



# ELENA'S

## kitchen & catering

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[www.elenas.kitchen.com](http://www.elenas.kitchen.com)

### **2026 Prices & Fees**

\$23.00 PER PERSON + Tax (200+PEOPLE)

\$24.00 PER PERSON + Tax (150-199 PEOPLE)

\$25.00 PER PERSON + Tax (100-149 PEOPLE)

\$26.00 PER PERSON + Tax (50-99 PEOPLE)

15 % SERVICE CHARGE

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. Peeled Yellow Potatoes with Butter, Garlic & Dill
6. Italian Style Roast Potatoes (sprinkled w/parmesan cheese)
7. German Style Roast Potatoes (drizzled w/garlic oil)
8. Cabbage Rolls (Stuffed with Rice, chicken & beef)
9. Vegetarian Cabbage Rolls (*vegan option available*)  
(*Stuffed with rice, carrots, onions, zucchini & mushrooms*)
10. Vegetable Chow Mein  
(*Chinese noodles with chicken, cabbage, onions, bell peppers, carrots & celery*)
11. Chicken Fettuccine Alfredo  
(*Fettuccini Pasta & chicken in our creamy alfredo sauce sprinkled with parmesan & 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. Creamy Orzo Pasta  
(*with garlic, spinach, & sundried tomatoes*)
15. Creamy Shrimp Pasta  
(*Sundried tomatoes, Spinach, shrimp, tricolored rotini pasta in a cream sauce*)
16. Basmati Rice with Veggies
17. Buttered Basmati Rice

18. Plov  
*(Ukrainian style rice pilaf with Beef, carrots, onions)*
19. Middle Eastern Pilaf (Uzbek Plov)  
*(Uzbek style rice pilaf with Beef, carrots, onions, golden raisins, garbanzo beans)*
20. Pelemeni (Ukrainian Meat Dumpling)  
*(Boiled dumplings filled with chicken)*
21. Pearl Couscous with Vegetables  
*(with roast tomatoes, mushrooms & basil)*

## Entrée

Choose **2** From This Menu

1. Chicken Kabob  
*(Grilled marinated chicken thighs topped with marinated onions)*
2. Greek Chicken Kabob *Skewered (chicken Breast)*  
*(Topped with pink pickled onions)*
3. Mexican Chicken Skewers *(chicken Thighs)*
4. Lemon Pepper Chicken Skewers *(chicken Thighs)*
5. Grilled Honey Chicken Skewers *(chicken Thighs)*
6. Chicken Parmesan *(vegan option available)*  
*(Breaded chicken breast topped with marinara sauce & mozzarella cheese)*
7. Chicken Pomodoro  
*(Italian style chicken with fresh tomatoes, basil, and parmesan cheese)*
8. Stuffed Chicken Rolls  
*(Stuffed with mushrooms, onion & cheese)*
9. BBQ Chicken  
*(Grilled marinated chicken in BBQ Sauce)*
10. Teriyaki Chicken Sprinkled with Sesame Seeds
11. Creamy Garlic Chicken *Thigh meat*
12. Creamy Bacon Mushroom Thyme Chicken- *Chicken Breast*
13. Marsala Chicken  
*(Oven Roasted chicken breast with mushrooms and creamy marsala wine sauce)*
14. Ground Chicken Kabob  
*(Seasoned ground chicken topped with marinated onions)*
15. Marry Me Chicken  
*(Oven roasted chicken with sundried tomatoes and cheese)*
16. French Style Pork  
*(Topped with sautéed onions, mushrooms, topped with tomatoes & cheese)*
17. French Onion Pork Chop  
*(pork chop smothered in a rich onion gravy and silky cheese)*
18. Creamy Spinach Mushroom Pork Chop  
*(pork chops in creamy garlic, spinach, mushroom sauce)*
19. Apple Roasted Pork Lion  
*(With apple, honey, and rosemary)*
20. Pork Kabob  
*(Topped with Marinated Onions)*

