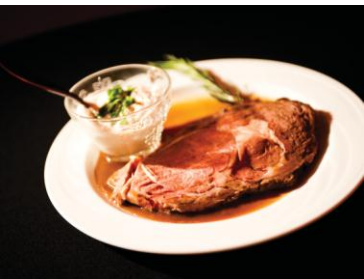




THE
elements
CONFERENCE & EVENT CENTRE



CATERING MENU

Phone: 513-733-3536 Fax: 513-733-0162
11974 Lebanon Road | Cincinnati, OH 45241

www.elementseventcentre.com

Continental Breakfast Selections

Classic Continental

Assorted fresh breakfast pastries to include: Danish, Muffins, and Bagels, Cream Cheese, Fruit Preserves, and assorted Juices

\$8.25

Business Continental

Danish, Muffins, Bagels, assorted Donuts, Fresh Fruit Display, Cream Cheese, Fruit Preserves, and assorted Juices

\$8.50

The “Elements” Continental

Danish, Muffins, Bagels, assorted Donuts, Fresh Fruit Display, Yogurt, Cream Cheese, Fruit Preserves, and assorted Juices

\$8.95

Breakfast Buffet Selections

“Rise and Shine”

Scrambled Eggs, Bacon or Sausage, Breakfast Potatoes, Fluffy Biscuits, Fruit Preserves, Butter, and assorted Juices

\$9.95

“Farmers Special”

Fresh Fruit Bowl, Scrambled Eggs, Bacon and Sausage, Breakfast Potatoes, Fluffy Biscuits, butter, fruit preserves, and assorted Juices

\$10.50

The “Elements” Breakfast Buffet

Fresh Fruit Bowl, Cheesy Scrambled Eggs, Bacon and Sausage, Breakfast Potatoes, Fluffy Biscuits and Sausage Gravy, Butter and Fruit Preserves, and Assorted Juices

\$11.95



Boxed Lunch Selections

All lunch box Sandwiches are made on Our Signature Whole Grain Bread and include: Potato Chips, Fresh Baked Chocolate Chip Cookie, One Signature Side Selection, Mustard and Mayonnaise (only two selections per group)

\$9.95

Classic Roast Turkey

Shaved Roasted Turkey Breast, Swiss cheese, crisp leaf lettuce, red onion, and honey mustard dressing

Honey Baked Ham and Swiss

Shaved Ham piled high on our signature Whole Grain Bread with sliced Baby Swiss cheese, and crisp leaf lettuce

Southern Chicken Salad

Our Chef's own Virginian recipe, served on our Whole Grain Bread with crisp leaf lettuce, and sliced ripe tomato

New York Deli Style Tuna Salad

Chunk Light and Albacore Tuna salad, crisp leaf lettuce, sliced ripe tomato, and red onion

Classic Roast Beef

In house roasted and shaved Roast Beef piled high on our Whole Grain Bread with Colby Cheddar, crisp leaf lettuce, and red onion

The Elements Turkey Club

Shaved Turkey, Ham, and Smoked Bacon, Swiss and American cheese, crisp leaf lettuce, and ripe tomato

Classic Wraps

Choose any sandwich above and we will wrap it in a fresh flour Tortilla

Signature Sides

All American Potato Salad

Deli Style Macaroni Salad

Fresh Fruit Salad

Vegetable Pasta Salad



Deli Buffet Selections

All Deli Buffets include: Two selections of Side Salads (listed below), Bread Basket, Potato Chips, Leaf Lettuce, Sliced Ripe Tomatoes, Red Onion, Pickle Spears, Mayonnaise, Mustard, and our Fresh Baked Chocolate Chip Cookies

The All American

Sliced Honey Baked Ham, Oven Roast Turkey, Swiss and American cheese
\$9.95

New York Style Deli

Sliced Honey Baked Ham, Oven Roast Turkey, Roast Beef, Genoa Salami, Provolone, Swiss, and American cheese, Pepperoncini
\$10.95

The Elements Trio

Signature Chicken Salad, Tuna Salad, and Egg Salad, served with all the trimmings
\$11.95

Signature Deli Sides

All American Potato Salad
Deli Style Macaroni Salad
Fresh Fruit Salad
Vegetable Pasta Salad
Tuscan Cucumber Tomato Salad



Hot Lunch and Dinner Buffet Selections

All lunch buffets selections include one entrée selection, a choice of salad selection and one choice of fresh vegetable and a selection of starch, hot rolls and butter

\$11.95 Lunch – Dinner \$15.95

Buffet Entrée Selections

***Sliced Roast Beef with a Roasted Shallot Red Wine Sauce**

Sliced Oven Roasted Roast Beef served with a rich Red Wine Sauce

***Beef Burgundy with Mushrooms and Onions**

Tender Beef Tips Lightly dusted in flour, pan seared and simmered in a Burgundy Wine Sauce with Mushrooms and Onions

