



Culinary Creations

Visit Us On The Web: www.culinarycreations.com

Breakfast, Lunch & Brunch

Pick-up, Drop-off & Full Service



Executive Chef & Proprietor: *Andrew Pantano*

CULINARY CREATIONS®

434 Route 206 South, Hillsborough, NJ. 08844

Across from Hillsborough Elementary School - Next to 7-11

www.CulinaryCreations.com

908.281.3894 *press 2 for Catering*





Culinary Creations

BREAKFAST PACKAGES

Available for Delivery 6am-11am – Available for Pick-up 8am-11am

☐ LIGHT CONTINENTAL BREAKFAST

**Petite French Butter Croissants
&
Variety of NY Style Boiled Bagels**

*Artfully Decorated Platter of:
Fresh Sliced Seasonal Fruit Display*

Chef's Selection of some of the following:

**Assorted Rugalach
&**

Mini Muffins

*and/or other Seasonal Breakfast Creations
(Variety is Based on Number of Guests and Season)*

*House made Jam
Philadelphia Cream Cheese
& Whipped Butter*

\$7.95 per person (min. 15)
Plus Drop-Off Charges & Tax
Under 15 guests see pricing

☐ SIMPLE BREAKFAST START

Fruit & Granola Cups

*Individual Cups of Seasonal Melons, Pineapple,
Grapes, Seasonal Berries topped with House-
Made Agave Almond Granola*

Platter of:

**Assorted Rugalach
&
Mini Muffins**

Whipped Butter

Hot Selection:

Warm Breakfast Burritos

*Flour Tortillas wrapped with Smoked Crisp Cider
Bacon, Scrambled Eggs & Cheese*

(or substitute with another Egg Selection)

\$9.50 per person (min. 15)
Plus Drop-Off Charges & Tax
Under 15 guests see pricing

❖ **Make it Special, Add a Sliced Smoked Salmon/Lox Display**

See Below for Breakfast Add-ons and Substitutions

Add Paper Products to Any Package: Basic Foam/Paper \$.50 p/p
(or) Clear Premium Plastic Disposable \$1.50 p/p



Culinary Creations

BREAKFAST PACKAGES

Available for Delivery 6am-11am – Available for Pick-up 8am-11am

HOT BREAKFAST BEGINNING

Petite French Butter Croissants

House made Jam & Whipped Butter

•
Individual Petite Tomato & Fresh Mozzarella Quiche

with a Fresh Basil Chiffonade

•
Stuffed French Toast

Brown Sugar & Cream Cheese, served with Warm Maple Syrup

•
Smoked Crisp Cider Bacon

•
Red Potato Home Fries

\$15.95 per person (min. 15)

Plus Drop-Off Charges & Tax

Under 15 guests see pricing

Substitute an Egg or Sweet Selection from Options below

Ultimate Breakfast Creation

Petite French Butter Croissants

&

Variety of NY Style Boiled Bagels

Cream cheese & butter

•
Artfully Decorated Platter of
Fresh Sliced Seasonal Fruit Display

•
Confetti Scrambled Eggs

•
Crisp 'Cornflake Crusted' French Toast

•
Breakfast Sausage Patties

•
Smoked Crisp Cider Bacon

•
Potato O'Brien Home Fries

\$17.95 per person (min. 15)

Plus Drop-Off Charges & Tax

Under 15 guests see pricing

Substitute an Egg or Sweet Selection from Options below



Culinary Creations

Cold Lunch Packages

Available for Delivery or Pick-up between 8am - 3pm

GOURMET COLD LUNCH

GOURMET SANDWICH PLATTER

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

Mixed Seasonal Greens

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

Bowtie & Artichoke Salad

with Roast Peppers & Sun Dried Tomatoes in a Basil Vinaigrette

\$9.25 per person (min. 15)
Plus Drop-Off Charges & Tax
Under 15 guests see pricing

SPECIALTY COLD LUNCHEON

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

Cucumber & Tomato Salad

White wine Vinaigrette, Feta Cheese, Spinach, Olives

Creamy Red Potato Dijon

Red onion, celery, Dijon mayo

\$9.95 per person (min. 15)
Plus Drop-Off Charges & Tax
Under 15 guests see pricing

**Add Paper Products to Any Package: Basic Foam/Paper \$.50 p/p
(or) Clear Premium Plastic Disposable \$1.50 p/p**

Culinary Creations



Lunch Packages

Available for Delivery or Pick-up between 8am - 3pm

DESIGNER LUNCHEON

Creamy Caesar Salad

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

.

Penne Vodka

*Tossed with fresh Peas in a pink
Absolute Vodka cream sauce*

.

Designer Wraps

*Grilled Chicken, Arugula, Tomato & Fresh
Mozzarella-Grilled Seasonal Vegetables with
Lettuce & Tomato-Greek Turkey with Spinach,
Tomato & Feta- Condiments: Red Pepper
Mayo, Honey Dijon, Hummus Spread*

\$11.95 per person

Plus Drop-Off Charges & Tax

Under 15 guests see pricing

MARKET LUNCH

Petite Dinner Rolls

Whipped Butter

.

