



Catering

with a 'Creative Touch'

FULL SERVICE Off-Premise Catering
***Proud Graduates of the Culinary Institute of America**

- *Voted Best Caterer - Courier News
- *Best Wedding Planning - USLBA
- *Three-time Award Winner - Top NJ Caterer – NJBIZ Magazine
- *Top Caterer – Meeting & Event Planning Magazine

Executive Chef & Proprietor: *Andrew Pantano*



CULINARY CREATIONS ®
434 Route 206 South, Hillsborough, NJ. 08844

www.CulinaryCreations.com

(908) 281-3894

”STRICTLY THE BEST”

1995 **Culinary Creations**® was created by **Chef Andrew Pantano**, a highly trained and experienced graduate of the **Culinary Institute of America**. Chef Pantano, together with his colleagues, have designed a casual dining **Cafe, Pastry Shoppe** and **Full Service Catering Company** with a **Wedding and Event Consulting Office**; "A Creative Touch." Their expansion now offers;
CULINARY CREATIONS® Catering *with* A Creative Touch.

Culinary Creations*® *Executive Chef/Proprietor* Andrew Pantano has filmed over 150 Episodes as the Host of TV's 'Panache' Cooking Show and has been featured in the **New York Times, **Plate Magazine**, **Channel 12 New Jersey News**, Profiled in **Catering Magazine**, **Nouveau**, Several Articles in **Country Roads Magazine**, **NJ Saavy Magazine**, **House & Home Magazine**, **The Star Ledger**, **The Courier News** as other respected publications. Culinary Creations has also been Awarded Many Prestigious awards for Catering including **Best Caterer**, **Best Wedding Planner** & **Top NJ Caterer** by some of the Industries top Publications..

CULINARY CREATIONS

Catering Services

When planning your next event of any size, Visit one of our knowledgeable *Catering Consultants* in our office, next to our Café & Pastry Shoppe. They will Guide You through every detail of your next event.

Owner ANDREW PANTANO & Staff will meet with you privately to organize ideas for your function. Please feel free to request information on;

- Extensive Line of TENTS & PARTY RENTALS
- Variety of Unique Catering Locations
- Props for Theme Parties
- Bands – DJ's – Valet Services
- Florists – Liquor Arrangements
- Photographers – Video
- Bar & Professional Wait Staff
- & other unique services

MENU PLANNING

After close One on One communication **Culinary Creations**® will Customize, Create & Prepare an innovative Menu specifically designed to suit your needs & budget, using the enclosed Menu ideas as guidelines. *We will attempt to accommodate any Allergy or Dietary Request for an additional fee.*

ICING ON THE CAKE

Our Pastry Chefs will detail a Special Occasion Cake, Pastries or Confections to your exact specifications, using only the freshest and finest ingredients available. See Back Pages for further information.

CATERING SERVICE DESCRIPTION SHEET

I. PICK UP AGREEMENT

Available only during regular business hours ONLY
Food is available to be picked up HOT or COLD

Food items are prepared in Disposable pans / Equipment, available in
Returnable Pans / Equipment with a Credit Card Retainer

Rental of Wire Chafing Dishes are \$7.00 (per unit)

**MUST BE RETURNED – Day after Function

Heating Fuel & Water Pan included

Rental of Regular Stainless Steel Chafing Dishes are \$12.00 (per unit)

MUST BE RETURNED – Day after Function

Heating Fuel & Water Pan included

Serving Utensils are Available at a Rental Charge of \$2.00 a piece

ALL RETURNABLE EQUIPMENT (WIRE CHAFERS, SERVING PIECES, ECT.) ARE
TO BE RETURNED BY CLIENT TO CULINARY CREATIONS ® ON THE
FOLLOWING DAY TO AVOID LATE FEES

Late Fees are \$2.00 Per Day, Per Item not Returned, Directly Charged to Client's Credit Card or Billing address

2. DROPOFF & SET-UP AGREEMENT

Scheduling based upon availability & Reservations by **Deposit**
\$30.00 Delivery, Set-up fee & Fuel Charge (within a five mile radius)

Drop-off outside local area subject to additional Drop-off Fees includes:

We will Deliver & Artfully arrange the following;

(up to) FOUR: STAINLESS STEEL DECORATED CHAFING UNITS

(up to) EIGHT STERNO HEATING FUEL

DELUXE SILVER SERVING PIECES

PLATTERS, BOWLS & BASKETS (if needed)

Additional Chafing Units \$7.00 rental per Wire unit

\$12.00 rental Additional per Regular Stainless Steel Chafing Unit

Drop-off is designed for **Packages** only, Drop-Off of **Tray Purchases** Minimum of \$400.00
You are Responsible to Have a Table/s Dressed with Covering Ready for Delivery

ALL RETURNABLE EQUIPMENT (ANY STYLE CHAFERS, SERVING PIECES,
BASKETS, ECT.) ARE TO BE RETURNED BY CLIENT TO CULINARY CREATIONS
® ON THE FOLLOWING DAY TO AVOID LATE FEES

Late Fees are \$2.00 Per Day, Per Item not Returned, Directly Charged to Client's Credit card or Billing address

Equipment Pick-up Service Available by **Culinary Creations ®** upon request
\$20.00 FEE (within a five mile radius)

3. FULL SERVICE CATERING

Our **Experienced Professional Staff** will Deliver, Prepare & Present your Menu at the location of your choice, for your convenience. Following your function, the staff will clean-up and return all items to **CULINARY CREATIONS ®**, leaving the establishment free of duty.

* STAFFING IS **NOT ALLOWED** BY INSURANCE TO COOK OR SERVE ANY FOOD ITEMS THAT ARE NOT PREPARED BY **CULINARY CREATIONS ®** UNDER ANY CIRCUMSTANCES

FULL SERVICE BUFFETS ARE COMPLETE WITH;
SILVER CHAFING UNITS with Heating Fuel
SILVER SERVING PIECES
DECORATIVE TRAYS
WICKER BASKETS

Staffing Charges;

_____ Wait staff
_____ Bartenders
_____ Chefs
_____ Captain (\$5.00 x-tra)
_____ Ware Washers

\$20.00 per hour
(PER STAFF PERSON)
Minimum of 5 Hours each

5 Hours includes – 2 Hour
set up charge and
clean up

Set up of Tables, Linens **or**
China requires
2 Hour set up

Weddings & Bar/Bat Mitzvahs
require 3 hour set-up

Comet Heavy Duty Hard Plastic Plates & Flatware
available to purchase **Upon Request**

Explanation of Service Charge

****IN ADDITION: an 18% Service Charge** is based on FOOD, Beverage & added to Contract automatically.

The service charge offers staffing additional funds for packing out and unloading. Gratuities are up to the clients discretion.

Service charges also cover other costs such as additional vehicle transportation, chafing dish and certain other rentals that are not charged direct to client. Site Inspection, if required are also included in this fee.

Staffing to Guest Ratio:

Minimum of 2 Staff Members per Function
(1 Chef & 1 Wait staff) China requires 1 Ware washer.

