



ELENA'S

kitchen & catering

Tel. 916-750-5036

elenaskitchenandcatering@gmail.com

www.elenas.kitchen.com

2024 Prices & Fees

\$21.00 PER PERSON + Tax (200+PEOPLE)

\$22.00 PER PERSON + Tax (150-199 PEOPLE)

\$23.00 PER PERSON + Tax (100-149 PEOPLE)

\$24.00 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. Peeled Yellow Potatoes with Creamy Garlic Dill Sauce
5. Italian Style Roast Potatoes (sprinkled w/parmesan cheese)
6. German Style Roast Potatoes (drizzled w/garlic oil)
7. Cabbage Rolls (Stuffed with Rice, chicken & beef)
8. Vegetarian Cabbage Rolls
(*Stuffed with rice, carrots, onions, zucchini & mushrooms*)
9. Chow Mein (Vegetarian or chicken)
10. Chicken Fettuccine Alfredo
(*Fettuccini Pasta & chicken in our creamy alfredo sauce sprinkled with parmesan & parsley*)
11. Lemon herb pasta
(*Angel hair pasta in a lemon, herb, garlic, olive oil garnished with fresh parsley*)
12. Tomato Basil Spinach Pasta
(*Penne pasta with burst cherry tomatoes, basil, fresh spinach & sprinkled with parmesan cheese*)
13. Four Cheese Ravioli with Alfredo Sauce
(*Sprinkled with parmesan cheese and garnished with fresh parsley*)
14. Mushroom Ravioli with Alfredo Sauce
(*Sprinkled with parmesan cheese and garnished with fresh parsley*)
15. Vareniki
(*Boiled dumplings filled with potatoes and cheese*)
16. Baked Mushroom Rice

17. Basmati Rice with Veggies
18. Buttered Basmati Rice
19. Wild Rice Pilaf
(Wild rice, carrots, onions, garlic with vegetable broth)
20. Plov (Rice & Beef with carrots)
21. Middle Eastern Pilaf
(Beef, carrots, onions, golden raisins, garbanzo beans)
22. Mongolian BBQ with Beef \$2.00
(Beef with large Chinese noodles, cabbage, celery & onions)
23. Pelemeni with Chicken
24. Pelemeni with beef \$2.00

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. Chicken Parmesan
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*
9. Marsala Chicken
(Oven Roasted chicken breast with mushrooms and creamy marsala wine sauce)
10. Ground Chicken Kabob
(Seasoned ground chicken topped with marinated onions)
11. Royal Meatballs
(Stuffed with spinach, mushrooms & cheese)
12. French Style Chicken
(Topped with sautéed onions, mushrooms, topped with tomatoes & cheese)
13. French Style Pork
(Topped with sautéed onions, mushrooms, topped with tomatoes & cheese)
14. Pork Kabob
(Topped with Marinated Onions)
15. Brown Sugar Garlic Pork Roast
16. Pork Marsala
(Oven Roasted Pork with mushrooms and shallots in a creamy marsala wine sauce)
17. Stuffed Swai Fillets with Creamy White Sauce
(Imitation Crab, Carrots & Cheese)
18. Stuffed Swai Fillets with Roasted Red Pepper Sauce
(Broccoli & cream cheese)

19. Fried White Fish Fillet with Chefs Red Fish Sauce
20. French Style Fish
(Topped with sautéed onions, mushrooms, topped with tomatoes & cheese)
21. Baked Tilapia
(With roasted red pepper sauce)
22. Baked Tilapia
(Lemon garlic sauce with capers)
23. Eggplant Parmesan *(Vegetarian option)*
24. Veggie Skewers
(Bell pepper, zucchini, squash, mushroom & onion)
25. Grilled Portabella Mushrooms & Asparagus
26. Beef Stir Fry with veggies \$3.00
(Beef, red bell pepper, yellow bell peppers, onions & mushrooms)
27. Ground Beef Kabob \$3.50
28. French Style Beef \$4.00
(Topped with sautéed onions, mushrooms, topped with tomatoes & cheese)
29. Tri Tip \$4.00 ***(Available in prime \$5.50)***
- Tri Tip with Baby Carrots & Asparagus
 - Tri Tip with Demi Mushroom Glace
 - Tri Tip with Creamy Mushroom Sauce
 - Herb Crusted Tri Tip
30. Slow Smoked Brisket (Drizzled with BBQ Sauce) \$4.00
31. Pork Baby Back Ribs with Prunes \$3.50
32. Steamed Vegetables with Shrimp \$3.00
33. Shrimp Scampi \$3.50
(Tail on, with garlic)
34. Baked Salmon \$3.50
35. Honey Teriyaki Salmon \$3.50
36. Stuffed Salmon \$3.50
(Stuffed with spinach & cream cheese)
37. Salmon Kabob \$3.50
(Skewered salmon with veggie)
38. Rack of Lamb \$5.00
(Topped with pickled red onion)

