

# Culinary Creations

## *PARTY PACKAGES*

*Available for Lunch or Dinner*

Inquire for a complete list of Cookouts Packages or Hors D'oeuvres Parties



*Catering with a 'Creative Touch'*



2016 NJ Monthly  
Best Caterer



2016  
WEDDINGWIRE  
Couples Choice



2016  
The Knot Best  
of Weddings



Courier News  
VOTED BEST  
CATERER  
In Central New Jersey



2016  
Wedding.com  
Best Caterer



CIA Alumni

Available in Your Choice of Venue or Home

A List of Venues & Unique Locations available on [www.CulinaryCreations.com](http://www.CulinaryCreations.com)



Culinary Creations ®

434 Route 206 South, Hillsborough, NJ. 08844  
(908) 281-3894 [www.CulinaryCreations.com](http://www.CulinaryCreations.com)



## **SIMPLISTIC BUFFET MENU**

Visit Us On The Web: [www.culinarycreations.com](http://www.culinarycreations.com)

### **Simplistic All Buffet Menu**

Display of Freshly Baked Breads & Rolls  
With butter

### **Garden Salad Selection**

*(Please Select **One** from our Catering Menu)*

*One Selection each of:*

### **Chicken, Meat & Pasta**

*(Buffets replace Pasta with a Pasta Station) Carving Stations Available  
See explanation in menu under Culinary Stations*

*Chef Seasonal Selection of:*

### **Fresh Seasonal Vegetable & Starch Accompaniment**

### **DESSERT**

Assortment of Gourmet Bars, Brownies & Cookies  
(or)  
A Specialty Celebration Cake

### **Hot Beverage Service**

Regular Coffee, Decaffeinated Coffee & Assorted Teas  
*With Milk & Sugar & Sugar Substitutes*

*\$29 minimum 25 guests  
Inclusive of All Food, Warming Trays & Serving Pieces*



Pricing not inclusive of, Staffing, Tax or Service Charge  
*Available but not included: Rentals, China, Glassware & Bar Supplies*  
Contact us for a complete Proposal



## **GOURMET MENU**

Visit Us On The Web: [www.culinarycreations.com](http://www.culinarycreations.com)

### **One Stationary Hors D'oeuvres Table**

Served for One Hour

*(Please Select from our Catering Menu)*

### **Gourmet Menu**

**One Garden Salad** *(served Tableside)*

**Display of Freshly Baked Breads & Rolls**

*With butter*

**Choice of: Buffet (or) Sit-down Service**

*One Selection each of:*

**Seafood, Chicken, Meat & Pasta**

*(Buffets replace Pasta with a Pasta Station) Carving Stations Available*

*See explanation in menu under Culinary Stations*

*Chef Seasonal Selection of:*

**Fresh Seasonal Vegetable**

**&**

**Starch Accompaniment**

### **DESSERT**

Assortment of Gourmet Bars, Brownies & Cookies

*(or)*

A Specialty Celebration Cake

### **Hot Beverage Service**

Regular Coffee, Decaffeinated Coffee & Assorted Teas

*With Milk & Sugar & Sugar Substitutes*

*\$35 minimum 25 guests*

*Inclusive of All Food, Warming Trays & Serving Pieces*



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## GRAND GALA

Visit Us On The Web: [www.culinarycreations.com](http://www.culinarycreations.com)

### **Hors D'oeuvres Hour**

One Hour of Butler Style Passed Hors D'oeuvres  
(Please choose **Six** from our Catering Menu)

One Stationary Hors D'oeuvres Table  
Served for One Hour  
(Please Select from our Catering Menu)

### **Grand Gala**

**One Garden Salad** (*served Tableside*)

**Display of Freshly Baked Breads & Rolls**  
*With butter*

*Choice of: Buffet (or) Sit-down Service*

*One Selection each of:*

**Seafood, Chicken, Meat & Pasta**  
(Buffets replace Pasta with a Pasta Station) Carving Stations Available  
*See explanation in menu under Culinary Stations*

*Chef Seasonal Selection of:*

**Fresh Seasonal Vegetable  
&  
Starch Accompaniment**

### **Dessert**

Assortment of Gourmet Bars, Brownies & Cookies  
(or)  
A Specialty Celebration Cake