21. Stuffed Swai Fillets with Creamy White Sauce  
*(Imitation Crab, Carrots & Cheese)*
22. Fried White Fish Fillet with Chefs Red Fish Sauce
23. Fried Swai Fillet with Vegetables \$2.00  
*(Fried cod with roasted peppers and onion. Drizzled with mild ketchup)*
24. Baked Tilapia  
*(With roasted red pepper sauce)*
25. Baked Tilapia  
*(Creamy garlic butter sauce)*
26. Fried Cod with Vegetables \$2.00  
*(Fried cod with roasted peppers and onion. Drizzled with mild ketchup)*
27. Eggplant Parmesan *(Vegetarian option)*
28. Veggie Skewers  
*(Bell pepper, zucchini, squash, mushroom & onion)*
29. Smoked Pork Baby Back \$2.00
30. Ground Beef Kabob (Lulya-kebab) \$3.00  
*(Topped with marinated Onions)*
31. Beef Stir Fry with veggies \$3.00  
*(Beef, red bell pepper, yellow bell peppers, onions & mushrooms)*
32. Teriyaki Beef Skewers \$3.00
33. Beef Bourguignon \$3.50  
*(Beef with carrots & onions Bourguignon Sauce)*
34. Herb Crusted Tri Tip \$4.00  
*(Drizzled with Chimichurri sauce)*
35. Tri Tip with Demi Mushroom Glace \$4.00
36. Slow Smoked Brisket \$4.00  
*(Drizzled with BBQ Sauce)*
37. Shrimp Scampi \$3.50  
*(Tail on, with garlic)*
38. Creamy Tuscany Shrimp \$3.50  
*(Shrimp with spinach, sun dried tomatoes and basil in a cream Sauce)*
39. Creamy Tuscan Salmon \$3.50  
*(Salmon with spinach, sun dried tomatoes and basil in a cream Sauce)*
40. Baked Salmon \$3.50  
*(with lemon butter cream sauce)*
41. Honey Teriyaki Salmon \$3.50  
*(Baked Salmon with honey teriyaki glace)*
42. Rack of Lamb \$5.00  
*(Topped with pickled red onion)*

**Available Sauces to add on:**

*\$13.00 64oz. or \$25.00 for 1 Gallon*

- |                   |                  |
|-------------------|------------------|
| 1. Georgian Sauce | 3. Spicy Mayo    |
| 2. Tzatziki Sauce | 4. Mexican Salsa |

## 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
5. *(penne pasta, chicken, bell peppers, red onions, tomatoes & pesto sauce)*
6. Greek Chicken Salad  
*(Chicken breast, bell peppers, red onions, cherry tomatoes, cucumbers olives, parsley & feta cheese)*
7. Chicken Mango Avocado Salad *(Seasonal)*  
*(Shredded chicken, mango, avocado, red onion, cilantro & lemon oil dressing)*
8. Ultimate Caesar salad  
*(Chicken, avocado, eggs, Tomatoes, Croutons & Parmesan Cheese tossed in Caesar dressing)*
9. Cranberry Chicken Pecan Salad  
*(Chicken breast, green apples, green onions, cranberries, celery & pecans with poppyseed Dressing)*
10. Crab Salad  
*(Imitation crab, eggs, corn mixed with mayonnaise & garnished with green onion)*
11. Strawberry Avocado Spinach Shrimp Salad  
*(Red Onions, Almonds & Poppy Seed Dressing)*
12. Salmon Arugula Salad  
*(Baked Salmon on arugula with pickled red onions, capers with lemon oil dressing)*
13. Grilled Chicken Cobb Salad  
*(Iceberg Lettuce with chicken, bacon, eggs, avocado, tomatoes & blue cheese tossed in Ranch dressing)*
14. Sushi Salad  
*(Sushi Rice, shredded imitation crab, salmon, avocado, & cucumbers drizzled with Spicy mayo, unagi sauce & Furikake)*

## Vegetable Salads

Choose **3** From This Menu

1. Roast Veggies (Choose 3)  
*(Baby Carrots, Green Beans, Zucchini/squash, Red Bell Peppers, Asparagus, Mushrooms, Brussel Sprouts, Corn on the Cob, or Mini Peppers)*
2. Marinated Mushrooms
3. Marinated Eggplants
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. Fresh Cucumber & Cherry Tomato Salad  
*(garlic, dill, oil & Vinegar)*
10. Tomato Green Bean Salad  
*(cherry tomatoes, green beans, feta, basil, garlic, parsley, with vinaigrette dressing)*

