

Elements Catering & Floral Design

MENU



Elements Catering & Floral Design
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Select from any of our menu options below, or
we will gladly customize a menu for you!
Serving the entire state of Mississippi!

Salads

Caesar

Shaved parmesan, crisp romaine, and homemade garlic croutons

Garden

Romaine lettuce, vine-ripe tomatoes, cucumber chunks, carrots, cheddar cheese, sunflower seeds, homemade garlic croutons, and ranch dressing

Greek

Wild greens, romaine lettuce, vine-ripe tomatoes, cucumber chunks, red onions, kalamata olives, pepperoncini peppers, croutons and feta cheese with Greek dressing

Baby Spinach

Sliced crimini mushrooms, red onions, bacon pieces, diced hardboiled eggs, and sunflower seeds with honey mustard dressing

Bacon Bleu

Mixed greens, Applewood bacon, bleu cheese crumbles, homemade garlic croutons, and creamy balsamic dressing

Southwestern

Romaine lettuce, grape tomatoes, green onions, baby bell peppers, black beans, corn, avocado, pepper jack cheese, and tortilla strips with cilantro lime vinaigrette

BLT

Iceberg lettuce, vine-ripe tomatoes, apple wood smoked bacon pieces, cheddar cheese, and creamy homemade ranch

Spring

Baby romaine, green leaf lettuce, vine-ripe tomatoes, cucumbers, carrots, croutons, strawberries and poppy dressing

Caprese

Vine-ripe tomatoes, fresh mozzarella, basil, cracked black pepper and aged balsamic vinaigrette

Fruit

Consisting of strawberries, grapes, kiwi, watermelon, honeydew, pineapple, and bananas - seasonal availability

Poppy Chicken Salad

Sundried cranberries, raisins, toasted almond slivers– presented in a pineapple half (+\$2 per person)

Elements

Mixed greens, red & green grapes, feta cheese, cheddar cheese, strawberries, slices of granny smith apples, Vidalia onions with Vidalia onion dressing

Potato Salad

Potatoes, sweet relish, mustard, mayo, and seasonings

Cornbread

Cornbread, tomatoes, bacon, bell pepper, green onions, cheddar cheese, kernel corn, and beans

Pasta

Baked Ziti al a Norma

Fresh mozzarella, eggplant, and basil in a rich tomato sauce

Truffled Mac and Cheese

Home style Mac & Cheese with an asiago crust and caramelized onions

Smoked Mozzarella Ravioli

In the classical alfredo sauce with pesto drizzle

Vegetable Lasagna

Seasonal grilled vegetables, ricotta cheese, mozzarella, basil in a fire-roasted tomato sauce

Creamy Noodle Chicken

Parmesan, pimentos, chicken, noodles, in a creamy cheese sauce

Fettuccini

Grilled chicken breast with alfredo and sundried tomatoes

Italian Lasagna

Hearty meat, ricotta cheese, mozzarella, basil in a roasted tomato sauce

Tortellini

Tri colored cheese stuffed pasta with Alfredo

Sundried Italian Pasta

Tri-colored rotini, vine-ripe tomatoes, bacon, black and green olives, corn, and sundried pesto

Basil Pesto Pasta

Bowtie, ziti, roasted corn, artichoke, black olives, tomatoes, and avocado, with homemade ranch

Cajun

Sausage, capers, & creamy cheese sauce

Seafood

Bowtie pasta, cheese, shrimp, & crab

Mac & Cheese

Three types of cheeses, butter, and milk

Breads

French

Baked bread with parsley, butter, & garlic

White Dinner

Gourmet white dinner rolls

Wheat Dinner

Gourmet wheat dinner rolls

Cheddar Biscuits

Fresh cheese and butter biscuits

Corn Muffins

Southern baked cornbread muffins

Mexican Cornbread

Cornbread, cheese, jalapenos, & corn

Passed Hors d'oeuvres

*These items are available if you would like to have hors d'oeuvres for your cocktail hour.
They can be passed by servers or a table set up.*

