

CULINART GROUP



CATERING  
COLLECTION

COLD HORS D'OEUVRE

*please select a combination of ten hot and cold hors d'oeuvre*

**Thai-style Yellowfin Tuna 'Seviche' Cones**

Marinated Ahi Tuna, Shallots, Water Chestnuts, Basil,  
Wasabi Caviar Tobika, Micro Basil, Savory Mini Cones

**Five-spiced Tuna Skewer**

Mango Salsa

**Smoked Salmon "Reuben"**

Black Pepper Smoked Salmon, Cream Cheese, Marble Rye

**Smoked Salmon Tartare on Pumpernickel Toast**

Chilled Smoked Norwegian Salmon, Lemon Juice,  
Sea Salt and Pepper

**Dilled Shrimp on Crisp English Cucumber**

Poached Jumbo Shrimp, Fresh Dill Spread

**Classic Shrimp Cocktail**

Gulf Shrimp, Horseradish Dipping Sauce

**Grilled Lemon Dijon Shrimp Skewer**

Wrapped in a Fresh Snow Pea

**Toasted Coconut Shrimp Skewer**

Caribbean Marinade, Mango Chutney, Toasted Coconut

**Pan Seared Day Boat Sea Scallops on a Coconut Wonton**

Lime Aioli, Lemon Zest

**Miniature New England Lobster Roll**

Citrus Aioli

**Lime Rock Lobster Medallion**

Sweet Tender Lobster Tail, Crispy Wonton, Mango Salsa

**Beef Wellington**

Tenderloin of Beef, Foie Gras, Croustade, Micro Arugula

**Pepper-crusting Steak**

Brioche Toast Point

**Peppercorn Mèlange-crusting Beef Tenderloin**

Shallot Confit

**Duck Confit Papadum**

Tender Duck, Rhubarb Ginger Marmalade, Papadum Crisp

**Roasted Duck Crostini**

Caramelized Pear, Herb Crostini, Sweet Potato Frizzles

**Chinese Chicken Salad in a Crisp Wonton Cup**

Garden Vegetables, Mandarin Orange Dressing

**Mini 'BLT'**

Miniature Tomato, Bacon Jam, Lettuce, Pretzel Bun

**Fresh Figs Wrapped in Prosciutto Di Parma**

Mascarpone Cheese, Fresh Mint

**California Rolls**

Sushi Rice, Crab Surimi, Avocado, Nori Wrapper, Wasabi

**Baby Red Bliss Potatoes with Fresh Sturgeon Caviar**

Crème Fraîche

**Goat Cheese and Red Onion Marmalade Tart**

Creamy Herb Goat Cheese, Savory Red Onion Marmalade

**Wild Mushroom Bruschetta**

Herb Goat Cheese, Croustade, Micro Arugula

**Fresh Tomato and Mozzarella Bruschetta**

Tomato, Mozzarella, Petite Basil, Flavored Herb Croustade

**Tomato Mozzarella Salad Skewers**

Fresh Mozzarella, Cherry Tomato, Basil, Balsamic Glaze

**Southwestern Savory Cups**

Black Bean, Red Pepper, Avocado, Fresh Cilantro,  
Crisp Shell

**Roquefort and Pistachio Grapes**

Red Table Grapes, Creamy Roquefort, Slivered Pistachios

**Strawberries Stuffed with Ripe Brie**

Fresh Strawberries, Imported Creamy Brie

**Chilled Asparagus Soup with Crème Fraiche Swirl**

Served in a Demitasse Cup

**Andalusian Gazpacho**

Fresh Vegetables, Extra Virgin Olive Oil, Lemon Juice,  
Served Chilled in a Demitasse Cup

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HOT HORS D'OEUVRE

*please select a combination of ten hot and cold hors d'oeuvre*

**Lobster and Asparagus Quesadilla**

Maine Lobster, Crisp Asparagus, Cilantro Sour Cream

**Fennel Dusted Ahi Tuna Kebabs**

Roasted Tomato, Hummus, Dipping Sauce

**Mini Fish Taco**

Lime-Cilantro Poached White Fish, Shredded Lettuce,  
Cilantro Crema, Tomato, Confetti Peppers, Micro Cilantro

**Maryland Crab Balls**

Sweet Jumbo Lump Crab Meat, Old Bay Seasoning,  
Pickled Ginger Tartar Dipping Sauce