11. Cucumbers with Dill  
*(garlic, oil & Vinegar)*
12. Marinated Cabbage Salad  
*(Cabbage, Onion Red Pepper & Carrots)*
13. Fresh Cabbage Salad  
*(Cabbage, Dill, Parsley, Cucumber, Green Onion, Oil Dressing)*
14. Signature Broccoli Salad  
*(Broccoli, Red Onion, Dried Cranberries, Sunflower Seed with creamy signature Dressing)*
15. Cauliflower Salad  
*(Cauliflower, cherry tomatoes, cucumber, green onion & dill with Mayo garlic Dressing)*
16. Italian Tomato Cucumber Salad  
*(Tomatoes, Cucumber, Red Onion, Avocado, Parsley & Fresh Basil with Balsamic Vinaigrette)*
17. Middle Eastern Chickpea Salad  
*(Bell Peppers, Chickpeas, Cucumber, Parsley, Tomatoes, Parsley, Scallions, Garlic Feta Mixed with Oil)*
18. Southwest Pasta Salad  
*(Rotini pasta, corn, black beans, red onions, tomatoes & parsley tossed in a taco ranch dressing)*
19. Grilled Zucchini Salad  
*(with corn, feta cheese, cherry tomatoes & arugula)*
20. Quinoa Salad  
*(Quinoa, chickpeas, cucumbers, red bell peppers, red onion, garlic & parsley with our special vinaigrette dressing)*
21. Avocado Corn Salad  
*(Romaine lettuce, avocado, corn, cherry tomatoes, red onions, cilantro, garlic & lime olive oil)*
22. Beetroot and Feta Cheese Salad  
*(Large diced beets, feta cheese, avocados & oranges on arugula with yogurt dressing)*
23. Beet Salad with Almonds *(Oil dressing)*
24. Strawberry Almond Spinach Salad *(Poppyseed 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. House Salad  
*(Iceberg lettuce with tomatoes, cucumbers, onions, tomatoes, cheese & croutons.  
Your choice of 2 dressing on the side: Ranch, Italian, Balsamic, 1000 Island or Blue cheese)*
33. Kale Salad  
*(Kale, carrots, red cabbage, parsley, almond, lemon with light oil base dressing)*
34. Italian Spring Salad  
*(Spring mix with cherry tomatoes, Cucumbers, Red onions, Olives & Feta Cheese,  
garnished with sunflower seeds and drizzled with Balsamic Dressing)*

# *ADDITIONAL MENU AVAILABLE TO ADD ON*

## *Bread*

\$0.50 Per Person

1. Sliced French Baguette & European Wheat Mixed Bread
2. Freshly Baked Dinner Rolls with butter

## *Drinks*

1. Iced Tea Lemonade & Citrus Mint Infused Water (Cocktail hour only) \$1.00 per person  
Self-serve drinks, dispensers and plastic disposable cups are included.
2. Buffet Style Drinks (self-serve drinks and dispensers are included)  
(Dinner time only) \$2.50 per person  
1 choice of water:  
Iced Water or Citrus Mint Infused Water  
2 drink choices:  
Iced Tea, Iced Tea Lemonade, Lemonade, Raspberry Lemonade, Strawberry Lemonade, Punch, Mojito Mocktail,  
Strawberry Basil Mojito Mocktail, Sparkling Apple Cider Punch, Hibiscus Mocktail.
3. Drink Station \$4.00 Per Person  
Variety of canned and small bottled drinks
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*

\$2.50 Per Person

Choose **3** from this menu

1. Strawberries

2. Pineapple

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**)

