Sandwiches - \$2.00
6. Smoked Salmon Sandwiches- \$2.00
7. Green Mix Salad Cups - \$2.00
8. Shrimp Cocktail - \$2.00
9. Samsa (with ground chicken) - \$2.00
10. Mini Turkey & cheese croissant sandwiches - \$2.50
11. Cucumber with Cream Cheese Spread & Smoked Salmon- \$2.00
12. Caprese Skewers (tomato & mozzarella) - \$2.00
13. Blackberry Caprese Skewers (blackberry & mozzarella) - \$2.00
14. Bacon Wrapped Chicken Bites - \$2.50
15. Pineapple Shrimp Skewers \$2.50
16. Mexican Shrimp Cocktail - \$2.50
17. Charcuterie Cups - \$5.00
18. Grazing Table \$8.00 per person
(Variety of cheese, crackers fruits & nuts)

Drinks

1. Two Soda Varieties, Water & Mineral Water \$2.00 Per Person
 2. Iced Tea Lemonade, Punch & Citrus Mint Infused Water \$1.00 Per Person **Buffet Only**
 3. Kvass \$8.00 per Gallon (Dispensers & pitchers available for rent with deposit)
 4. Coffee & Tea \$1.00 Per Person
(Includes Sugar, Creamer & Disposable Cups)
- Requires \$100 deposit which is refunded when our things are returned clean within 3 days

Fruits

\$1.50 Per Person

Choose **3** from this menu

- | | |
|------------------------|-------------------------------|
| 1. Strawberries | 5. Oranges |
| 2. Pineapples | 5. Mandarins <i>seasonal</i> |
| 3. Grapes | 6. Watermelon <i>seasonal</i> |
| 4. Cantaloupe/Honeydew | 7. Apricots <i>seasonal</i> |

Cakes

Half Sheet (50-70 pieces) \$85.00

1. Honey Cake
2. Honey Prune Cake
3. Napoleon
4. Biscuit Cake with Fruits
5. Strawberry White Chocolate Cake

6. Tiramisu
7. Karpati
8. Curly Boy
9. Chocolate Cake
10. Black Forest Cake

\$95.00 - Half Sheet Cake

11. Kiev Cake
12. Chocolate Hazelnut Cake
13. Markiza Cake
14. Mrs. Cake (Damskiy Kapriz)
15. Golden Key Cake

Desserts

\$5.00 Per Person

Choose 5

1. Russian Marshmallows (Zephir)
2. Puff Pastry Rolls (filled with soft meringue)
3. Waffle Rolls (with condensed milk cream)
4. Mini Meringue Sandwich (chocolate cream)
5. Mini Cheesecakes
6. Chocolate & Vanilla Macaroons
7. Waffle Cakes

8. Brownie Bites (Kartoshka)
9. Eclairs
10. Rogaliki
11. Mini Cakes
12. Bushe
13. Mini Blueberry Scones
14. Chocolate Chip Cookies

Extra Desserts

Sold by piece and requires a minimum of 3 dozen per item chosen

1. Mini Pavlova - \$2.50
2. Mini Fruit Tarts - \$3.00
3. Large Assorted Macaroons - \$1.50
4. Stumps (Penochki) - \$2.50
5. Mousse Shots - \$2.00
6. White Chocolate Raspberry
Cheesecake Bites - \$1.50

7. Tiramisu Cups \$2.00
8. Panna Cotta Cups \$2.50
9. Strawberry Shortcake cups - \$2.00
10. Small Dome Mousse \$2.50
10. Medium Donut Mousse \$ 3.50
11. Heart Shaped Mousse \$4.50

* Mousse to be set & served inside only