Weddings Require 1 Captain Minimum

****1 WORKER REQUIRED PER 25 GUESTS**

*****1 Worker required per 12 Guests (sit-down)**

HOLIDAY CHARGES

(Includes 1 Day Prior to a Holiday & 1 Day After)

ALL STAFF MEMBERS

CHARGE \$40.00 PER HOUR EACH

Christmas Day \$50. per hour each



Continental Breakfast

Add to a Breakfast Buffet (Brunch Packages Available – Inquire)
Or Visit: www.culinarycreations.com

Design a Menu from the Following:

- * Fresh Sliced Fruit Presentation
(seasonal melons, pineapples & berries)
- * French Butter Croissants
- * House Baked Muffins
- * Flavored Rugulah
- * Mini English Scones
- * Flavored Cream Cheese
- * Morning Bread Basket
(fruit & vegetable breads)
- * Assorted Bagels
- * Finger Size Danish
- * Breakfast Pastry
- * Flavored Butters
- * Jellies & Marmalades

COMPLETE YOUR CONTINENTAL BREAKFAST WITH;

- * Fresh Brewed Coffee
- * Decaffeinated Coffee
- * Regular & Herbal Teas
(Sugar, Cream & Substitutes)
- * Lemon Mint Champagne Punch
- * Chilled Morning Juices:
 - * Orange Juice
 - * Apple Juice
 - * Grapefruit Juice
 - * Fresh Melon Punch

Hot Breakfast Selections

- *Spinach & Cheese Strata
- * Stuffed French Toast
(CINNAMON CREAM CHEESE)
- * Mini Apple Crescents
- * Cinnamon Swirl Toast
- * Red Potato Home fries
- * Breakfast Sausage Links
- *Scrambled Confetti Eggs
- * Tomato Mozzarella Quiche
- * Hand Rolled Crepes
(SWEET OR SAVORY VARIETIES)
- * Crisp French Toast
(UNIQUE CORNFLAKE COATING)
- *Grilled Vegetable Quiche
- * Belgian Waffles
- * Apple Crescents
- *Strata Florentine
- * Smoked Crisp Bacon
- * House made Granola
- * Smoked Salmon Display
(WITH BAGELS & CREAM CHEESE)

OMELETTE & CREPE CHEF STATIONS AVAILABLE
INQUIRE WITHIN

Lunch/Brunch Platter Presentations

Room Temperature Platters-large size available only

Five Spice Chicken & Rice Noodle Salad

Grilled Chicken & Shiitake Mushroom Caps, Oriental dressing, julienne vegetables

Tri-Color Peppercorn Beef Tenderloin

sliced vine-ripe tomatoes and Bermuda onion compote, horseradish sauce

Garden 'TEA' Pinwheels

flavored flatbreads rolled with a selection of arugula & sun dried tomato pesto, spinach & artichoke, and smoked salmon cucumber

Grilled Chicken Paillards

wasabi mustard sauce, over roast corn salad

Poached Lemon Dill Salmon

green onion sour cream, tomato & capers

Sliced Oven Roast Turkey

tarragon mustard sauce & cranberry aioli

Smoked Trout Salad

light horseradish dressing, over watercress and Belgium endive

Smoked Salmon Display

capers, Bermuda onion, parsley aioli & boiled egg

Grilled Chicken Caesar Salad

croutons, creamy dressing, cheese

Marinated Charred Asparagus & Grape Tomatoes

endive, fine herbs, lemon vinaigrette

Glazed Spiral Smoked Ham Platter

pineapple chutney & honey mustard

Bruschetta Chicken Display

grilled portobellos, with a tomato, basil & onion compote

Teriyaki Wood Smoked Salmon

garnished with green onion, sesame snow peas Daikon & crisp wontons

*Also See Stationary Hors D'oeuvres Platters for Additional Ideas



Gourmet 'Deli' Lunch

All prepared with Boar's Head premium meats & cheeses

(All Platters below are sold per platter – Small, Medium & Large
or per person in a package – inquire for packages & pricing)

SPECIALTY PANACHE PLATTER

Oven Gold Turkey, Brie Cheese, Spinach & Tomatoes on Croissant – Grilled Portobello Mushroom, Roast peppers & Fresh Mozzarella on, Tuscan Bread – Black Forest Ham, Sprouts, Artichoke, Lettuce & Tomato, Roll-up– Ciabatta Roll with Grilled Chicken, Feta, Sun dried Tomatoes & Arugula. Condiments: Roast Pepper Mayo, Honey Dijon & Hummus Spread

GOURMET SANDWICH PLATTER

An array of Specialty Breads (Marble, Focaccia, Wheat Roll-ups, Fusilli Sticks & Croissants) filled with Black Forest Ham, Smoked Turkey, Roast Beef, Grilled Vegetables & Tuna salad, Condiments: Horseradish spread, Honey Dijon, Mayonnaise & Mustard

PINWHEEL 'CREATIONS'

Colorful élan of Flavored Flatbreads rolled with a selection of Turkey, Arugula & Sun dried Tomato Pesto - Ham with Baby Spinach & Artichokes – Sliced Smoked Salmon with Cucumber Cream – Grilled Vegetable & Goat Cheese Spread

MINI CROISSANT SALAD CLUBS

A mixture of Tuna Salad, Egg Salad, Chicken Salad & Dill Crab Salad layered with Green leaf lettuce, Fresh sliced Tomato & Alfalfa Sprouts

GARDEN VEGETABLE ROLL-UPS

Eggplant, Sun dried Tomato & Feta – Portobello Mushrooms, Roast Peppers & Fresh Mozzarella - Marinated Grilled Zucchini & Squash with Lettuce and Tomato - in a Honey Wheat flat bread Served with a side of Hummus, Honey Dijon & Pepper Mayo

MINIATURE SANDWICH PLATTER

Petite baked Marble, Rye, Pumpernickel & Croissants with a variety of Tuna Salad, Premium Meats & Cheeses garnished with Green Leaf Lettuce & sliced Tomato Mayonnaise, Dijon Mustard, Buttermilk Herb spread on the side

SPECIALTY PARTY SUBS

Offered in a Variety of Grilled Vegetable, Fresh Mozzarella & Roast Pepper, Grilled Chicken OR a selection of your favorite Meats & Cheeses
Available in 3 or 6 Foot sizes, **Circle** or **Straight** variety

SLICED MEAT & CHEESE PLATTERS AVAILABLE

Please Inquire

Garden Salads

MIXED SEASONAL GREENS

Leaf Lettuces & Baby Mesclun Mix
Garnished with Cherry Tomatoes, Olives
Croutons, Parmesan & aged Balsamic vinaigrette

AUTUMN GREENS

Mixed Baby Lettuces with Walnuts, Dried
Cranberries, Granny Smith Apples, Maple Dressing

CREAMY CAESAR SALAD

Crisp Romaine, Toasted Croutons, shaved
Parmesan cheese, Caesar salad dressing

GRILLED VEGETABLE SALAD

Seasonal Vegetables over Mixed Greens,
Honey Dijon dressing

MANDARIN FIELD MIX

Field Greens, Slivered Almonds, Mandarin Orange
Segments & Golden Raisins tossed with White
Balsamic Vinegar

MEDITERRANEAN SALAD

Baby Greens with Goat cheese, Grapes
Pine Nuts, Raspberry vinaigrette

ASIAN BABY SPINACH SALAD

Water Chestnuts, Snow Pea Pods, Red Peppers,
Mandarin Oranges, Orange Ginger Dressing