Georgian Sauce available upon request \$25.00 per gallon

Tzatziki Sauce available upon request \$25.00 per gallon

Meat Salads

Choose **1** From This Menu or 4 from Vegetable Salads

1. Olivye (Potato Salad)
(Potatoes, bologna, eggs, carrots, green peas, onions, pickles & mayo)
2. Potato Chicken Salad
(Potatoes, chicken, eggs, carrots, green peas, 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. Greek Chicken Salad
(Chicken breast, bell peppers, red onions, cherry tomatoes, cucumbers olives, parsley & feta cheese)
6. Chicken Mango Avocado Salad *(Seasonal)*
(Shredded chicken, mango, avocado, red onion, cilantro & lemon oil dressing)
7. Ultimate Caesar salad
(Chicken, avocado, eggs, Tomatoes, Croutons & Parmesan Cheese tossed in Caesar dressing)
8. Cranberry Chicken Pecan Salad
(Chicken breast, green onions, cranberries, celery & pecans with poppyseed Dressing)
9. Crab Salad
(Imitation crab, eggs, corn mixed with mayonnaise & garnished with green onion)
10. Strawberry Avocado Spinach Shrimp Salad
(Red Onions, Almonds & Poppy Seed Dressing)
11. Shrimp Mango Avocado Salad *(Seasonal)*
(Shrimp, mango, avocado, red onion, tomatoes, lettuce & lemon oil dressing)
12. Orzo Shrimp Salad
(Orzo pasta shrimp, bell peppers, olives, red onions, zucchini & fresh spinach)
13. Salmon Arugula Salad
(Baked Salmon on arugula with pickled red onions, capers with lemon oil dressing)
14. Roast Veggies (Choose 3)
(Baby Carrots, Green Beans, Zucchini/squash, Red Bell Peppers, Asparagus, 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. Ultimate Caprese Salad **June- October**
(Sliced Tomatoes & Mozzarella Cheese, Fresh Basil & Halved Medley Tomatoes drizzled with Pesto & Balsamic Glace)
9. Heirloom Tomato & Beet Salad **June- October**
(Sliced Tomatoes & Beets, Halved Medley Tomatoes drizzled with lemon juice & olive oil)
10. Fresh Cucumber & Cherry Tomato Salad
11. Cucumbers with Dill
(oil & Vinegar or Greek Yogurt Dressing)
12. Marinated Cabbage Salad
(Cabbage, Onion Red Pepper & Carrots)
13. Fresh Cabbage Salad
(Cabbage, Dill, Parsley, Cucumber, Green Onion, Oil Dressing)
14. Mixed Cabbage Salad
(Mix of Cabbage, Red Bell Pepper, Carrots, & Oil Dressing)
15. Signature Broccoli Salad
(Broccoli, Red Onion, Dried Cranberries, Broccoli Slaw, Sunflower Seed with creamy signature Dressing)

16. Cranberry Almond Broccoli Salad
(*Broccoli, Red Onion, Dried Cranberries, Sliced Almonds with Citrus Poppyseed Dressing*)
17. Grape Almond Broccoli Salad
(*Broccoli, Grapes, Carrots, Sliced Almonds, Broccoli Slaw with creamy signature Dressing*)
18. Cauliflower Salad
(*Cauliflower, cherry tomatoes, cucumber, green onion & dill with Mayo garlic Dressing*)
19. Avocado Corn Salad
(*Romaine lettuce, avocado, corn, cherry tomatoes, red onions, cilantro, garlic & lime olive oil*)
20. Beetroot and Feta Cheese Salad
(*Large diced beets, feta cheese, avocados & oranges on arugula with yogurt dressing*)
21. Beet Salad with prunes and Almonds (*mayo & garlic dressing*)
22. Beet Salad with Almonds (*Oil dressing*)
23. Strawberry Almond Spinach Salad (*Poppyseed Dressing*)
24. Cranberry Almond Spinach Salad (*Sesame Seed Dressing*)
25. Mexican Taco Salad
(*Romaine & iceberg lettuce, corn, black beans, cherry tomatoes, cheese & tortilla strips with taco ranch dressing*)
26. Asian Style Salad
(*Napa cabbage, edamame, carrots, green onion, cilantro, crunchy noodles & almonds with Asian sesame dressing*)
27. Caesar Salad
(*Romaine Lettuce, Parmesan Cheese, Croutons & Caesar Dressing*)
28. Chicken BBQ Salad
(*Romaine & Iceberg Lettuce, Black Beans, Corn, Cherry Tomatoes, BBQ Chicken, Olives & Ranch Dressing*)
29. Almond Berry Spring Mix Salad
(*Berry Medley & Almonds on a Spring Mix with Lemon Oil Dressing*)
30. Olive Garden Style Salad
(*Iceberg & Romaine Lettuce, Carrots, Tomatoes, Cucumbers, Olives, Red Onion, Pepperoncini, Parmesan Cheese, Croutons, & Italian Dressing*)
31. Greek Salad
(*Romaine Lettuce, Cherry Tomatoes, Cucumbers, Olives, Red Onions, Feta Cheese & Greek Dressing*)
32. Italian Tomato Cucumber Salad
(*Tomatoes, Cucumber, Red Onion, Avocado, Parsley & Fresh Basil with Balsamic Vinaigrette*)
33. Middle Eastern Chickpea Salad
(*Bell Peppers, Chickpeas, Cucumber, Parsley, Tomatoes, Parsley, Scallions, Garlic Feta Mixed with Oil*)
34. Southwest Pasta Salad
(*Rotini pasta, corn, black beans, red onions, tomatoes & parsley*)
35. Balsamic Soy Garlic Roasted Mushrooms and Green Beans
36. Kale Salad
(*Kale, carrots, red cabbage, parsley, almond, lemon with light oil base dressing*)

