

elements kitchen

List of Hors d'oeuvres

Passed Hors d'oeuvres

Skewers

- Shrimp “scampi” skewers with olive oil and garlic
 - Cuban shrimp with cilantro and lime
 - Fiery Hunan shrimp with chilies and soy
 - Vietnamese beef with lemongrass and coriander
 - Beef yakitori with baby aubergine
 - Chicken satay with spicy peanut sauce
 - Buffalo chicken with celery and bleu cheese sauce
 - Sausage with potatoes and red peppers
 - Seasonal fruits with cheese and/or prosciutto
 - Spicy Mediterranean lamb with pita and mint raita
 - Caprese with marinated mozzarella broccolini and sweet basil
 - Pork satay with spicy pineapple and peanut sauce

Vegetarian

- Marinated baked tofu spring rolls with mint and basil
 - Baked bleu cheese stuffed dates
 - Curried vegetable somosas with tamarind glaze
 - Deviled eggs with smoked paprika and chive crème fraiche
 - (also available with lardons)*
 - Porcini and bell pepper duxelle on polenta crostini
 - Citrus confit in bitter endive boats with micro cilantro
 - Crushed tomato and red onion bruschetta with melted mozzarella
 - Spanish sofrito crostini with romesco
 - Potato croquettes with white truffle aioli
 - Risotto “hushpuppies” and homemade barbeque sauce
 - Sesame noodles with shiitake or baked tofu and scallions in to-go boxes
 - Baby bok choy and goat cheese barbajuans
 - Tropical mango and coconut spring rolls
 - Kim chi and scallion pancakes with a spicy soy sauce
 - Honey glazed pumpkin wedges with sesame and scallions

Meat & Poultry

Picadillo empanadas with green olives and raisins
Spanish meatballs with an almond sauce
Sesame noodles with Asian barbeque pork and scallions in to-to boxes
Thai chicken spring rolls with mint and basil and lime dipping sauce
Beer battered chicken bites with bell pepper aioli
Corned beef on crostini with potatoes and red cabbage with hot mustard
Smoked turkey and green mango salad on homemade crostini
Asian duck spring rolls with a tamarind glaze
Foi gras fried rice in lettuce cups with toasted almonds
Chicken and coriander corn “fritters” with a lemon aioli
Steamed chicken meatballs with sticky rice

Fish & Seafood

Smoked salmon on rye crisps with pickled red onion and Dijon crème fraiche
(also available with lardons)
Spicy shrimp ceviche in cucumber cups with cilantro and lime
Beer battered fish bites with a malt vinegar gastrique
Asian style crab cakes with ginger and sweet chili dipping sauce
Salt cod Brendan crostini
Salmon sushi with avocado relish on jasmine rice cakes with a wasabi soy gastrique
Saffron sushi rice with clams in Asian spoons

Stationary Hors d’oeuvres

Winter crudités platter with homemade pita chips and assorted dips
Assorted imported cheese and seasonal fruit platter with dried fruits and nuts and baguette
(you may add charcuterie)

Assorted mini sandwiches served on elements foccacia rolls
Curry chicken with dried cranberries and cashews on mixed greens
Sirloin tri-tip with pickled red onions, Tomme Pilota cheese, and horseradish Dijon
Roasted Mediterranean vegetables with Spanish sofrito and garlic aioli
Asian marinated portabella mushrooms, sweet shredded carrots, edamame and yuzu puree
Tuna and tarragon with Chaubier cheese on mixed greens
Hot Cheesesteak with caramelized onions, pickled green bell pepper, Tomme Pilotta, and garlic aioli
Pulled pork with homemade barbeque sauce (regular or spicy)
Mini sliders with or without American or cheddar cheese

Light Nibbles and Crisps with Dips

Pita chips (curried or herbed)

Homemade potato chips

Spicy tortilla

Caramelized onion and shallot dip

Spanish style Romesco with saffron

Emerald dip of avocado and fine herbs

House guacamole with onions, jalapeños, and tomatoes

Assorted hummus'

Roasted bell pepper

Roasted garlic

Olive and sundried tomato

Spicy candied peanuts

Candied pecans

Candied walnuts

Marcona almonds