



Elmo Signature Buffet

includes 3 salads, 2 proteins, 1 vegetarian meal, 1 starch side, 1 vegetable side, complementary additions

SALADS

balsamic roasted beet salad with arugula, goat cheese

mixed greens, strawberries, roasted candy walnuts, raspberry vinaigrette

mango quinoa salad, fresh lime, mint, bell peppers, onions, pineapple, olive oil, white wine vinaigrette

PROTEINS

lemon pepper roasted salmon, signature homemade creamy dill sauce placed on a platter decorated with fresh dill and sliced lemons

beef tenderloin marinated with aromatic herbs, topped with gorgonzola butter served by Chef

VEGETARIAN MEAL

sautéed spinach, roasted red peppers, and gouda cheese stuffed portobello mushrooms marinated with balsamic, salt, pepper

STARCH SIDE

steamed baby potatoes, dill, butter

VEGETABLE SIDE

roasted vegetable carrots, asparagus, parsnips

COMPLEMENTARY

roasted vegetable carrots, asparagus, parsnips

\$30.95 per person



Scandinavian Buffet

includes 2 salads, 4 proteins, variety of sides, 1 starch, vegetable variety, charcuterie, complementary additions

SALADS

shredded carrot salad

cucumber salad

PROTEINS

lightly smoked salmon, signature homemade creamy dill sauce placed on a platter decorated with fresh dill and sliced lemons

beef liver pate

smoked turkey and ham

herrings

SIDES

sweet gherkins

capers

horseradish

pickled beets

red onion minced

cabbage slaw

STARCH & VEGETABLES

kålrabistappe rutabaga, potatoes, butter, nutmeg, and salt

surkål bacon, cabbage, caraway, salt, vinegar, sugar to taste

CHARCEUTERIE

cold salami platter, spekema, charcuterie, brunost, jarlsberg, nice cheeses, olives, nuts, dried fruits, artisan gjetost

COMPLEMENTARY

mixed berries and grapes tier centerpiece, crackers, lefse with augar and lingonberry sauce

\$30.95 per person



Authentic Taco Buffet

*includes 1 salad, 2 proteins, variety of sides,
complementary additions*

SALAD

radishes, mango, pico de gallo, avocado vinaigrette

PROTEINS

**choose 2 proteins*

carne asada (grilled steak)

beef barbacoa

beef tongue

pork carnitas

pork adobo with pineapple

chili lime tilapia

chicken adobo tinga

SIDES

spicy red salsa

salsa fresca

cilantro, raw onion, fresh limes
and radishes

roasted green tomatillo salsa

classic Mexican guacamole

grilled jalapeños

grilled onions

COMPLEMENTARY

fried pinto beans

cilantro lime white rice

corn tortillas

corn tortilla chips

mixed berries and grapes tier centerpiece

\$25.95 per person



Pasta Buffet

includes 2 salads, 2 proteins, pasta, vegetables, complementary additions

SALADS

**choose 2 salads*

spring mix garden salad

caesar salad

caprese salad, fresh marinated mozzarella

Greek salad

PROTEINS

**choose 2 proteins*

marinated grilled chicken
pesto grilled chicken

sautéed garlic shrimp

beef meatballs

roasted Italian sausages with pepper and onion

chicken saltimbocca stuffed with basil, cheese, prosciutto ham

PASTA

all pasta tossed in olive oil and parsley

VEGETABLES

seasonal roasted vegetables

COMPLEMENTARY

homemade marinara sauce, parmesan cheese, giardiniera peppers, garlic bread, butter, mixed berries and grapes tier centerpiece

\$25.95 per person



Elmo Signature Buffet

includes 2 salads, 2 proteins, vegetarian option, variety of sides, condiments, complimentary additions

SALADS

classic coleslaw

classic potato salad

PROTEINS

**choose 2 proteins*

BBQ grilled chicken

brats

beef hamburger

turkey burger

beef ribs

veggie burger

SIDES

lettuce, onion, tomatoes, pickles, cheese, baked beans,
corn on the cob

CONDIMENTS

mustard, ketchup, mayonnaise

CONDIMENTS

kettle cooked chips

watermelon

cookies

\$25.95 per person



Buffet Brunch Dinner

includes 3 salads, 2 proteins, 1 vegetarian meal, 1 starch side, 1 vegetable side, complementary additions

SALADS

spring mix salad, roasted apples, cranberries, beets, roasted candy walnuts

arugula, fennel, oranges, figs, goat cheese, mint orange vinaigrette

PROTEINS

lemon pepper roasted salmon, signature homemade creamy dill sauce placed on a platter decorated with fresh dill and sliced lemons

beef tenderloin marinated with aromatic herbs, blue butter, topped with gorgonzola butter served by Chef

roasted pork kielbasa sausage

VEGETABLES

seasonal vegetables with 100% olive oil, salt and pepper

seasoned breakfast potatoes

BREAKFAST ENTRÉE

egg bake with goat cheese, spinach, and roasted red peppers

SWEETS

crêpes with whipped cream, maple syrup, and lingonberry sauce

COMPLIMENTARY

artisan French baguette and butter, mixed berries and grapes tier centerpiece

\$30.95 per person