Mixed Seasonal Greens

*Leaf Lettuces & Baby Mesclun Mix, Garnished
with Cherry Tomatoes, Olives, Parmesan
dusted Croutons, Aged Balsamic*

.

Farmer's Market Pasta

*Farm Fresh Vegetables, Artichokes, Tomatoes
& Spinach in a Roast Garlic Olive Oil*

.

Lemon Herb Chicken

Broccoli Florets, Herb, White Wine Sauce

.

French Green Beans & Roasted Red Potatoes

\$14.95 per person

Plus Drop-Off Charges & Tax

Under 15 guests see pricing

**Add Paper Products to Any Package: Basic Foam/Paper \$.50 p/p
(or) Clear Premium Plastic Disposable \$1.50 p/p**



Culinary Creations

Lunch Packages

Available for Delivery or Pick-up between 8am - 3pm

ARTFUL LUNCHEON DISPLAY

International Cheese Board

Imported & Domestic Varieties, Assorted Crackers & Grapes

Garden Vegetable Crudités

Fresh Sliced Seasonal Assortment with a Roast Red Pepper Dip

Mandarin Field Mix

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

Artful Miniature Sandwiches

Petite baked Rolls, Miniature Bread Stix & Croissants with a variety of Roast Beef, Oven Gold Turkey, Black Forest Ham & Tuna Salad garnished with Green Leaf Lettuce & sliced Tomato. Condiments: Mayonnaise, Dijon Mustard, Horseradish cream on the side

Chicken Bruschetta Display

*A Room Temperature Platter with Grilled Portobellos,
and a Tomato, Basil & Onion Compote*

\$15.95 per person

Plus Drop-Off Charges & Tax

Under 15 guests see pricing

**Add Paper Products to Any Package: Basic Foam/Paper \$.50 p/p
(or) Clear Premium Plastic Disposable \$1.50 p/p**



Culinary Creations

BRUNCH PACKAGES

Available for Full Service, Delivery or Pick-up between 8am-3pm

☐ EARLY AFTERNOON BRUNCH

Platter of:

Assorted Rugalach

&

Mini Muffins

Whipped Butter

Brioche French Toast

With Sautéed Seasonal Fruits

Side of Maple Syrup

Individual Petite Quiche

Spinach, Bacon & Aged Cheddar

Chicken Bruschetta Display

A Room Temperature Platter with Grilled Portobellos, and a Tomato, Basil & Onion Compote

Marinated Charred Asparagus

& Grape Tomatoes, fine herbs

With a lemon vinaigrette (Room Temperature)

Artfully Decorated Platter of:

Fresh Sliced Seasonal Fruit Display

\$19.95 per person

Plus Service Charges & Tax

Pick-up (or) Drop-off Min. 15 Guests

Full Service (staffed) Min. 25 Guests **(Fees Apply)**

Under Min. guests see pricing

☐ BRUNCHEON PACKAGE

Mini French Croissants

Whipped Butter

Fruit & Granola Cups

Individual Cups of Seasonal Melons, Pineapple, Grapes, Seasonal Berries topped with House-Made Agave Almond Granola

International Cheese Board

Imported & Domestic Varieties,

Assorted Crackers & Grapes

Kale Nut & Fruit Salad

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

Asperges & Portobello Pasta

Grape Tomatoes, Asparagus & Portobello,

Peppercorn cream with Parmesan

Designer Wraps

Grilled Chicken, Arugula, Tomato & Fresh Mozzarella-Grilled Seasonal Vegetables with Lettuce & Tomato-Greek Turkey with Spinach, Tomato & Feta- Condiments: Red Pepper Mayo, Honey Dijon, Hummus Spread

\$18.95 per person

Plus Service Charges & Tax

Pick-up (or) Drop-off Min. 15 Guests

Full Service (staffed) Min. 25 Guests **(Fees Apply)**

Under Min. guests see pricing

**Add Paper Products to Any Package: Basic Foam/Paper \$.50 p/p
(or) Clear Premium Plastic Disposable \$1.50 p/p**

- **Real Plates, Flatware & Glassware also Available to Rent** *(full service functions only)*



Culinary Creations

BRUNCH PACKAGES

Available for Full Service, Delivery or Pick-up between 8am-3pm

CLASSIC BRUNCH

Variety of NY Boiled Bagels

Philadelphia Cream Cheese

Smoked Salmon/Lox (sliced)

Tomato, capers, red onion, cucumber,
boiled egg and Dill cream Cheese
(Substitute with Lemon Dill Poached Salmon)

