

# **5th Element Catering, LLC**



**“Oh Taste & See The Difference”**

**Triangle Area, North Carolina**

**919-231-4567**

**El Paso, Texas Area**

**915-849-5828**

**[www.5thcatering.com](http://www.5thcatering.com)**

# Platters A La Carte

## Fresh Fruit Platters

Up to 15 ppl \$25.95

15- 25 ppl \$40.95

25- 40 ppl \$55.95

Add \$1.25 per additional person

## Fresh Vegetable Crudités

Up to 15 ppl \$27.95

15-25 ppl \$42.95

25-40 ppl \$57.95

Add \$1.50 per additional person

## Fresh Fruit & Cheese Platter

Up to 15 ppl \$45.95

15-25 ppl \$60.95

25-40 ppl \$75.95

Add \$1.95 per Additional person

## Meat & Cheese Platter

Up to 15 ppl \$52.95

15-25 ppl \$67.95

25- 40 ppl \$82.95

Add \$2.15 per additional person

## Chicken Wing Platters

100 Wings \$65.00 or \$0.60 per wing

Hot, Sweet & Tangy, BBQ, Honey Mustard, Hawaiian

Swedish or BBQ Homemade Meatballs	200/\$70.00
Mini Homemade Egg Rolls w/ Dip (w/without pork)	50/ \$30.00
Pasta Salad or Red Skin Potato Salad {Serves about 30 ppl}	LG.\$30.00

*All Menus' can be customized. If there is something that you would like and you don't see it please ask. It would be our pleasure to create a custom menu for you. Menu subject to 20% Service Fee, Sales Tax, & Delivery fee. Minimum order may be required. 24-hour notice requested but not required.*

# Hors d Oeuvres Buffet Options:

All Prices Include Punch or Iced Tea & Water

## **\$9.95 Per Person**

Hot Crab Dip w/ Baguette Bread  
Fresh Fruit & Cheese Display  
Mini Quiche & Canapé Display (Finger Sandwiches)

## **\$12.95 Per Person**

Hot Crab Dip w/ Baguette Bread  
Meatballs  
Chicken Wings  
Fresh Fruit & Cheese Display

## **\$15.95 Per Person**

Chicken & Beef Skewers  
Mini Crab Cakes  
Vegetable Crudités Display  
Fresh Fruit & Cheese Display

## **17.95 Per Person**

1 Action Station  
{Pasta, Caesar Salad, Desert, Meat Carving, Chocolate Fountain}  
Fresh Fruit & Cheese  
Stuffed Mushrooms w/ Italian Sausage  
Spinach & Artichoke Dip

## **\$21.95 Per Person**

2 Action Stations  
{Pasta, Caesar Salad, Desert, Meat Carving, Chocolate Fountain}  
Fresh Fruit & Cheese Display  
Hot Crab Dip w/ Baguette Bread  
Wings or Skewers

## **Other Options:**

Mini Sweet Potato Biscuits w/ Ham & Cheese  
Mini Quiche  
Wontons {Desert or Savory}  
Quesadillas  
Spanakopita  
Hummus w/ Pita Bread  
Canapés  
Antipasto  
Deviled Eggs  
Cheese Cakes {Desert or Savory}  
Guacamole & Salsa w/ Tortilla Chips

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## Carving Stations:

**Note: Additional \$50.00 labor charge for carving chef will apply (2 hours)**

**All carving stations served with Rolls & Bread.**

**20 Guest Minimum**

### **Roast Breast of Turkey**

Served with Cranberry Chutney & Herb Mayonnaise

**4oz portion \$5.50 per person**

### **Whole Glazed Ham**

Served with Honey Mustard & Mayonnaise

**4oz portion \$5.50 per person**

### **Boneless Pork Tenderloin**

Served with Baked Apples

**4oz portion \$6.00 per person**

### **Top Round of Beef**

Served with Grain Mustard & Horseradish Sauce

**4oz portion \$5.75 per person**

### **Prime Rib**

Horseradish Sauce

**4oz portion \$9.00 per person**

### **Garlic Butter Stuffed Leg of Lamb**

Rosemary Au Jus & Mint Jelly

**4oz portion \$9.00 per person**

### **Build Your Own Buffet {Add to Carving Station}**

Fresh Fruit Display

Garden Salad w/ 2 Dressings

Rice Pilaf or Mashed Potatoes

Green Beans or Steamed Vegetables

Rolls

Tea, Punch or Lemonade

**\$6.95 per person**

### **Pasta Station**

Choice of Pasta {Penne, Bow Tie, Fettuccine}

Choice of 2 Sauces {Marinara, Pesto, Garlic Cream, Alfredo}

Assorted Fresh Veggies {Onions, Peppers, Tomatoes, Mushrooms}

**\$ 4.95 per person {Add-On Only}**

### **Chocolate Fountain**

Milk Chocolate, Dark Chocolate, Peanut Butter, Caramel, Ranch & French Onion

Includes Items to Dip

{Fresh Fruit, Pretzels, Cookies, Marshmallow, etc} Dessert Fountain

{Vegetable Crudites} Dip Fountain

**\$3.00 per person {Add-On Only}**

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## ***Disposable Buffet/ Corporate Buffet***

*{Disposable Buffet, No Paper Products, No Beverage}*

*{Cannot be combined with any other offer or discount}*

Choose 1: Roasted Chicken, BBQ Chicken, Lasagna, or Spaghetti

Choose 2: Garden Salad, Green Beans, Corn, Steam Vegetables, Mashed Potatoes, Rice Pilaf

Garlic Bread or Rolls

**\$225.00/ 25 People**

**\$450.00/ 50 People**

**\$675.00/ 75 People**

**\$900.00/ 100 People**

Choose 2: Roasted Chicken, BBQ Chicken, Roast Beef in Au Jus, Lasagna, or Spaghetti

Choose 2: Garden Salad, Green Beans, Corn, Steam Vegetables, Mashed Potatoes, Rice Pilaf

Garlic Bread or Rolls

**\$350.00/ 25 People**

**\$700.00/ 50 People**

**\$1050.00/ 75 People**

**\$1400.00/ 100 People**

### **Additional Options Available Upon Request**

**Paper Products {Clear Scrolled Edge Plates, White Napkins, Silverware, & 9oz cups} \$1.25 per person  
Sweet Tea, Lemonade, or Punch 5 Gallon Container \$15.00 Each.**

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# Dinner Buffets

Two Hors D' Oeuvres or Salad, Two Entrees, Two Starches, Two Vegetables, Punch or Tea, Chocolate Fountain & Rolls:

**\$24.95 per person**

Three Hors D' Oeuvres or Salads, Three Entrees, Three Starches, Three Vegetables, Punch or Tea, Chocolate Fountain & Rolls:

**\$29.95 per person**

## Hors D Oeuvres Choices:

Hot Crab Dip w/ Baguette Bread  
Fresh Fruit & Cheese Display  
Assorted Canapé Display  
Vegetable Crudités Display  
Stuffed Mushrooms w/ Italian Sausage

## Salad Choices:

Garden Salad  
Caesar Salad  
Spinach Salad

## Entree Choices:

Roast Beef in Au jus  
Beef Brisket  
Roasted Chicken Quarters or Breast  
Pork Tenderloin  
Flounder  
Cornish Game Hens

## Starch Choices:

Rice Pilaf  
Wild Rice  
Pasta w/ Garlic Butter or Cheese Sauce  
Potatoes {Mashed, Garlic, Roasted, Salad, Au Gratin}

## Vegetable Choices:

Steam or Sautéed Vegetable Medley  
Corn  
Green Beans  
Creamed Spinach  
Squash & Zucchini

**Other Meat Choices Available @ Additional Charge.**

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# Dinner Buffets

Roasted Quarter Chicken or Boneless Skinless Chicken Breast {Herb, Lemon Pepper, or Jerk}  
Rice Pilaf or Mashed Potatoes  
Green Beans  
Rolls  
Tea, Punch or Lemonade  
***\$14.95 per person***

Fresh Fruit Display  
Garden Salad w/ 2 Dressings  
Roasted Quarter Chicken or Boneless Skinless Chicken Breast {Herb, Lemon Pepper, or Jerk}  
Rice Pilaf or Mashed Potatoes  
Green Beans or Steamed Vegetables  
Rolls  
Tea, Punch or Lemonade  
***\$16.95 per person***