Sautéed Breast of Chicken “Forestiere”

Lightly floured and sautéed boneless breast of chicken with mushrooms and sundried tomatoes in a Marsala wine sauce

Chicken “Picatta”

Boneless breast of chicken lightly floured and egg dredged, sautéed in olive oil, and topped with a light white wine-lemon caper sauce

Chicken “Naples”

Pan seared then braised boneless breast of chicken with celery, onion, artichoke hearts, and diced tomatoes, Basil infused tomato sauce

Cider Chicken

Pan roasted boneless breast of chicken topped with apple-cranberry and onion marmalade, cider rum sauce

Sugar and Spiced Cajun Bronzed Tilapia

A flakey white fillet of fish dusted in sugar and spice (not spicy) finished with a lemon-shallot butter sauce



Buffet Vegetable Selections

(Choose one vegetable selection)

***Green Bean Sauté**

(Olive Oil, Balsamic, Garlic, Sautéed Onions, and Pimento)

***Country Greens Beans with Ham and Onions**

***Green Bean Almondine**

***Honey Buttered Corn**

***Broccoli with Cheddar Cheese sauce**

***Elements Vegetable Medley with Herbed Butter**

(Broccoli, cauliflower, carrots, zucchini, and yellow squash)

Buffet Starches

(Choose one starch selection)

***Garlic Smashed Redskin Potatoes**

***Parsley and Buttered Steamed Redskin Potatoes**

***Herbed Oven Roasted Potatoes**

***Rice Pilaf**

***Confetti Wild Rice Blend**

Buffet Salad Selections

(Choose one salad selection)

Garden Salad Bowl

Iceberg Greens, Cucumber, Carrot, Tomato, and Croutons

(Choice of Two Dressings: Ranch, Bleu Cheese, French, Thousand Island, Honey Mustard, Balsamic, Raspberry Vinaigrette)

Tossed Baby Field Greens

Craisins, Feta Cheese, Toasted Almonds, Roma Tomato, Balsamic Vinaigrette

(add \$1.25 per guest)

Tossed Caesar Salad

Hearts of Romaine, Parmesan Cheese, Garlic Croutons, and Traditional Creamy Caesar Dressing (add \$1.25 per guest)



Cook-outs/Grill-outs/Picnics

CINCINNATI COOK OUT \$9.95

Grilled Private Select Hamburgers, Hot Dogs & Brats with Bakery Fresh Buns
Sliced American & Swiss Cheeses, Leaf Lettuce, Tomatoes, Pickles & Onions,
Mayonnaise, Mustard, Ketchup, Pickle Relish, Potato Chips
Gourmet Red Skin Salad, Creamy Cole Slaw, Cookies

SOUTHERN HOSPITALITY \$10.95

Our Famous Smoked Pulled Pork or Chicken BBQ with Bakery Fresh Buns
Maple Baked Beans, Gourmet Red Skin Salad & Creamy Cole Slaw,
Cookies or Brownies

FRIED CHICKEN PICNIC \$11.95

Southern Style Fried Chicken, Coleslaw, Redskin Mashed Potatoes, Maple
Baked Beans, Country Gravy
Served with Rolls & Butter, Cookies or Brownies

DELUXE CINCINNATI COOK OUT \$10.95

Grilled Hamburgers, Hot Dogs & Boneless Chicken Breast with Bakery Fresh
Buns, Sliced Swiss & American Cheeses, Leaf Lettuce, Tomatoes, Pickles &
Onions, Mayonnaise, Mustard, Ketchup & Pickle Relish
Gourmet Pasta Salad, Gourmet Red Skin Salad & Corn on the Cob,
Cookies or Brownies

ULTIMATE BBQ RIBS & CHICKEN \$15.95

Char-Grilled Baby Back Ribs & Boneless BBQ Chicken Breast
Your Choice Of Two: Fresh Garden Salad, Pasta Salad, Coleslaw, Fresh
Fruit Salad, or
Garlic Mashed Potatoes
Served with Rolls & Butter, Cookies or Brownies

Corporate Picnic Feast \$17.95

Grilled Steaks, Herb Grilled Chicken Breast, Choose One: Potato Salad,
Garlic Mashed Potatoes, Cajun Baked Potatoes, Choose one: Vegetable
Salad, Tossed Salad, Vegetable Medley, Rolls and Butter, Cookies or
Brownies



