



# ELENA'S

kitchen & catering

## NON PROFIT MENU

\$11.95 Per Person + \*tax (200+ people)  
 \$12.95 Per Person + \*tax (150-199 people)  
 \$13.95 Per Person + \*tax (100-149 people)  
 \$14.95 Per Person + \*tax (50 -99 people)  
**Additional \$3.00 per person for Dinner (3:00 – 7:00)**  
**Additional \$1.50 per person for Any Sunday Event**  
 12% Service Fee (optional)  
 Delivery fee varies by distance

### STARCH (choose two)

- |                                                                     |                                                                     |
|---------------------------------------------------------------------|---------------------------------------------------------------------|
| 1. <input type="checkbox"/> Garlic mashed potatoes                  | 7. <input type="checkbox"/> Butter Brown Rice                       |
| 2. <input type="checkbox"/> Roasted garlic butter parmesan potatoes | 8. <input type="checkbox"/> Creamy Garlic Parmesan Orzo             |
| 3. <input type="checkbox"/> Buttered Parsley Red Potatoes           | 9. <input type="checkbox"/> Creamy spinach Parmesan Orzo            |
| 4. <input type="checkbox"/> Red Roast Potatoes                      | 10. <input type="checkbox"/> Creamy Cheese Tortellini               |
| 5. <input type="checkbox"/> Basmati rice with roast veggies         | 11. <input type="checkbox"/> Vegetarian chow mein                   |
| 6. <input type="checkbox"/> Cilantro-Lime Black Beans Rice          | 12. <input type="checkbox"/> Rainbow Roasted Veggie Butter Couscous |

### ENTREE (choose two)

- |                                                                              |                                                                                      |
|------------------------------------------------------------------------------|--------------------------------------------------------------------------------------|
| 1. <input type="checkbox"/> Baked Honey Mustard Chicken(breast)              | 11. <input type="checkbox"/> Garlicky Lemon Baked Tilapia                            |
| 2. <input type="checkbox"/> Chicken Teriyaki (thigh)                         | 12. <input type="checkbox"/> Pan Seared Tilapia In Tomato Basil Sauce                |
| 3. <input type="checkbox"/> Honey Roast Baked Chicken Drumsticks             | 13. <input type="checkbox"/> Pan seared cod in tomato basil sauce (\$.50 per person) |
| 4. <input type="checkbox"/> Stir Fry Chicken With Veggie (spicy)             | 14. <input type="checkbox"/> Beef Meatballs In Creamy Red Sauce                      |
| 5. <input type="checkbox"/> Chicken Parmesan (red sauce)                     | 15. <input type="checkbox"/> Spicy beef stir fry with veggies (\$2.50 per person)    |
| 6. <input type="checkbox"/> Creamy Pork Marsala                              | 16. <input type="checkbox"/> Hamburger steak in cheese sauce (\$1.50 per person)     |
| 7. <input type="checkbox"/> Garlic Herb Pork Loin Roast                      | 17. <input type="checkbox"/> Beef Stew With Veggie (\$2.50 per person)               |
| 8. <input type="checkbox"/> French Onion Pork Chops                          | 18. <input type="checkbox"/> Roasted Tri Tip with baby carrots (\$4.00 per person)   |
| 9. <input type="checkbox"/> Fried Swai Fish Fillet with Chefs Red Fish Sauce | 19. <input type="checkbox"/> Baked salmon with vegetables (\$3.50 per person)        |
| 10. <input type="checkbox"/> Spicy Lemon Garlic Baked Tilapia Fish           | 20. <input type="checkbox"/> Veggie Lasagna                                          |

### SALADS (choose two)

- |                                                                                                                                                               |                                                                                                                                                                 |
|---------------------------------------------------------------------------------------------------------------------------------------------------------------|-----------------------------------------------------------------------------------------------------------------------------------------------------------------|
| 1. <input type="checkbox"/> Classic Caesar Salad                                                                                                              | 8. <input type="checkbox"/> Roasted Mushrooms & Green Beans                                                                                                     |
| 2. <input type="checkbox"/> Cabbage and corn salad (cabbage, cucumber , corn, green onion, dill, parsley with our secret dressing)                            | 9. <input type="checkbox"/> Asian Slaw Quinoa Salad (quinoa, carrots, red and green cabbage, cilantro, garlic, green onions & sesame seeds with Asian dressing) |
| 3. <input type="checkbox"/> Mexican Street Corn Salad (black beans, corn, red bell, red onion, cilantro, garlic with honey lime dressing)                     | 10. <input type="checkbox"/> Greek Chickpea Salad ( Chickpea, cucumbers, red onion, red bell pepper, olives & parsley with vinaigrette dressing)                |
| 4. <input type="checkbox"/> Broccoli Salad (sweetened dry cranberries, sunflower seeds, red onion with creamy dressing)                                       | 11. <input type="checkbox"/> Green Bean Feta Salad (cherry tomatoes, green beans, feta, basil, garlic, parsley, with chefs special vinaigrette dressing)        |
| 5. <input type="checkbox"/> Rustic Italian Cucumber & Tomato Salad (cucumber, tomatoes, red onion, basil & parsley with Italian dressing)                     | 12. <input type="checkbox"/> Southwest Pasta Salad (pasta, corn, black beans, red bell pepper, red onions, tomatoes & parsley)                                  |
| 6. <input type="checkbox"/> Quinoa Salad (Quinoa, chickpeas, cucumbers, red bell peppers, red onion, garlic & parsley with our special vinaigrette dressing ) | 13. <input type="checkbox"/> Apple Feta Spinach Salad (spinach, apples, almond, cranberry, feta with apple cider vinaigrette dressing )                         |
| 7. <input type="checkbox"/> Kale Salad (Kale, carrots, red cabbage, parsley, almond, lemon with light oil base dressing)                                      | 14. <input type="checkbox"/> House Salad (Italian dressing and ranch on the side)                                                                               |

### ADDITIONAL SWEETS

- |                                                                  |                                                             |
|------------------------------------------------------------------|-------------------------------------------------------------|
| 1. <input type="checkbox"/> Chocolate Chip Cookies - \$1.00 each | 3. <input type="checkbox"/> Fruit Tarts - \$3.00 each       |
| 2. <input type="checkbox"/> Macaroons - \$1.50 each              | 4. <input type="checkbox"/> Mini Cheese Cakes - \$0.75 each |

### CAKES

(Quarter sheet \$75.00 & Half sheet \$55.00)

- |                                                             |                                                      |
|-------------------------------------------------------------|------------------------------------------------------|
| 1. <input type="checkbox"/> Strawberry White Chocolate Cake | 5. <input type="checkbox"/> Chocolate Cake           |
| 2. <input type="checkbox"/> Tiramisu                        | 6. <input type="checkbox"/> Napoleon Cake            |
| 3. <input type="checkbox"/> Honey Cake                      | 7. <input type="checkbox"/> Carrot Cake              |
| 4. <input type="checkbox"/> Black Forest Cake               | 8. <input type="checkbox"/> Biscuit Cake with fruits |

\* Sales tax is determined by county of event

\*\* 12% Service fee includes quality disposable plates, cutlery& buffet set up.