



# Culinary Creations

## Catering

with a 'Creative Touch'



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



NJ Monthly  
Best Caterer



2014-2018  
WEDDINGWIRE  
COUPLES' CHOICE  
AWARDS®  
★★★★★



2016-2018  
The Knot Best  
of Weddings



Courier  
News  
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CATERER



Wedding.com  
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CIA Alumni

**Executive Chef & Proprietor: Andrew Pantano**

**CULINARY CREATIONS®**

434 Route 206 South, Hillsborough, NJ. 08844

[www.CulinaryCreations.com](http://www.CulinaryCreations.com)

908.281.3894 *press 2 Catering Dept.*



*Executive Chef  
**Andrew Pantano**  
Culinary Creations*

**Executive Chef Andrew Pantano is a Highly Trained and Experienced Chef Graduate of The Culinary Institute of America and Owner of Culinary Creations in Hillsborough, NJ since 1995. Chef Pantano and his Colleagues will work with you One on One to create a menu to satisfy your Tastes, Needs & Budget. Chef Pantano has worked side by side with Celebrity Chefs from NY & NJ at various Five-Diamond rated restaurants. His style, creativity and personality have landed him a TV Cooking Series. Chef Pantano has concluded over 180 Television Shows for "Panache" his weekly TV cooking show.**

Culinary Creations has earned a renowned reputation and numerous prestigious awards for orchestrating memorable events from start to finish. Culinary Creations has been featured in voluminous reputable publications. Chef Pantano and his Talented & Decorated Staff at Culinary Creations continuously create innovative menus for numerous High Profile Celebrities, Dignitaries, and influential clientele with Seasonal menus after much research and experimentation to take advantage of their personal Gardens, Local Farms & Growers.

The New York Times, The Star Ledger, NJ Monthly Magazine, Country Roads Magazine, House & Home Magazine, NJ Saavy Magazine, NJ Biz Magazine, Plate Magazine, Channel 12 News, NJ Countryside Magazine, The Weddingwire, Beacon Publications, Gannett Newspapers, and many others have honored Culinary Creations and Chef Pantano with bounteous prominent Consecutive Awards.

# CATERING SERVICE DESCRIPTION SHEET

## Quick Reference of Catering Services Available

Descriptions of each service on following pages

Service	Pick-up	Drop-off	Drop & Stay	Full Service
<b>Time of Arrival</b>	During Regular Business Hours by Client	30 minutes prior for Set-up	1 hour prior for Set-up	2 hours Basic Event, 3 hours Weddings/Bar Bat Mitzvahs
<b>Equipment Used</b>	All Disposable Trays/Pans	Hot Food -Stainless Lift Lid Chafers, Cold Food – Black Plastic Reusable	Hot Food - Stainless Lift Lid Chafers, Cold Food – Black Plastic Reusable	Highly Polished Chafers, Tiered Displays & Decorative Trays
<b>Rentals</b>	Not Available	Sent direct, Set-up not available, not responsible for Damage/loss	Sent direct, Set-up not available, not responsible for Damage/loss	Ordered, Handled, Set-up and Broken Down
<b>Bar Services</b>	Not Available	Not Available	Not Available	Yes, Certified & Fully insured
<b>Warming/ Heating on-site</b>	Not Available, Cold/Hot Pick-up Available	Not Available Food Delivered Hot or Cold	Not Available Food Delivered Hot	Chefs will prepare, heat & present Highest Quality
<b>Cost of Service</b>	<b>No Fee</b> Wire units/ serving pieces <b>5% (min. \$10)</b>	<b>10%</b> of Food & Beverage (10-mile radius with a \$35. Min delivery fee)	<b>20%</b> Food/Beverage & Staff person Fee (5hr. min. Staff)	<b>20%</b> Food/Beverage & All Staff Hourly Fees (5hr. min Staff)
<b>Style of Food</b>	A La Carte Or Packages	Packages Weekend A La Carte with Min.	Pick-up & Drop-off Selections ONLY	ALL OPTIONS AVAILABLE
<b>Min. Order</b>	None	Package Minimum or \$450 A la Carte	\$750 Food Packages Apply	\$1000. Food Packages Apply
<b>Deposit to Retain Date</b>	\$50. Deposit	\$50. Deposit & Exact Time of Set-up	\$500. Deposit Limited Availability	\$500. Deposit Limited Availability

