

Breaks

Catering Menu

for groups of 14+ / prices are per-person

Fruit & Cheese \$9

artisanal crackers • sliced fruit • grapes

Pink Salt Edamame \$5

Yogurt Parfait Cup \$8

vanilla greek yogurt • fresh berries • granola

Garlic Hummus + Crudite \$6

Tamarind Spiced Nuts \$8

Granola Bars \$4

assortment premium brand granola bars

Chia Fruit Salad \$8

with fresh mint

All-Day Rainforest Alliance Certified regular & decaf coffees

Tazo assorted tea selections \$5 pp / All Day Service \$9 pp

Bottled Water and Soda \$3

Groups of 14+ / Availability is based on two hours of service

Food and beverage prices are subject to a taxable (22)% service charge and applicable (NC) state sales tax



element
BY WESTIN

Element Asheville Downtown

62 College Pl, Asheville NC 28801

828-575-5881

Cocktail Hour

Catering Menu

priced per platter

Seasonal Ceviche Shooters with tortilla crisps \$175 (25 pcs)

Grilled Lemon–Artichoke & Parmesan Dip with pita chips \$125 (25 pcs)

Smashed Spring Peas on Toast with olive oil, mint & pecorino \$100 (25 pcs)

Mini Avocado Toast lemon, alfalfa sprouts \$125 (25 pcs)

Smoked Sunburst Trout Salad with fried capers, fresh dill, cucumber \$200 (25 pcs)

Ginger–Ponzu Yellowfin Tartare with avocado & green onion in an endive “cup” \$250 (25 pcs)

Cold Spinach Dip with Pita Chips \$100 (25 pcs)

Garlic Hummus with cut fresh veggies \$150 (25 pcs)

All-day Rainforest Alliance Certified Regular and Decaf Coffees
and Tazo assorted tea selections \$5 pp / All Day Service \$9 pp

Bottled Water and Soda \$3 pp

Groups of 14+ / Minimum spend \$750 / Availability is based on two hours of service / Food and beverage prices are subject to a taxable (22)% service charge and applicable (NC) state sales tax. Consuming raw or undercooked meats may increase your risk of food-borne illness.



Element Asheville Downtown

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Lunch

Catering Menu

for groups of 14+

choose one soup or salad + 2 main choices per group - \$34 pp

Soup + Salad

Creamy Curry Squash Soup

toasted pepitas • olive oil

Roasted Leek Soup

creme fraiche • cracked pepper

Yellow Squash Gazpacho Soup

cured strawberries • thyme

Green Bean + Heirloom Tomato Salad

farro • parmesan • tarragon

Raw Asparagus Salad

walnuts • lemon • mint • breadcrumbs

Cucumber Salad

celery • apricots • pistachio • mint • parsley

Shaved Collard Green Salad

cashews • pickled peppers • cashew vinaigrette

Main

Poke Bowl

yellowfin tuna • sticky rice • shaved radish •
edamame • avocado

Soba Noodle Salad Bowl

tofu • fresh vegetables • kale • ponzu • bean sprout

Curried Falafel Wrap

cucumber • tomato • parsley • dill yogurt

Thai Chicken Lettuce Wrap

bibb lettuce • carrot-cilantro slaw • wonton crisps

Soy-Ginger Tofu Sandwich

arugula • tomato • wasabi aioli

Ciabatta Caprese Sandwich

tomato • fresh mozzarella • spring greens • balsamic

Turkey Swiss Wrap

apple • arugula • caramelized onion remoulade

Availability is based on two hours of service. Food and beverage prices are subject to a taxable



Element Asheville Downtown

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Dinner

Catering Menu

for groups of 25+

priced per person / one soup or salad + two entree choices per group
correct counts of each entree must be provided 14 days before your event

Soup + Salad

Creamy Curry Squash Soup

toasted pepitas • olive oil

Roasted Leek Soup

creme fraiche • cracked pepper

Yellow Squash Gazpacho Soup

cured strawberries • thyme

Green Bean + Heirloom Tomato Salad

farro • parmesan • tarragon

Raw Asparagus Salad

walnuts • lemon • mint • breadcrumbs

Cucumber Salad

celery • apricots • pistachio • mint • parsley

Shaved Collard Green Salad

cashews • pickled peppers • cashew vinaigrette

Entrees

Lamb Meatballs \$48

apricot couscous salad • mint yogurt

Miso Glazed Chicken Breast \$46

roasted root vegetables • shitake mushroom

Seared Bavette Steak \$56

nuoc cham • cucumber • radish scallion salad

Poke Bowl \$54

yellowfin tuna • sticky rice • shaved radish •
edamame • avocado

Winter Squash Risotto \$44

roasted leek • cracked pepper

Cauliflower Steak \$42

pickled sweet peppers • olives • provolone

Kale + Mushroom Lasagna \$44

Groups of 25+ / Availability is based on two hours of service / Food and beverage prices are subject to a taxable



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Dessert

Catering Menu

for groups of 14+

priced per person / choose up to two desserts

Vanilla Panna Cotta \$9

champagne-strawberry gelee

Lemon Creme Tartlet \$8

fresh berries

Bourbon Rice Pudding \$8

golden raisins • candied pecans

Dark Chocolate-Stout Pot de Creme \$9

Fruit & Cheese \$9

artisanal crackers • sliced fruit • grapes

Chia Fruit Salad \$8

with fresh mint

All-Day Rainforest Alliance Certified regular & decaf coffees

Tazo assorted tea selections \$5 pp / All Day Service \$9 pp

Groups of 14+ / Availability is based on two hours of service

Food and beverage prices are subject to a taxable (22)% service charge and applicable (NC) state sales tax.



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