The Elements Pasta Express Station

Fresh Chicken Breast, Italian Sausage, or Meatballs, Penne and Bowtie Pasta, Marinara and Creamy Alfredo sauces, Assorted Mediterranean Vegetable toppings to include: Artichoke Hearts, Roasted Zucchini and Yellow Squash, Balsamic Roma Tomatoes, Spinach, Assorted Tri-colored Peppers, Caramelized Onions, Roasted Fennel and Celery Hearts, Olives, Herbs, Grated Parmesan Tossed Salad or Caesar Salad with Garlic Rolls and butter
\$11.95

Build your own Pasta Station

Choice of Two Pastas:

Penne, Bowtie, Fettuccini (regular or spinach), Capellini (Angel Hair)

Choose Two Meats:

Julienne Herbed Chicken Breast, Sweet Italian Sausage, Meatballs, Shrimp

Choose Two Sauces:

Alfredo, Marinara, Pesto Cream, Vodka Roasted Tomato Cream

Choose One Vegetable Selection:

**Green Bean Sauté with Onions, Garlic, and Peppers*

**California Medley of Vegetables*

**Honeyed Buttered Corn*

**Mediterranean Squash Medley*

Choice of One Salad:

**House Tossed Salad (assorted dressings)*

**Caesar Salad*

**Antipasto Salad*

Complimentary Assorted Pasta Toppings include: *Roasted Mushrooms, Peppers, Onions, Artichoke Hearts, Tomatoes, Spinach, Olives, Grated Parmesan Cheese
Garlic Rolls and Butter*



South of the Border Fajita and Taco Bar

\$11.95

Choose Two Meats:

- *Chili Spiced Ground Beef Taco Meat with Onion*
- *Chipotle Julienned Chicken Breast with Sautéed Peppers and Onions*
- *Carne Asada Sirloin Steak with Sautéed Peppers and Onions (add .75)*

Complimentary Toppings

Flour Tortillas, Taco Shells, Shredded Lettuce, Shredded Jack and Cheddar Cheese blend, Jalapeno Peppers, Fresh Salsa, Sour Cream, Guacamole, Refried Beans, Mexican Rice with Beans, Taco Sauce



Hors d' Oeuvres

Cheese Display with Fruit Garnish

Swiss, Sharp and Colby Cheddar, Pepper-Jack, Grapes, and Strawberries, crackers - \$2.25 per person

Fresh Fruit Display

Grapes, Strawberries, Seasonal Watermelon, Cantaloupe and Honeydew Melon, Pineapple, Yogurt dip - \$1.95 per person

Fresh Vegetable Crudité Display

Celery sticks, Baby Carrots, Broccoli, Cucumber, Cauliflower, Radish, and Cherry Tomatoes, Ranch Dip – 1.95 per person

Combination Cheese and Fresh Fruit Display

*Swiss, Sharp and Colby Cheddar, Pepper-Jack, and Boursin Cheeses, Grapes, Melon, Strawberries, and Pineapple, assorted crackers
\$2.50 per person*

Tortilla Chips Fresh Salsa and Guacamole

*Salted Crisp Tortilla Chips with fresh Homemade Salsa and Guacamole
\$2.00 per person*

Boursin Cheese Stuffed Cherry Tomatoes

*Garlic and Herb French Whipped Cheese in a ripe cherry tomato
\$2.00 per piece*

(Minimum 25 People)



Tomato and Feta Bruschetta

Toasted French Bread Crostini topped with Tomato and Feta cheese mixture with Balsamic, Garlic, Virgin Olive oil, fresh Herbs, Red Onion, and Parmesan - \$1.95 per piece

Stuffed Jumbo Mushrooms

Your choice of Italian Sausage or Crab Meat, blended with herbs, garlic & cheese - \$2.25 per piece

Chicken or Steak and Cheese Quesadilla Bites

Tender Marinated Grilled Chicken or Beef Asada with Jack and Cheddar cheese, Cilantro, Jalapeno, served with Pico de Gallo, Sour Cream, and Guacamole – \$2.25 per piece

Glazed Cocktail Meatballs

*Your choice of Chili, BBQ, Italian, Swedish or Teriyaki
– \$1.25 per piece*

Vegetable Cocktail Egg Rolls

Sweet Chili Mae Ploy Dipping Sauce – \$1.50 per piece

Elements Spicy Shrimp Cocktail Bowl

Jumbo Shrimp served with our signature spicy remoulade sauce & lemon- \$2.25 per piece

The Elements Spinach and Artichoke Dip

Our Chef's Special recipe, cheese, Sautéed onion, Artichoke Hearts, Fresh Spinach, and a Panko Buttery crumb topping, served with Garlic Crisps - \$50.00 (serves 50 People)



Specialty Hors d' Oeuvres

(Seasonal Market Pricing)