Cornbread Cups w/ BBQ Chicken & Slaw

Mini Bacon Bleu Cheeseburgers

Artichoke Feta Tortilla Wraps

Black Bean & Corn Dip

Louisiana Crawfish Dip

Shrimp Dip

7 Layer Dip

Pineapple Cream Cheese Ball

BLT Stuffed Mini Tomatoes

Cheddar & Sharp Cheese Ring

Chocolate Chip Cheese Ball

Mini Muffalettas

Mediterranean Cream Cheese Torte

Smoked Salmon Stuffed New Potatoes

Spinach Mushroom Caps

Dill Chicken Skewers w/ Dill Dip

Italian Bacon Wrapped Green Beans

Sundried Tomato Wraps

Italian Tortellini Salad Skewers

Cornbread Griddle Cakes

Poppy Seed Salad Bites

Crabmeat Cheesecake

Creole Shrimp Squares
Fresh Fruit Skewers
Mini Southwest Tortilla Wraps
3 Bean Gulf Shrimp
Sundried Tomato Torte
Roast Beef Bruschetta
Spinach Dip
Hot Bacon & Swiss
Italian Bacon Wrapped Asparagus
Potato Salad Rounds
Mini Crab Cakes
Fresh Vegetable Torte
Mini Chicken or Beef Kabobs
Tomato Feta Crostini
Pimento & Cheese Bites

Entrees

Chicken:

Mediterranean Chicken Breasts

Artichoke hearts, roasted peppers, caramelized red onions, and feta cheese in a light lemon basil sauce

Southwestern Chicken Breasts

Apple wood bacon pieces, scallions, grilled onions, black olives, aged cheddar and jack cheeses served with bbq sauce

Lemon Pepper Chicken

Marinated in lemon juice with cracked black peppers

Italian herb chicken

Roasted chicken with fresh herbs served in a Italian gravy

Hawaiian Chicken

Baked chicken with a sweet glaze and pineapple pieces

Fried Chicken

Home style, fried to perfection

Tuscan Chicken

Chicken breast with artichokes, capers, roasted peppers, onions, feta cheese, in a lemon basil cream sauce

Chicken Andouille Gumbo

Chicken, sausage, celery, bell peppers, thyme, basil, tomatoes, okra, and rice

Chicken Tenders

Southern fried to perfection; served with optional dipping sauces.

Pork:

Orange Marmalade Pork Chops

Squeezed orange juice, orange marmalade, butter, and ground black pepper

Herbed Pork

Encrusted Pork Tenderloin w/ raspberry chutney

Ham

Pit-Smoked; with champagne mustard and mango chutney
City-Baked; with Dijon sauce
Honey; sweet pineapple glaze

Cajun Jambalaya

Dirty rice, green bell peppers, onions, fresh celery, sausage, seasoned to perfection with Cajun spices

Roast Pork Loin Florentine

Stuffed with wild mushrooms, spinach, goat cheese and fire-roasted tomato sauce

NOLA Red Beans

Rice, Cajun spices, and sausage

Beef:

Tenderloin

Pre-sliced, herb encrusted tenderloin served with raspberry chutney

Filet

Grilled, wrapped in bacon and rubbed with garlic butter, peppercorns with cracked black pepper & sea salt

Fajitas

Steak, onions, & bell peppers

Brisket

Beef, grilled to perfection

Roast Beef

Served with horsey mayo sauce

Asian Beef Teriyaki

Grilled, with a brown Asian teriyaki sauce

Flank

Peppered steak presented with broccoli florets, red peppers, snow peas in a dark gravy glaze.

Bleu Bacon Burgers

Mini burgers with bacon, feta, bleu cheese, tomato, and/or pickle

Wellington

Beef, wrapped in a puff pastry with sliced Portobello, cracked black pepper, in brown gravy

Seafood:

Crab

Cake with Cajun corn and crab bisque

Catfish

Baked to perfection, served with a lemon butter garlic sauce

Salmon

Hawaiian; grilled filet served with a teriyaki brown sugar and pineapple glaze

Tilapia

Baked filet stuffed with three cheeses, spinach, and smoky bacon pieces; served in a herb butter sauce

Catfish

Fried to golden perfection!

