

Your Wedding Day

Culinary Creations ®

Catering with a Creative Touch



You found everything in One Person; now find everything in One Caterer



Culinary Creations ®

434 Route 206 South, Hillsborough, NJ. 08844
(908) 281-3894 www.CulinaryCreations.com

About Us...

Culinary Creations® has earned a renowned reputation and numerous prestigious awards since 1995 for orchestrating memorable events from start to finish. Our highly trained and professional staff will create and execute a menu to exceed your expectations while being considerate of your needs and budget

Culinary Creations® has been featured in voluminous reputable publications such as The New York Times, The Star Ledger, Country Roads, House & Home, NJ Saavy, NJ Biz, Plate Magazine, Channel 12 News, NJ Countryside and many others. Culinary Creations has been honored with bounteous prominent awards including 'Best Caterer' NJ Monthly Magazine & The Courier News. The WeddingWire Couples Choice Award & top of the list for Top Caterers in New Jersey by NJ Biz Magazine.

Congratulations on your Engagement!

One of the most important decisions you will face as you plan your wedding day is the selection of your Caterer.

Your Catering Consultant at *Culinary Creations®* has the knowledge and experience to help plan every detail of your day so that you can enjoy your family, guests and spouse.

Our Professional staff will be attentive to your every need,
Impress your guests and create lasting memories.

Culinary Creations® is a Full Service catering company, coordinating all aspects of your special day from menu to rentals ensuring harmony on your wedding day.

The following information will detail certain packages and various options we offer.
We will also tailor a package to fit your Vision & Budget

Please keep in mind that as an Off-Premise caterer,
we are able to create the atmosphere of your dreams with every detail in mind.

Let us Exceed your Expectations and Dining Experience with True
CULINARY CREATIONS



Venues & Rentals...

Culinary Creations caters to over 35 of NJ's Premier Wedding Venues including Vineyards, Farms, Historical Buildings, Parks, Arboretums, Museums and Unique Locations. We are fully licensed and insured to cater in Any Venue that accepts outside caterer. Culinary Creations also Specializes in Tented Weddings.

When considering different Venues available to rent or your own backyard keep in mind each Location offers a unique atmosphere, views and in some case history. As you search for that perfect fit, understand each Venue will also require different Rentals for your Guests and Caterer these rentals should be considered when determining your overall budget since the requirements can significantly increase the cost of the venue.

Let Culinary Creations help guide you in each and every step of the way. We will offer you;

*Expert insights & advice on every location
Complete list of Rentals based on the Venues you are considering
We will accompany you on a Site Visit
Computerized Layouts for your peace of mind
Handling of Rentals, Delivery and Set-up & Break-down (preferred vendors)
Professional Staffing, Bartenders & Chefs to pamper you all the way
Shuttles & Overnight accommodations near your Venue
Culinary Creations will work with you to offer the perfect Rentals and Menu to fit all of your Needs,
Tastes, Budget & Dreams*

Other Items available, Please Inquire

*Portable Elite Restrooms
Tents & Party Rentals
Discreet Super Quiet Generators
Food Trucks; Ice cream & Fun Foods
Barista Services – Specialty Coffees*

You will appreciate...

*Chef Graduates of The Culinary Institute of America
Excellent service and standings in the catering industry since 1995
Voted Best Caterer & Best Wedding Planning Consecutive Years by over 20 publications
Personalized One on One Chef Tasting
Professional and Experienced Staff
Sit-Down, Family Style or Buffet service options
Complete Vendor referral list including a roster of professionals specializing in weddings;
Services include florists, musicians, DJs, transportation, photography*



The Premier

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

&

6 Butler-passed Hors d'oeuvres

(Select from Our Catering Menu)

~

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

One Garden Salad *(served Tableside)*

One Selection each of:

Chicken, Meat, Pasta

seafood entrée not included

Chef Seasonal Selection of:

Fresh Seasonal Vegetable

& Starch Accompaniment

~

Custom Buttercream Designed Wedding Cake

Fresh Flowers or Cake Topper not included

~

Hot Beverage Service

*Freshly Brewed Dark Roast Fair Trade Regular Coffee
Decaffeinated Coffee, Flavored & Herbal International Teas*

\$40. per guest *(based on 75 guests)*

Elegant Off-White China & Hammered Flatware Included

*Staffing charges will be estimated at time of proposal after Service Style, Menu & Location are selected
Tables, Chairs, Linens, Kitchen Equipment, Tenting, Beverage/Liquor not included ~ If Required*