Garden Salad w/ 2 Dressings  
Roasted Quarter Chicken or Boneless Skinless Chicken Breast {Herb, Lemon Pepper, or Jerk}  
Roast Beef in Au Jus  
Rice Pilaf or Mashed Potatoes  
Green Beans or Steamed Vegetables  
Rolls  
Tea, Punch or Lemonade  
***\$18.95 per person***

## ***Pig Pickings's & Cook- Outs***

On-Site Cooking Additional \$125 {Includes Grill & Chef, 2hrs Only, \$35.00 per hour each additional hour}  
Off-Site Cooking {No Additional Charge}

1/4 lbs. hamburger, hot dogs, Summer Pasta Salad, Chips,  
Buns, Tomatoes, lettuce, onions, chili, mustard, mayo, ketchup, relish {Does not include drink}  
***\$6.95 per person***

Add Chicken Skewers \$1.95 per person  
Add Sausage Skewers \$1.95 per person  
Add Steak Skewers \$2.95 per person  
Add Shrimp Skewers \$2.95 per person

Hot Dogs, Hamburgers, Fruit Tray, Baked Beans, Potato Salad,  
Chips, Chicken Skewers, Steak Skewers, Sausage Skewers, Condiment Tray for Burgers, & Tea  
***\$15.95 per person***

Pig Pickin: Roasted Pig, Cole Slaw, Baked Beans,  
Hush Puppies, Potato Salad, Fresh Fruit Tray, Rolls, & Tea  
***\$15.95 per person {40 person minimum}***

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# Plated Dinner's

{One Passed Hors D Oeuvre, Choice 2: Fresh Fruit Cup, Salad or Soup, Rolls, Tea or Punch & Chocolate Fountain}

## Hors D Oeuvres Choices:

Chicken or Beef Skewers  
Chicken Wings (Hot, Mild, Sweet & Tangy, Jerk, BBQ, Teriyaki, Plain)  
Mini Crab Cakes  
BBQ or Swedish Meatball  
Stuffed Mushrooms (w/ Italian Sausage)  
Mini Quiche (Turkey, Ham, or Veggie)  
Brushetta (w/ Fresh Fruit or Veggies)  
Spanakopita  
Mini Sweet Potato Biscuits w/ Ham or Turkey & Cheese

## Fresh Fruit Cup

{Seasonal Fresh Fruit Served in a Stemmed Glass}

## Soup Choices:

{Corn Chowder, Loaded Potato Soup, Split Pea Soup, Chicken Noodle, Tomato Florentine, or Italian Wedding Soup}

## Salad Choices:

{Garden Salad, Caesar Salad, or Spinach Salad}

## Plated Entree Choices:

### Baked Parmesan Crusted Alaskan Halibut

lemon caper butter sauce, roasted garlic mashed potatoes, sautéed vegetables \$27.00

### Grilled Top Sirloin

thyme demi-glace, buttermilk battered onion ring, sour cream and chive mashed potatoes, seasonal vegetables \$26.00

### Grilled Black Angus New York Steak

cabernet demi-glace, roasted fingerling potatoes, seasonal vegetables \$33.00

### Grilled Tenderloin of Beef

green peppercorn cognac demi-glace, roasted garlic mashed potatoes, seasonal vegetables \$34.00

### 10 oz. Prime Rib of Beef (*minimum 10 orders*)

horseradish cream, au jus, roasted garlic mashed potatoes, seasonal vegetables \$29.00

### Herb Crusted Rack of Lamb

mint demi-glace, roasted garlic mashed potatoes, seasonal vegetables \$34.00

### Pan Seared or Grilled Chicken Breast

served with Gravy or sauce, wild rice pilaf, seasonal vegetables \$21.00

### Sweet Pea, Pearl Onion & Parmesan Risotto

grilled asparagus \$21.00

### Grilled Summer Vegetable & Brie Wellington

tomato tarragon salsa \$21.00

### Parmesan Crusted Halibut & Grilled Top Sirloin

lemon caper butter sauce and rosemary demi-glace, roasted garlic mashed potatoes, seasonal vegetables \$33.00

### Crab Cake & Grilled Top Sirloin

orange tarragon sauce and rosemary demi-glace, roasted garlic mashed potatoes, seasonal vegetables \$34.00

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