

Tel. 916-750-5036

<u>elenaskitchenandcatering@gmail.com</u>

www.elenas.kitchen.com

HOLIDAY MENU B

Lunch \$17.95 Per Person + tax
Dinner \$20.95 Per Person + tax (3:00 -7:00)
Additional \$1.50 per person for Sunday Events
Delivery Fee Will be Quoted by Request
Sales tax is determined by county of event (if delivered)

Food is served in aluminum foil trays

Cranberry Balsamic Roasted Chicken (oven roasted marinated chicken thigh with cranberry & balsamic)

Baked Ham with Maple & Brown Sugar Glaze

Roasted Garlic Mashed Potatoes

Israeli Couscous with Vegetables (with roast tomatoes, mushrooms & basil)

Roasted Vegetables (gold potatoes, sweet potatoes, carrots, onions & garlic)

Broccoli Apple & Almond Salad (Cranberry, Red Onion & Creamy Dressing)

Winter Green Mix Pomegranate Salad (Pomegranates, Mandarins, Walnuts & Pomegranate Dressing)

Dinner Rolls with butter

Choice of 1 Dessert:

- 1. Pumpkin Cupcakes & Chocolate Chip Cookies
 - 2. Black Forest Cake
 - 3. Strawberry White Chocolate Cake
 - 4. Tiramisu Cake

Additional Services Available Upon Request

Buffet set up with our chafing dishes, serving bowls/platters, serving utensils, disposable plates and cutlery

Pricing:

Terms:

50 people or less \$200.00 51-100 people \$250.00 101-150 people \$300.00 151 people or more \$350.00 Based on 2 hours from time of arrival to departure
Approximately 30 minutes set up time
Tables and linens are not included