Sample Premier Wedding Menu

HORS D'OEUVRES HOUR

Stationary Hors D'oeuvres Display

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

Butler Style Passed Hors D'oeuvres

Applewood Beef Tip Skewers
gorgonzola cheese, wrapped in bacon

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

Warm Goat Cheese Bruschetta
caramelized onion, herbed tomato

Sesame Crusted Chicken
tenderloins, sesame soy dip

Sage Ricotta Fried Meatballs
fresh sage & ricotta cheese with ground
sirloin, panko

Crisp Spring Rolls
shredded vegetables, soy dip

Tablesides Served Salad Course

Mandarin Field Mix

Field Greens, Sliced Almonds, Mandarin Oranges & Golden Raisins with White Balsamic

Menu Continued...



Culinary Creations ®
434 Route 206 South, Hillsborough, NJ. 08844
(908) 281-3894 www.CulinaryCreations.com

Sample Premier Wedding Menu

MAIN RECEPTION MENU

Sample BUFFET DINNER Menu

Chicken Riesling

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

Pecan Crust Salmon

Pan Seared served with a Garlic, Brown Butter sauce

Chef Pasta Station

Penne Rigate tossed with:

Cannelloni White Bean Sauce

&

Tomato Brandy Cream Sauce

Fresh Spinach, Mushrooms, Diced Tomatoes, Green Peas & Shredded Parmesan Cheese

Chef Carvery Station

Oven Roast Top Round of Beef

Roast Garlic & Herb Crust ~ White Horseradish Sauce & Red Wine Demi

White Truffle Mashed Potatoes

Haricot Verts, Peppers & Mushrooms

Dessert

Wedding Cake - Custom Buttercream Designed

Hot Beverage Service

Freshly Brewed Dark Roast Fair Trade Regular Coffee

Decaffeinated Coffee, Flavored & Herbal International Teas



Culinary Creations ®
434 Route 206 South, Hillsborough, NJ. 08844
(908) 281-3894 www.CulinaryCreations.com

The Prestige

Anti Pasto 'Tuscan'

Imported cured Italian Meats, Sharp Parmesan, Fresh Mozzarella, Sun Dried Tomatoes, Pickled Vegetables, Artichoke Hearts, Olive Mélange, Orzo Pesto Salad, Hot Cherry, Pepperoncini & Roasted Red Peppers served with Bruschetta and Tapenade Bar: Tomato / Fresh Basil Bruschetta, Roast Eggplant Caponatta, Crostini, Crackers & Breads

&

Tapas Table

Garlic Seared Mushrooms, Fried Calamari with Cherry Peppers, Alcachofas En Salsa, Balsamic Grilled Vegetables, Olive Mélange, Marinated Feta

&

6 Butler-passed Hors d'oeuvres

(Select from Our Catering Menu)

~

Choice of: Wedding Buffet (or) Sit-down Service (or) Family Style

One Garden Salad (served Tableside)

One Selection each of: Seafood, Chicken, Meat & Pasta

(Buffets replace Meat with a Carvery Station & Pasta with a Pasta Station)

Chef Seasonal Selection of:

Fresh Seasonal Vegetable

&

Starch Accompaniment

~

Custom Buttercream Designed Wedding Cake

Fresh Flowers or Cake Topper not included

~

Hot Beverage Service

*Freshly Brewed Dark Roast Fair Trade Regular Coffee
Decaffeinated Coffee, Flavored & Herbal International Teas*

\$45. per guest *(based on 75 guests)*

Elegant Off-White China & Hammered Flatware Included

*Staffing charges will be estimated at time of proposal after Service Style, Menu & Location are selected
Tables, Chairs, Linens, Kitchen Equipment, Tenting, Beverage/Liquor not included ~ If Required*

Sample Prestige Wedding Menu

HORS D'OEUVRES HOUR

Stationary Hors D'oeuvres Display

Anti Pasto 'Tuscan'

Imported cured Italian Meats, Sharp Parmesan, Fresh Mozzarella, Sun Dried Tomatoes, Pickled Vegetables, Artichoke Hearts, Olive Mélange, Orzo Pesto Salad, Hot Cherry, Pepperoncini & Roasted Red Peppers served with Bruschetta and Tapenade Bar: Tomato / Fresh Basil Bruschetta, Roast Eggplant Caponatta, Crostini, Crackers & Breads

&

Tapas Table

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

&

Butler Style Passed Hors D'oeuvres

Teriyaki Wood Smoked Salmon

crisp wonton, cucumber slice

Crab & Red Snapper Cakes

Maryland style, horseradish sauce

'Truffled' Bleu Angus Sliders

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

Chicken & Waffle

fried chicken thigh, waffle piece, bacon syrup

Bacon Wrapped Artichokes

fondi di carciofi, chipotle aioli

Passed Crudités Shots

variety of matchstick vegetables, buttermilk

Menu Continued...