### **Hot Beverage Service**

Regular Coffee, Decaffeinated Coffee & Assorted Teas  
*With Milk & Sugar & Sugar Substitutes*

*\$39 minimum 25 guests  
Inclusive of All Food, Warming Trays & Serving Pieces*



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## **SIMPLE STATIONS MENU**

Visit Us On The Web: [www.culinarycreations.com](http://www.culinarycreations.com)

### **Hors D'oeuvres Hour**

**Available beginning the start of your event for 1 full hour**

**One Hour of Butler Style Passed Hors D'oeuvres**

*(Please choose **Six** from our Catering Menu)*

**One Stationary Hors D'oeuvres Table**

*(Please Select from our Catering Menu)*

### **Main Culinary Stations**

Available after 60 minutes from the start of your event open for 1 & ½ full hours

**Your Choice of Three Main Culinary Stations**

*To Create a Custom Meal*

### **Dessert**

*The Finishing touch to your evening, available for the last hour of your event*

**Assortment of Gourmet Bars, Brownies & Cookies**

**(or)**

**A Specialty Celebration Cake**

**&**

**Select One Dessert Enhancement Station**

### **Hot Beverage Service**

**Regular Coffee, Decaffeinated Coffee & Assorted Teas**

*With Milk & Sugar & Sugar Substitutes*

**\$39. minimum 25 guests**

*Inclusive of All Food, Warming Trays & Serving Pieces*



Pricing not inclusive of, Staffing, Tax or Service Charge  
*Available but not included: Rentals, China, Glassware & Bar Supplies*

Contact us for a complete Proposal

## ***Celebrating your Event with Culinary Creations ®***

### ***“Proposal” Contract Pending:***

Culinary Creations ® has established a unique and innovative way to reserve a date while you are making your decision, without any financial commitment. We issue a contract for a specific date, with a period of up to 7 calendar days to review your options. During this 7-day period, we will not commit the space to any other party. You are welcome to schedule a meeting during this period, and your Pending Contact hold will be reserved until the day of your meeting (at the time of your meeting a deposit must be retained to confirm availability of catering) or the date will be released.

### ***Deposit for Reservation:***

When we hold a date off the market, we are obligated to turn away other interested parties, therefore all deposits are ***non-refundable***. When Culinary Creations ® commits a date to you, we take it “off market” and therefore turn away potential business.

Therefore, when a final date is determined, a binding contract is signed and must be accompanied by a non-refundable deposit retainer of \$500. All Retainers and Deposits are Non-Refundable for any reason. A deposit totaling 50% of the estimated total expense, including tax and service charge is required within 60 days prior to event date. Initial Deposit retainer is accepted Only in Check or Cash. It is solely up to you the client to contact Culinary Creations ® for all payment obligations.

### ***Site Inspections:***

If Required a Site Inspections will be performed ***only After*** a Deposit is obtained to reserve your date for Catering. An Experienced Catering Consultant will observe the area or location of your choice for ideas of; Set-up, Traffic flow, Space requirements, Kitchen requirements & Electrical Needs. We can also provide a Tent Expert if the area is in question of Tenting. Please realize a date must be confirmed by Deposit for a Site Inspection to be arranged.

### ***Menu Selections***

Menu selections must be made Eight Days before your event. Culinary Creations ®’ highly trained and Experienced Chefs can help you in selecting the perfect combinations for your memorable event.

### ***Customizing Menus***

You are welcome to add/delete certain items from packages and we will quote the price reduction or addition. We will be happy to work with you to create the menu or package of your dreams for your special day

### ***Guarantees:***

Guaranteed guest count must be given to Culinary Creations ® eight days prior to your special day. Your ‘guarantee’ is the minimum number of guests you are obligated to pay for. All weddings must be prepaid prior to the event and in accordance with the contract. No credit or refund will be offered for guests that cancel within 8 days of the event date or for guests that do not show up.

### ***Event Locations & Cost Estimates***

It is important to select the Location of your Event prior to receiving an accurate cost estimate. The Location of your event will decide the overall cost factor, some locations offer more “rental items” such as Tables, Chairs, China some locations request that you supply these items. Culinary Creations ® offers over 35 Unique Off-Premise locations to host your special day. Please visit our Web site @ [www.CulinaryCreations.com](http://www.CulinaryCreations.com) Culinary Creations ® is insured to work in any facility of your choice that allows outside catering companies.