Smoked Salmon Canapé

Cucumber Rondelle with Herbed Caper Cream Cheese, Red Onion, and Sliced Lemon

Elements Signature Lamb Chops

Coated and seared to perfection, with dipping sauce

House-made Mini Crab Cakes

Chef's Recipe, baked to perfection, served with spicy remoulade sauce

Chicken Sauté

Fresh Chicken, baked & glazed in Asian BBQ sauce

Smoked Duck Wonton

Duck, Scallion and Water Chestnuts in a Wonton wrapper & fried, served with dipping sauce



Dinner Buffet Selections

All dinner buffets selections include one entrée selection, a choice of salad selection and one choice of fresh vegetable and a selection of starch, hot rolls and butter

Dinner \$15.95

Buffet Entrée Selections

***Sliced Roast Beef with a Roasted Shallot Red Wine Sauce**

Sliced Oven Roasted Roast Beef served with a rich Red Wine Sauce

***Beef Burgundy with Mushrooms and Onions**

Tender Beef Tips Lightly dusted in flour, pan seared and simmered in a Burgundy Wine Sauce with Mushrooms and Onions

Sautéed Breast of Chicken "Forestiere"

Lightly floured and sautéed boneless breast of chicken with mushrooms and sundried tomatoes in a Marsala wine sauce

Chicken "Picatta"

Boneless breast of chicken lightly floured and egg dredged, sautéed in olive oil, and topped with a light white wine-lemon caper sauce

Chicken "Naples"

Pan seared then braised boneless breast of chicken with celery, onion, artichoke hearts, and diced tomatoes, Basil infused tomato sauce

Cider Chicken

Pan roasted boneless breast of chicken topped with apple-cranberry and onion marmalade, cider rum sauce

Sugar and Spiced Cajun Bronzed Tilapia

A flakey white fillet of fish dusted in sugar and spice (not spicy) finished with a lemon-shallot butter sauce

Elements Signature Chicken

Fresh Chicken Breast coated with crispy fried onions and baked to perfection, served with fine roasted tomato cream



Buffet Vegetable Selections

(Choose one vegetable selection)

***Green Bean Sauté**

(Olive Oil, Balsamic, Garlic, Sautéed Onions, and Pimento)

***Country Greens Beans with Ham and Onions**

***Green Bean Almondine**

***Honey Buttered Corn**

***Broccoli with Cheddar Cheese sauce**

***Elements Vegetable Medley with Herbed Butter**

(Broccoli, cauliflower, carrots, zucchini, and yellow squash)

Buffet Starches

(Choose one starch selection)

***Garlic Smashed Redskin Potatoes**

***Parsley and Buttered Steamed Redskin Potatoes**

***Herbed Oven Roasted Potatoes**

***Rice Pilaf**

***Confetti Wild Rice Blend**

Buffet Salad Selections

(Choose one salad selection)

Garden Salad Bowl

Iceberg Greens, Cucumber, Carrot, Tomato, and Croutons (Choice of Two Dressings: Ranch, Bleu Cheese, French, Thousand Island, Honey Mustard, Balsamic, Raspberry Vinaigrette)

Tossed Baby Field Greens

Craisins, Feta Cheese, Toasted Almonds, Roma Tomato, Balsamic Vinaigrette (add \$1.25 per guest)

Tossed Caesar Salad

Hearts of Romaine, Parmesan Cheese, Garlic Croutons, and Traditional Creamy Caesar Dressing (add \$1.25 per guest)



The Elements Dessert Menu

Key Lime Pie

*Made with real key limes, topped with whipped cream, toasted almonds,
and caramel sauce*

\$4.00

Chocolate Mousse Pie

*Oreo cookie crust, light chocolate mousse topped with whipped cream
and chocolate shavings, served with plenty of chocolate sauce*

\$4.00

New York Style Cheesecake

\$4.00

Turtle Cheesecake

*Rich pecan and caramel topped cheesecake, served with fresh whipped
cream, and caramel sauce*

\$4.00

Chocolate Decadence Layer Cake

Layers of chocolate cake with ganache and chocolate buttercream

\$4.00



Carrot Cake

\$4.00

Strawberry Shortcake

Angel food cake, macerated strawberries with natural juice, and fresh whipped cream

\$4.00

Fresh Baked Pie

Choose from Apple, Dutch Apple, and Cherry

\$4.00

Chocolate Covered Strawberries

*Dipped in rich dark chocolate
(Market Price)*

Assorted Miniature Dessert Bars

*Pecan Diamonds, Swirl Cheesecake, Chocolate Covered Cheesecake,
Lemon Chess Bars, and Macadamia Coconut (minimum 50 people)*

\$3.95 per person