**Grilled Cilantro-Lime Jumbo Shrimp**

Lime Juice, Cilantro, Sweet Chili Dip or Citrus-Herb Relish

**Coconut Shrimp**

Sweet Shredded Coconut, Mojito Dipping Sauce

**Pan Seared Scallop on a Coconut Crisp**

Toasted Coconut Wonton, Lime Aioli

**Smoked Salmon Potato Pancake**

Horseradish Apple Sauce

**New England Cod Cakes**

Parsley Aioli

**Grilled Korean BBQ Beef Skewers**

Tenderloin of Beef, Korean Spices, Ground Peanuts

**Chimichurri Beef on Plantain Chip**

Basil and Parsley Marinade, Crisp Plantain Chip

**Beef Kofta Kabob**

Ground Beef, Sweet Onions, Parsley Dipping Sauce

**Vegetable & Beef Samosa**

East Indian Spices, Flaky Pastry, Cucumber Raita

**Miniature Beef Brochette**

Tender Cubes of Beef, Skewered with Fresh Bell Peppers

**Skewered Thai-style Steak**

Sirloin of Beef, Lime, Mint, Jalapeño Marinade

**Beef Short Rib Slider**

Dijon Horseradish Cream

**Cuban Style Frank in a Blanket**

Beef Frank, Swiss Cheese, Ham, Dill Pickles,  
Spicy Brown Mustard

**Duck Flat Bread Pizza**

Duck Confit, Sweet Chipotle Pomodoro, Asiago Cheese,  
Micro Basil

**Peking Duck Rolls**

Scallion Slivers, Hoisin Sauce, Mandarin Pancakes

**Lamb Gyro Skewer**

Feta Cheese, Red Pepper, Grilled Pita, Tzatziki Sauce

**Lollipop Lamb Chops**

Rosemary and Garlic Crust, Tangy Mint Jelly

**Veal Saucisse en Croute**

Savory Veal Sausage, Golden Brown Pastry,  
Pommery Mustard

**Chicken Rockefeller**

Wilted Spinach, Gruyere, Crisp Phyllo Cup

**Buffalo Chicken Croquette**

Crispy Panko Crust, Blue Cheese Dipping Sauce

**Tandoori Chicken with Cucumber Raita**

Fresh Herb Dipping Sauce

**Saffron Chicken Skewer**

Saffron-marinated Chicken Breast, Sweet Tomato Jam

**Mojito Lime Chicken Skewer**

Tequila-Lime Marinade

**Sesame Chicken**

Sesame Seed and Panko Crust, Sweet Thai Chili Glaze,  
Served over Salted Peanuts

**Chicken Satay**

Ginger and Soy Marinade, Thai Peanut Dipping Sauce

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**Pastrami Croquettes**  
Pickled Shallots

**Franks in a Blanket**  
Flaky Pastry, Spicy Brown Mustard

**Andouille Sausage en Croute**  
Cajun-spiced Pork Sausage, Golden Brown Pastry

**Grilled Croque Monsieur**  
Thinly Sliced Ham, Gruyere Cheese, Dijon Butter,  
Toasted Bread

**Asiago Cheese-infused Polenta**  
Wild Mushroom Sauté

**Risotto Cake with Prosciutto and Asiago**  
Arborio Rice, Aged Asiago Cheese, Fresh Herbs

**Vegetable Spring Rolls**  
Curry-scented Vegetables, Ginger Dipping Sauce

**Potato and Goat Cheese Wontons**  
Creamy Potato, Artisanal Goat Cheese,  
Flaky Wonton Pouch

**Vegetable-stuffed Mushroom Caps**  
Crimini Mushrooms, Garden Vegetable,  
Fresh Herb Stuffing

**Miniature Potato Pancakes**  
Apple Chutney

**Spinach Phyllo Triangles**  
Herb and Garlic Wilted Spinach, Golden Phyllo Dough

**Manchego and Poblano Quesadilla Triangles**  
Avocado Crema

**Fresh Garden Vegetable Quesadilla Triangles**  
Pepperjack Cheese

**Wild Mushroom Risotto Cake**  
Arborio Rice, Wild Mushrooms, Parmesan Cheese,  
Fresh Herbs

**Asiago Cheese and Risotto Lollipops**  
Tomato Jam

**Butternut Squash Shooter**  
Served Warm in a Demitasse



CULINART GROUP

# CATERING COLLECTION

**SIPS & BITES**

*served butler style, please select two*

**Soup and Sandwich**

Mini French Onion Grilled Cheese  
Served with Creamy Tomato Soup in Tea Cups

**Chicago Hot Dog**

Miniature Beef Hot Dog on a Poppy Seed Brioche Roll, Jalapeño, Tomato, Deli Mustard  
Served with Blue Moon Ale

**Smashed Burger**

100% Black Angus Beef on a Potato Roll, Dill Pickle, Ketchup, Lettuce and Tomato  
Served with Blue Point Beer

**Cubano Slider**

Roasted Pork and Smoked Ham with Swiss Cheese, Pickle, Mustard, Sourdough Roll  
Served with Lime Mojito

**Coriander Dusted Ahi Tuna Kebobs**

Served with Chilled Saki Shooter

**Cilantro-Lime Marinated Shrimp Skewer**

Served with Patron Silver

**Mini Fish Tacos**

Topped with Cilantro Crema  
Served with a Margarita in Mini Patron Bottle

**Grilled Tuna Burger**

Topped with Asian Ponzu Slaw, Spicy Mayo on a Sesame Bun  
Served with Hot Saki

**Grilled Veggie Burger**

Topped with Sautéed Onions and Mushrooms  
Served with a Shot of Ice Cold Seasonal Ale Beer

**Chicken Margarita Shooters**

*Eat the Chicken, Shoot the Margarita*

Spicy Kebab Size Chicken Sautéed in Latin Spices, Skewered and Served on a Chilled Margarita

CULINART GROUP



**CATERING  
COLLECTION**

MINI MEALS  
*please select one*

**Seafood or Chicken Paella**

Spicy Roasted Vegetable Saffron Rice, Tender Chicken Thigh Meat or Gulf Shrimp  
Served in Mini Cast Iron Pans

**Classic Mac and Cheese**

Jalapeno Corn Biscuit and Pulled Pork

**Classic Chicken Pot Pie**

Medley of Vegetables, Tender Chicken, Veloute Sauce, Flaky Puff Pastry

**Baked Lasagna Bolognese**

Classic Beef Preparation, Asiago Cheese, Ricotta Cheese, Pomodoro Sauce  
(vegetarian alternative available)

**Korean Braised Pork Belly**

Pickled Red Onion, Sliced Cucumber, Steamed Lilly Bun



CULINARY GROUP

# CATERING COLLECTION

## STATIONARY DISPLAYS

*please select one*

### **Bruschetta Table**

*please select three*

Cannellini Bean Bruschetta  
*Roasted Garlic, Sun-dried Tomato, Fresh Basil, Extra Virgin Olive Oil*

Fior di Latte Mozzarella Bruschetta  
*Heirloom Tomato, Fresh Basil, Extra Virgin Olive Oil*

Roasted Eggplant Bruschetta  
*Fennel, Capers, Oven Roasted Tomato, Herbs De Provence*

Kalamata Olive Bruschetta  
*Confit of Garlic, Capers, Piquillo Peppers, Extra Virgin Olive Oil*

Accompanied by Assorted Flat Breads, Baguettes, and Ficelle

### **Artisanal Cheese and Fruit Display**

Queso Manchego, *Aged Three Months Sheep's Milk from the La Mancha Region of Spain*  
Roquefort Blue Cheese, *Aged Three Months, A Velvety White Paste with Blue-Green Marbling*