Confetti Scrambled Eggs

With Diced Red Onions, Green & Red Peppers

Potato O'Brien Homefries

Creamy Caesar Salad

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

Chicken Creations

Sundried Tomatoes, Artichokes, Portobello's, Red
Peppers, White Wine Butter Sauce

Farmer's Market Pasta

Farm Fresh Vegetables, Artichokes, Tomatoes &
Spinach in a Roast Garlic Olive Oil

\$22.95 per person

Plus Service Charges & Tax

Pick-up (or) Drop-off Min. 15 Guests

Full Service (staffed) Min. 25 Guests **(Fees Apply)**

Under Min. guests see pricing

PANACHE BRUNCH

Variety of NY Boiled Bagels

Philadelphia Cream Cheese

&

Mini French Croissants

Whipped Butter

Individual Petite Quiche

Fresh Mozzarella & Tomato, Basil Chiffonade

Smoked Crisp Cider Bacon

Rosti Potatoes

Chicken Walnut & Grape Salad

Herb Crusted Beef Tenderloin

Sliced and Displayed Room Temperature,
Vine-ripe Tomatoes and Red Onion Salad,
Horseradish sauce

Penne Vodka

Tossed with fresh Peas in a pink
Absolute Vodka cream sauce

\$24.95 per person

Plus Service Charges & Tax

Pick-up (or) Drop-off Min. 15 Guests

Full Service (staffed) Min. 25 Guests **(Fees Apply)**

Under Min. guests see pricing

**Add Paper Products to Any Package: Foam/Paper \$.50 p/p
(or) Clear Premium Plastic Disposable \$1.50 p/p**

- **Real Plates, Flatware & Glassware also Available to Rent** (full service functions only)
- **Full Line of Party Rentals Available; Tents, Tables, Chairs...** (full service functions only)



FULL-SERVICE STAFFED BRUNCH STATIONS

Available for Full Service Events Only (proper staffing is required)
(Minimum 25 Guests) - Stations with *asterisk can be displayed as Self-serve

Omelet Station \$5

Farm Fresh Whipped Egg Cooked to Order with: Red Onion, Mushroom,
Green Peppers, Broccoli, Cheese, Tomatoes & Spinach

Crepe Station \$6.5

Authentic French Crepes folded with **choice of One** of the following:
Orange Grand Marnier, Bananas Foster, Apple Brown Sugar (or) Chicken & Wild Mushroom

***Chef Pasta Station** (select Two Sauces) \$6.5

Penne Rigate Pasta cooked with a **choice of Two**;
Brandy Tomato cream sauce ~ Fresh Basil Cannelloni wine sauce ~ Parmesan Cream Sauce ~ Pink Cream Sauce ~
Roast Garlic Olive Oil ~ Plum Tomato sauce with fresh Vegetables; Spinach, Mushrooms, Peas, Tomatoes

***Southern Biscuit Bar** \$6.

Cheddar Chive Biscuits & Buttermilk Biscuits; served with
Sausage Country Gravy (Add Boneless Fried Chicken +4)

Loaded Tater Tot Bar \$4.

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

Chef Carvery Station

Choice of One Whole Roast (below) served with one Hot & one Chilled accompanying Sauce

Tenderloin of Beef - Filet Mignon \$7.5

Fine Herb Crusted

Garlic Studded Oven Roast Prime Rib Eye \$7.5

Garlic Studded, Fine Herbs

Bacon Maple Pork Loin \$5.5

Brined Pork Loin, Wrapped with Cider Smoked Bacon

Whole Baked Glazed Ham \$5

Brown Sugar & Country Mustard

Oven Roast Whole Turkey \$6

Thyme & Garlic Rubbed

Beef Brisket (select One preparation) \$6.5

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

Corned Beef Brisket \$6

Simmered in our Special Spices until Fork Tender, Dijon Jus

Top Round Sirloin of Roast Beef \$6

Roast Garlic & Fine Herb Rubbed

Choose one Hot & one Chilled 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 *Traditional Steak Sauce



BREAKFAST & BRUNCH SUBSTITUTIONS & ADD-ONS

Sweet Substitution or Add-ons

no charge to substitute (or) Add-on for:

- ½ Tray (12 Halves) \$37.95
- Full Tray (22 Halves) \$59.95

Servings: ½ Trays –14 four ounce (or) Full Tray- 24 four ounce

Crisp French Toast

Unique Corn Flake Coating

- _____ ½ Tray(s) or _____ Full Tray(s)

Stuffed French Toast

Brown Sugar & Cinnamon Cream Cheese

- _____ ½ Tray(s) or _____ Full Tray(s)

Brioche French Toast

With Sautéed Seasonal Fruits

- _____ ½ Tray(s) or _____ Full Tray(s)

Pain Perdu French Toast

Traditional Thick Cut

- _____ ½ Tray(s) or _____ Full Tray(s)

Potatoes Substitutions or Add-ons

no charge to substitute (or) Add-on for:

- ❖ ½ Tray \$35.95 (or) Full Tray \$54.95

Servings: ½ Trays –14 four ounce (or) Full Tray- 24 four ounce

Confetti Tater Tots

- _____ ½ Tray(s) or _____ Full Tray(s)

Hash Brown Potato Patties

- _____ ½ Tray(s) or _____ Full Tray(s)

Cheesy Southern Grits

- _____ ½ Tray(s) or _____ Full Tray(s)

Red Potato Home Fries

- _____ ½ Tray(s) or _____ Full Tray(s)

Potatoes O'Brien

- _____ ½ Tray(s) or _____ Full Tray(s)

Egg Substitution or Add-ons

no charge to substitute unless noted (or) Add-on for price listed

Servings: ½ Trays –14 four ounce (or) Full Tray- 24 four ounce

Confetti Scrambled Eggs

Diced Red Onion, Green & Red Peppers

- _____ 1/2 Tray \$39.95 (or) _____ Full Tray \$62.95

Egg & Cheese Biscuit Bake

Biscuit Base, Scrambled Eggs & Cheese

- _____ 1/2 Tray \$42.95 (or) _____ Full Tray \$65.95

***Warm Breakfast Burritos (Substitute \$1.50 pp)**

with Smoked Crisp Cider Bacon, Scrambled Eggs & Cheese

- 16-piece Tray _____ \$69.95

***Biscuits & Country Gravy (Substitute \$1.75 pp)**

Warm Drop Biscuits & Sausage Gravy

- 18-piece Tray _____ \$74.95

***Individual Petite Quiche (Egg Substitution \$1.50 pp)**

Miniature Quiche Baked in Pastry Shell

\$4.50 each (min of 6)

- Tomato, Fresh Mozzarella _____ qty. (min of 6)
- Spinach, Bacon, Aged Cheddar _____ qty. (min of 6)

Breakfast Meats Substitutions or Add-ons

no charge to substitute (or) Add-on for:

- ½ Tray \$59.95 (or) Full Tray \$79.95

Smoked Crisp Cider Bacon

- _____ 42 pc. ½ Tray(s)
- _____ 72 pc. Full Tray(s)

Breakfast Sausage Patties

- _____ 28 pc. ½ Tray(s)
- _____ 48 pc. Full Tray(s)

Breakfast Sausage Links

- _____ 28 pc. ½ Tray(s)
- _____ 48 pc. Full Tray(s)



Culinary Creations

BREAKFAST LUNCH & BRUNCH BEVERAGES & ADD-ONS

Fruit & Granola Cup

Individual Cups of Seasonal Melons, Pineapple, Grapes, Seasonal Berries topped with House-Made Agave Almond Granola

- \$3.50 Each _____ qty. (min. 6)

Oatmeal, Dried Fruit & Nut

Warm Oatmeal with Nuts & Dried Fruit, Touch of Agave & Cinnamon, Individual Cups

- \$2.95 Each _____ qty. (min. 6)

Healthy Breakfast Substitutions:

Must substitute 100%

- Egg Whites .95pp
- Turkey Bacon .50pp
- Turkey Sausage .50pp

Add-ons (min. 6 each)

- Seared Tomatoes .95pp _____ qty.
- Roast Asparagus \$2pp _____ qty.

Fresh Sliced Seasonal Fruit Display

Artistic Display of Seasonal Melons, Pineapple, Grapes, Seasonal Berries

- 12-15 servings \$45 _____ qty.
- 20-22 servings \$65 _____ qty.
- 25-30 servings \$85 _____ qty.

Lemon Dill Poached Salmon (whole) (or)

Smoked Salmon/Lox (sliced)

Both Garnished with Egg, Diced Tomato, Cucumber, Red Onions, Dill Cream Cheese & (12) Bagels Cut in Half

- 2.5/3lb side of Salmon \$105.95 _____ qty.

***Brunch Platters Substitution or Add-ons** **Room Temperature Platters**

Five Spice Chicken & Rice Noodle Salad

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

- 18" Platter \$105.95 _____ qty. (30 pc. Sliced)

***Herb Crusted Beef Tenderloin (sub \$4.5 p/p)**

Sliced and Displayed Room Temperature, Vine-ripe Tomatoes and Red Onion Salad, Horseradish sauce

- 18" Platter \$169.95 _____ qty. (5.5/6lb. Sliced)

Grilled Chicken Paillards (30 pc. Sliced)

wasabi mustard sauce, over roast corn salad

- 18" Platter \$105.95 _____ qty. (30 pc. Sliced)

Grilled Chicken Caesar Salad

croutons, creamy dressing, cheese

- Lg. Bowl \$79.95 _____ qty. (12pc. Chicken Sliced)

Glazed Spiral Smoked Ham Platter (No Sub)

Arranged with a pineapple chutney & honey mustard

- 18" Platter \$79.95 _____ qty. (7lb. average)

Chicken Bruschetta Display

grilled portobellos, tomato, basil & onion compote

- 18" Platter \$105.95 _____ qty. (30 pc. Sliced)



Culinary Creations

LUNCH & BRUNCH Substitutions & Add-ons

Stationary Platters

Substitution or Add-ons

no charge to substitute unless noted

Garden Vegetable Crudité's

Local Fresh Seasonal Assortment
with Roasted Red Pepper Dip

- 12" Platter 12-15 servings \$ _____ qty.
- 16" Platter 20-22 servings \$55 _____ qty.
- 18" Platter 25-30 servings \$ _____ qty.