### I. PICK UP AGREEMENT

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

**All COLD Prepared Food will be prepared in Black Plastic Reusable Platters & Bowls  
HOT Food (or food to be heated) prepared in Aluminum Disposable Trays**

\*Rental of Wire Chafing Dishes & Disposable Serving Pieces 5% of Food Order

\*ANY/ALL EQUIPMENT MUST BE RETURNED – Day after Function  
Heating Fuel & Water Pans included

Serving Utensils are Available at a Rental Charge of \$2.00 a piece  
ALL RETURNABLE EQUIPMENT (WIRE CHAFERS, SERVING PIECES, ECT.) ARE  
TO BE RETURNED BY CLIENT TO CULINARY CREATIONS ® ON THE  
FOLLOWING DAY TO AVOID LATE FEES

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

## 2. DROPOFF & SET-UP AGREEMENT

Scheduling based upon availability & Reservations by Deposit

**10% of Food & Beverage - Set-up fee includes Applicable Equipment (within a Ten-mile radius) a \$35. Minimum delivery fee is applied to orders under \$350**  
*Drop-off outside local area is available additional mileage fee applies*

**We will Deliver & Artfully arrange the following:**  
**STAINLESS STEEL DECORATED LIFT-LID CHAFING UNITS**  
**STERNO HEATING FUEL**  
**STAINLESS SERVING PIECES**  
**Platters & Bowls (as required)**

Drop-off is Available for ALL MENU **PACKAGES** ONLY (A La Carte is not available for delivery)

You are Responsible to Have a Table/s – Covered & Ready for Delivery  
*(Paper/Plastic coverings are not recommended for Hot Foods)*

**\*\*\*Food can be prepared upon request in Disposable Platters and Trays with Wire Racks**

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

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

Equipment Pick-up Service Available by **Culinary Creations** ® upon request for an additional Fee

## 3. DROP & STAY AGREEMENT

Drop & Stay Agreement offers clients everything included in the Drop-off service above with the addition of a Person that will remain behind to Deliver & Set-up a Buffet for your convenience.

**\*\*\*The sole responsibility of a Drop & Stay Person is to set-up, replenish & clean-up FOOD & NON-ALCOHOLIC BEVERAGES ORDERED BY CULINARY CREATIONS ONLY.**

Food selections are limited to Drop-off selections only and all food ordered comes Hot & Ready to eat all at one time. Rentals can be ordered for a Drop & Stay but rentals of any kind are the sole responsibility of the Client including setting up, clearing, cleaning and loss or damage. Hors D'oeuvres can be ordered for prior to a Main Buffet but it will be recommended for the client to make arrangements to pick-up those items to present prior to a Drop & Stay Staff Person arriving with Hot Food so that the quality of the Main Hot Food will not be Sacrificed.

**\*DROP & STAY STAFF** Person is not insured to and will not perform any of the following functions of a FULL-SERVICE CATERING AGREEMENT BELOW including: table service, clearing, cooking or warming of any kind, beverage service or bartending services.

Drop & Stay service offers a Drop-off with a person to remain behind with the sole responsibility of setting up, replenishing and clearing a Food Buffet Only.

Following your function, the staff will clean-up and return all Drop-off Equipment items to **CULINARY CREATIONS** ®.

Drop & Stay Staff person fee minimum is \$137.50. For 5 Hour Minimum, *(over 5 hours is an additional \$27.50. Per hour)* plus an automatic **20% Service Charge is added** based on FOOD, Beverage & added to Contract automatically. \* Waitstaff is NOT ALLOWED BY INSURANCE TO WARM OR SERVE ANY FOOD ITEMS AT ALL,

## 4. FULL SERVICE CATERING

Our **Experienced Professional Chefs & Wait staff** will Deliver, Prepare & Present your Menu at the location of your choice, for your convenience and for the best quality of food possible.

