



ELENA'S

kitchen & catering

6620 Madison Ave. Carmichael, CA 95608

Tel. 916-750-5036

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www.elenas-kitchen.com

Prices & Fees

\$18.00 PER PERSON + Tax (100+ people)

\$19.00 PER PERSON + Tax (51 - 99 people)

\$20.00 PER PERSON + Tax (20 - 50 people)

Additional \$1.00 per person for Sunday Events

Additional \$1.00 per person for Events after 6:00

*See more at the end of the menu

VEGETARIAN MENU

Vegan options are noted

Choose 4 Hot Dishes

- Mashed Potatoes with Mushroom Gravy
- Yellow Potatoes Topped with Cheese, Green onions
- Italian Style Roast Potatoes (sprinkled w/parmesan cheese)
(vegan without cheese)
- German Style Roast Potatoes (drizzled w/garlic oil) (vegan)
 - Potato & green beans (Vegan)
 - Vegetarian Cabbage Rolls (vegan upon request)
 - Chow Mein
 - Lemon herb pasta (penne or rotini vegan option)
(Angel hair pasta in a lemon, herb, garlic, olive oil garnished with fresh parsley)
 - Four Cheese Ravioli (Alfredo Sauce or Red Sauce)
 - Mushroom Ravioli (Alfredo Sauce or Red Sauce)
 - Tomato Basil Spinach Pasta: Angel Hair or Penne Pasta
(burst cherry tomatoes, basil, fresh spinach & sprinkled with parmesan cheese)
(penne or rotini pasta for vegan option and omit cheese)
 - Spinach Mushroom Penne Pasta (Vegan upon request)
(in sun dried tomato cream)
 - Impossible Pasta (vegan)
 - Pecan Patties with gravy
 - Cauliflower & Beet Cutlets (vegan)

- Baked Mushroom Rice
- Basmati Rice with Veggies (vegan)
 - Wild rice pilaf (vegan)
- Garlic Mushroom Cauliflower Skillet (vegan)
 - Ratatouille (vegan)
- Shepherd's Pie (vegan upon request)
(beyond beef fiesta crumbles, carrots, peas, corn & potatoes)
 - Beyond Beef Lasagna
 - Vegetarian Lasagna
 - Beyond Italian Hot Sausage
 - Beyond Sausage Brat Links

Choose 4 Cold Dishes

- Orzo Salad
(orzo pasta, bell peppers, olives, red onions, zucchini & fresh spinach)
- Zucchini Pasta Salad (vegan)
(penne pasta, zucchini, bell peppers, red onions, tomatoes & pesto sauce)
- Mexican Beyond Beef Taco Salad
(Romaine & iceberg lettuce, beyond beef fiesta crumbles, corn, black beans, cherry tomatoes, cheese & tortilla strips with taco ranch dressing)
- Asian Style Salad (vegan)
(Napa cabbage, edamame, carrot, almond, sesame seed dressing)
- Marinated Mushrooms (vegan)
- Marinated Eggplants (vegan)
- Eggplants with Red Pepper Salsa (vegan)
- Eggplant & Tomato Stacks with Cheese & Mayonnaise
 - Korean Carrot Salad (vegan)
- Caprese Salad
(Cherry Tomatoes, Mozzarella Pearls, Basil with Balsamic Dressing)
- Cucumber & Dill Salad with oil & vinegar (vegan)
- Fresh Cucumber & Cherry Tomato Salad (vegan)
 - Marinated Cabbage Salad (vegan)
(Cabbage, Onion Red Pepper & Carrots)
 - Fresh Cabbage Salad (Vegan)
(Cabbage, Dill, Parsley, Cucumber, Green Onion, Oil Dressing)
 - Mixed Cabbage Salad (vegan)
(Mix of Cabbage, Red Bell Pepper, Carrots, & Oil Dressing)
- Broccoli Salad *Signature Salad*
(Broccoli, Red Onion, Dried Cranberries, Broccoli Slaw, Sunflower Seed with Mayo Dressing)

- Cranberry Almond Broccoli Salad
(Broccoli, Red Onion, Dried Cranberries, Sliced Almonds with Citrus Poppyseed Dressing)
- Apple Broccoli Salad (vegan)
(Broccoli, Apples, red onions, sweetened dry cranberries, sunflower seeds with apple cider vinaigrette)
- Beetroot and Feta Cheese Salad
(Large diced beets, arugula & feta cheese garnished with oranges & yogurt dressing)
- Balsamic Beet Salad (vegan)
(Large diced beets, arugula, oranges, & almonds with balsamic vinaigrette)
- Beet Salad with Almonds (Oil dressing) (vegan)
- Strawberry Almond Spinach Salad (Poppyseed Dressing)
- Cranberry Almond Spinach Salad (Sesame Seed Dressing) (vegan)
- Mexican Chopped Salad (vegan)
(Bell Pepper, Black Beans, Corn, Cilantro, Zucchini, Red onion, Romaine Lettuce with Citrus Dressing)
- Caesar Salad
(Romaine Lettuce, Parmesan Cheese, Croutons & Caesar Dressing)
- Olive Garden Style Salad
(Iceberg & Romaine Lettuce, Carrots, Tomatoes, Cucumbers, Olives, Red Onion, Pepperoncini, Parmesan Cheese, Croutons, & Italian Dressing)
- Greek Salad
(Spring Mix or Romaine Lettuce, Cherry Tomatoes, Cucumbers, Olives, Red Onions, Feta Cheese & Greek Dressing)
- Balsamic Soy Garlic Roasted Mushrooms and Green Beans (vegan)

Cocktail Hour Appetizers

Sold by piece and requires a minimum of 3 dozen per item chosen

- Stuffed Mushrooms (vegan) - \$1.00
- Green Mix Salad Cups (vegan) - \$1.25
- Impossible Meatballs (vegan)- \$1.50
- Samsa (spinach & cream cheese) - \$1.50
- Mini veggie croissant sandwiches - \$1.50
- Caprese Skewers (tomato & mozzarella) - \$1.50
- Blackberry Caprese Skewers (blackberry & mozzarella) - \$1.50
 - Fruit Skewers (vegan) \$1.50
 - Vegan Sausage rolls - \$2.00
 - Mexican Cocktail (vegan) - \$2.50

*All food is served in disposable aluminum trays unless otherwise requested
 12% fee for Chafing dishes and serving utensils (deposit required)
 Delivery Fee Will be Quoted with Each Individual Order