TRI-COLOR ITALIAN & FENNEL

Fennel, Arugula, Endive & Radicchio
shaved Parmesan, Balsamic

Deli' Style Salads

(5 Pound minimum order per salad variety)

Sesame Asian Noodle Salad

Julienne vegetables & oriental vinaigrette

Angel Hair Sun dried Tomato

With artichokes & basil vinaigrette

Wild Rice Salad

Golden Raisins, Dried Cranberries & Nuts

European Cucumber Dill

Onion, white balsamic sour cream

Bowtie & Artichoke Salad

Roast peppers, sun dried tomatoes

Creamy Red Potato Dijon

Red onion, celery, Dijon mayo

Fresh Sliced Fruit Salad (market)

Seasonal diced fruit, natural juice

Creamy Tortellini Salad

Broccoli, peppers & onion

Black bean & Corn Salad

Chick peas, cilantro, tomatoes

Creamy Potato & Green Bean

Fresh marjoram, sour cream

Greek Fusilli Pasta Salad

Feta cheese, spinach, olives, olive oil

Penne Grilled Vegetable Salad

Seasonal vegetables, herb vinaigrette

Tomato, Fresh Mozzarella Salad

Onion, Fresh, Basil, Garlic & Olive Oil

Cavatelli, Tomato & Broccoli

Herb olive oil & vinegar dressing

Orzo, Feta & Tomato Salad

Kalamata Olives & Marjoram Vinaigrette

Couscous Corn & Pepper

Chipotle & cilantro vinaigrette

Specialty Salads

Fresh Calamari Salad

Celery, onion, pepper, lemon vinaigrette

Chicken Walnut & Grape Salad

Onion, celery, light cream dressing

Chicken & Oriental Noodle Salad

Oriental peanut dressing, julienne vegetables

Thai Chicken Cucumber Salad

Roast sesame seed, oriental vinaigrette

Fresh Lump Crab & Dill Salad

Tossed with Orzo, mayo & herbs

Tuna Fussilata Pasta Salad

Flaked tuna, carrots, onion, celery & mayo

Stationary Hors D'oeuvres

International Cheese Board

Imported & Domestic varieties, Assorted crackers & grapes

Italian Antipasto

variety of cured meats, gourmet sundrieds, Imported cheeses & specialties

Stuffed Fresh Mozzarella

pinwheels of grilled eggplant, roast peppers & pesto rolled in mozzarella

Asian Gravlox 'Carpaccio' (Cured Salmon)

garnished with egg, caper, green onion aioli, red onion & mini breads

'Grilled' Vegetable Mélange

Antipasto Style Marinated in a Trio of Pesto sauces: basil, Cilantro & Chipotle

Stuffed Endive Leaves

with a creamy mixture of Roquefort cheeses, cream cheese & toasted Pecans

Three Bruschetta 'Bar'

Tomato & Basil Bruschetta ~ Eggplant Capanata ~ Artichoke, Fresh Mozzarella & Tomato

Served with Sliced Focaccia Bread & Crostini

Teriyaki Wood Smoked Salmon

garnished with green onion, sesame snow peas Daikon & crisp wontons

Warm 'Blue & White Crab' Artichoke Dip

Warm dip made from 100% Fresh Crabmeat & Artichoke Hearts, Lightly Spiced and extra creamy, served with a Bread Bowl for display, Carrots & Water Crackers

Garden Vegetable Crudités'

fresh sliced seasonal assortment with a roast red pepper dip

Grilled Portobello Mushroom & Fresh Mozzarella Platter

Roast red & yellow peppers, tomatoes & aged balsamic

Grilled Marinated Eggplant Capanota

marinated Eggplant Rounds with an olive & caper compote, served with Crostini

Herbed Focaccia

with an artichoke, plum tomato, olive & mozzarella tapenade

Fresh Arugula and Artichoke Dip

In Hollow bread with Focaccia bread & crackers

Baked Brie in Puffed Pastry

fresh raspberry and sliced almonds, assorted crackers and flatbreads

Italian Torta

tiered display of mascarpone cheese, sun dried tomatoes, cream cheese & pesto

Fresh Sliced Fruit Display

Artistic display of seasonal melons, mango, pineapple & fresh berries

Hot Hors D'oeuvres

Chafing Dish (OR) Butler Style – also Available for ½ or Full Tray Purchase

Hawaiian Seafood Cakes

fresh cilantro & lime

Breaded Toasted Ravioli

spicy cheese, tomato puree'

Crab & Red Snapper Cakes

Maryland style, horseradish sauce

Sesame Crusted Chicken

tenderloins, sesame soy dip

Peking Duck Spring Roll

Asian Plum dipping sauce

Saltimbocca Baked Clams

with spinach, Prosciutto & mozzarella

'Truffled' Bleu Angus Sliders

petite black angus burgers topped with bleu cheese, apple cider bacon, truffle aioli

Crisp Spring Rolls

shredded vegetables, soy dip

Coconut Chicken Tenders

spiced berry, pineapple dip

Stuffed Hot Peppers (buffet only)

spicy sausage & mozzarella

Potato, Cheese & Leek Cakes

green onion sour cream

Asian Shrimp & Spiced Berry

crusted in coconut & nuts

Sweet Potato Latkes

touch of jalapeno, scallion dip

Applewood Beef Tip Skewers

gorgonzola cheese, wrapped in bacon

Butler Style – Passed D'oeuvres

Staffing Required – Not Available for Tray Purchases

San Francisco 'Grilled Cheese'

mini pumpernickel, sharp aged cheddar, apple cider bacon, pear chutney

Prosciutto & Gruyera Pinwheels

baked with sage, puff pastry

Black & White Tuna 'Tartar' Crisp

Sashimi Seared Tuna, Sesame Seeds, Scallion, Cilantro & Soy, Wonton Crisp

Seared Tuna Lolli-Pops (med. rare)

roast sesame seeds, wasabi mustard

Raspberry Glazed Pork Medallions

honey poached pear chutney, on brioche

Beef & Scallion Negi Maki

soy & sake glaze

Pepper Seared Scallop

Asian ginger coconut broth

Warm Goat Cheese Bruschetta

caramelized onion, herbed tomato

English Lobster Cucumber

cucumber round topped with a lobster salad with a red bell pepper aioli & snipped dill

Bloody Mary Shrimp 'Cocktail'

cooked 'ceviche' tomato & citrus marinade, in martini glasses, popcorn

Seared Beef Tenderloin

rosemary Biscuit, caramelized onion trio

Passed Crudités Shots

variety of Matchstick Vegetables, buttermilk

Teriyaki Wood Smoked Salmon

crisp wonton, sesame snow pea

Chipotle Seared Shrimp

served in silver spoons over roast corn salad

Lump Crab & Dill Canapé

colossal crab & dill on corn pancakes

Thai Chicken & Cucumber

salad on Belgium endive leaves

Hot Pasta Selections

Add a Chef Pasta Station to your Menu, Inquire Within

PENNE VODKA

Tossed with fresh Peas in a pink Absolute Vodka cream sauce

CAVATELLI BIANCA

Hand rolled pasta with fresh Spinach, Garlic & diced Tomato in a White bean sauce

