



CORPORATE
DINING

WITH

FOUR
ELEMENTS
CATERING





WHY CHOOSE FOUR ELEMENTS CATERING?

OUR EXPERIENCED TEAM OF CHEFS CAN TAKE OVER ANY KITCHEN TO PROVIDE YOU WITH PREMIUM CATERING FOR ANY EVENT SERVICE. WE ALSO OFFER FANTASTIC OUTDOOR CATERING OPTIONS, INCLUDING MARQUEE AND FOOD TRAILER CATERING. ALONG WITH OUR CATERERS, OUR WAITING AND BAR STAFF ARE ALSO AVAILABLE TO HIRE FOR A COMPLETE SERVICE. REGARDLESS OF WHAT KIND OF EVENT YOU HAVE PLANNED, WE ARE READY TO SERVE YOU.

DESIGN YOUR DREAM MENU

EVERYBODY WANTS TO MAKE THEIR PARTY EXTRA SPECIAL WITH THEIR OWN UNIQUE TWIST. WITH OUR BESPOKE MENU OPTIONS, YOU CAN CHOOSE FROM A VARIETY OF DISHES TO CREATE YOUR PERFECT PARTY. YOU COULD DECIDE ON A THREE-COURSE MEAL WITH AN ACCOMPANYING ARRANGEMENT OF CANAPÉS, OR DESIGN A DELICIOUS BUFFET TO CATER FOR A RANGE OF TASTES. WHAT ABOUT A SIZZLING HOG ROAST OR MOUTH-WATERING GASTRO STYLE BURGERS? TAKE A LOOK AT OUR PRIVATE DINING & PARTY MENUS TO DISCOVER OUR FULL RANGE OF DINING OPTIONS.

WHETHER YOU WANT A FINE DINING EXPERIENCE OR CASUAL FINGER FOODS, WE WILL TAKE YOUR CULINARY IDEAS AND CREATE AMAZING DISHES THAT WILL LEAVE YOUR GUESTS WANTING MORE.



BUFFET OR GRAZING BOX

THIS MENU IS DESIGNED TO BE DROPPED OFF IN ECO FRIENDLY SERVEWEAR
OR CAN BE BOOKED INDIVIDUALLY FOR A PERFECT LUNCH TIME TREAT

MINIMUM OF 15 GUESTS

MENU A

Cheese & Chutney Sandwiches
Coronation Chicken Wrap
Tuna Mayo Rolls
Sausage Roll
Potato Salad
Mixed Leaf Salad
Kettle Crisps
£15

MENU B

Glazed Ham Sandwiches
Duck & Plum Sauce Wrap
Prawn Mayo Rolls
Mini Cornish Pasty
Coleslaw
Mixed Leaf Salad
Tortilla Crisps
£16

MENU C

Roast Beef Sandwiches
BBQ Pork Wrap
Crab Mayo Rolls
Melton Mowbray Pork Pie
Pasta Salad
Mixed Leaf Salad
Breadsticks & Dips
£20





BUFFET

THIS MENU IS DESIGNED TO BE DROPPED OFF ON ECO FRIENDLY SERVEWEAR
OR CAN BE SET UP AS A SHOW STOPPING DRESSED BUFFET

MINIMUM OF 25 GUESTS

Two of each section £24pp
Three of each section £29pp
Four of each section £34pp

Cold Cuts

Local Cured Meats
Roast Topside of Beef
Roast Loin of Pork
Beetroot & Gin Gravavlax
Smoked Mackerel

Sandwiches

Roast Beef, Mustard & Watercress
Roast Pork, Apple and Stuffing
Coronation Chicken
Egg Mayonnaise & Cress
Cucumber & Cream Cheese
Cheddar & Chutney

Pastry and Pies


Pork and Fennel Sausage Rolls
Mini Handmade Cornish Pasties
Hand Raised Pork Pie
Chicken and Apricot Filo Bites
Blue Cheese and Leek Tart
Mushroom and Tarragon Quiche

Salads

Seasonal Slaw Salad
Potato Salad
Greek Salad
Dressed Leaves

Desserts

Chocolate Brownie
Carrot Cake
Lemon and Lime Drizzle Cake
Lemon Posset
Strawberry Eton Mess





BUFFET BUILD YOUR OWN

THIS MENU IS DESIGNED TO BE DROPPED OFF ON ECO FRIENDLY SERVEWEAR

MINIMUM OF 25 GUESTS

£15 per person

Sandwiches:

Ham & Tomato Sandwich

Egg Mayonnaise and Cress Sandwich

Cheddar & Chutney Sandwich

Quiche Lorraine

Sausage Rolls

Coleslaw

Potato Salad

Chocolate Brownie

£19 per person

All of the above plus

Beef & Tomato Rolls

Pork Pies

Kettle Crisps

Salted Caramel Cheesecake

£25 per person

Both above menus

Prawns Wraps

Mini Handmade

Cornish Pasties

Selection of Bread & Butter


Selection of Cheese & Biscuits

£30 per person

including all the above menus

Scones, Clotted Cream & Jam

Selection of Tea, Coffee & Juices





SANDWICH PLATTERS

THIS MENU IS DESIGNED TO BE DROPPED OFF ON ECO FRIENDLY SERVEWEAR
AND PLATTERS ARE SUITABLE FOR 6-8 GUESTS

Meat Platter

Ham & Tomato
Beef & Mustard
Coronation Chicken
Turkey & Cranberry

£14

Fish Platter

Tuna & Sweetcorn
Prawn & Mary Rose
Salmon & Cucumber
Mackerel & Cream Cheese

£14

Cheese Platter

Cheddar & Pickle
Brie & Cranberry
Stilton & Apple
Red Leicester & Chutney

£14

Afternoon Tea Platter

Smoked Salmon
Beef & Water Cress
Cucumber & Cream
Cheese

£15

Vegan Platter

Cheese & Cranberry
Hummus & Pepper
Cucumber & Cream
Cheese
Tomato & Basil

£15

Christmas Platter

Turkey & Stuffing
Brie & Cranberry
Stilton & Apple
Roast Pork & Bacon

£16





CANAPES

WE RECOMMEND YOU SELECT BETWEEN 3-5 CANAPÉS FOR YOUR PARTY.
CHOICES MAY BE DEPENDENT ON THE VENUE & EQUIPMENT AVAILABLE TO
OUR KITCHEN TEAM.




All priced at £2.95

Smoked Mackerel Paté on Wholemeal Croutons

Smoked Salmon & Spring Onion Tart

Bacon & Devon Blue Cheese Frittata



Crispy Onion Bhaji & Onion Chutney

Chicken Satay Skewer & Dipping Sauce

Tomato & Mozzarella Skewer

Smoked Salmon & Soft Quail Eggs

Cauliflower Pakoras, Mint Yoghurt

Chicken Liver Parfait on Walnut Bread

Black Pudding Scotch Eggs

Honey Glazed Pig in Blanket

Confit Duck & Soya Sauce Cones

Tomato & Feta Bruschetta

Mini Westcountry Sausage Rolls

Glazed Mini Chorizo on a Stick

Roasted Squash & Blue Cheese Bruschetta

Supplement of £1.50

Local Scallops Wrapped in Bacon

Asparagus wrapped in Parma Ham

Crab & Haddock Scotch Egg

Honey Glazed Pig in Blanket

Smoked Salmon, Egg & Caviar on Blini

Salmon Gravavlax, Cream Cheese, Blini

Crab, Lobster & Avocado Cones

Confit Duck & Soya Sauce Cones

Devon Crab & Salcombe Lobster Tart

Vegetable Samosa & Sweet Chilli Sauce

Seared Beef Carpaccio, Rocket & Capers on Toast

Mini Yorkshire Puddings & Roast Beef

Mushroom & Tarragon Quiche

Roasted Squash & Blue Cheese Bruschetta

Mini Devon Beef Sliders & Cheddar Cheese





AFTERNOON TEA

THIS STYLE IS SUITABLE FOR DROP OFF OR SERVED
MINIMUM OF X30 GUESTS

Traditional

£28 per person

add tea & coffee for £3.50

SANDWICHES

Ham with Grain Mustard Mayonnaise

Cheddar Cheese with Chutney

Cucumber with Cream Cheese

Egg Mayonnaise & Watercress on Brioche

SCONES AND PASTRIES

Freshly Baked Raisin & Plain Scones

Cornish Clotted Cream & Preserve

Cakes

Lemon Drizzle

Chocolate Cake

Victoria Sponge

Four Elements High Tea

£35 per person

add Tea & Coffee for £3.50

Tier One

Salmon Gravadlax Bruschetta

Cheese & Chutney Sandwich

Egg Mayonnaise Sandwich

Tier Two

Quails Egg Scotch Egg

Cheese & Onion Quiche

Pigs in Blankets

Vegetable Samosas

Tier Three

Fruit & Plain Scones, Clotted Cream &

Strawberry Jam

Salted Caramel Brownie

Fruit Tarts

Macarons





BREAKFAST

Continental

*Jugs of Fruit Juice, Flasks of Coffee, Flasks of Hot Water
Selection of Teas
Semi Skimmed Milk & Whole Milk*

*Freshly Baked Pastries, Selection of Sliced Fruit,
Individual Pots of Greek Yoghurt, Granola & Fruit,
Mini Jams & Preserves
£12 person*


CAKES

*Lemon Drizzle Cake
Sloe Gin Fruit Cake
Apricot & Hazelnut Fruit Cake
Coffee & Walnut Cake
Victoria Sponge
Dundee Cake
Carrot & Cardamom Cake
Ginger & Apple Fruit Cake*

All £4 per person

TEA BREAKS

*Served Tea & Coffee £3.50 Per person
Tea & Coffee Station £2.50pp
Selection of Biscuits £2pp
Selection of Truffles £2pp
Selection Macarons £2pp
Truffles & Macarons £3.50pp
Selection of Biscuits £2pp*





FOOD TRUCK

WE HAVE TWO CONVERTED HORSE BOX TRAILERS THAT CAN BE SITUATED
IN ANY LOCATION, TO PROVIDE MOUTH WATERING DISHES FOR YOUR
STAFF OR CLIENTS