International Cheese Board

Imported & Domestic Varieties,
Assorted Crackers & Grapes

- 12" Platter 12-15 servings \$ _____ qty.
- 16" Platter 20-22 servings \$65 _____ qty.
- 18" Platter 25-30 servings \$ _____ qty.

Fresh Sliced Seasonal Fruit Display

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

- 12" Platter 12-15 servings \$ _____ qty.
- 16" Platter 20-22 servings \$65 _____ qty.
- 18" Platter 25-30 servings \$ _____ qty.

Add-ons Only

Available as Add-on for price listed (no substitution)

***Mediterranean Mezze**

Duo of Flavored Hummus;
Roasted Red Pepper, Green Pea Hummus
served with: Cucumber, Olives & Pita Triangles

- 16" Platter 20-22 servings \$75 _____ qty.

***Artisanal Cheese Platter**

Chevre Goat Cheese, Creamy French Brie, Aged
Asiago & Roquefort Sheep Cheese
served with Grapes, Candied Pecans
& Fig Preserves, Crackers & Crostini

- 16" Platter 20-22 \$79 _____ qty.

***Charcuterie Tray**

Dried Cured Sausage & Italian Meats, Asiago &
Parmigiano, Grilled Vegetables, Balsamic Onions,
Dried Cranberries, Almonds
& Olives with Sliced Bread & Crostini

- 16" Platter 20-22 servings \$79 _____ qty.

Green Salads Substitute or Add-ons

(no charge to substitute, Add-on for \$1.50 p/p)

Mixed Seasonal Greens

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

Mandarin Field Mix

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

Autumn Greens

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

Kale Fruit & Nut Salad

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

Creamy Caesar Salad

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

Deli Salads Substitute or Add-ons

(no charge to substitute, Add-on for \$1.95 p/p)

Angel Hair Sun dried Tomato Salad

With artichokes & basil vinaigrette

Classic White Potato Salad

Hard Cooked Egg, Mayo, Onion & Celery

Bowtie & Artichoke Salad

Roast peppers, sun dried tomatoes, Basil Vinaigrette

Creamy Red Potato Dijon Salad

Red onion, celery, Dijon mayo

Cucumber & Tomato Salad

White wine Vinaigrette, Feta Cheese, Spinach, Olives

Greek Fusilli Pasta Salad

Feta cheese, spinach, olives, olive oil

Penne Grilled Vegetable Salad

Seasonal vegetables, herb vinaigrette

Bermuda Tomato & Onion Salad

Basil, Garlic, Red Wine Vinegar & Olive Oil

Orzo, Feta & Tomato Salad

Kalamata Olives & Marjoram Vinaigrette

Substitute Sandwich Platters

no charge to substitute unless noted

*Specialty Panache Platter

○ *(Substitute \$1.25 pp)*

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

Artful Miniature Sandwiches

Petite baked Rolls, Miniature Bread Stix & Croissants with a variety of Roast Beef, Oven Gold Turkey, Black Forest Ham & Tuna Salad garnished with Green Leaf Lettuce & sliced Tomato. Condiments:

Mayonnaise, Dijon Mustard, Horseradish cream on the side

Designer Wraps

Grilled Chicken, Arugula, Tomato & Fresh Mozzarella-Grilled Seasonal Vegetables with Lettuce & Tomato–Greek Turkey with Spinach, Tomato & Feta

Condiments: Red Pepper Mayo, Honey Dijon, Hummus Spread

Gourmet Sandwich Platter

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

*Mini Croissant Salad Clubs

○ *(Substitute \$1.75 pp)*

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

Hot Pasta Substitution or Add-ons

(no charge to substitute, Add-on for Price listed)

Servings: ½ Trays – 14 four ounce (or) Full Tray- 24 four ounce

Penne Vodka

Fresh Peas, Pink Absolute Vodka Cream

- ½ Tray \$48.98 _____qty. (or) Full Tray \$77.95 _____qty.

Cavatelli Bianca

Hand Rolled Pasta, Fresh Spinach, Garlic & Tomato, White Wine Butter Sauce

- ½ Tray \$54.98 _____qty. (or) Full Tray \$79.95 _____qty.

Asperges & Portobello

Grape Tomatoes, Asparagus & Portobello, Peppercorn Cream

- ½ Tray \$65.95 _____qty. (or) Full Tray \$87.95 _____qty.