### ***Rentals:***

Culinary Creations ® will provide an accurate proposal on all of your rental needs. We offer a full line of over 350,000 discounted rental items, and will accommodate the task of scheduling and adjusting quantities as necessary. We will ensure the perfection of all of your rental items. A True Full Service Caterer will handle all aspects of your Wedding day, so that you have no concerns. We will search our extensive vendors to offer you the best quality and price available. If for any reason the overall cost of an outside rental company (comparing all exact same items) is less expensive we will get a similar price from one of our vendors. We want to show you we offer this service to save you the complications of dealing with multiple companies making changes, scheduling delivery/pickups and being responsible for the quality of each rental item. If for any reason something does not arrive or is not of the best quality it will be up to us to rectify the situation. Please keep in mind if cost is within reason, the cost of peace of mind is priceless. Due to insurance Culinary Creations cannot handle, set-up or break-down any Tables, Chairs, Linens, China, Flatware or Glassware supplied by an outside Rental Company. Items that are offered direct from a venue/location as part of their rental fee are permitted and Culinary Creations can handle all set-up and break-down.

### ***Floor Plans***

Culinary Creations ® will provide you with a sample floor plan (tables, dance floor, DJ location, etc.) to work from; finalizing these plans typically takes two drafts, so we encourage you to begin early and provide your thoughts to us. Your final table/guest layout must be handed in with your final payment of your contract Eight days prior to your Special Day.

### ***Party Planners***

If you are using a party planner to assist you with special themes, props, overall décor, etc. a meeting with your planner is essential to insure a successful event. We work hand-in-hand with your planner and need to understand their needs and familiarize them with our facility and policies.

### ***Children's Pricing***

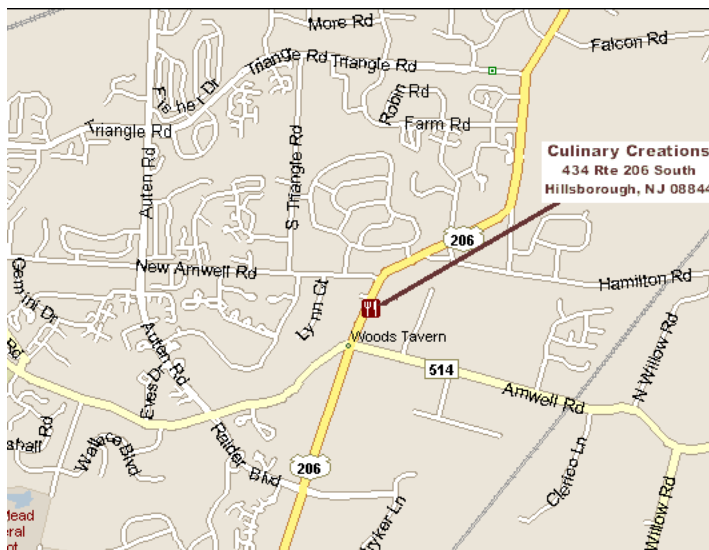
There is a 25% charge for toddlers (age 5 and under) Rental costs remain the same. Please advise us regarding booster or high chair needs, so that we can add to your rentals. Other children age 5-10 are charged 50% of the adult package price, plus rentals as a minimum, to cover our fixed expenses, preselected menu item can be offered for children upon request.

### ***Outside Food/Caterers***

All food must be prepared by Culinary Creations ®. Some exceptions may occur for religious needs. This must be discussed with one of our Catering Consultants. Kosher and Glatt Kosher can be accommodated from an outside source for an additional charge. Please inquire

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**Culinary Creations ® Catering Office & Restaurant is conveniently located at 434 Route 206 South, Hillsborough, NJ. 08844 (GPS: 434 US Highway 206) near the intersection of Amwell Road & Route 206**



#### **From Northern New Jersey**

I-287 (South)

At I-287 Exit 17, turn off onto Ramp

Continue (South) on US-206 [US-202]

Continue roundabout (Somerville Circle)

At roundabout, take the SECOND exit following the signs for US-206 South

Follow US-206 for 6.5 miles, you will pass New Amwell Road, immediately following 7-11, we are the next parking lot on the Right side – Black Awning that Reads “Culinary Creations ®”