Following your function, the staff will clean-up and return all items to **CULINARY CREATIONS ®** leaving the establishment free of duty.

**Full Service Catering** Clients have the freedom to select from ANY Food items. All Food will be heated onsite and served fresh out of the oven for the best overall Culinary Experience. **Full Service Chefs** will artfully arrange and display all food onsite and immediately serve to maintain the highest quality possible.

**Full Service Staffing** will handle any and all rentals that are arranged through Culinary Creations (only) including Set-up and Breakdown, All Staff are highly Trained and Experienced, they will offer Our clients complete relaxation. Staffing needs are determined based on Menu Selected, Rentals, Number of Guests, Beverage Options and Venue.

### FULL SERVICE BUFFETS ARE COMPLETE WITH THE HIGHEST QUALITY EQUIPMENT INCLUDING:

POLISHED CHAFING UNITS with Heating Fuel  
DECORATIVE SERVING PIECES

VARIETY OF TRAYS & DISPLAY TIERS ARTFULLY ARRANGED

\* CHEFS ARE **NOT ALLOWED** BY INSURANCE TO COOK AND WAITSTAFF IS NOT ALLOWED TO SERVE/CLEAR ANY FOOD ITEMS THAT ARE NOT PREPARED BY **CULINARY CREATIONS ®** UNDER ANY CIRCUMSTANCES

#### Staffing to Guest Ratio:

Minimum of 2 Staff Members per Function (with hot food or preparation)

(1 Chef & 1 Wait staff) China requires 1 Ware washer, Weddings Require 1 Captain Minimum

\*1 WORKER REQUIRED PER 25 GUESTS ~ \*1 Worker required per 15 Guests (sit-down)

#### HOLIDAY CHARGES

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

HOLIDAYS STAFF MEMBERS CHARGE \$40.00 PER STAFF/HOUR

CHRISTMAS DAY \$50. PER STAFF/HOUR

#### Staffing Charges;

- \_\_\_\_\_ Wait staff
- \_\_\_\_\_ Single or Head Server (\$2.50 x-tra)
- \_\_\_\_\_ Bartenders
- \_\_\_\_\_ Chefs (\$5.00 x-tra)
- \_\_\_\_\_ Captain (\$5.00 x-tra)
- \_\_\_\_\_ Ware Washers

**\$25.00 per hour (PER STAFF PERSON)**

**Minimum of 5 Hours**

- Work Hours are inclusive of 2-3 Hour set up and required clean up
- Staffed Events have a Min. of 2 hour Set-up
- Weddings & Bar/Bat Mitzvahs require 3 hour Min. Set-up

\*\*IN ADDITION: a **20% Service Charge** is based on FOOD, Beverage & added to Contract automatically. The service charge offers staffing additional funds for packing out and unloading.

\*Gratuities are up to the client's discretion. Service charges also cover other costs such as Insurance, additional vehicle transportation, chafing dish and certain other rentals that are not charged direct to client. Site Inspection, if required is also included in this fee.



## Continental Breakfast Items

A Variety of Breakfast Packages available (inquire)

### Design a Menu from the Following:

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

### COMPLETE YOUR CONTINENTAL BREAKFAST WITH;

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

## Hot Breakfast Selections

- \* Stuffed French Toast  
(CINNAMON CREAM CHEESE)
- \* Petite Individual Quiche Selections
- \* Scrambled Confetti Eggs
- \* Famous House made Hash
- \* Cinnamon Swirl French Toast
- \* Variety of Breakfast Burritos
- \* Variety of Breakfast Stratas
- \* Hand Rolled Crepes  
(SWEET OR SAVORY VARIETIES)
- \* Maple Almond Granola, Berries & Yogurt
- \* Crisp French Toast  
(UNIQUE CORNFLAKE COATING)
- \* Grilled Vegetable Quiche
- \* Belgian Waffles
- \* Red Potato Home fries
- \* Applewood Smoked Bacon
- \* House made Sausage Patty
- \* Breakfast Sausage Links
- \* Smoked Salmon Display  
(WITH BAGELS & CREAM CHEESE)