Penne Rustica

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

- ½ Tray \$67.95 _____qty. (or) Full Tray \$89.95 _____qty.

Gemilli & Bacon Carbonara

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

- ½ Tray \$65.95 _____qty. (or) Full Tray \$87.95 _____qty.

Farmers Market Pasta

Farm Vegetables, Artichokes, Tomatoes & Spinach in a Roast Garlic Olive Oil

- ½ Tray \$54.98 _____qty. (or) Full Tray \$79.95 _____qty.

Hot Chicken Substitution or Add-on

no charge to substitute, Add-on for price listed

Servings: ½ Trays – 14 four ounce (or) Full Tray- 24 four ounce (unless stated differently below)

Lemon Herb Chicken

Fresh Broccoli Florets, Herbs, White Wine Sauce

- ½ Tray \$59.98 _____qty. (or) Full Tray \$98.95 _____qty.

Chicken Creations

Sundried Tomatoes, Artichokes, Portobello's, Red Peppers, White Wine Butter Sauce

- ½ Tray \$59.98 _____qty. (or) Full Tray \$98.95 _____qty.

Chicken Riesling

Slow Braised Pieces, Mirepoix, Leeks, Red Potatoes, Lemon & Riesling

- ½ Tray \$52.95 _____qty. (4pc. each Breast, Thigh, Drum)
- Full Tray \$78.95 _____qty. (8pc. each Breast, Thigh, Drum)

Simple Roast Chicken

Rubbed & Roasted Chicken Pieces with Garlic, Fresh Thyme & Potato

- ½ Tray \$48.95 _____qty. (4pc. each Breast, Thigh, Drum)
- Full Tray \$75.95 _____qty. (8pc. Breast, Thigh, Drum)

Culinary Creations

LUNCH Add-ons

Hot Meat Add-on

Available as Add-on for price listed (no substitution)

Servings: ½ Trays –14 four ounce (or) Full Tray- 24 four ounce

(unless stated differently below)

BEEF

Grilled Angus Flank Steak

Bed of Wild Mushrooms & Green

Onions Roast Garlic Au Jus

- ½ Tray \$64.98 ____qty. (or) Full Tray \$115.95 ____qty.

Boneless Short Ribs

Tender Braised with Red Wine,

Mirepoix and Tomato Broth

- Full Tray only \$149.95 ____qty.

Flank Steak Au Poivre

Tri-Color Peppercorn Crust

Brandy Cream, bed of Gratin Potatoes

- ½ Tray \$64.98 ____qty. (or) Full Tray \$115.95 ____qty.

Tenderloin Medallions

Roast Filet Mignon sliced over Shaved Potatoes

& Roast Shallots in a Cognac sauce

- ½ Tray (10 pc.-2.5lb) \$98. ____qty.
- Full Tray (20 pc.-5lb.) \$174. ____qty.

Filet Tip Bourguignon

Mirepoix of Vegetables, Red wine,

Brandy Fresh Thyme & Mushrooms

- Full Tray only \$139.95 ____qty.

Filet Mignonettes

Grilled, Shiitake Mushrooms, Over Oven

Roast Vegetables, Red Wine Reduction

- ½ Tray (10 pc.-2.5lb) \$98. ____qty.
- Full Tray (20 pc.-5lb.) \$174. ____qty.

PORK

Seared Pork Tenderloins

Sliced Apple, Onion Compote

Applejack, Brandy Glaze

- ½ Tray \$65.98 ____qty. (or) Full Tray \$110.95 ____qty.

Pork Tenderloin Madeira

Tender Medallions, Fresh Sage, Shallots & Madeira

- ½ Tray \$65.98 ____qty. (or) Full Tray \$110.95 ____qty.

Pulled Pork

Braised Pork Butt pulled with Fresh Herbs, side of Texas

Coleslaw & Petite Rolls

- Full Tray (7-8lb.- 24 portions) \$98.95 ____qty.

Hot Seafood Add-on

Available as Add-on for price listed (no substitution)

Servings: ½ Trays –14 four ounce (or) Full Tray- 24 four ounce

(unless stated differently below)

Soy-Honey Lacquered Salmon

Lime Wedges, on a bed of Wild Rice,

with Mirin rice wine

- ½ Tray \$98.95 ____qty. (or) Full Tray \$169. ____qty.

Baked Mustard-Crusted Salmon

Light Panko Crust, Pommery Mustard,

Roast Asparagus, Fresh Tarragon

- ½ Tray \$98.95 ____qty. (or) Full Tray \$169. ____qty.

Potato Crusted Cod

Fresh Fillet of Cod with a Lemon

Caper Aioli Spread & Crisp Potato Crust

- ½ Tray (10-six ounce) \$63.95 ____qty.
- Full Tray (20-six ounce) \$125 ____qty.