#### **From Southern New Jersey**

At I-95 Exit 7B, turn off onto Ramp

Continue (North) on US-206 [Lawrenceville Rd]

Pass Amwell Road Intersection, on Left side of Road, look for Black awning that reads “Culinary Creations ®”

Arrive 434 US-206 South, Hillsborough, NJ 08844



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## *PARTY PACKAGE MENU SELECTIONS*



*Catering with a 'Creative Touch'*



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## **Stationary Hors D'oeuvre 'Tables'**

### **Charcuterie Table**

*Displays of Dried Cured Italian Meats, Fresh Sausages (Italian Hot, Sweet & Flavored Sausage), Asiago & Parmigiano sliced to order, Grilled Vegetables, Pickled Cucumbers, Balsamic Caramelized Onions, Dried Cranberries, Almonds, Preserve, Grapes, Olives, displayed with Sliced Italian Bread and Crackers*

### **French Country Table**

*Warm Baked Brie in Puffed Pastry with Raspberry and Sliced Almonds, French Imported Artisan Cheeses, Potted Chicken Rillettes, Tarragon Tomato & Gruyere Flatbread, Grapes and Strawberries, Cornichons, Caramelized Onions, Capers and, displayed with Sliced French Baguettes and Crackers*

### **Anti Pasto 'Tuscan'**

*Fresh Mozzarella, cured Italian Prosciutto, Salami & Pepperoni, Stuffed Italian Breads, Sun Dried Tomatoes, Artichoke Hearts, Pesto Pasta Salad, Pickled Giardenera, 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' & Baba Ganoush Hummus (Roasted Eggplant with Tahini Sauce), Fattoush Salad, Greek Orzo Salad (spinach & roasted pepper), Mountain of Tabbouleh (Salad of Bulgur wheat & Spices) and served with Rosemary Marinated Feta Cheese & Kalamata Olives, Mountain of Lemon Couscous & Grilled Pitas, Crackers & Breads*

### **Farmer's Market Harvest Table**

*Walk away Crudités 'Shots' from Farm Fresh Vegetables nestled in Shot Cups & on Decorated Platters 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', German Potato Salad, Kale, Nut & Fruit Salad, Watermelon, Feta & Mint Bites, all accompanied by Crackers, Flatbreads & Cubed Breads*



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## Hot Hors D'oeuvres

**Bacon Wrapped Artichokes**  
*fondi di carciofi, chipotle aioli*

**Breaded Toasted Ravioli**  
*spicy cheese, tomato puree'*

**Crab & Red Snapper Cakes**  
*Maryland style, horseradish sauce*

**Sesame Crusted Chicken**  
*tenderloins, sesame soy dip*

**Thai Pork & Bacon K-Bob**  
*slightly spiced Asian glaze*

**Saltimbocca Stuffed Clams**  
*with spinach, Proscuitto & mozzarella*

**'Truffled' Bleu Angus Sliders**  
*petite black angus burgers topped with  
bleu cheese, apple cider bacon, truffle aioli*

**Sicilian Stuffed Bread**  
*Pinwheels of Italian Meats, Pesto, Mozzarella*

**Parmigiano Kale Chips**  
*regianno, black pepper, pink salt*

**Chicken & Biscuits**  
*Fried Chicken, bite size biscuit, Sausage Gravy*

**San Francisco 'Grilled Cheese'**  
*mini pumpernickel, sharp aged cheddar,  
apple cider bacon, pear chutney*

**Seared Tuna Lolli-Pops (med. rare)**  
*roast sesame seeds, wasabi mustard*

**Raspberry Glazed Pork Medallions**  
*honey poached pear chutney, on brioche*

**Rolled Beef & Scallion Negi Maki**  
*sesame soy & sake glaze*

**Pepper Seared Scallop**  
*Asian ginger coconut broth*

**Warm Goat Cheese Bruschetta**  
*caramelized onion, herbed tomato*

**Chipotle Seared Shrimp**  
*served in silver spoons over roast corn salad*

**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*

**Sage Ricotta Fried Meatballs**  
*unique twist to the norm, fresh sage & ricotta  
cheese with ground sirloin, panko*

**Sausage 'in Blankets'**  
*'Saucisson En Croute', Sliced Andouille  
dijon brushed, Black Sesame*

**English Lobster Cucumber**  
*cucumber round topped with a lobster salad with  
a red bell pepper aioli & snipped dill*