CHEESE SPEDINI

Pinwheels of Ricotta cheese, Mozzarella & Pasta, baked in Marinara

SMOKED SALMON & ASPARAGUS

Fresh Vegetables, tossed with Orecchiette Pasta in a Peppercorn cream sauce with Parmesan

STUFFED RIGATONI

With Ricotta cheese & herbs, sliced mushrooms in a Brandy Tomato cream sauce

GRILLED VEGETABLE FUSSILLI

Grilled seasonal Vegetables tossed with Plum Tomatoes, Olive Oil & Pesto

HOMEMADE GNOCCHI

Ricotta cheese 'pillows' rolled in herbs, with fresh Peas in a Sun dried Tomato cream sauce

CHEESE TORTELLINI

Artichoke Hearts, Portobello Mushrooms & roast red Peppers, Parmesan cream sauce

PENNE BOSCO

Sliced Portobello Mushrooms & Italian Prosciutto sautéed in a Tomato cream sauce

SHRIMP & BOWTIE PASTA

White Cannelloni Beans, Tomatoes & Spinach in a roast Garlic & Herb Olive Oil

RIGATONI SICILIAN

Grilled Eggplant, Calamata Olives, crushed Pepper & Spinach in a Light Plum Tomato sauce

CAVATELLI & BROCCOLI

Garnished with fresh diced Tomatoes in a Garlic fresh Herb & White wine sauce

ORICHIETTE GIARDINERA

Artichoke Hearts, Button Mushrooms, Broccoli & Sun dried Tomatoes, Dry Vermouth sauce

HOUSE STUFFED RAVIOLI

Wild Mushroom OR Herbed Cheese fillings in your favorite sauce

Traditional Pasta Dishes can Be Prepared on Request, Please Inquire

We will attempt to accommodate any Allergy or Dietary Request for an additional fee

Chicken Entrée's

Lemon Herb Chicken
Fresh Broccoli Florets
Herb, White Wine Sauce

Chicken Creations'
Sundried Tomatoes, Artichokes
Portobellos, Red Peppers
White wine, butter sauce

Chicken Shiraz
Shallots, Cremini Mushrooms, Squash
& Artichoke Hash, Red Wine Reduction

Chardonnay Chicken
Couscous, Shiitakes, Zucchini
Carrots & Squash, Light Cream

Chicken Saltimboca
Prosciutto, Spinach & Fresh
Mozzarella, Lemon, Sage Sauce

Chicken Madagascar
Artichoke hearts, Plum Tomatoes
Olives, Green peppercorn sauce

Chicken Paillard Bruschetta
Grilled, topped with a Tomato,
Mozzarella, Fresh Basil & Onion Compote

Chicken Balsamico
Flambéed with Balsamic vinegar
Sliced Red Onions & Wild Mushrooms

Grilled Chicken Viola
Fresh Asparagus, Wild Mushrooms
Tomatoes, Roast Garlic Basil Sauce

Ginger Cilantro Chicken
Grilled over Roast Corn & Peppers
Fresh Ginger & Cilantro Buerre Blanc

Vegetable & Starch Accompaniments

Oriental Stir fry	Wild Rice, Cranberries & Nuts
Grilled Vegetable Mix	Wild Mushroom Risotto
Ratatouille	Confetti Vegetable Rice
Asparagus & Peppers	Lemon Vegetable Couscous
Sesame Snow Peas & Broccoli	Saffron Simmered Potatoes
Roast Corn & Peppers	Wild & White Rice Pilaf
Zucchini, Squash & Cilantro Sauté	Garlic Mashed Potatoes
Haricot Verts, Mushrooms	Herbed Parmesan Risotto
French Green Beans, Red Potatoes	White Truffle Mashed Potatoes
Potato & Portobello Gratin	Balsamic, Thyme Roast Potatoes
Sugar Snap Peas & Grape Tomatoes	Asian Vegetables & Rice Noodles
Baby Carrots & Spring Vegetables	



Meat Selections

Add a Chef Carving Station to your Menu, Inquire Within

Grilled Angus Flank Steak

wild Mushroom couscous
Roast Garlic Au Jus

Flank Steak Au Poivre

Tri-Color Peppercorn Crust
Brandy Light Cream Sauce
On a bed of Gratin Potatoes

Tenderloin Medallions

Roast Filet Mignon sliced
Over Shaved Potatoes & Roast
Shallots in a Cognac sauce

Tenderloin (Filet) Tips & Orzo

Sautéed Button Mushrooms
Horseradish Brown sauce

Ginger Sesame Flank

Grilled over Chinese Cabbage,
& Vegetables, in a Ginger
Scallion, Soy sauce Marinade

Filet Mignonettes

Grilled, Shiitake Mushrooms
Over Oven Roast Vegetables
Red Wine Reduction

INQUIRE ABOUT OUR FULL SERVICE SIT-DOWN MENUS

Rack of Lamb, Duck Breast, Veal, Venison...

Pork Entrée's

Please inquire about our Vegetarian Style Entrées

Seared Pork Tenderloins

Sliced Apple, Onion Compote
Applejack, Brandy Glaze

Pablano Peppercorn Pork

Saffron rice, Wild Mushrooms
Grapes, cracked pepper sauce

Sesame Crusted Pork

Ginger & Garlic Soy Glaze
Over Scallions & Bok Choy

Boneless Pork Medallions

Over Red Potato, Mushroom
& Onion Hash, Natural Jus

Bourbon Mustard Ham

Glazed over Caramelized Red
Onions, Peppers & Pineapples

Asian Marinated Pork Loin

With Gingered Sweet Potatoes
& Five Spice apples

ALL ABOVE ENTREES ALSO AVAILABLE FOR ½ and Full Tray Purchase
(Pricing Varies)

We will attempt to accommodate any Allergy or Dietary Request for an additional fee

Seafood Selections

(Additional Seasonal Selections Available)

Seafood Paella

Shrimp, Mussels, Calamari
Chorizo Sausage, Saffron Rice

Shrimp & Scallops Française

Fresh Broccoli florets
Sliced Lemons, White wine

Soy-Honey Lacquered Salmon

Lime Wedges, on a bed of Wild
Rice , with Mirin rice wine

Potato Crusted Red Snapper

Fresh Red Snapper with a Lemon
Caper Aioli Spread & Crisp Potato Crust

Pecan Crust Salmon

Pan Seared served with a
Garlic, Brown Butter sauce

Peppercorn Crust Tuna

Over Caramelized Onions &
Mushrooms, Brandy Butter

Balsamic Shrimp

Marinated & Grilled over
Assorted charred Vegetables

Crisp Red Snapper Provençal

Seared over roast Tomatoes
Red Onions & Tarragon

Salmon Pernod

Seared with Aromatic Fennel
Pernod liqueur sauce

Tuscan Tuna

Over White Beans & Thyme
Sun dried Tomato sauce

Gingered Seafood Orzo

Scallops, Shrimp & Crabmeat
Sake Wine, Cilantro sauce

Sesame Seared Tuna

Ginger Soy Marinade
Over Oriental Vegetables

Maryland Crab Cakes

Sautéed with Broccoli
Garlic, White wine sauce

Seafood Risotto

Scallops, Shrimp & Crabmeat
Tossed in Italian Arborio Rice

Salmon in Corn Husks

Fresh Roast Corn, Pablano
Chipotle & Lime oil marinade

Glazed Wild Salmon Agrodolce

Reduction of Aged Balsamic
Infused with Fresh Berries & Onions

SEASONAL PRICING APPLIES TO ABOVE SEAFOOD SELECTIONS

ALL ABOVE ENTREES ALSO AVAILABLE FOR ½ and Full Tray Purchase
(Pricing Varies)

We will attempt to accommodate any Allergy or Dietary Request for an additional fee

Tapas

Inventive morsels that encourage nibbling & grazing including;

Full Service Staffed Events Only

*When Selecting Items with **Astericks, they count as two selections*

Rolled Goat Cheese

One Crushed Red pepper, One Black pepper, One minced Herb

Hummus Trio

Roast Pepper, Chipotle & Roast Garlic with Grilled Marinated Pita Triangles

Tortilla Espanola

The Spanish poor man's potato cake cooked in olive oil with onion and egg.