Parmigiano-Reggiano, *Italian Cow's Milk Hard Cheese, Nutty and Slightly Crunchy*

Grass Fed Cheddar Cheese, *Aged Two Years, Moist and Creamy, Subtle yet Sharp*

Accompanied by Dried Fruit, Candied Pecans and Almond Fig Paste  
Paired with our Seasonal Fresh Fruit and Berry Display, Crostini, Water Crackers and French Baguettes

### **Mediterranean Table**

*Imported Cured Meats:*

Sopressata, Prosciutto Di Parma and Hot Capicola

Fresh Mozzarella and Tomato Salad

Garbanzo Bean, Cucumber, Roasted Zucchini and Tomato Salad

Farro Salad, Orange and Mint, Citrus Dressing

Orzo Salad with Pepperoncini Pepper, Roasted Tomato, Black Olives and Feta Cheese

Roasted Baby Bell Pepper Medley

Red Pepper Hummus

Green Olive and Caper Tapenade

Crostini and French Baguettes

CULINART GROUP



CATERING  
COLLECTION

COCKTAIL STATIONS

*please select three*

**Handcrafted Pasta Station**

*please select two*

Cheese Ravioli

*Roasted Apple and Sage Cream Sauce, Micro Basil*

Rigatoni Bolognese

*Delicate Meat Ragù, Heavy Cream, Ricotta Salata, Petite Parsley*

Farfalle Giardiniera

*Seasonal Garden Vegetable, Herb Flavored Broth, Tofu Croutons*

Wild Mushroom Ravioli

*Port Wine Demi, Shaved Goat Cheese, Micro Arugula*

Penne Salmon Arrabbiata

*Flaked North Atlantic Salmon, Fresh Tomato, Sweet Onion, Roasted Garlic, Chile Flakes*

Blackened Chicken Cheese Tortellini

*Pesto Cream Sauce, Roasted Peppers and Toasted Pine Nuts*

Penne ala Vodka

*Reduction of Heavy Cream, Parmesan Cheese, Pomodoro Sauce, Fresh Herbs*

Accompanied by Sun-dried Tomatoes, Ricotta Cheese, Pecorino Romano, Extra Virgin Olive Oil, Semolina Bread

**Carving Board**

*please select two hand-carved selections*

Black Tellicherry Peppercorn-Rubbed Shell of Beef

*Whole Grain Mustard and Horseradish Cream*

Asian Marinated Skirt Steak

*Plum Ginger Sauce*

Sirloin of Beef

*Toasted Shallots, Grain Mustard Cream*

Sage-Infused Breast of Turkey

*Pear-Cranberry Chutney, Herb Mayonnaise*

Char-grilled Mojo Marinated Flank Steak

*Traditional Cuban-style Preparation, Cilantro, Garlic, Chile, Lime*

Slow-cooked Corned Beef Brisket

*Select Mustards*

Lacquered Loin of Pork

*Hoisin Sesame Sauce, Chinese Mustard*

Accompanied by Cocktail Breads

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**Asian Delights**

Bangin' Shrimp

*Sweet Chili, Raw Asian Cabbage*

Mongolian Beef

*Wok Seared, Sweet Soy, Ginger and Garlic, House Crafted BBQ Sauce*

Served with Assorted Shumai in Authentic Bamboo Steamers, Soy and Plum Dipping Sauces

Accompanied by Steamed White Rice and Fortune Cookies

**Southwestern Fajitas**

*on sizzling cast iron pans*

Chile-rubbed Chicken and Marinated Steak

Multi-colored Bell Peppers, Onions and Cilantro, Plain and Flavored Four Tortillas

Accompanied by Black Bean & Roasted Corn Salad, Tortilla Chips,  
Roasted Tomatillo Salsa, Guacamole and Sour Cream

**Delancey Street**

Citrus Apricot Glazed Fried Beef Salami and Hot Dogs

Miniature Potato Pancakes or Knishes

Accompanied by Caramelized Onions, Sauerkraut and Cole Slaw, Spicy Mustard, Deli Mustard,  
Coney Island Dr. Brown Soda

**Meatball Bar**

*please select two*

Turkey Meatballs with Stuffing

Beef Fiesta Meatballs with Jalapeño

Veal Asian Ginger Meatballs

Classic Italian Bocce Ball

*with interesting toppings, to include:*

Cranberry, Nut Chutney, Pommery Mustard, Turkey Gravy, Apple Cinnamon Chutney, Guacamole, Corn & Bean Salsa,  
Tomato Salsa, Sour Cream, Wasabi Cream, Spicy Mayo, Ponzu Sauce, Teriyaki Sauce,  
Ricotta Cheese, Pomodoro Sauce, Basil Pesto, Spicy Cherry Pepper Olive Oil





CULINART GROUP

# CATERING COLLECTION

### Slider Station

*please select two freshly prepared burgers, grilled to order served on soft brioche rolls*

Black Angus Hand-packed Miniature Beef Burger

Sun-dried Tomato Miniature Turkey Burger

Miniature Vegetarian Burger

Accompanied by Sliced Avocado, Salsa, Flavored Ketchups, Caramelized Onions,  
Wild Mushrooms, Applewood Smoked Bacon, Vermont Cheddar, Lettuce, Sliced Roma Tomatoes, and Pickles  
Shoestring Onions

### Tuscan Risotto Table

*Imported Arborio Rice Cooked to Order with Flavored Broths  
Finished with Creamery Butter and Freshly Grated Parmesan*

*please select two*

Medley of Wild Mushrooms | Venetian Seafood | Roasted Seasonal Vegetables  
Sun-dried Tomato & Basil | Butternut Squash & Leek | Spicy Sausage & Peppers