**Ecuadorian Shrimp 'Shooters'**  
*cooked 'ceviche' tomato & citrus  
marinade, in shot glasses, popcorn*

**Black & White Tuna 'Tartar' Crisp**  
*sashimi seared tuna, sesame seeds, scallion.  
cilantro & soy, cucumber round*

**Passed Crudités Shots**  
*variety of matchstick vegetables, buttermilk*

**Teriyaki Wood Smoked Salmon**  
*crisp wonton, cucumber slice*

**Lump Crab & Dill Canapé**  
*colossal crab & dill on corn pancakes*

**Chicken & Waffle**  
*fried chicken thigh, waffle piece, bacon syrup*



## **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*

### **KALE NUT & FRUIT SALAD**

*Fresh Kale, Dried Cranberries, Sliced Almonds, Raisins, Parmesan, Red Onion, White  
Balsamic*

### **DECONSTRUCTED NICOISE SALAD**

*Arcadian Spring Mix, Haricot Verts, Cooked Egg, Tomato, Onion, Olive, Cucumber,  
Lemon Vinaigrette*

### **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*

### **CREAMY CAESAR SALAD**

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



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## Chicken Entrée's

### *Boneless & Skinless Breasts*

**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*

**Chicken Saltimbocca**  
*Proscuitto, Spinach & Fresh  
Mozzarella, Lemon, Sage Sauce*

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

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

### *Free Range Chicken Pieces*

**Chicken Riesling**  
*Slow Braised, Mirepoix, Leeks, Red Potatoes,  
Lemon & Riesling*

**Chicken Bouillabaisse**  
*Tender Stewed Chicken, Vegetables, Saffron,  
Tomato & Thyme Broth*

**Simple Roast Chicken**  
*Rubbed & Roasted Chicken Pieces with Garlic,  
Fresh Thyme & Potatoes*

**Chicken Poulet Provençal**  
*Stewed Chicken Pieces, Three Tomatoes, Olives,  
Mirepoix, Herb Broth Vegetables*

**Sambal Chicken**  
*24 hour marinated moist Chicken Pieces with an  
Asian Flare, over Napa Cabbage & Shredded*

**& We do All of the Classics**  
**Marsala, Parmesan, Cacciatore, Piccata, BBQ,  
Pulled Chicken & Fried Chicken**

*Prepared Old World Style, with a Creative  
Touch*



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## **Hot Pasta Selections**

### **Penne Vodka**

Tossed with fresh Peas in a pink Absolute Vodka cream sauce

### **Cavatelli Bianaca**

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

### **House made Cheese Spedini**

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

### **Asperges & Portobello**

Thumbprint Pasta, Grape Tomatoes, Asparagus & Portobello, Parmesan Peppercorn Cream

### **Penne Rustica**

Baked with Ground Sausage, Plum Tomatoes, Mozzarella, Ricotta, Fontina & Parmesan

### **Gemilli & Bacon Carbonara**

Spun Pasta with Applewood Bacon, Fresh Peas & Mushrooms in a Classic Carbonara Sauce

### **Hand Rolled Ricotta Gnocchi**

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

### **Penne Bosco**

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

### **Farmers Market Pasta**

Farm Fresh Vegetables, White Cannelloni Beans, Tomatoes & Spinach, roast Garlic Olive Oil