Crawfish Etoufee

Crawfish tails, tomatoes, green onions, butter, garlic, and rice

Lemon Herbed Salmon

Oven baked with herbs, lemon juice, and butter

Vegetables

Vegetables

Seasonal, mixed, grilled, butter, and garlic

Italian Green bean bundles

Wrapped in bacon, seasoned with Italian seasoning

Asparagus

Grilled with herbed butter or with lemon garlic aioli

Carrot

Soufflé, baked and dusted with powdered sugar

Green beans

Crunchy and baked, creamy mushroom sauce, French onion bread crumbs, pimentos

Baby carrots

Steamed, orange, tarragon, and honey butter glaze

Green bean

Almandine with buttered almond slivers and toasted walnuts

Spinach

Baked, creamed, artichoke, cream cheese, parmesan, and garlic

Broccoli

Rice casserole with cheddar cheese and covered with crunchy French onions

Summer squash

Baked, Casserole, yellow garden squash, variety of cheeses, onions that are seasoned to perfection

Butternut Squash

Honey butter glaze

Cabbage

Steamed to perfection with cracked black pepper and bacon pieces

Corn

Creamed with buttery goodness.

Starches

Wild

Rice pilaf with sliced mushrooms

Sweet onion au gratin

Swiss cheese, Yukon gold potatoes, thyme, cracked black pepper, and vidalia onions

Mashed potatoes

Whipped with butter and garlic

Macaroni

Three cheese, butter, and milk

Roasted New Potatoes

Seasoned to perfection with rosemary and caramelized onions

Twice Baked Potatoes

Hardwood smoked bacon pieces, green onions, sour cream, butter, yellow onions

Yellow

Rice with green peas and diced red peppers

Sweet Potato

Soufflé with marshmallow and caramelized pecan topping

Smashed

Potatoes with buttermilk ranch covered with bacon pieces and chives

Shrimp & Grits

Buttered herbed gulf shrimp with creamy home style grits or try cheddar cheese, chives, and bacon pieces

Candied Sweet Potatoes

Brown sugar glaze, butter, and cinnamon

Dressing

Cornbread, spices, green onions. Divine!

*Other starch & vegetable options are available upon request.

Beverages

Coffee punch

Tropical punch

Wassail punch

Limon vanilla cream

Party punch

Strawberry float punch

Homemade lemonade

Raspberry sherbet punch

Orange Sorbet

Sweet tea/Unsweet tea

Coffee (special bar selections available)

Lemonade

H2O

Action Stations

Stations can be set up at station tables with attendant or for buffet style service.

Pasta Station

A selection of pasta choices and sauce choices: fettuccine, ziti, tri colored tortellini, and ravioli; Sauces include: Sundried tomato cream sauce, Alfredo, Marinara Roasted Garlic, and Pesto Cream. Toppings include: grilled chicken, chicken, sausage, parmesan cheese, sundried tomatoes, & chives.

Loaded Mashed Potato Station

Delicious whipped buttery mashed potatoes with optional toppings to include: hardwood smoked bacon, green onions, sour cream, butter, diced ham, salt, and pepper. This can be combined and baked together!
Martini glasses available at request.

Po'boy Station

Consisting of mini po'boys with a selection from the following: fried shrimp, sausage, fried catfish, fried crawfish, ham, and roast beef. Toppings to include: Lettuce, tomatoes, cheese, tarter sauce, & remoulade sauce.

Fresh Seasonal Fruit Display

Fresh seasonal cantaloupe, honeydew, berries, grapes, strawberries and royal pineapple; Served with a creamy fruit dip.

Salad Martini Station

Mixed greens available with a wide selection of toppings presented in large oversized martini glasses. Toppings to include: cheese, broccoli, bacon pieces, green onions, crotons, black olives, bell peppers, carrots, and three dressing selections. Martini glasses available at requests.

Fresh Vegetable Display

Selection of carrots, cucumbers, zucchini, squash, tomatoes, celery and marinated olives; served with house ranch dressing.

Assorted Cheeses

A selection of assorted domestic and imported cheeses including but not limited to Smoked Gouda, Swiss, Provolone, Fontana, Pepper jack, Cheddar; served with butter, wheat, and grain crackers. Cheese rings & molds also available.