Served with Grilled Focaccia Crisps

### Paella Pans

*please select two*

Seafood Mediterranean

*Baby Clams, Gulf Shrimp, Day Boat Scallops, Baby Mussels*

Chicken and Chorizo Sausage

*Sweet Onions, Garlic, Red Peppers*

Vegetable

*Sweet Onions, Celery, Red Peppers, Broccolini*

Accompanied by Crisp Fried Plantains and Assorted Sauces

### Taste of Thai

Paad Thai Noodles Cooked to Order with Spicy Shrimp, Peanut Sauce and 'Gai Yang' Chili Sauce

Thai Chicken with Lemongrass, Basil and Garlic

Accompanied by Vegetable Spring Rolls and Dipping Sauce and Fortune Cookies

### Persian Kebab Grill

Authentic Marinated Steak Kebabs, Chopped Beef Kebabs and Chicken Thigh Kebabs

*grilled to order*

Served with Torshi, Sabsi, Persian Pickles, Olives and Lavash

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**Long Island Duck Station**

*please select one*

French Country Duck Sautéed in Madeira Wine with Exotic Mushrooms and Asparagus  
*Served in a Puffed Pastry Shell*

Wild Berry Duck Sautéed with Fresh Berries, in a Brandy Berry Glaze in Caramelized Shell  
*Served over Wild Rice*

Asian Cuban Duck with Papaya, Mango Chipotle, Teriyaki and Sesame Seeds  
*Served with Jicama and Yuka Slaw*

Sliced Peking Duck Rolled-to Order in Traditional Moo Shu Pancakes  
*Served with Hoisin Sauce and Scallion Flowers*

Accompanied by Cold Sesame Noodles

**Nuevo Latino**

Chicken Empanadas with Salsa Cruda

Cubano Style Ropa Vieja

Accompanied by Banana Lentil Rice, Black Bean and Corn Salsa, Jicama Salad, Pico de Gallo,  
Guacamole, Hot Arroz Con Gandules, Crisp Plantain Chips

**Taste of New England**

Beer Battered Filet of Cod and Homemade Potato Chips  
*Served with Orange Tartar Sauce and New England Cole Slaw*

Accompanied by Roasted Cornbread

*please select one*

New England Clam Chowder

Crab Cake Sliders with Spicy Remoulade

Clam Strips with Tartar Sauce

**Foodtinis**

*presented in mini martini glasses*

Braised Short Ribs of Beef,

Slow Cooked , Rich Demi Glace, Garlic Whipped Potatoes, Horseradish Crème, Crispy Onions Strings

BBQ Pulled Chicken,

Slow Cooked, Chipotle BBQ Glaze, Sweet Potato Puree, Mini Marshmallows

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COCKTAIL ENHANCEMENTS

*additional cost*

**Shrimp Bar**

A Magnificent Display of Chilled Jumbo Shrimp  
Served with Cocktail Sauce, Horseradish and Lemon Wedges  
*market price*

**Raw Bar**

A Magnificent Display of Chilled Jumbo Shrimp and Cocktail Crab Claws, Raw Oysters and Little Neck Clams  
Served with Cocktail and Remoulade Sauces, Horseradish and Lemon Wedges  
*market price*

**Deluxe Raw Bar**

A Magnificent Display of Chilled Jumbo Shrimp, Cocktail Crab Claws, Cracked Maine Lobster,  
Raw Oysters and Little Neck Clams  
Served with Cocktail, Remoulade and Mignonette Sauces, Horseradish and Lemon Wedges  
*market price*

**Hand-rolled Sushi and Sashimi by Mr. Shu**

*Hundreds of Freshly Made Sushi and Sashimi, to include, but not limited to:*  
Spicy Tuna, Inside Out Volcano, Crispy Salmon Skin, Eel Crunch, Shrimp, Lobster, and Yellowtail Jalepeno  
Accompanied by Edamame and Kani Salad  
*market price*

**Tuna and Salmon Bar**

*Hamachi Sashimi*  
with Pickled Jalapeno and Ponzu  
*Salmon Poke*  
with Pickled Vegetables  
*Sesame Crusted Seared Tuna*  
with Spicy Mayo and Orange Ginger Glaze  
*Fennel Crusted Seared Tuna*  
with Wasabi Mayo and Orange Ginger Glaze  
*Tuna Tartare with Lychee*  
*Chippo Sashimi*  
Served in a Mini Martini or Champagne Glass  
*Accompanied by*  
Edamame, Kani Salad, Cold Peanut Salad and Asian Slaw

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FIRST COURSES

*please select one*

**Burrata and Grilled Peach Salad**

Imported Burrata Cheese, Petite Greens, Heirloom Tomatoes, Basil Infused Local Peaches, Extra Virgin Olive Oil, White Balsamic Splash, Fig Balsamic Drizzle, Flowering Herbs

**Watermelon and Feta Salad**

Fresh Watermelon, Feta Mousse, Kalamata Olives, Heirloom Tomatoes, Mixed Greens, Vanilla Balsamic Vinaigrette

**Summer Sweet Corn Salad**

Red Farm Bulgur Wheat, Live Greens, Roasted Shallot Vinaigrette, Crispy Pancetta

**Jansal Farm Salad**

Fresh Chevre, Summer Berries, Petite Beets, Flowering Mint, Extra Virgin Olive Oil, Baby Frisee, Red Oak, Rocket, Lava Salt, Cracked Black Pepper

**Jewel Salad**

Assorted Petite Greens, Blood Orange, Pink Grapefruit, Pickle Cipollini Onions, Pomegranate Seeds, Blood Orange and Kumquat Vinaigrette, Candied Beet Sticks

**Braised Mediterranean Beet and Eggplant Salad**

Petite Baby Greens, Roasted Baby Purple Eggplant, Grilled Artichokes, Braised Golden Beets, Shaved Pecorino, Whipped Ricotta Cheese, Topped with a Shallot & Tarragon Vinaigrette, Fennel Pollen Crisp, Basil Oil

**Farm Stand Salad**

Summer Ratatouille, Burrata, Heirloom Tomatoes, Micro Basil, EVOO, Fig and White Balsamic Dressing, Flowering Herbs