**Berry Cups (5oz) \$3.50 each**

**Fruit Cups (5oz) \$3.00 each**

**Fruit Platter \$150.00 per tray**

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

## Cocktail Hour Appetizers

Sold by piece and requires a MINIMUM of 36 pieces PER item chosen

1. BBQ Meatballs- \$1.00
2. Turkey Pinwheels (pesto spread, lettuce, tomato & cheese) - \$1.50
3. Samsa (with ground chicken) - \$2.00
4. Stuffed Mushrooms (stuffed with chicken, topped with mozzarella cheese) - \$2.00
5. Salmon Pinwheels (cream cheese spread, salmon, cucumber & spring mix) - \$2.00
6. Smoked Salmon Sandwiches - \$2.00
7. Shrimp Cocktail - \$2.00
8. Salmon Cucumber rounds (with Cream Cheese Spread) - \$2.00
9. Caprese Skewers (tomato & mozzarella) - \$2.00
10. Blackberry Caprese Skewers (blackberry, cucumber & mozzarella) - \$2.00
11. Salami Caprese Bites (Salami, tomato & mozzarella with basil vinaigrette) - \$2.50
12. Mini Turkey & cheese croissant sandwiches - \$2.50
13. Bacon Wrapped Chicken Bites - \$2.50
14. Butterflied Shrimp (with peanut sauce) - \$2.50
15. Roast Veggie Crostini - \$2.50
16. Waffle Prosciutto Caprese - \$2.75
17. Prosciutto Skewers (Prosciutto, mozzarella & cantaloupe) - \$2.75
18. Fig, Prosciutto & Burrata Crostini (drizzled with balsamic glaze) **Seasonal** - \$2.75
19. Brie & Peach Crostini (drizzled with balsamic glaze) **Seasonal** - \$2.75
20. Smoked Salmon Crostini (topped with spread & capers) - \$2.75
21. Steak Crostini (with horseradish spread, caramelized onions & mushrooms) - \$3.00
22. Mini Burgers - \$3.00
23. Shrimp Tartlets - \$3.00
24. Mini Sushi Cups (rice, imitation crab, marinated salmon, cucumber, tobiko, sprinkled with furikake) - \$3.00
25. Mini Pancakes with Salmon (with crème Fraiche & garnished red Caviar) - \$3.50
26. Charcuterie Cups - \$6.00 per cup  
(Artisan Cracker, Salami cheese & olive skewer, fruit skewer, Dried Fruits & Nuts)
27. 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)
28. 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 crudités, Spinach dip, Hummus, Jams & Honey, Chocolate/something sweet)
29. Mediterranean Board - \$80.00  
serves 30 people  
(Hummus, olives, cucumbers, red bell pepper, olive oil & parsley. Served with pita bread)
30. Spread Board - \$100  
Serves 30 people  
(Cream cheese spread topped with smoked salmon, cucumber, scallions, capers & dill with a hint of lemon Served with crackers)

# Half Sheet Cake

(Pc) next to each cake = Amount of slices the cake can be cut to

## Option #1 - \$100

1. Biscuit Cake with Fruits (40pc)
2. Strawberry White Chocolate Cake (40pc)
3. Tiramisu (40pc)
4. Karpati (50pc)
5. Carrot Cake (50pc)

## Option #2 - \$120

6. Honey Cake (50-60pc)
7. Spartak (50-60pc)
8. Napoleon (40pc)
9. Curly Boy (50-60pc)
10. Chocolate Cake "Prague" (50pc)

11. Black Forest Cake (50pc)
12. Chocolate Coffee Cake (50pc)
13. Drunken Cherry (50pc)
14. Golden Key Cake(50pc)

# Dessert Package Deal

\$7.00 Per Person

Choose 5

1. Puff Pastry Rolls
2. Waffle Rolls
3. Mini Blueberry Scones
4. Chocolate Chip Cookies
5. Mini Pavlova
6. Waffle Cakes
7. Cheesecakes
8. Cream puffs
9. Rum Bomb
10. Chocolate Cupcakes
11. Red Velvet Cupcakes
12. Tiramisu Cupcakes
13. Vanilla Cupcakes

14. Mini Fruit Tarts
15. Chocolate Mousse Shots
16. Raspberry Mousse Shots
17. Passionfruit Panna Cotta Cups
18. Raspberry Panna Cotta Cups
19. Strawberry Shortcake cups
20. Biscuit fruit cake cups
21. Snickers cake cups
22. Red Velvet cake cups
23. Tiramisu Cups
24. Caramel Apple Cups
25. Crepes with sweet cheese
26. Oreshki (Dulce De Leche Nuts)

# Additional Desserts

Sold per piece

## Mini Tartlets: \$3.00 each

1. Ferrero Rocher
2. Verry Berry
3. Snickers
4. Raspberry Pistachio
5. Lemon Meringue

## Mini Eclairs: \$3.50

1. Coffee Eclair
2. Vanilla Eclair
3. Raspberry Eclair
4. Passionfruit Eclair

## Dubai Cups & Mousses

- Strawberry Chocolate Dubai Cup \$4.50  
Raspberry Chocolate Dubai Cup \$5.00

## Mini Mousses Desserts \$5.50 each

Available in heart shape or Half Shere

1. Chocolate
2. Vanilla
3. Strawberry
4. Raspberry
5. Passionfruit

**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**