### **Orecchiette Giardenere**

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

### **Grilled Vegetable Gemilli**

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

### **Cavatelli & Broccoli**

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

## **Seafood Selections**

*(Additional Seasonal Selections Available)*

### **Soy-Honey Lacquered Salmon**

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

### **Teriyaki Wood Smoked Salmon**

Brined, Lightly Smoked,  
Black Sesame & Teriyaki Glaze

### **Baked Mustard-Crusted Salmon**

Light Panko Crust, Pommery Mustard, Roast  
Asparagus, Fresh Tarragon

### **Maryland Crab Cakes**

Pan Seared with Broccoli  
Garlic, White wine sauce

### **Potato Crusted Red Snapper**

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

### **Tuscan Tilapia**

Over White Beans & Thyme  
Sun dried Tomato sauce

### **Sicilian Baked Tilapia**

Fresh baked Tilapia Fillet with Caper, Onion,  
Celery, Olives, Lemon, Tomato

### **Gingered Seafood Orzo**

Scallops, Shrimp & Crabmeat  
Sake Wine, Cilantro sauce

### **Peppercorn Crust Tuna**

Over Caramelized Onions &  
Mushrooms, Brandy Butter

### **Sesame Seared Tuna**

Ginger Soy Marinade  
Over Oriental Vegetables

### **Balsamic Shrimp**

Marinated & Grilled over  
Assorted charred Vegetables

### **Salmon in Corn Husks**

Fresh Roast Corn, Pablano  
Chipotle & Lime oil marinade

### **Pecan Crust Salmon**

Pan Seared served with a  
Garlic, Brown Butter sauce

### **Seafood Risotto**

Scallops, Shrimp & Crabmeat  
Tossed in Italian Arborio Rice

### **Crisp Red Snapper Provencal**

Seared over roast Tomatoes  
Red Onions & Tarragon

### **Glazed Wild Salmon Agrodolce**

Reduction of Aged Balsamic  
Infused with Fresh Berries & Onions

### **Tilapia Piccata**

Baked in Lemon, Caper & White Wine  
Diced Red Potatoes, Fresh Herbs

### **Truffle Poached Salmon**

Wild Poached Salmon with a Truffle  
Cream Sauce over Roast Corn  
Succotash



## **Plated Meat Selections**

### **Tenderloin Medallions** (*\$4.5 p/p surcharge*)

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

### **Pulled Pork Wellington**

*Wrapped in Puff Pastry with Roasted Portobello, Cremini & Oyster Mushrooms*

### **Oven Roasted Prime Rib of Beef** (*\$3.5 p/p surcharge*)

*Natural Pan Jus, Garlic Nage*

### **Veal Saltimbocca**

*Egg Dipped Veal Scallopini with Prosciutto, Spinach & Fresh Mozzarella, Lemon Sage*

### **Filet Mignonettes** (*\$4.5 p/p surcharge*)

*Grilled, Shiitake Mushrooms Over Oven Roast Vegetables, Red Wine Reduction*

### **Boneless Short Ribs**

*Tender Braised with Red Wine, Mirepoix and Tomato Broth*

### **Stuffed Flank Steak**

*Arugula, Artichoke & Cheese  
(or) Spinach, Roast Pepper & Panko*

### **Veal Osso Bucco** (*\$3.5 p/p surcharge*)

*Slow Braised Veal Shanks with Vegetable Mirepoix, Fresh Thyme, Tomato, Lemon Zest*

### **Braised Beef Brisket**

*Texas Style, Lightly Smoked & Braised, Mirepoix of Vegetables and Tomato*

### **Seared Pork Tenderloins**

*Sliced Apple, Onion Compote, Applejack, Brandy Glaze*

### **Pork Tenderloin Madeira**

*Tender Medallions, Fresh Sage, Shallots & Madeira Wine*

### **Veal Buerre Noisette**

*Veal Scallopini with Brown Butter, Capers & Red Onions*



## **Whole Roasts (or) Chef Carvery Stations**

### **Stuffed Pork Loin (Choice)**

**Braciolo:** *Rolled with Parsley, Cooked Egg, Garlic, Asiago, Tomato Braised*

**Roulade:** *Stuffed with Artichoke, Spinach & Sun Dried Tomato*

### **Bacon Maple Pork Loin**

*Brined Pork Loin, Wrapped with Apple-Wood Smoked Bacon*

### **Stuffed Flank Steak**

*Arugula, Garlic Chips & Sun Dried Tomatoes*

### **Domestic Tenderloin of Beef**

*Filet Mignon (\$4.50 p/p package upgrade)*

**Choice:** *Herbed Rubbed – Coffee Crusted – Bleu Cheese Crusted – Horseradish Crusted*

### **Whole Oven Roast Prime Rib Eye**

*Garlic Studded, Fine Herbs (\$3.5 p/p package surcharge)*

### **Carved Frenched Rack of Lamb**

*Rosemary Dijon Crust (\$9. p/p package surcharge)*

### **'Root Beer' Glazed Ham**

*Whole, Slow Baked with Brown Sugar, Nutmeg and Root Beer Glaze*

### **Oven Roast Leg of lamb**

*Braised with Mirepoix, Tomatoes, Potatoes & Garlic Jus (\$2. p/p package surcharge)*