**Asparagus and Quinoa Salad**

Roasted Asparagus, Jansal Valley Red Quinoa, Sweet Local Greens, Blistered Tomatoes, Roasted Corn, Red Wine Tomato Vinaigrette

**Gotham Salad**

Frisee and Red Oak with Sun-dried Tomatoes, Hearts of Palm, Toasted Pine Nuts and Sliced Portobello Mushrooms, Honey Balsamic Vinaigrette Dressing, Garnished with Mache

**Reconstructed Caesar Salad**

Crisp Green Hearts of Romaine, Parmesean Panna Cotta, Parmesan Crisp, Red Onion Jam, Caesar Dressing

**Traditional Caesar Salad**

Garlic Crisp, Freshly Grated Parmesan

**Roasted Beet Salad**

Dark Red Roasted Beets, Goat Cheese, Seasonal Lettuce, Sherry Shallot Vinaigrette, Tangle of Baby Greens

**Gorgonzola Salad**

Mixed Greens, Gorgonzola Cheese, Candied Walnuts, Shaved Pears, Sherry Vinaigrette



**Boston Bibb Salad**

Chopped Egg, Heirloom Tomatoes, Applewood Smoked Bacon, Maple Vinaigrette

**Deconstructed Grilled Vegetable Salad**

Crisp Baby Greens, Basil, Marinated Asparagus, Red and Yellow Jingle Bell Peppers, Portobello Mushroom, Port Wine Roasted Shallot Vinaigrette, Warm Garlic Crostini

**Mediterranean Chick Pea Salad**

Seasonal Lettuce, Garbanzo Beans, Feta Cheese, Tomatoes, Cucumber Timbale  
Grape Leaves, Lemon Herb Vinaigrette, Zaatar Crisp

**SEASONAL SALADS**

**Strawberry Salad**

Organic Greens, California Strawberries, Caramelized Shallots, Crumbled Stilton, Strawberry Balsamic Vinaigrette, Fresh Mint

**Fall Harvest Salad with Tomato Tartin**

Tangle of Mixed Greens, Roasted Butternut Squash, Grilled Apples, Roasted Fennel, Dried Cranberries, Candied Pecans, Citrus Vinaigrette

**Candy Apple Pecan Salad**

Baby Sweet Greens, Granny Smith Apples, Fresh Driscoll Raspberries, Candied Pecans, Craisins, Chilled Raspberry-Beet Vinaigrette



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## FIRST COURSE DUETS

### **Asian Summer Trio**

Sweet Summer Greens, Local Corn, Wasabi Peanuts, Heirloom Tomato,  
Wrapped in a Cucumber Ring, Drizzled with Carrot Ginger Vinaigrette

*Paired with:* Delicate Crab and Vegetable Summer Roll and Sesame Seared Tuna topped with Mango Salsa

### **Ahi Tuna Poke and Cucumber Noodle Salad**

Ahi Tuna Poke, Sesame Oil, Scallion, Ponzu, Ribbons of English Cucumbers, Micro Greens, Sesame Seeds,  
Citrus Vinaigrette, Mango Puree, Garnished with Petite Mizuna Leaf

### **Vegetable Napoleon Duet**

Layered Fresh Mozzarella, Heirloom Tomatoes and Grilled Eggplant  
with Tangle of Local Greens, Aged Balsamic Syrup, Extra Virgin Olive Oil

### **Goat Cheese and Mission Fig Tart Duet**

Local Greens, Red and Yellow Cherry Tomato, Honey Citrus Vinaigrette  
with Caramelized Mission Fig and Goat Cheese Filled Pastry

### **Kama Duet**

Asian Inspired Salad of Mixed Greens, Avocado Mousse, Hearts of Palm, Sliced Red Beets, Ginger Dressing, Served in a Wonton  
Bowl with Sesame-crust Ahi Tuna on a Porcelain Spoon, Wasabi Dollop

### **Bruschetta Salad Duet**

Heirloom Tomatoes and Fresh Mozzarella Croustade, Extra Virgin Olive Oil, Sea Salt, Course Black Pepper, Micro Basil  
with Tangle of Baby Greens, Balsamic Syrup

### **Tomato Tarte Tatin**

Sliced Roma Tomatoes Roasted on a Puff Pastry Circle, Herbed Goat Cheese, Infused Basil Oil, Toasted Pine Nuts  
with Tangle of Mixed Greens

### **Soup and Salad Duet**

Select Any First Course Salad, Paired with Sip of Soup:

Butternut Squash | Smokey Tomato | Minestrone | Apple-Pear Puree | Chilled Basil-Watermelon Balsamic | Gazpacho

CULINART GROUP



**CATERING  
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MAIN COURSES

*please select three*

FISH

**Pan Seared North Atlantic Salmon**

Creamy Polenta Cake, Roasted Asparagus, Corn and Fava Bean Salsa, Citrus Vinaigrette, Garnished with Pea Tendrils

**Pomegranate Lacquered Salmon**

Passion Fruit Chutney, Caribbean Rice Pilaf, Green Bean Sauté

**Pan Seared Sesame Crusted Salmon**

Wasabi Mash, Baby Bok Choy, Teriyaki Glaze

**Skuna Bay Salmon**

Braised Rainbow Chard Skillet Red Potatoes, Topped with a Parsley Red Pepper Relish, Finished with Lemon Oil & Pine Nuts

**Olive Oil Poached Corvina**

Chorizo Studded Polenta, Piquillo Pepper Jam, Summer Squash, Vidalia Onions, Poblano Peppers

**Grilled Bronzini**

Balsamic Port Wine, Lemon, Vegetable Studded Israeli Couscous, Roasted Tomatoes, Braised Olives, Red Peppers, Artichoke

**Miso Nobu Cod**

Wilted Baby Bok Choy, Sticky Purple Rice in Miso Glaze, Crisp Asian Slaw

**Pan Seared Yellow Tail Red Snapper**

Mint Infused Spring Pea Puree, Sunburst Squash, Wild Mushroom Risotto, Pea Tendrils