Sicilian Baked Tilapia

Fresh baked Tilapia Fillet with Caper,

Onion, Celery, Olives, Lemon, Tomato & White Beans

- ½ Tray \$59.95 ____qty. (or) Full Tray \$115 ____qty.

Pecan Crust Salmon

Pan Seared served with a Garlic, Brown Butter sauce

- ½ Tray \$98.95 ____qty. (or) Full Tray \$169. ____qty.

Crisp Cod Provencal

Seared over roast Tomatoes, Red Onions & Tarragon

- ½ Tray \$71.48 ____qty. (or) Full Tray \$130. ____qty.

Tilapia Piccata

Baked in Lemon, Caper & White Wine

Diced Red Potatoes, Fresh Herbs

- ½ Tray \$64.95 ____qty. (or) Full Tray \$128. ____qty.

Seafood Risotto

Scallops, Shrimp & Crabmeat

Tossed in Italian Arborio Rice

- ½ Tray \$79.95 ____qty. (or) Full Tray \$145 ____qty.

Vegetable/Starch Substitutions or Add-ons

no charge to substitute (or) Add-on for:

❖ ½ Tray \$35 (or) Full Tray \$65

Servings: ½ Trays –14 four ounce (or) Full Tray- 24 four ounce

- Grilled Seasonal Vegetables** ½ ____qty. (or) Full ____qty.
- Haricot Verts, Red Potatoes** ½ ____qty. (or) Full ____qty.
- Flame Roast Corn & Peppers** ½ ____qty. (or) Full ____qty.
- Baby Carrots & Vegetables** ½ ____qty. (or) Full ____qty.
- Parmesan Pommes Wedges** ½ ____qty. (or) Full ____qty.
- Wild & White Rice Pilaf** ½ ____qty. (or) Full ____qty.
- Garlic Pommes Puree** (mashed) ½ ____qty. (or) Full ____qty.
- Herbed Parmesan Risotto** ½ ____qty. (or) Full ____qty.
- Truffle Mashed Potatoes** ½ ____qty. (or) Full ____qty.
- Balsamic, Thyme Potatoes** ½ ____qty. (or) Full ____qty.



Culinary Creations

BREAKFAST, LUNCH & BRUNCH

BEVERAGES & DESSERTS

Hot Beverages

(drop-off/pick-up)

- **Coffee to Go** A Box of:

- Regular Coffee** _____ box(es)
- Decaf Coffee** _____ box(es)
- Hot Water w/Teas** _____ box(es)
\$25 box serves 10 people

- Disposable Cups (10)
- No Cups *(save tree)*
- Sugar (Regular)
- Sugar Substitutes
- Milk/Creamer
- Stirrers

- Total _____ \$25. Per box

Morning Juice Service

(drop-off/pick-up)

Individual bottles of

- Orange** _____ btls. \$1.95
- Apple** _____ btls. \$1.95
- Cranberry** _____ btls. \$1.95
- Grapefruit** _____ btls. \$1.95
- Bottled Waters** _____ btls. \$1.50

- Total _____ each

Cold Beverage Service

(drop-off/pick-up)

Individual Chilled Cans of

- Coke** _____ cans.
- Diet Coke** _____ cans
- Sprite** _____ cans
- Ice Tea** _____ cans
- Bottled Waters** _____ btls.

- Total _____ \$1.50 each

Dessert Options

Brownies, Bars & Cookies

Bite Size Gourmet Bars, Brownies & Cookies

Chefs Selection – Some of the following
Oreo Cookie Brownie, Double Chocolate Fudge

Blondies, Lemon Crumb Bar

Rocky Road Bar, Caramel Brownie,
& Cream Cheese Square

Available;

Mixed with Assorted Butter Cookies & Biscotti

Cookies only *(Assorted)*

- Small 10-12 people \$37 _____ qty.
- Medium 20-22 people \$47 _____ qty
- Large 32-35 people \$67 _____ qty

Brownies/Bars only *(Assorted)*

- Small 10-12 people \$45 _____ qty
- Medium 20-22 people \$55 _____ qty
- Large 32-35 people \$75 _____ qty

Mixed Brownies, Bars & Cookies

- Small 10-12 people \$39 _____ qty
- Medium 20-22 people \$49 _____ qty
- Large 32-35 people \$75 _____ qty

Above Pricing Based on Chef Seasonal Selection Only

Mini Pastries

A Changing Seasonal Variety of Petite Pastries

Chocolate Mousse Tarts, Mini Napoleons, Raspberry Petite
Fours, Chocolate Macaroons, Mini Eclairs, Cream Puffs,
Cappuccino Mousse, Ganache Tarts & Seasonal Varieties

- _____ qty. \$22 a Dozen – Chef Assortment

Cake Pops *(minimum 6)*

Petite Cake on a Stick ready to grab & go

- Chocolate Ganache _____ qty.
- Carrot Cake _____ qty.
- Red Velvet _____ qty.
- Chocolate Peanut Butter _____ qty.
- Strawberry _____ qty.

