

Certified



Corporation



CATERING & EVENTS

CHEF STATIONS

2024 Spring menu—April 1st through July 9th

cocktails

Maple Old Fashioned

Pineapple Daiquiri

Otra Vez

passed hors d'oeuvres

Teriyaki Salmon Bites

Tomato Basil Tartlets

Gravlax Crostini

with mustard dill sauce

Zucchini & Parmesan Stuffed Mushroom

Smoked Mahi Mahi Canape

Dungeness Crab Cakes

with chili lime aioli

Date Canapes

with goat cheese and pistachios

Arancini Primavera

Porcini and Truffle Arancini

Stuffed Peppadews

Smashed Potatoes

antipasto station

Grapes & Melon

Insalata Caprese

Roasted Eggplant & Peppers

Castelvetro Olives

Pecorino Toscano

Prosciutto & Salami

Shrimp & Romesco Sauce

chef stations

Elephants Taqueria

Carnitas, Pollo, Garbanzo, or Carne Asada

with Spanish rice, black beans, grilled fresh pineapple, and guacamole

Slider Bar

Elephants Bistro Burger

bacon jam, blue cheese, and arugula

Black Bean Slider

with BBQ chipotle sauce

Carolina Pulled Pork

with tangy coleslaw

Pastrami Reuben

with sauerkraut and Swiss cheese

Carving Station

Roasted Salmon

Porchetta with Herb Verde Sauce

Herbed Prime Rib Roast

Beef Bavette Au Poivre

dessert table

Chocolate Mousse Tartlets

Dolci di Noci Cookies

Coconut Truffles

Lemon Raspberry Cheesecakes