Asparagus Fontia Wrap

Chilled Marinated Asparagus wrapped in Proscuitto & Fontina

Fried Chiles with Roast Garlic

With Capers & Olive oil

Garlic Seared Mushrooms

Button Mushrooms sautéed in olive oil, garlic, parsley, and white wine.

Olive Mélange

A selection of marinated olives from Spain and around the world.

Cracked Citrus Olives

Marinated in Garlic, Citrus Peel & Extra Virgin Olive Oil

Patatas Bravas

Fried potato cubes with a spicy tomato sauce.

Boquerón's

Imported Spanish anchovy fillets marinated in vinegar & extra virgin olive oil.

****Sizzlin' Shrimp**

Roast Garlic, Thai Peppers & Olive Oil

****Gambas al Ajillo**

Rock shrimp sautéed in olive oil, garlic, parsley, white wine & dried red chili.

Continued....

Continued....

Tapas

Inventive morsels that encourage nibbling & grazing including;

Full Service Staffed Events Only

*When Selecting Items with **Astericks, they count as two selections*

****Grilled Kurobuta Pork**

skewers of naturally raised Kurobuta pork marinated with cumin and chilis.

****Spicy Plum Filet Mignon Beef Tips**

Sautéed in a spicy plum & ginger sauce.

Balsamic Grilled Vegetables

A seasonal variety of marinated veggies sprinkled with Manchego cheese and drizzled with balsamic reduction.

****Sherry Steamed Mussels**

Sherry, tomatoes, Thai ginger, shallots, scallions & fresh herbs.

Madrileña

Asparagus, olives, tomatoes, red onions

Creole Eggplant Dip

with Tomatoes, served with Crostini & Pita Chips

****Ahi Tuna Tips**

Seared Sashimi Grade Tuna rare, shallot vinaigrette, sliced eggs

Alcachofas En Salsa

Artichokes in a reduced sherry wine sauce

****Fried Calamari with Cherry Peppers**

Caper, Artichokes and a Balsamic reduction

Marinated Feta in Rosemary

Herbs & Olive Oil

Hors D'oeuvres Enhancements

Full Service Staffed Events Only

Stationary Displays & 'Bars'

Grecian "Delights"

Dolmades (Stuffed Grape Leaves), Spanakopita (Phyllo pastry triangles filled with Spinach, Ricotta, Parmesan and Feta Cheese), Tzatziki (The famous Greek pressed Yogurt and Cucumber Dip), Melitzanosalata (Roasted Eggplant mashed with Olive Oil and fresh Garlic), , Mountain of Lemon Couscous; served with Crisp Pita Chips and Sliced Crusty Breads

French Country Table

Warm Baked Brie in Puffed Pastry with Raspberry and Sliced Almonds, French Imported Artisan Cheeses, Grapes and Strawberries, Cornichons, Caramelized Onion, Capers and Pâté, displayed with Sliced French Baguettes and Crackers

Anti Pasto 'Tuscan'

Imported cured Capicola, Soppressata, Salami, Sharp Parmesan, Fresh Mozzarella, Sun Dried Tomatoes, Artichoke Hearts, Olive Mélange, Cherry Peppers & Roasted Red Peppers served with Two Bruschetta Toppings, Crostini, Crackers & Breads

Middle Eastern Table

Char-Grilled Vegetable Melange, Trio of flavored Hummus: Roasted Red Pepper, Garlic Nage' & Spinach Hummus, Mountain of Tabbouleh (Salad of Bulghur wheat, Fresh Vegetables & Spices) and Baba Ganoush (Roasted Eggplant with Tahini Sauce) served with Marinated Feta Cheese & Kalamata Olives, Grilled Pitas, Crackers & Breads

Farmer's Market Harvest Table

Walk away Crudités 'Shots' from Farm Fresh Vegetables nestled in Shot Cups with a Roasted Pepper Aioli, Block & Tumbled Artisan & Domestic Cheese Display and Fresh Seasonal Sliced Melons, Honeydew, Cantaloupe, Golden Pineapple, Grapes & Seasonal Berry, Fresh Arugula & Artichoke Dip 'Bread Bowl', accompanied by Crackers, Flatbreads & Cubed Breads

Hors D'oeuvres Enhancements

Full Service Staffed Events Only

Stationary Displays & 'Bars'

Aperitif Trio Salmon Display (All included)

*Asian Gravlox 'Carpaccio' (Cured Salmon)
Garnished With Egg, Caper, Green Onion Aioli, Red Onion & Mini Breads*

*Teriyaki Wood Smoked Salmon
Sides of Daikon Radish, Cucumber, Tomato & Pickled Ginger*

*Poached Lemon Dill Salmon
Green Onion Sour Cream, Tomato & Capers*

Sushi Buffet Station

Buffet style; an assortment of sushi (flavored rice wrapped around special ingredients),
artisan presentation Buffet Style

*Sushi Chef Attendant(s) available (additional \$250. flat fee- per every 75 guests max)

"Cocktail" Seafood Bar (All included)

*California Avocado Shrimp Cocktail 'Martini'
Displayed in Martini Glasses. A True Culinary Creation Pairing Fresh Gulf Shrimp
With California Avocado, Marinated In A Tomato, Cucumber, Red Onion, Cilantro,
Lime Marinade*

*Grilled Seafood Ceviche "Shooter"
Cilantro and Lime Authentic Marinade*

Shrimp Trio (All included)

*A Mélange of Colossal Cilantro Marinated Shrimp with Red & White Cocktail sauces &
Shrimp Tostados on tri-color chips with Guacamole & Shrimp or Roast Corn Salad in
Asian Spoons, Chipotle Oil*

Seafood Raw Bar & 'Partial' Raw Bar available (Market Pricing)

*Array of Shrimp, Clams & Seasonal Shellfish
~ Seasonal Varieties*

Culinary Stations

Add to an Hors D'oeuvre Party or Replace a Buffet Offering
Additional Fees May Applies

Full Service Staffed Events Only
CHEF ATTENDED 'CULINARY STATIONS'

Pad Thai Station

This will transport you to Bangkok. A stir-fry of Chicken or Vegetables with Celery, Onion, Green beans, Bean sprouts & Carrots tossed with a Crushed Peanut style sauce tossed with Pad Thai Noodles

Chef Risotto Station (Choice of One)