### **Lemon Thyme Glazed Roast Chicken**

*Whole Bird, Slow roasted, Lemon Thyme Au Jus*

### **Oven Roast Whole Turkey**

**Choice:** *Thyme & Garlic Rubbed (or) Apple Sage Tender Brine*

### **Beef Brisket (select One preparation)**

*Jack Daniels BBQ glazed, Texas Style House Smoked & Braised (or) Traditional*

### **Corned Beef Brisket**

*Simmered in our Special Spices until Fork Tender, Dijon Jus*

### **Top Round Sirloin of Roast Beef**

*Roast Garlic & Fine Herb Rubbed*

### **Choose one sauce to compliment your Carving Station**

*Hot: \*Garlic Demi    \*Red Wine Demi    \*Seasoned Aujus*

*\*Wild Mushroom Turkey Gravy    \*Apple Cider Turkey Gravy*

*Chilled: \* White Horseradish Sauce    \*Steak Sauce*



## **Vegetable & Starch Accompaniments**

**Grilled Seasonal Vegetables**

**French Ratatouille**

**Green Bean Cassoulet**

**French Green Beans, Red Potatoes**

**Flame Roast Corn & Peppers**

**Zucchini & Squash Coins**

**Haricot Verts, Peppers & Mushrooms**

**Potato & Portobello Gratin**

**Baby Carrots & Seasonal Vegetables**

**Asian Vegetable Stir fry**

**Maple Glazed Carrots**

*Seasonal:*

**Roast Asparagus & Peppers**

**Sugar Snap Peas & Grape Tomatoes**

**Sesame Snow Peas & Broccoli**

**Scallion Rosti Potatoes (Shredded)**

**Lemon Garlic Quinoa**

**Vegetable Israeli Couscous**

**Parmesan Rosemary Pommes Wedges**

**Wild Mushroom Risotto**

**Confetti Vegetable Rice**

**Lemon Vegetable Couscous**

**Saffron Simmered Potatoes**

**Wild Rice, Cranberries & Nuts**

**Black & White Rice Pilaf**

**Garlic Pommes Puree (mashed)**

**Herbed Parmesan Risotto**

**White Truffle Mashed Potatoes**

**Balsamic, Thyme Roast Potatoes**

**Saffron Vegetable Paella**



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## **Culinary Stations**

CHEF ATTENDED 'CULINARY STATIONS'

### **Bistro Station**

*Beef & Chicken Sliders served on Petite rolls with Tater Tots, selection of Toppings: Caramelized Onions, Seared Mushrooms, Cheddar & Blue Cheese Crumbles, Sliced Tomatoes, Spring Mix, Applewood Bacon, Thyme Ketchup, Truffle Aioli*

### **Southern Table**

*Bourbon Pulled Pork & Petite Rolls served with Sausage Gravy & Two-bite Biscuits, Mini Southern Fried Chicken Thighs & Waffles*

### **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 Two)**

*Vegetarian, Chicken, Seafood (Wild Mushrooms tossed with Italian creamy Arborio Rice, Shaved 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, Dipping sauces, Celery, Baby Carrots*

### **Loaded Tater Tot Bar**

*Sweet Potato Tater Tots & Classic Tater Tots with a variety of toppings: Bacon, Gravy, Scallions, Cheese Sauce, Tomatoes, Salsa & Sour Cream*



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## **Culinary Stations**

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 tossed to order by a Chef*

### **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**

*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*

### **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 4 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 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 & Jalapeño*

### **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*



## **Hors D'oeuvres Enhancement Tables**

*(Fees Apply)*

### ***Stationary Displays***

#### **Aperitif Trio Salmon Display *(inquire for fee)***

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

*Teriyaki Wood Smoked Salmon  
Bok Choy Slaw, Scallion Cream, Black & White Rice*

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

#### **Sushi Buffet Station *(inquire for fee)***

*Buffet style; an assortment of sushi (flavored rice wrapped around special ingredients),  
artisan presentation Buffet Style, Wasabi, Soy & Pickled Ginger*