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 36 pieces per item chosen

1. BBQ Meatballs- \$1.00
2. Turkey Pinwheels - \$1.50
3. Stuffed Mushrooms - \$2.00
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, cucumber & mozzarella) - \$2.00
14. Salami Caprese Bites (Salami, tomato & mozzarella with basil vinaigrette) - \$2.00
15. Prosciutto Kabob (Prosciutto, mozzarella & cantaloupe) - \$2.50
16. Fig & Prosciutto Crostini (drizzled with balsamic glaze) - \$2.50
17. Smoked Salmon Crostini (topped with spread & capers) - \$2.50
18. Bacon Wrapped Chicken Bites - \$2.50
19. Pineapple Shrimp Skewers \$2.50
20. Charcuterie Cups - \$6.00 per cup
(Artisan Cracker, Salami cheese & olive skewer, fruit skewer, Dried Fruits & Nuts)
21. Charcuterie Table (Lay Flat) \$10.95 per person
(Cured meats, Gourmet cheeses, Dried Fruits & Nuts, Fresh Seasonal Fruit, Pickled items, Artisan Crackers, Sliced Artisan bread)
21. Grazing Table (Multi-Dimensional) \$15.95 per person
(Cured meats, Gourmet cheeses, Dried Fruits & Nuts, Fresh Seasonal Fruit, Pickled items, Artisan Crackers, Sliced Artisan bread, Vegetable crudité, Spinach dip, Hummus, Jams & Honey, Chocolate/something sweet)

Drinks

1. Two Soda Varieties (2Lt), Water & Mineral Water \$2.00 Per Person
Drinks are put out on tables with ice
2. Iced Tea Lemonade, Punch & Citrus Mint Infused Water (*Dinner time only*) \$1.50 Per Person
Self-serve drinks, dispensers are included
3. Drink Station \$3.00 Per Person
Variety of canned and small bottled drinks
3. Iced Tea Lemonade & Citrus Mint Infused Water (*Cocktail hour only*) \$1.00 Per Person
Self-serve drinks, dispensers and plastic disposable cups are included
3. Kvass \$8.00 per Gallon
(Dispensers & pitchers available for rent with deposit)
4. Coffee & Tea \$1.50 Per Person
(Includes 8oz Disposable Cups, Stir Sticks, Sugar packets & Single Serve Creamers)
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
2. Pineapples
3. Grapes
4. Cantaloupe/Honeydew
5. Oranges

Seasonal Fruits

6. Cherries (*May & June*)
7. Apricots (*May & June*)
8. Watermelon (*May thru October*)
9. Mandarins (*November & December*)

Fruit Platter \$150.00 per tray

Variety of berries with seasonal/tropical fruit
serves up to 80

Cakes

Half Sheet (50-70 pieces) \$95.00

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

\$110.00 - Half Sheet Cake

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

Optional: Cut & individually line cakes \$10.00 per cake

Desserts

\$6.00 Per Person

Choose **5**

1. Russian Marshmallows (Zephir)
2. Puff Pastry Rolls (filled with soft meringue)
3. Waffle Rolls (with condensed milk cream)
4. Waffle Cakes
5. Mini Cheesecakes
6. Assorted Macaroons
7. Cream puffs
8. Brownie Bites (Kartoshka)
9. Mini Blueberry Scones
10. Chocolate Chip Cookies
11. Chocolate Cupcakes
12. Red Velvet Cupcakes
13. Vanilla Cupcakes

14. Mini Pavlova
15. Mini Fruit Tarts
16. Mousse Shots
17. Panna Cotta Cups
18. Strawberry Shortcake cups
19. Biscuit fruit cake cups
20. Snickers cake cups
21. Cheesecake cups
22. Red Velvet cake cups
23. Tiramisu Cups
24. Caramel Apple Cups
25. Chocolate Crepes
26. Crepes with sweet cheese

An additional deposit is required if we are using our platters/stands for the dessert set up.

This is a refundable deposit and will be returned when our things are returned to us within 3 business days of the event