- Total _____ \$2.50 each



Special Occasion Cakes

*Please inquire for Tiered or Wedding Cake Pricing

Any one Selections from the Premium side is considered a Premium Cake

Standard Cake Flavors

Chocolate
Vanilla – (yellow)
Shadow – ½ & ½

Standard Filling

Chocolate Custard
Vanilla Custard
Cookies & Cream
Lemon Filling
Chocolate Buttercream
Strawberry Buttercream
Raspberry Buttercream
Mocha Buttercream
Lemon Buttercream

Standard Icing

Vanilla Buttercream
Chocolate Buttercream
Whipped Cream

Premium Cake Flavors

Red Velvet
Carrot Cake
Cannoli Cake

Premium Filling

Chocolate Mousse
Cannoli Filling
Cream Cheese
Mango Mousse
Strawberry Preserve
Raspberry Preserve
Pineapple Preserve

Whipped Cream & Fruit
**Bananas or *Strawberries
(seasonal)*

Premium Icing

Cream Cheese
Chocolate Ganache

Cake Decoration Explanation

Cakes will be designed with Writing and Accent Colors,
Chef Choice of Flower(s) if selected
Any Specific Ideas, Flowers or Logos will be considered
Specific Artwork (Below)

Specific Artwork & Images

- All Artwork Ideas must be emailed (no hard copies)
- Hand Piping Artwork Charges depend on cake size & amount of labor
- Artwork with Small items or details is only available as an Edible Image and will be determined Only once image is received and reviewed
- Edible Image Scan \$19.00 per image (must be emailed high quality 8x10 size)
(Edible Images will be printed exactly as emailed without editing)

Image or Specific Idea must be supplied in order to confirm cake order and pricing.

All Pictures for Edible Image Printing must be emailed One week prior to cake pickup)

- ❖ An automatic Confirmation email will be sent once your image is received
- ❖ if you do not get a confirmation email the information was Not received.

Create your own cake:

Cake Flavor

Filling Variety

Icing Choice

Inscription – Writing

Colors/Image

Decoration

(included decoration are accents and basic flowers -chef's choice)

Sheet Cakes

Sheet Cakes

- 1/4 sheet cake
approximately 18-20 servings
 - Standard - \$50
 - Premium - \$60
- 1/2 sheet cake
approximately 36-40 servings
 - Standard - \$80
 - Premium - \$95
- Full sheet cake
approximately 75-80 servings
 - Standard - \$140
 - Premium - \$170

Round Cakes

Round Cakes

- 8-inch cake
approximately 10-12 servings
 - Standard - \$39
 - Premium - \$45
- 10-inch cake
approximately 15 servings
 - Standard - \$54
 - Premium - \$67
- 12-inch cake
approximately 25 servings
 - Standard - \$64
 - Premium - \$85

Information Page

▪ Drop-off/Pick-up

Package Minimums

Packages are Based on a Minimum of 15 Guests

10-14 People additional \$2 per person

5-9 People additional \$3 per person

(delivery/drop-off minimums, tax & mileage apply)

Any Event prior to 6am Delivery incur a surcharge of \$50.

▪ Full Service (Staffed)

Package Minimums

Selected Packages available Only

Minimum of 25 Guests

19-24 People additional \$6 per person

15-19 People additional \$8 per person

10-14 People additional \$10 per person

*Not Available under 10 Guests (mileage & taxes apply)

● Pick-Up

❖ **Time of Pick-up:** _____ (Available 8am-3pm for pick-up)

Available Only during Regular Scheduled Hours Below. For your Convenience All Pick-up Food is Prepared in Disposable Pans with Detailed Heating Instructions or can be requested Hot and Ready to Eat.

*Chafing Dishes & Serving Pieces available for a 5% Fee (min. \$10 charge)

☐ Delivery/Drop-off

❖ **Time to be Ready by:** _____

Drop-offs includes Set-up & Serving Pieces (if applicable) – Warming Racks/Sterno Available upon Request

Fee 10% of *Food Total within 10 Mile Radius (over 10 miles will incur a small fee)

*Local Delivery Covers most of: Somerset, Bridgewater, Neshanic, Hillsborough, Montgomery, Somerville, Skillman, Franklin, Branchburg, Raritan & Millstone

*Package Minimum for delivery (*Delivery charge begins at \$35 or 10% food)

❖ **Event Date:**

❖ **Number of Guests:**

❖ **Please specify Food:**

Hot

Cold (or) ready for Heat & Serve

CLIENT ORDERING INFORMATION

Contact Name: _____

Billing Address: _____

Town: _____ Zip: _____

E-Mail: _____

Telephone: _____

Company Name: _____

DELIVERY INFORMATION

Location Name: _____

Delivery Address: _____

Town: _____ Zip: _____

Contact (on site): _____ Contact Phone: _____

Delivery Floor: _____ Room Number: _____

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