**Striped Bass, Meyer Lemon Puree**

Crispy Skin, Roasted Sweet Potato, Summer Squash, Fried Artichokes, Popcorn Shoot Garnish

**Herbed Crusted Pan Seared Wild Striped Bass**

Fresh Lemon Chardonnay Sauce, Vegetable Risotto, Roasted Asparagus

**Roasted Black Bass**

Mint Infused Pea Puree, Smoked Tomato Scented Orzo, Grilled Asparagus, Finished with Hazelnut Brown Butter

**Black Skillet Sea Bass**

Pommes Puree, Melted Leeks, Roasted Cauliflower, Beurre Rouge

**Crispy Skin Sea Bass**

Roasted Sunburst Squash, Heirloom Carrots, Tomato Farrotto, Sweet Pea Puree and Pea Tendril Garnish

**Grilled Black Bass**

Served with a Corn Puree, Watermelon Salsa Verde, Lemon Oil Drizzle, Finished with Micro Celery Garnish

**Oven Roasted Halibut**

Saffron Infused Tri-color Fingerling Potatoes, Sunburst and Patty Pan Squash, Meyer Lemon Buerre Blanc, Fresh Thyme

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BEEF

**Individual Filet Mignon**

Cabernet Demi, Truffle Spring Pea Puree, Roasted Fingerling Potato, Sautéed Exotic Mushrooms

**Individual Filet Mignon**

Rutabaga Puree, Summer Corn and Fava Bean Succotash, Merlot Demi, Topped with a Crispy Polenta Garnish

**Individual Filet Mignon**

Rich Cabernet Demi Sauce, Parsnip Puree, Charred Brussels Sprouts

**Individual Filet Mignon**

Rutabaga Puree, Summer Corn and Fava Bean Succotash, Jingle Bell Pepper, Peat Tendril, Finished in a Merlot Demi

**Sliced Filet Mignon**

Port Wine Demi Glace, Basil Infused Mashed Potato, Tri-color Romesco, Blistered Grape Tomatoes

**Low & Slow Roasted Prime Rib of Beef Au Jus**

Crisp Potato and Mushroom Cake, Green Bean and Roasted Garlic Sauté, White Truffle Oil Drizzle

**Marinated Skirt Steak**

Fennel Scented Pomme Puree, Braised Black Kale, Julienne Granny Smith Apples, Finished with Orange Gremolata

**Asian Marinated Skirt Steak**

Wasabi Mashed Potatoes, Wok Seared Chile Infused Broccolini, Crispy Wonton Noodle Garnish

**Short Ribs of Beef**

Celeriac Mash, Roasted Tri-color Beets, Carrot Medley

**12 oz. Prime Rib Steak of Grass Fed Beef**

Roasted Cauliflower Mashed Potato, Rainbow Carrots, Sweet Peppers, Finished in a Red Onion Demi Glaze

**Bone-in CowGirl Rib Eye**

Seasoned Hand-cut Steak Fries, Sautéed Spinach, Bloody Mary Infused Heirloom Tomatoes, Micro Watercress  
*additional / market price*

LAMB

**Herb Crusted New Zealand Rack of Lamb**

Port Wine Demi Glace, Wild Mushroom Risotto, Green and Wax Bean Bundle, Balsamic Shallot Confit Garnish  
*additional / market price*

VEAL

**Roast Rack of Veal with Fresh Rosemary, Shallots and Natural Pan Juices**

Red Bliss Potatoes, Haricot Vert, Honey Glazed Carrots  
*additional / market price*



CULINART GROUP



CATERING  
COLLECTION

CHICKEN

**Chicken Roulade Filled with Baby Spinach, Fontina Cheese and Roasted Peppers**  
Herb Infused Orzo, Asparagus, Roasted Beets

**Bistro Chicken with Crisp Skin and Fresh Herbs**  
Creamy Wild Mushroom Polenta, Roasted Asparagus

**French Cut Oven Roasted Chicken Breast**  
Sun-dried Cherries and Cabernet Wine Sauce, Basil Infused Yukon Gold Potato Puree, Roasted Tri-color Cauliflower Florets

**Crispy Chicken Confit**  
Creamy Tomato Polenta, Wild Mushroom

**Chicken Provencal**  
Sherry Mushroom Pate, Wilted Spinach, Port Wine Demi, Three Onion Mash

**Stuffed Breast of Chicken with Prosciutto, Fresh Spinach and Asiago Cheese**  
Soft Polenta Mascarpone, Lemon Thyme Beurre Blanc Fondue

**Grilled Chicken Teriyaki**  
Citrus Glaze, Forbidden Rice, Snap Peas

**Chicken and Waffles**  
Savory Belgian Waffles over Sweet Mashed Puree, Topped with Sliced Pecan Crusted Chicken  
Drizzled with Honey Sriracha Glaze

VEGETARIAN  
*please select one*

**Grilled Vegetable Napoleon**  
Assorted Herb Infused Grilled Vegetables, Creamy Basil Infused Risotto, Charred Tomato Garnish

**Wild Mushroom Ravioli**  
Garden Vegetable Broth, Micro Basil Garnish

**Summer Squash Angolotti**  
Sage Cream Sauce, Caramelized Apple, Pearl Onion

**Asparagus and Sun-dried Tomato Risotto**  
Shaved Pecorino Romano, Roasted Asparagus



CULINART GROUP

# CATERING COLLECTION

## DUETS

### **Petite Filet and Lobster Corn Pot Pie**

Grain Mustard-rubbed Angus Tenderloin of Beef

Port Wine Demi Glaze

Hen of the Woods Mushroom

*paired with* New England Lobster and Corn Pot Pie

### **Petite Filet Mignon and Chilean Sea Bass**

Pan seared Filet Mignon, *Lava Salt and Cracked Black Pepper*

*paired with* Herb Crusted Chilean Sea Bass, *Béarnaise Sauce*

*served with* Grilled Asparagus, Tri-color Potato Hash

### **Roasted Tenderloin of Beef and Chicken Roulade**

Filet of Beef, *Rosemary, Thyme, Garlic and Peppercorns Rub*

*paired with* Stuffed Boneless Chicken, *Emmentaler Cheese, Roasted Peppers, Spinach*

