

Three Course Tasting Menu

First Course

~ **Lobster Bisque**

~ **Chicken and Vegetable Soup**

~ **Hearts of Romaine—**

toasted garlic crouton and Parmesan dressing

~ **Baby Spinach Salad**

pickled red onions, toasted walnuts,
blue cheese and balsamic vinaigrette

Main Course

~ **Eggplant Parmigiana**

roasted tomatoes and smoked mozzarella

~ **Panko crusted Crab Cake**

oven roasted plum tomatoes and Cajun aioli

~ **Bruschetta crusted Salmon**

drizzled balsamic vinegar reduction

~ **Chicken stuffed Chicken**

parmesan studded orzo

~ **Spinach and Pine Nut stuffed**

Beef Tenderloin

natural herb jus

Dessert Course

~ **Flourless Chocolate Torte**

with Vanilla Ice Cream and crème anglaise

~ **Triple Vanilla Bean Ice Cream**

caramel sauce and toasted walnuts

~ **Bread Pudding**

served warm with crème anglaise

\$31/person

includes beverages, tax, and gratuity

Four Course Tasting Menu

First Course

~ **Crispy Macaroni and Blue Cheese**

truffle oil vinaigrette and micro green salad

~ **Pulled Pork Potstickers**

barbeque spiced dipping sauce

~ **Buffalo Shrimp**

gorgonzola blue cheese

Second Course

~ **Lobster Bisque**

~ **Chicken and Vegetable Soup**

~ **Hearts of Romaine—**

toasted garlic crouton and Parmesan dressing

~ **Baby Spinach Salad**

pickled red onions, toasted walnuts,

blue cheese and balsamic vinaigrette

Main Course

~ **Grilled Vegetable Enchilada**

guajillo salsa and queso fresco

~ **Panko crusted Crab Cake**

oven roasted plum tomatoes and Cajun aioli

~ **Herb Crusted Tilapia**

almond sautéed asparagus

~ **Chicken Pot Pie**

peas, carrots, and fresh herbs

~ **Red Wine Braised Short Rib**

white bean stew

Dessert Course

~ **Flourless Chocolate Torte**

with Vanilla Ice Cream and crème anglaise

~ **Triple Vanilla Bean Ice Cream**

caramel sauce and toasted walnuts

~ **Bread Pudding**

served warm with crème anglaise

\$40.00/person

includes beverages, tax, and gratuity

Five Course Tasting Menu

First Course

~ **Ravioli du Jour**

drizzled with basil pesto

~ **Grilled Scallops**

mandarin orange salsa

~ **South Philly Eggroll**

mustard dipping sauce

Second Course

~ **Soup Sampler**

a sampling of three of our favorite soups

Third Course

~ **Hearts of Romaine**

toasted garlic crouton and Parmesan dressing

~ **Baby Spinach Salad**

pickled red onions, toasted walnuts,

blue cheese and balsamic vinaigrette

Main Course

~ **Wild Mushroom and Spinach Strudel**

roasted tomato coulis

~ **Panko crusted Crab Cake**

oven roasted plum tomatoes and Cajun aioli

~ **Lemon Oil Grilled Ahi Tuna**

pineapple and chayote squash ceviche

~ **Herb Roasted Breast of Chicken**

asiago risotto

~ **Grilled Petite Filet Mignon**

buttermilk mashed potatoes

Dessert Course

~ **Flourless Chocolate Torte**

with Vanilla Ice Cream and crème anglaise

~ **Triple Vanilla Bean Ice Cream**

caramel sauce and toasted walnuts

~ **Bread Pudding**

served warm with crème anglaise

\$49.00/person

includes beverages, tax, and gratuity

These packages are just the tip of the iceberg. For a more specialized dining experience, just ask the chef what he can do just for you.

Elements Café is available 7 days a week for private parties. So, if you are looking for that special place, give us a call today.

856 546 8840

Hors d'oeuvres

I want to start your party out with a bang? Add our Hors d'oeuvres package to your event for just \$7 per person.

Please choose Three

- Artichoke and Walnut Pesto on Rye Croutons
- Crispy Duck Confit Egg Rolls
- Spicy Tuna Tar Tar
- Vegetable Sushi Roll
- Mini Crab Cakes
- Angus Filet Bruschetta
- Crispy Vegetable Egg Roll
- Veal Sliders on Buttermilk Biscuits
- Tomato Bruschetta
- Crab Spanakopita
- Grilled Baby Rack Of Lamb
- Pulled Pork Potstickers
- Seafood Shu Mai
- Smoked Chicken Summer Roll
- Caramelized Onion Tartlet
- Coconut Fried Shrimp
- Grilled Chicken and Raspberry Salsa
- Seafood Salad on Cumin Crisp
- Barbeque Chicken on Cornmeal Biscuits
- Smoked Salmon Roulade
- Chicken and Mushroom Egg Roll
- Shrimp Lejon
- Scallops topped with Salsa
- Blue Cheese stuffed Cherry Tomatoes



Elements Café

**Dinner
Party
Packages**

856-546-8840
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