Street food

North African Lamb Tagine £11
Squash & Chickpea Tagine £10
Fully Loaded Burger £11
Element Fried Chicken Burger £11
Vegan Earth Burger £10
Classic Hot Dog £8
Falafel Dog £8
Element Fish Dog £10
Chili Dog £9

Slow Roasted Pork Belly £10
Element Nachos £8
Loaded Meaty Nachos £9
Elements BLT Roll £11
Cauliflower Curry £9
Element Fries £8
Elements Fish Cake Brioche Roll £9
Falafel Dog £8
Element Fish Dog £9
Soft Shell Open Taco from £7

Barrel Roasted Over Wood & Coal

Roast Pork Roll £8
Crackling, Stuffing & Apple Sauce

Pulled Brisket of Beef Ciabatta £9
Horseradish & Water Cress

Lamb Gyros Wrap £9
Lettuce, Tomato, Fries & Tzatziki

Stuffed Squash £8
*Roasted Squash, Chickpea & Moroccan
Spice, Mint Yoghurt Dressing*

Cauliflower Wedge £8
*Roasted Spiced Cauliflower Wedge, Roasted
Red Peppers & Chermoula Dressing*

Add Sides for £4pp
*Slaw Salad, Potato Salad, Leaves, Pickles &
Relish*

Light Bites

Cornish Pasties from £3.50 per person
Sausage Rolls £3.20pp
Selection of Pies from £3.50pp
Finger Buffets from £10pp
Selection of Pizzas from £6pp
Cheese Platters from £12pp





HOT BOWL FOOD

THIS MEMU IS DESIGNED TO SET UP AS A SERVED BUFFET FROM HOT DISHES

MINIMUM OF 35 GUESTS

Meat

Slow Roasted Citrus Chicken, Spiced Crack Wheat & Yoghurt
Smoked 7 Day Cured Pork Belly, Five Bean Chilli & Sour Cream
Braised & Slow Roasted Brisket of Beef, Creamed Savoy Cabbage, Peppercorn Sauce
Braised Shoulder of Lamb, Potato & Celeriac Puree, Braised Red Cabbage, Rosemary Jus
Roasted Duck, Roast Potato, Honey Roasted Figs, Madeira Jus
Thai Green Chicken Curry, Lime Coriander Sticky Rice
Slow Roasted Leg of Lamb, Apricot & Chickpea Tagine
Honey & Ginger Glazed Duck Asian Slaw
Pork & Sage Sausage, Creamy Mash, Onion Gravy
Pulled Pork & Devon Dexter Burger, Bacon & Cheese

Fish

Harissa Monkfish, Saffron & Tomato Risotto
Wood Roasted Hake, Roasted New Potatoes, Asparagus & Peas
Pan Fried Fillet of Seabass, Squid Ink Spaghetti
Fish pie - Salmon, Cod & Prawns Topped With Herby Mash
Hot Smoked Mackerel, Tomatoes & Red Onion Salsa
Thai Red Prawn Curry, Lime & Chilli Noodles
Home Smoked Haddock, Linguini, Rocket & Basil Pesto
Salmon & Crab Cake, Gem Lettuce, Tomato & Tartar Sauce

Vegetarian

Roasted Squash, Chickpea Tagine & Cous Cous
Cauliflower Curry, Lemon & Cardamom Pilaf Rice
Tortilla Chips, Five Bean Chilli, Sour Cream &, Jalapeño
Courgette, Pea & Soft Herb Risotto
Goats Cheese Gnocchi, Sun Blushed Tomatoes, Basil & Rocket

£24.00 PER PERSON

CHOOSE 3 BOWLS (TO INCLUDE A VEGETARIAN OPTION)





EXTRAS & STAFFING

WE MAKE YOUR DAY RUN SMOOTHLY

EQUIPMENT HIRE

Full Set Plate Hire £7 per person

Cutlery Hire £5pp

Glass Hire £7pp

Trailer Hire from £250 (may apply)

Bar Trailer Hire from £250

Waste Disposal £30

HIRE OUR STAFF

Waiting Staff

We will set up everything for you and your guests. We will also remove all the mess so you have no hidden jobs the following day.

£25 (p/h)

Chefs


All our chefs are very experienced working within some of the region's best hotels and restaurants. We all have great passion for local & seasonal ingredients.

£30 (p/h)

Bar Staff (We serve your Drinks)

We have highly experienced bar staff to provide your drinks service with all your needs. From setting up the bar to clearing away the dirty glasses our staff will have it covered.

£35 (p/h)





TRAVEL & T&C'S

Travel Costs

We charge per mile to bring our team to you from our HQ in Plymouth, cars charged at 55p per mile.
Vans/trucks 65p per mile and towed Trailers 75p per mile.

Deposit and save the day

If you would like to book our services we ask for a 25% deposit to save the date.

Full Payment

Full and final payment is Due 7 Days After invoice

VAT

All our prices are excluding VAT

Terms & conditions

We have a full list of terms and conditions available on request.