Vegetarian, Chicken (or) Seafood with Wild Mushrooms & Seasonal Vegetables, Italian creamy Arborio Rice, tossed with Parmesan cheese & Fine herbs

Petite Panini Station

Petite Rye, Pumpernickel and Marble Breads Pressed with the fillings below to create a Grilled Finger Sandwich; Italian Grilled Cheese with Tomato, Fresh Mozzarella & Basil~ Turkey, Brie & Spinach Panini with Honey Dijon~ San Francisco Grilled Cheese of Sharp Aged Cheddar, Apple Cider Bacon & Pear Chutney

Dim Sum Station

A Variety of Spring Rolls, Wontons & Pot Stickers, Wok Fried & Steam Basket cooked to order with Sesame Soy Dip & Asian Plum Sauce

Chicken Wing Display

Flavors from around the World; Asian Plum Wings ~ Traditional Buffalo Wings ~ Bourbon BBQ Wings ~ Thai Roasted Wings, accompanied by Dipping sauces, Celery Sticks & Baby Carrots

Non-Traditional Potato Latke Bar

Potato & Leek pancakes are displayed in a Warming unit for Guests to help themselves to the following; Sweet potato pancakes & Potato Leek & Cheese Cakes Served with mango-applesauce, fresh Granny Smith applesauce, Smoked Salmon Sour Cream, Red Onion Confetti & Scallions

Culinary Stations

Add to an Hors D'oeuvre Party or Replace a Buffet Offering
Additional Fees May Applies

Full Service Staffed Events Only
CHEF ATTENDED 'CULINARY STATIONS'

Chef Pasta Station *(All included)*

*Penne Rigate cooked with an option of
Brandy Tomato cream sauce & Fresh Basil Cannelloni wine sauce
With Accompanying fresh Garnishes*

Indonesian Satay Station

*A Sampling of Skewered Lemon Chicken Satay & Vegetable Satay Grilled to Order,
perfect for mingling, served with a selection of Satay Sauces; Peanut Satay, Asian Pesto &
Ginger, Lime*

Chef Paella Station *(Choice of One)*

*Chorizo Sausage tossed with Saffron Rice, Peas & Tomatoes
(choice of **One**) Trio of Seafood Mixture of Mussels, Clam & Shrimp
Seared Chicken Tenderloin, or Vegetarian style*

Chef Asian Vegetable Station

*Wok Seared Chinese vegetables sautéed with Water chestnuts, Peanuts, Mandarin
Oranges & a ginger-teriyaki sauce and served over thin noodles*

Chef "Mini Meal" Station *(Choice of One)*

*Prepared and Displayed By Our Chefs. These Unique Petite Taster Plates Transform A
Main Course Into A Palate Pleasing Taster Size, Choose **One** of the below selections;*

Petite Filet Mignonette

*A-Top of A Rosemary Biscuit, Topped With Tri-Color Caramelized Onions, Aged
Balsamic Glaze, Served With A Pom Friet*

~or~

Herb Crusted Baby Lamb Chop

*Served A-Top Of A Rosemary Roasted Potato Round, And Ratatouille, Finished With
A Cognac Sauce.*

~or~

Honey Poached Salmon

Served with a Mango Chutney & Lemon Couscous

Culinary Stations

Add to an Hors D'oeuvre Party or Replace a Buffet Offering

Additional Fees May Apply

Full Service Staffed Events Only

CHEF ATTENDED 'CULINARY STATIONS'

Mashed Potato 'Martini' Bar (3 pre-selected toppings)

*Rich, homemade blend of yukon gold potatoes & redskin potatoes, cream and butter -
Condiments include: sour cream, butter, diced scallions*

*Offered in mini-martini glasses with 3 pre-selected toppings :Pesto Sun dried Tomatoes,
Ratatouille (zucchini, squash & tomato), Crumbled Bacon, Diced Ham, Tomato &
Caper Caponata, Country Gravy, Julienne Vegetables, Sautéed Mushrooms, Smoked
Salmon & Cream Cheese or Mornay (cheese) Sauce*

Chef Caesar Salad Station (Choice of Two)

*Grilled Vegetables, Grilled Chicken, Baby Rock Shrimp or Julienne Beef with
Crisp romaine tossed with homemade dressing, garlic-herbed croutons and shaved
parmesan*

Chef Wok Station (Choice of One)

*Chinese vegetables sautéed with Chicken or with Beef, tossed in a ginger-teriyaki sauce
and served over thin noodles*

'Nacho' Trio Bar

*Tri-Color Tortilla Chips displayed with Warm 'Blue & White' Crab & Artichoke Dip,
Seasoned Beef & Julienne Spiced Chicken, Pico Di Galo, Guacamole, Sour Cream,
Chardonnay Cheese Sauce, Cilantro Black Beans, Tomatoes, Olives & Jalepeno*

Crostini 'Caviar' Bar

*Crisp Crostini & Focaccia Breads offered with Tomato & Fresh Basil Bruschetta ~ Two
Olive Tapenade ~ Eggplant Capanata ~ Cannellini Bean Confit with Rosemary ~
Artichoke, Fresh Mozzarella & Tomato Compote*

Quesadilla Station

*Mini Tortilla 'Grilled' to Order filled with Pesto Chicken, Roasted Red Pepper &
Provolone ~ Garlic Lime Shrimp, Monterey & Cilantro Pesto ~ Goat Cheese &
Portobello Mushroom, served with A Flame Roasted Corn Salsa, Tomato & White Bean
Salsa, Sour Cream & Guacamole*

'Chef' Carving Stations
Full Service Staffed Events Only

Autumn Turkey Roulade

*Turkey Breast with an Apple, Sun-Dried Cranberry and Cornbread Stuffing,
Pan Gravy*

Stuffed Flank Steak

Arugula & Sun Dried Tomatoes, Brown Sauce

Herbed Rubbed Domestic Tenderloin of Beef

Filet Mignon (\$4.50 p/p additional fee) Garlic Wine Demi

Whole Oven Roast Prime Rib Eye

(\$3. p/p additional fee) Garlic Studded, Fine Herbs Demi

Carved Frenched Rack of Lamb

(\$9.95. p/p additional fee) served with Rosemary Demi

Oven Roast Leg of lamb

Braised with Mirepoix, Tomatoes, Potatoes & Garlic Nage' Jus

Thyme Oven Roast Whole Turkey

Wild Mushroom Roast Garlic Debris Gravy

BBQ Beef Brisket

A Texas Favorite, Jack Daniels BBQ Sauce, Oven Roasted & Grilled

Corned Beef Brisket

Simmered in our Special Spices until Fork Tender, Dijon Jus

Pork Loin Roulade

Stuffed with Artichoke, Spinach & Sun Dried Tomato

Top Round Sirloin of Roast Beef

Roast Garlic, Red Wine Demi

Upgrade your Carving Station with the Following (Small fee applies):

Crumbled Blue Cheese

Seared Onions & Mushrooms

Chilled White Horseradish Sauce

The Finishing Touch

Dessert Enhancements

Full Service Staffed Events Only

Attended Crème Brule Station

Warm custard style dessert dusted with sugar and caramelized with a fire torch, served with Fresh Berries & whipped cream
~ \$6.00 per person

Chef Piped Cannoli Station

Regular & Chocolate Covered Cannoli shells, piped to order with Chocolate Chip Vanilla Cream
~ \$4.00 per person