*served with* Oven Roasted Potatoes, Green Bean & Red Pepper Bundle, Cremini Mushroom Sauce

### **Roasted Tenderloin of Beef and Grilled Salmon**

Oven Roasted Beef Tenderloin, *Fresh Herbs, Roasted Garlic*

*paired with* Citrus Marinated Salmon, *Dijon Mustard Sauce*

*served with* Five Grain Wild Rice, Seasonal Vegetable Medley

### **Stuffed Chicken and Grilled Salmon**

Stuffed Chicken, *Wild Mushrooms, Fresh Herbs*

*paired with* Herb Dusted Grilled Salmon

*served with* Creamy Risotto, Grilled Asparagus

### **Asian Chicken and Sweet Chile Fire Cracker Shrimp**

Ponzu Glazed Breast of Chicken

*paired with* Spicy Gulf Shrimp

*served with* Jasmine Rice, Sweet Bok Choy Sauté



CULINARY ART GROUP

# CATERING COLLECTION

DESSERTS

*please select one*

**Chocolate Trilogy**

Layers of Chocolate Génoise, Dark Chocolate Mousse and White Chocolate Mousse  
Fresh Berry Compote, Chocolate Shavings

**Retro New York Trio**

Mini Chocolate Milk Shake, Old-fashioned Donut and Turtle Brownie  
Sprinkling of Powdered Sugar

**New Style Cheesecake**

Vanilla-scented Mascarpone Cheese with Graham Cracker Crust  
Strawberry Sauce, Whipped Cream, Fresh Mint

**Sorbet Trio**

Passion Fruit, Raspberry and Green Apple Sorbet with Almond Tuile  
Fresh Berry Compote, Chocolate Sauce

**Peanut Butter Explosion**

Moist Chocolate Génoise, Peanut Butter Mousse,  
Garnished with Brownie Bite, Mini Marshmallows, Caramel Sauce

**Triple Cappuccino**

Milk Chocolate Mousse, White Chocolate Mousse and Cappuccino Mousse  
Dark Chocolate Rosette, Pulled Caramel Sugar Tuile, Bailey's Crème Anglaise

**Chocolate Pyramid**

Truffle Cake, Coffee Zabaione, Chocolate Truffle Filling

HAND-CRAFTED SPECIALTY CAKES AVAILABLE



CULINART GROUP

# CATERING COLLECTION

## DESSERT PARADE

*please select one from each category*

### **Dessert-tinis**

*miniature decadent desserts reconstructed into mini martini glasses*

- Chocolate Mousse with Crushed Oreo and Mini Marshmallows
- Banana Cream Pie with Crushed Graham Crackers and Nilla Wafers
- Seven Layer Cake with Raspberry Sauce and Whipped Cream
- Lemon Meringue Pie with Streusel and Graham Cracker Topping

### **Mini Cupcakes**

- Red Velvet Cupcake with Cream Cheese Filling
- Dulce de Leche Cupcake with Caramel Filling, Whipped Cream, Caramel Squares and Cocoa Powder
- Fun-fetti Cupcake

### **Whimsical Cake Pops**

- Chocolate Marshmallow Fudge Pops
- Vanilla Caramel Cheesecake Pops
- Peanut Butter Explosion Pops
- Raspberry Crèmecycle Pops
- Chocolate Rice Krispies Pops
- Green Tea Fusion Pops

### **Macaroons**

- White Chocolate
- Orange Blossom
- Nutella
- Classic Viollette

### **Signature Petite Mason Jars**

*boutique desserts presented in old fashioned petite mason jars*

- S'mores
- Berry Berry Shortcake
- Root Beer Float
- Key Lime and Graham Cracker Cheese Cake
- Tutti Frutti Trifle
- Old Fashioned Apple Betty

### **Sweet Treats**

- Turtle Brownies
- Lemon Squares
- Fruit Kebabs
- Miniature Donuts
- Chocolate Covered Strawberries
- Chocolate Milk Shake with Silver Dollar Chocolate Chip Cookie

### **Chillers**

- Mini Ice Cream Cones | Chipwiches | Ice Cream Sandwich
- Nutty Buddy Ice Cream Cone | Ice Pops and Mini Sorbet Cones



CULINARY GROUP

# CATERING COLLECTION

## ENHANCEMENTS

### **Male Model Butler**

Pampering Services to Include:  
Car Door Service, Cold Lemon Scented Towels,  
Passed Shooters and Intermezzo on Dance Floor, Passed Mini Water Bottles and Much More  
*priced separately*

### **Fall Harvest Table**

*decorated with bales of hay, corn stalks, pumpkins and fire pit*  
Hot NYC Pretzels

Candy, Caramel and Chocolate Apples  
Bushel Baskets of Butter Chive Popcorn and Cinnamon Chocolate Popcorn  
Chocolate Covered Nuts  
Chestnuts or Roasted Nuts  
Toasted Marshmallows and Marshmallow Twists  
Sliced Banana and Pumpkin Bread  
Candy Corn  
S'mores and Churros  
Coffee and Hot Chocolate  
*priced separately*

### **Cotton Candy**

Hand-spun Cotton Candy Bagged To-Go  
*priced separately*

### **Sno Cones**

Cherry Flavored Sno Cones  
Served from Authentic Shaved Ice Machine  
*priced separately*

### **Hot New York City-style Pretzels**

Served from Authentic Pretzel Time Machine  
*priced separately*

### **Popcorn Machine**

Butter Flavored Popcorn Served in To-Go Bags  
*priced separately*

### **Candy Station**

Assortment of the Sweetest Candy Confections served in Classic Candy Shoppe Canisters with To-Go Bags  
*priced separately*