Sample Prestige Wedding Menu

MAIN RECEPTION MENU

Tableside Served Salad Course

Mixed Seasonal Greens

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

Sample SIT-DOWN DINNER Menu

Boneless Beef Short Ribs

Tender Braised with Red Wine, Mirepoix & Herbed Tomato Broth

Chicken Saltimbocca

Topped with Prosciutto, Spinach & Fresh Mozzarella, Lemon Sage Sauce

Potato Crusted Red Snapper

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

Hand Rolled Ricotta Gnocchi

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

All Entrée Selections except pasta served with:

Garlic Roast Asparagus Bundle

&

Herbed Parmesan Risotto

Dessert

Wedding Cake - Custom Buttercream Designed

Hot Beverage Service

*Freshly Brewed Dark Roast Fair Trade Regular Coffee
Decaffeinated Coffee, Flavored & Herbal International Teas*

The Sophistic

~
Middle Eastern Table

&

International Cheese Board Display

&

One attended Culinary Food Stations for cocktail hour

Choose from One of the Culinary Stations

&

6 Butler-passed Hors d' oeuvres

(Select from Our Catering Menu)

~

Choice of: Wedding Buffet (or) Sit-down Service (or) Family Style

One Garden Salad *(served Tableside)*

One Selection each of: Seafood, Chicken, Meat & Pasta

(Buffets replace Meat with a Carvery Station & Pasta with a Pasta Station)

Chef Seasonal Selection of:

Fresh Seasonal Vegetable

&

Starch Accompaniment

~

Custom Buttercream Designed Wedding Cake

Fresh Flowers or Cake Topper not included

&

A Platter of Biscotti & Italian Butter Cookies per Table

~

Hot Beverage Service

Freshly Brewed Dark Roast Fair Trade Regular Coffee

Decaffeinated Coffee, Flavored & Herbal International Teas

\$55. per guest *(based on 75 guests)*

Elegant Off-White China & Hammered Flatware Included

*Staffing charges will be estimated at time of proposal after Service Style, Menu & Location are selected
Tables, Chairs, Linens, Kitchen Equipment, Tenting, Beverage/Liquor not included ~ If Required*

Sample Sophistic Wedding Menu

HORS D'OEUVRES HOUR

Stationary Hors D'oeuvres Display

Middle Eastern Table

Char-Grilled Vegetable Melange, Trio of flavored Hummus: Roasted Red Pepper, Garlic Nage' & Spinach Hummus, Fattoush Salad, Greek Orzo Salad, Mountain of Tabbouleh and Baba Ganoush served with Rosemary Marinated Feta Cheese & Kalamata Olives, Grilled Pitas, Crackers & Breads

&

Tapas Table

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

&

Butler Style Passed Hors D'oeuvres

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*

Warm Goat Cheese Bruschetta

caramelized onion, herbed tomato

Crisp Spring Rolls

shredded vegetables, soy dip

Chicken & Biscuits

Fried Chicken, bite size biscuit, Sausage Gravy

Rolled Beef & Scallion Negi Maki

sesame soy & sake glaze

&

One 'Chef Culinary Station

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*

Menu Continued...