Hot Chocolate 'Lava' Molten Cake

Our Decadent Chocolate Cake 'Warmed to order' filled with a melted Chocolate Ganache center, served Warm with Fresh Tahitian Vanilla Whipped Cream
~ \$5.50 per person (min. 75 guest charge)

S'mores Station

Bring your Guests back to their childhood with the Classic Dessert Favorite! Graham Crackers, Assorted Chocolates and Marshmallows, Artfully Displayed and ready to be Roasted over an Open Flame
~ \$3.50 per person (min. 50 guest charge)

Cheesecake 'Martini' Bar

Martini Glasses filled with Plain NY Style Cheesecake, Chocolate Cheesecake & Pumpkin Cheesecake, available toppings; Golden Pineapple, Blueberry Compote, Fresh Sliced Strawberries, Chocolate Sauce, Rum Glaze & Cinnamon Whipped Cream
~ \$4.50 per person (min. 75 guest charge)

Black & White Parfait 'Martini' Bar

Whipped Chocolate layered with Tahitian Vanilla Custard, piped in Martini Glasses, available garnishes; Sliced Berries, Pecans, Tahitian Vanilla Whipped Cream, Chocolate Chips, & Cherries
~ \$4.50 per person (min. 75 guest charge)

The Finishing Touch
Dessert Enhancements
Full Service Staffed Events Only

European Mini Pastry Table

Display of Miniature pastries, Individual Parfaits, Assorted mini tortes, bars, brownies and cookies
~ \$5.00 per person

Chef Flambé Station

Choice of one: Bananas Foster, Gran Manier Crepes, Spiced Caramel Apple Cake, Bread Pudding with Whiskey sauce
~ \$6.00 per person

Attended Viennese table

cakes, tortes, miniature pastries assorted mousse parfaits, cannolis, chocolate-dipped strawberries (in season), and assorted Cookies, artistically displayed
~ \$7.00 per person (min. 75 guest charge)

Chocolate Dipping Station

Beautiful Flowing Chocolate Fountain, served with Fresh Berries, Cake Cubes, Fresh and Dried Fruit, Assorted Nuts
~ \$6.50 per person (min. 75 guest charge)

Flavored Coffee Bar “International Style”

Offering regular and double-strength coffees
Elegantly enhanced with Tahitian-Vanilla whipped cream, shaved chocolate, cinnamon and an assortment of flavored non-alcoholic syrups
~ \$3.95 per person (min. 75 guest charge)

Mini Pastries & Petite Fours

All Varieties may not always be available

Chocolate Mousse Tarts	Classical Napoleon	Opera Squares
Raspberry Petite Four	Chocolate Éclair	Strawberry Mousse
Assorted Mini Cannolis	Chocolate Ganache Tart	Cappuccino Mousse
Pistachio Mousse Cake	Gran Marnier Mousse	Amaretto Squares
Hazelnut Mousses	Mini Lemon Mousse	Almond Tartlets

Choose a Chef's Assorted Selection **\$19.95 / Dozen**

(Let our Chefs design an elegant array of Pastries, giving you the best selection offered)

or

Order a selection by the **Dozen \$21.95**

(must order 1 Dozen minimum of ONE SINGLE variety if ordering individually)

Assorted Cookie Trays

Visit Our Pastry Shoppe for a Selection of Daily Fresh Baked Cookies:

Chocolate Dipped Biscotti	Oatmeal Raisin	Chocolate Chip
White Chocolate Pecan	Peanut Butter	Chocolate Filled Wafers
Almond Biscotti	Pecan Crescent	European Cookies
Chocolate Biscotti	Linzer Cookies	Apricot Dipped Fingers

Brownie, Bars & Blondies

Chef's Selection of the following (Variety will be determined by number of Guests & Season):

Oreo Cookie Brownie	Rocky Road Bar
Double Chocolate Fudge Brownies	Cream Cheesecake Square
Peanut Butter Brownie	Caramel Brownie
Lemon Crumb Bar	Carrot Cake Squares

& Seasonal Varieties

Chef Selection Platters

	<u>Approx. Servings</u>	<u>BROWNIE/BAR</u>	<u>COOKIES</u>	<u>Mixture</u>
SMALL TRAY	12-15 PEOPLE	\$39.95	\$32.95	\$37.95
MEDIUM TRAY	22-25 PEOPLE	\$49.95	\$42.95	\$47.95
LARGE TRAY	35-40 PEOPLE	\$69.95	\$62.95	\$67.95

Above Pricing Based on CHEF SELECTION ONLY
Mix A Cookie/Brownie & Bar Platter (inquire for pricing)

Visit our Dine-in Cafe & Pastry Shoppe for Daily Dessert Specials



Fashionable Cakes, Tortes/Mousses

The following Cakes are available in:

6^{''} - \$23.00

8^{''} - \$28.00

Chocolate Truffle Torte

Chocolate Devil's Food Cake with Raspberry or Chocolate Ganache, Coated with Chocolate Ganache.

Chocolate Strawberry Torte

Chocolate Devil's Food Cake Filled With Chunky Strawberry Filling in the Center and Coated with Chocolate Ganache.

Black Out Cake

Chocolate Devil's Cake Filled with Chocolate Mousse and Covered with Chocolate Crumbs over Chocolate Butter Cream.

Peanut Butter Chocolate Torte

Rich Chocolate Devil's Food Cake Filled with Peanut Butter, Covered in Chocolate Ganache and Finished with a Peanut Butter Web.

German Chocolate Cake

Chocolate Devil's Food Cake Filled And Topped With A Traditional Smooth And Rich Mixture Of Flaked Coconut, Caramel And Chopped Pecans And Side Iced With Chocolate Butter Cream.

Black Forest Cake

Rich Chocolate Cake Topped with Real Whipped Cream, Dark Cherry Filling and finished With Shaved Belgium Chocolate around the Sides.

Sacher Torte

Rich Chocolate Cake Filled with Real Apricot Preserves and Smothered With Belgium Chocolate Ganache.



Fashionable Cakes, Tortes/Mousses

The following Cakes are available in:

6" - \$23.00

8" - \$28.00

Chocolate Raspberry Shimmer Cake

Raspberry Flavored Chocolate Cake Filled and Iced with Raspberry Butter Cream, Garnished with Chocolate Shavings and Topped with a Shimmer Glaze.

Lemon Breeze Cake

Lemon Flavored Cake Packed with Lemon Filling, Iced with Lemon Butter Cream and Finished with Freshly Toasted Sliced Almonds.

Irish Cream Cake

A Rich Yellow Cake Soaked With Irish Cream, Filled and Iced with Irish Cream Butter Cream.

Cappuccino Cake

A Rich Cappuccino Flavored Golden Cake Filled with Chocolate and White Butter Cream and Iced with Mocha Butter Cream, Dusted with Cocoa Powder and a Touch of Cinnamon and Chocolate Shavings.

Carrot Supreme Cake

Carrot Cake Filled and Iced with a Cream Cheese and Butter Cream Mixture with Soaked Plump Golden Raisins and Toasted Walnuts

Frangelico Cake

A Light Frangelico Soaked Golden Cake. One Layer is Filled with Hazelnut Pastry Cream and the Other with Chocolate Butter Cream. Iced with Hazelnut Butter Cream and Garnished with Cocoa Powder, Shaved Chocolate Toasted Sliced Almonds.