### **Popcorn Factory**

*please select four flavors*  
White or Yellow Cheddar, Movie Theater, Butter Flavored, Jalapeño,  
Caramel, White Chocolate or Chocolate Drizzle  
Served in Personalized To-Go Bags  
*priced separately*



CULINART GROUP

# CATERING COLLECTION

### **Dunkin Donuts**

Four Varieties of Donuts, Two Muffins and Two Large Cookies, Display to Include Hot Coffee To-Go  
*priced separately; custom sign available*

### **'Dylan's' Style Candy Bar**

Designed with Hi & Low Tables with White Box Cloths and White Cubbies and Bookshelves  
Lucite-Boxed Candy in Display Packaging, Loose Candy in Lucite Jars  
Oversized Candy Bars & Candy Boxes, Oversized Lollipops, Whirly Pops, Blow Pops, Cotton Candy Bags,  
Candy Tubes, Candy Balls, Candy Apples, Candy Cupcakes  
White Chinese Take Out Containers with Logo  
*priced separately*

### **White Castle Stand**

Hamburgers and Cheeseburgers, Canned Soda and Bottled Water  
*priced separately; custom sign available*

### **Crepes Flambé Station**

Crepes Flambé in Brown Sugar and Grand Marnier, Topped with Vanilla Bean Ice Cream and Whipped Cream  
*please select three: Banana, Strawberry, Blueberry, Pineapple*  
*priced separately*

### **Beignets Station**

French Round Style Donuts Covered in Powdered Sugar, Served with Vermont Maple Syrup  
*priced separately*

### **Belgium Waffle Sundae Bar**

Traditional and Chocolate Waffles with a Selection of Fresh Fruit Toppings, Nuts,  
Whipped Cream, Chocolate Fudge, Choice of Strawberry, Chocolate and Vanilla Ice Cream  
*priced separately*

### **Taco Bell**

Crunchy and Soft Tacos and Burritos, Assorted Canned Soda and Miniature Water Bottles  
*priced separately; custom sign available*

### **New York City Style Pizza**

Plain, Pepperoni, Mushroom, Sausage, Peppers, Miniature Water Bottles and Canned Soda  
*priced separately; custom sign available*

### **Silver Dollar Pancake House**

Toppings to Include:  
Nutella, Chocolate, Chips, Sliced Banana, Strawberries,  
Caramel and Chocolate Sauce, Whipped Cream,  
Rainbow and Chocolate Sprinkles  
*priced separately; custom sign available*



CULINART GROUP

# CATERING COLLECTION

### **French Fry Bar**

Regular, Sweet Potato, Tater Tots, Curly Truffle Fries  
Accompanied by Cheese Sauce, Gravy, Wasabi Mayo, Spicy Mayo,  
Ranch, Chipotle, BBQ Sauce and Ketchup  
Sea Salt and Flavored Salts  
Water Bottles and Assorted Canned Sodas  
*priced separately*

### **Espresso and Cordial Bar**

Regular and Decaffeinated Italian Dark Bean Espresso  
Accompanied by a Selection of Fine Imported Cordials, Liqueurs and Brandies, Vanilla and Chocolate Biscotti  
*priced separately*

### **Fire Pit**

S'mores & Toasted Marshmallows  
*priced separately*

### **Variety of Food Trucks Available**

Korean Taco | Eddy's Pizza | Italian Ices | Ashley's Cupcakes | Gorilla Grill Cheese | Halal | Flying Dutchman  
*priced separately*

CULINART GROUP

# CATERING COLLECTION

## OUR NAME BRAND BAR

Ketel One Vodka  
Tito's Vodka  
Dewar's Scotch  
Tanqueray Gin  
Jack Daniel's Bourbon  
Canadian Club  
Bacardi Light Rum  
Jose Cuervo Tequila  
Kahlua  
Sour Apple Pucker

### **House Wines**

*select one red and one white*  
Pinot Grigio or Chardonnay,  
Cabernet Sauvignon, Pinot Noir, Merlot

### **Beer**

Heineken  
Amstel Light  
Bud Light



CULINART GROUP



**CATERING  
COLLECTION**

TEEN COCKTAIL HOUR

*please select four*

**Pizzettes**

miniature cheese pizza with housemade marinara and fresh mozzarella

**Egg Rolls**

traditional Asian vegetable egg rolls with dipping sauce

**Franks in a Blanket**

Miniature all beef franks wrapped in flaky phyllo

**Cheese Quesadillas**

flour tortillas filled with jack cheese, served with salsa and sour cream

**Nachos**

corn tortilla chips served with salsa, guacamole and shredded cheese

**Pretzel Bites**

miniature cheese-filled hot pretzels served with honey mustard

**Mozzarella Sticks**

fried mozzarella with zesty marinara

**Mac and Cheese**

House-made macaroni and cheese

**Mini Tacos**

your choice of beef or chicken filling

**French Fries**

**Tropical Drink Bar**

virgin pina coladas and daiquiris

CULINART GROUP



CATERING  
COLLECTION

TEEN DINNER

**Salad**

*please select one*

Garden Salad with House Dressing  
Traditional Caesar Salad with Garlic Crisps and Freshly Grated Parmesan

**Pasta**

*please select one*

Fettuccini Alfredo  
Penne a la Vodka  
Baked Stuffed Shells  
Macaroni and Cheese

**Chicken**

*please select one*

Chicken Fingers  
Grilled Chicken Teriyaki  
Chicken Stir Fry  
Chicken Parmesan

**Beef**

*please select one*

Sliced Steak Au Jus  
Steak Teriyaki  
Hamburgers/Cheeseburgers  
Nathan's Famous Hot Dogs

**Accompaniments**

*please select one*

French Fries  
White Rice  
Mashed Potatoes

**Dessert**

Make-Your-Own Sundae Bar  
with Vanilla and Chocolate Ice Cream  
and  
Occasion Cake