Sample Sophistic Wedding Menu

MAIN RECEPTION MENU

Tableside Served Salad Course

Asian Baby Spinach Salad

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

Sample BUFFET DINNER Menu

Chicken Creations'

Sundried Tomatoes, Artichokes, Portobello', Red Peppers, White wine, butter sauce

Asperges & Portobello

Thumbprint Pasta, Grape Tomatoes, Asparagus & Portobello, Peppercorn cream with Parmesan

Baked Mustard-Crusted Salmon

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

Chef Carvery Station

Stuffed Flank Steak (*Arugula, Garlic Chips & Sun Dried Tomatoes*)
White Horseradish Sauce & Red Wine Demi

Haricot Verts, Peppers & Mushrooms

&

Balsamic, Thyme Roast Potatoes

Dessert

Wedding Cake ~ Custom Buttercream Design

&

A Platter of Biscotti & Italian Butter Cookies per Table

Hot Beverage Service

*Freshly Brewed Dark Roast Fair Trade Regular Coffee,
Decaffeinated Coffee, Flavored & Herbal International Teas*



Culinary Creations ®
434 Route 206 South, Hillsborough, NJ. 08844
(908) 281-3894 www.CulinaryCreations.com

The Simple Stations Menu

Anti Pasto 'Tuscan'

Imported cured Italian Meats, Sharp Parmesan, Fresh Mozzarella, Sun Dried Tomatoes, Pickled Vegetables, Artichoke Hearts, Olive Mélange, Orzo Pesto Salad, Hot Cherry, Pepperoncini & Roasted Red Peppers served with Bruschetta and Tapenade Bar: Tomato / Fresh Basil Bruschetta, Roast Eggplant Caponatta, Crostini, Crackers & Breads
&

Cheese Monger Display

Sliced To Order Imported & Domestic varieties, Sliced Baguette, Preserves & Nuts, assorted crackers, flatbreads, Fruit & Grape Garnish
&

8 Butler-passed Hors d' oeuvres

(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 Four Culinary Stations

(fees may apply)

~Dessert~

Cupcake Wedding Cake

Hot Beverage Service (buffet display)

*Freshly Brewed Dark Roast Fair Trade Regular Coffee
Decaffeinated Coffee, Flavored & Herbal International Teas*

\$37. per guest *(price reflects min. 75 guests)*

Elegant Off-White China & Hammered Flatware Included

*Staffing charges will be estimated at time of proposal after Service Style, Menu & Location are selected
Tables, Chairs, Linens, Kitchen Equipment, Tenting, Beverage/Liquor not included ~ If Required*



Culinary Creations ®
434 Route 206 South, Hillsborough, NJ. 08844
(908) 281-3894 www.CulinaryCreations.com

Sample Simple Stations Wedding Menu

HORS D'OEUVRES HOUR

Anti Pasto 'Tuscan'

Imported cured Italian Meats, Sharp Parmesan, Fresh Mozzarella, Sun Dried Tomatoes, Pickled Vegetables, Artichoke Hearts, Olive Mélange, Orzo Pesto Salad, Hot Cherry, Pepperoncini & Roasted Red Peppers served with Bruschetta and Tapenade Bar: Tomato / Fresh Basil Bruschetta, Roast Eggplant Caponatta, Crostini, Crackers & Breads

&

Cheese Monger Display

Sliced To Order Imported & Domestic varieties, Sliced Baguette, Preserves & Nuts, assorted crackers, flatbreads, Fruit & Grape Garnish

&

8 Butler-passed Hors d' oeuvres

MAIN CULINARY STATIONS

Bistro Station

Beef 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

Chef Pasta Station

*Penne Rigate tossed with: Cannelloni White Bean Sauce & Tomato Brandy Cream Sauce
Fresh Spinach, Mushrooms, Diced Tomatoes, Green Peas & Shredded Parmesan Cheese*

"Mini Meal" Station

Displayed on Petite Taster Plates

Petite Filet Mignonette

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

Dessert

Cupcake Wedding Cake - Buttercream Design

Hot Beverage Service

*Freshly Brewed Dark Roast Fair Trade Regular Coffee,
Decaffeinated Coffee, Flavored & Herbal International Teas*

Celebrating your Wedding 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 tasting during this period, and your Pending Contract hold will be reserved until the day of your tasting (at the time of your tasting 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:

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/ Tasting

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. A Menu Tasting is offered on specific days/times ONLY for up to FOUR Guests or at one of our Bridal Days. Initial tasting menu is designed by our professional chefs, if there are items you are interested in tasting we will attempt to accommodate. (certain items are unavailable for tastings)

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 Wedding 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 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.