Grits Martini Station

Southern buttery and cheesy grits served with a selection of marinated shrimp, cheese, apple wood smoked bacon, chives, jalapenos, and grilled chicken.
Martini glasses available at request.

Dip Station

Select from hot or cold dips. All served with tri-colored tortilla chips or gourmet crackers.

Spinach & Artichoke

Corn & Crab

Hot Bacon Swiss

Black Bean & Corn

7 Layer

Shrimp Dip

La Crawfish Dip

Southern Fried Station

Accompanied by our signature homemade remoulade sauces, garden fresh green tomatoes fried on site. Selections can also include fried dill pickles, yellow squash rounds, and fried okra.

Gourmet Coffee Station

Regular and decaf coffees with all the necessary condiments as well as flavored creamers, regular creamer, sugar, sugar substitute, stirrers, and biscotti.

Macaroni & Cheese Bar

Guests can get a regular size martini glass with a serving of mac & cheese. If they wish, they can add toppings from the list below. Toppings to be displayed in large oversized martini glasses to include: hardwood smoked bacon pieces, diced ham, broccoli, vine ripe tomatoes, parmesan cheese, feta cheese, Monterey jack cheese, pepper jack cheese, green onions, grilled diced chicken, garlic croutons, jalapenos, & homemade salsa.

Mexican Taco Bar

Mini hard tacos and soft shell tacos served with but not limited to the following accompaniments: Aged cheddar cheese, pepper jack cheese, shredded romaine lettuce, chopped scallions, diced red tomatoes, jalapenos, seasoned ground beef, grilled chicken strips, guacamole, sour cream, queso, and salsa. This station will be manned and the tacos will be made on site per the guest request. Mexican rice and beans will be offered.

Cheese and Antipasta Display

Domestic and imported cheeses with a variety of cured meats including smoked hams, salami, prosciutto, olives, marinated vegetables, BLT stuffed tomatoes, asparagus, stuffed grape leaves, mushrooms, Mediterranean cream cheese, pesto & sundried tomatoes torte served with an assortment of wheat, grain & butter crackers.

Slider Station

Mini seasoned burgers and/or Bacon Blue Cheeseburgers with vine ripe sliced tomatoes and shredded lettuce; skewered with a mini pickle on top, shredded BBQ pork with crunchy French onions, smoked salmon sliders with capers and dill mayo. * All the above slider buns can be branded with one initial. Station can be set up so that guests can customize their own burger.

Biscuit Bar

Consisting of: Fresh baked biscuits with a selection of gourmet jellies, butter, and spreads. Tomato gravy & White pepper gravy also available.

Bar-B-Q Station

Choose from beef, chicken, and pork with different types of gourmet BBQ sauces as well as toppings.

Sweet Potato Station

Sweet potatoes served in a bowl. You can choose toppings such as: butter, candied pecans, brown sugar, and cinnamon

Carving Station

Slow Roasted Turkey, Honey Glazed Ham, Roast Beef, Top round of Beef Tenderloin, or Prime Rib. Meats can be carved by carver on site or pre carved.

S'mores Station

Consisting of: Graham crackers, large marshmallows, chocolate, and wooden skewers with open flames available.

Candy Station

Gumballs, M&Ms, Skittles, Laffy Taffy, Mints, Gummy Bears, and Sours. Special candy requests available. Station to include all candy containers and scoops.

Dessert Station

Dessert Station can include: assorted mini pastries, cheesecakes; blueberry, strawberry, red velvet, or turtle, triple chocolate fudge squares, GA pecan bars, zesty lemon squares, mini mousse cake, strawberry swirl, gourmet chocolate chip cookies dipped in white chocolate with chocolate sprinkles, channel bars, strawberry shortcake, banana pudding, bread pudding, cake shooters, peach cobbler, cream cheese shooters, chocolate shooters, and bread pudding.

*Attendants may be required for stations & services.

-Dinnerware Options Available-

White China

Clear Glass

Silver Trimmed China

Gold Trimmed China

Vintage China

Clear Disposable