*\*Sushi Chef Attendant(s) available (additional \$295. flat fee- per every 75 guests max)*

#### **"Mini Meal" Station *(inquire for fee)***

*Displayed on Petite Taster Plates Transforming A Main Course Into A 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 Wedge Cut 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*

## **Hors D'oeuvres Enhancement Tables**

*(Fees Apply)*

### ***Stationary Displays***

#### **Tapas Display Table** *(inquire for fee)*

*Inventive morsels that encourage nibbling & grazing including All:*

##### ***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.*

##### ***Balsamic Grilled Vegetables***

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

##### ***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*

##### **Shrimp Trio** *(inquire for fee)*

*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*



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## **The Finishing Touch**

### **Dessert Enhancement Stations**

#### **Attended Crème Brule Station**

*Warm custard style dessert dusted with sugar and caramelized with a fire torch, served with Fresh Berries & whipped cream  
~ \$6 per person*

#### **Ice Cream Bar**

*Chocolate & Vanilla Ice Cream served with a Variety of Toppings:  
Chocolate Sauce, Sprinkles/Jimmies, Whipped Cream, Crushed Nuts, Crushed Oreo  
Cookies, Maraschino Cherries & Chocolate Chips  
~ \$5. per person (Minimum 35 Guests)*

#### **Chef Flambé Station**

*Choice of one: Flaming Bananas Foster over Ice Cream; Crepes Suzette with Oranges & Gran Marnier; Bread Pudding with a Flaming Banana Whiskey sauce  
~ \$6. per person (Minimum 35 Guests)*

#### **Cake Pop Display**

*Tiers of Cake bites on a Stick for your guests to enjoy:  
Carrot Cake, Red Velvet, Strawberry, Peanut Butter & Double Chocolate  
~ \$6. per person (min. 35 guest charge)*

#### **Chef Piped Cannoli Station**

*Regular & Chocolate Covered Cannoli shells, piped to order with Chocolate Chip  
Vanilla Sweet Ricotta Cream  
~ \$4 per person*

#### **S'mores Station**

*Bring your Guests back to their childhood with the Classic Dessert Favorite! Graham Crackers, Chocolates and Marshmallows, Artfully Displayed and ready to be roasted over an Open Flame  
~ \$4 per person (min. 50 guest charge)*



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## **The Finishing Touch**

### **Dessert Enhancement Stations**

#### **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 per person*

#### **Attended Viennese table**

*Variety of Petite Individual cakes, tortes, miniature pastries assorted Biscotti, cannolis, chocolate-dipped strawberries (in season), and assorted Cookies, Bars & Brownies, artistically displayed  
~ \$7. 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  
~ \$6.5 per person (min. 75 guest charge)*

#### **Cheesecake 'Martini' Bar**

*Martini Glasses filled with a Square of Plain NY Style Cheesecake for Your guests to Decorate with; Golden Pineapple, Blueberry Compote, Fresh Sliced Strawberries, Chocolate Sauce, Rum Glaze & Cinnamon Whipped Cream  
~ \$6 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  
~ \$5 per person (min. 75 guest charge)*



## Specialty Cakes, Sheet Cakes & Wedding Cakes

### **Cake Flavors**

Chocolate  
Vanilla – (yellow)  
Speckled Chocolate

### **Specialty Flavors**

*See Below for Pricing, Wedding cakes  
incur an additional fee*

Red Velvet  
Carrot Cake  
Cannoli Cake

### **Filling Varieties**

Chocolate Mousse  
White Chocolate Mousse  
Lemon Mousse  
Vanilla Custard  
Chocolate Custard  
Strawberry Mousse  
Seasonal Preserves  
\*Strawberries & Whipped  
cream

**\*ANY FRESH FRUIT FOLDED  
WITH CUSTARD, PUDDING  
OR WHIPPED CREAM  
Seasonal**

***\*Price Upgrade for Fresh  
Fruit - See Price Guide***

### **Icings**

White Butter cream  
Chocolate Butter cream  
Lemon Buttercream

***\*Fresh Whipped Cream - not  
available on all cakes or  
during all seasons due to  
weather***

### **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 1/2 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.



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