Strawberry Short Cake

Golden Cake Filled with Whipped Cream and Freshly Sliced Strawberries, Covered with Whipped Cream and with Dollops of Butter Cream on Each Slice for Whole Strawberry Garnish.



Fashionable Cakes, Tortes/Mousses

The following Cakes are available in:

6”- \$23.00

10”- \$39.00

Chocolate Mousse Torte

Rich Chocolate Mousse Made Heavy Cream and Belgium Chocolate Over a Cookie Crumb Crust, Drizzled with Belgium Chocolate Ganache.

N.Y. Cheese Cake

Made with Real Cream Cheese and Heavy Cream with a Light Golden Crust

Ricotta Cheese Cake

Made with Ricotta Cheese, Baked in a Delicate Short Dough Crust and Dusted with Powdered Sugar.

Fashionable Cakes, Tortes/Mousses

The following Tarts are available in:

7”- \$19.00

11”- \$28.00

Dynamite Four Nut Chocolate Tart

Filled with Fresh Sliced Almonds, Walnuts, Pecan Fancy Halves and Chocolate Chips in a Mixture with a Hint of Cinnamon and drizzled with Rich Belgium Chocolate Ganache.

Classic Linzer Tar

A Traditional Linzer Made with an Almond and Cinnamon Short-Dough, with a Red Raspberry Filling, Finished with a Lattice Top and Dusted with Powdered Sugar.

Granny Smith Apple Tart

Short-Dough Crust with Fresh Sliced Granny Smith Apples with a Hint of Lemon Zest and Cinnamon, Topped with Hand Made Streusel.

Fresh Baked Pies

10” Apple Crumb Pie \$19.95

10” Blueberry Pie \$19.95



Specialty Cakes, Sheet Cakes & Wedding Cakes

Cake Flavors

Chocolate
Vanilla – (yellow)
Speckled Chocolate

Specialty Flavors

See Below

Icings

White Butter cream
Fresh Whipped Cream
Chocolate Butter cream

Filling Varieties

Chocolate Mousse
White Chocolate Mousse
Vanilla Custard
Chocolate Custard
Strawberries & Whipped cream

**ANY FRESH FRUIT FOLDED
WITH CUSTARD
OR WHIPPED CREAM
Seasonal**

*Price Upgrade for Fresh Fruit
See Price Guide*

SPECIALTY CANNOLI CAKE (OR) CARROT CAKE

10 inch - \$45.95 ¼ sheet - \$54.95
½ sheet - \$84.95

**Also Available as a WEDDING CAKE UPGRADE*

Piping Decoration

Cakes will be designed to your specifications, with Writing and Accent Colors

Special Artwork & Images

(Artwork is non returnable)

Hand Piping Artwork Charges depend on cake size & amount of labor

Beginning prices for any image or character:

\$20.00 Upgrade per 1/4 sheet & 8 inch Round Cake
\$30.00 Upgrade per ½ Sheet & 10 inch Round Cake
\$70.00 Upgrade per Full Sheet & 12/14 inch Round Cake

Edible Scan Images \$19.00 per image

Picture must be supplied one week prior to cake pickup, and the picture is not returnable.



CULINARY CREATIONS

Special Occasion Cakes

Sheet Cakes

(Choice of filling within two cake layers)

1/4 sheet cake - approximately 16-18 servings - \$42.95

1/2 sheet cake - approximately 36-40 servings - \$69.95

Full sheet cake – approximately 80-90 servings - \$129.95

Round Cakes

(Choice of filling within three layers of cake)

8 inch cake – approximately 10 servings - \$29.95

10 inch cake - approximately 15 servings - \$39.95

12 inch cake - approximately 25 servings - \$54.95

Bar/Bat Mitzvah Scroll Cakes

Decorated with a six point Star of David

Only available:

1/2 Sheet Cake - \$135.95

Full Sheet Cake - \$225.95

****ALL SPECIALTY CAKES**

ALL FRESH FRUIT Filled or Topped CAKES (SEASONAL)

\$12.00 Upgrade per 1/4 sheet & 8 inch Round Cake (per fruit)

\$20.00 Upgrade per 1/2 Sheet & 10 inch Round Cake (per fruit)

\$35.00 Upgrade per Full Sheet & 12/14 inch Round Cake (per fruit)

Wedding Cakes will be designed & priced (per guest)

Depending on Size, Decoration & Varieties described

Minimum of Fifty Guests Per Cake

Visit: www.culinarycreations.com for Pictures, or Inquire

When Creating your own cake please describe:

Cake Flavor _____

Filling Variety _____

Icing Choice _____

Inscription “ _____ ”

Colors/Image _____

Decoration _____



Culinary Creations® Party Packages

To Guide you better, we have Designed a Multiple of Packages. These Packages are for Guidelines only. We are Happy to Customize & Design a package to better fit your Needs & Budget. Please Inquire

Liquor on Consumption

Only Pay For what you Open, Inquire about our Unique Liquor Services

For Office or Home Events

Continental Breakfast
Brunch Menus
Luncheons (Hot & Cold)
Lunch Boxes
Buffet Pick-ups
Buffet Drop-offs

CHEF COOKING STATIONS

(Full Service Functions ONLY)

I Chef per 40 Guests, for each station

Pasta Station, Carving Station, Omelet Station, Flambé Station, Crepe Station

FULL SERVICE PACKAGES

Packages Designed with Full Service Wait Staff

Wedding Packages (Buffet & Sit-Down)

Bar/Bat Mitzvah Packages (Kosher Style)

Picnic Packages

Theme Parties

Garden 'Tea' Parties

Hors D'oeuvres Parties

Residential Party Packages

Plated Sit-Down Menus

Pig Roasts

Holiday Menus

LOCATION, LOCATION, LOCATION...

Culinary Creations® Caterers into

Over 35 Premier Locations in NEW JERSEY

Visit www.culinarycreations.com for our Catering Locations & packages



FULL SERVICE PARTY RENTALS

Culinary Creations® offers an Extensive List of Party Rentals
Please make an appointment to meet with a Catering/Event Consultant
to discuss your Rentals needs:

PARTY RENTALS

- Multiple of Tent Sizes (from 20-10,000)
 - Pole & Frame Tents
 - Heating & Air Conditioning Units
 - Over 350 Linen & Napkin Colors
 - 10 Variety of Chairs
- 9 Patterns of China & Silver & Stainless Flatware
- Portable Grills, Ovens, Stoves, Kitchens
- Extensive list of Tables (shapes & sizes)
- Portable Bars, Bar Supplies & Glassware
- Coffee Urns & Decanters
- Chafing Dishes
- Wood & Black/White Dance Floors
- Inflatable Games & Toys
- Themes Party Rentals for All Occasions

WE HAVE IT ALL!!!

Why become a Coordinator at your own party?

Let Culinary Creations® Consultants Handle ALL of your Rentals & Food
Then let our Professional Staffing do the rest – You'll be Glad you did.

Also Inquire for a Listing of Our Referral Services; DJ's, Photographers, Florists,
Bands, Favors, Video Production.

For Pictures of Rentals, and Our Extensive Services Visit:

www.culinarycreations.com