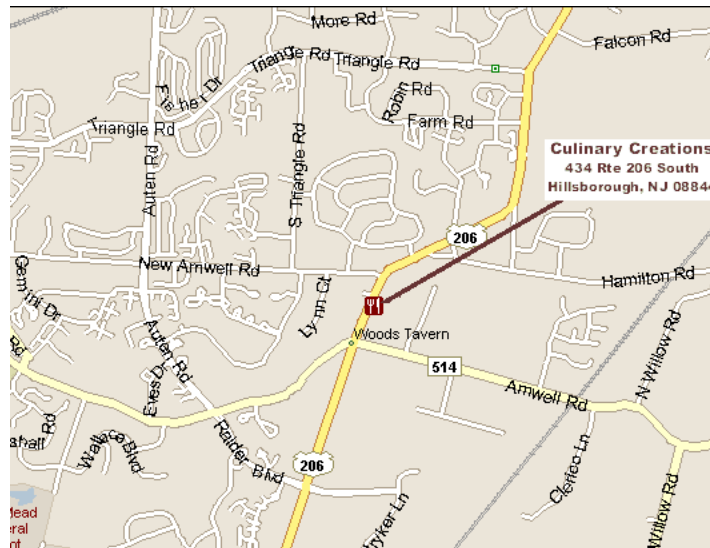
Children’s Pricing

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. sher-style events can be accommodated by our Catering staff. Kosher and Glatt Kosher can be accommodated from an outside source for an additional charge. Please inquire.

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.

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



Culinary Creations®
434 Route 206 South, Hillsborough, NJ. 08844
(908) 281-3894 www.CulinaryCreations.com

Culinary Creations

WEDDING MENU



Catering with a 'Creative Touch'



Culinary Creations ®
434 Route 206 South, Hillsborough, NJ. 08844
(908) 281-3894 www.CulinaryCreations.com

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 Giardinere, Olive M elange, 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 Crudit es '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', Grilled Vegetable Pasta Salad, Kale, Nut & Fruit Salad, Watermelon, Feta & Mint Bites, all accompanied by Crackers, Flatbreads & Cubed Breads

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



Culinary Creations ®
434 Route 206 South, Hillsborough, NJ. 08844
(908) 281-3894 www.CulinaryCreations.com

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
*Prosciutto, 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*



Culinary Creations ®
434 Route 206 South, Hillsborough, NJ. 08844
(908) 281-3894 www.CulinaryCreations.com

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 Proscuitto 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

Baked Mustard-Crusted Salmon

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

Potato Crusted Red Snapper

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

Sicilian Baked Tilapia

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

Peppercorn Crust Tuna

Over Caramelized Onions &
Mushrooms, Brandy Butter

Balsamic Shrimp

Marinated & Grilled over
Assorted charred Vegetables

Pecan Crust Salmon

Pan Seared served with a
Garlic, Brown Butter sauce

Crisp Red Snapper Provencal

Seared over roast Tomatoes
Red Onions & Tarragon

Tilapia Piccata

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

Teriyaki Wood Smoked Salmon

Brined, Lightly Smoked,
Black Sesame & Teriyaki Glaze

Maryland Crab Cakes

Pan Seared with Broccoli
Garlic, White wine sauce

Tuscan Tilapia

Over White Beans & Thyme
Sun dried Tomato sauce

Gingered Seafood Orzo

Scallops, Shrimp & Crabmeat
Sake Wine, Cilantro sauce

Sesame Seared Tuna

Ginger Soy Marinade
Over Oriental Vegetables

Salmon in Corn Husks

Fresh Roast Corn, Pablano
Chipotle & Lime oil marinade

Seafood Risotto

Scallops, Shrimp & Crabmeat
Tossed in Italian Arborio Rice

Glazed Wild Salmon Agrodolce

Reduction of Aged Balsamic
Infused with Fresh Berries & Onions

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

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

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; Spinach, Mushrooms, Peas, Tomatoes & Parmesan*

Chef Carvery Station

Choice of One Whole Roast from the following Page and one accompanying Sauce

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

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 & Grand 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)



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)



WEDDING CAKE VARIETIES

Cake Flavors

Chocolate

Vanilla (*yellow*)

Speckled Chocolate (*Vanilla Cake with Chocolate Shavings*)

Specialty Cake Flavors

\$2. additional fee p/p

Red Velvet

Carrot Cake

Cannoli Cake

Chocolate Peanut Butter Cake

Filling Varieties

Chocolate Mousse

White Chocolate Mousse

Lemon Mousse

Vanilla Custard

Chocolate Custard

Strawberry Mousse

Fresh Strawberries & Whipped cream *\$1.25 additional fee p/p*

Icings

White Butter cream

Chocolate Butter cream

Lemon Buttercream