OMELETTE, WAFFLE & CREPE CHEF STATIONS AVAILABLE  
INQUIRE WITHIN

# Lunch/Brunch Platter Presentations

## 18" Large Room Temperature Platters

### **Five Spice Chicken & Rice Noodle Salad** (30 pc. Sliced)

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

### **Herb Crusted Beef Tenderloin**

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

(5/6lb. average – sliced & displayed)

### **Grilled Chicken Paillards** (30 pc. Sliced)

wasabi mustard sauce, over roast corn salad

### **Poached Lemon Dill Salmon** (Whole 2.5/3lb side)

green onion sour cream, tomato & capers

### **Sliced Oven Roast Turkey**

tarragon mustard sauce & cranberry aioli

2.3lb. sliced & displayed off bone

### **Wild Smoked Salmon/Lox Display** (sliced 2.5/3lb. side)

tomato, caper, red onion, cucumber, boiled egg, bagels

### **Grilled Chicken Caesar Salad**

croutons, creamy dressing, cheese

(Lg. Salad, 12 pc. Chicken Sliced)

### **Marinated Charred Asparagus & Grape Tomatoes**

endive, fine herbs, lemon vinaigrette

### **Glazed Spiral Smoked Ham Platter**

Arranged with a pineapple chutney & honey mustard

(7lb. average sliced & displayed)

### **Chicken Bruschetta Display** (30 pc. Sliced)

grilled portobellos, with a tomato, basil & onion compote

### **Teriyaki Wood Smoked Salmon** (Whole 2.5/3lb side)

tomato, caper, red onion, cucumber, boiled egg, bagels

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



## Gourmet 'Deli' Lunch

All prepared with Boar's Head premium meats & cheeses

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

### **SPECIALTY PANACHE PLATTER**

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

### **ARTFUL MINATURE 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

### **GARDEN VEGETABLE ROLL-UPS (Vegetarian)**

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

### **MINI CROISSANT SALAD CLUBS**

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

### **SPECIALTY PARTY SUBS**

Offered in a Variety of Grilled Vegetable – Classic Muffuletta - Fresh Mozzarella & Roast Pepper - Grilled Chicken - Grilled Portabella OR a selection of your favorite Meats & Cheeses  
Available in 3 or 6 Foot **Straight** sizes, 3' **Circle Sub**



## Garden Salads

### **MIXED SEASONAL GREENS**

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

## Deli' Style Salads

### **Sesame Asian Noodle Salad**

Julienne vegetables & oriental vinaigrette

### **Angel Hair Sun dried Tomato Salad**

With artichokes & basil vinaigrette

### **Classic White Potato Salad**

Hard Cooked Egg, Mayo, Onion & Celery

### **Wild Rice Salad**

Golden Raisins, Dried Cranberries & Nuts

### **European Cucumber Dill**

Onion, white balsamic sour cream

### **Bowtie & Artichoke Salad**

Roast peppers, sun dried tomatoes

### **Creamy Red Potato Dijon Salad**

Red onion, celery, Dijon mayo

### **Fresh Sliced Fruit Salad (market)**

Seasonal diced fruit, natural juice

### **Creamy Tortellini Salad**

Broccoli, peppers & onion

### **Black bean & Corn Salad**

Chick peas, cilantro, tomatoes

### **Creamy Potato & Green Bean Salad**

Fresh marjoram, sour cream

### **Cucumber & Tomato Salad**

White wine Vinaigrette, Feta, 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

### **Cavatelli, Tomato & Broccoli Salad**

Herb olive oil & vinegar dressing

### **Orzo, Feta & Tomato Salad**

Kalamata Olives & Marjoram Vinaigrette

### **Couscous Corn & Pepper Salad**

Chipotle & cilantro vinaigrette

## Upgrade - Specialty Salads

### **Fresh Calamari Salad**

Celery, onion, pepper, lemon vinaigrette

### **Chicken Walnut & Grape Salad**

Onion, celery, light cream dressing

### **Chicken & Oriental Noodle Salad**

Oriental peanut dressing, julienne vegetables

### **Thai Chicken Cucumber Salad**

Roast sesame seed, oriental vinaigrette

### **Fresh Lump Crab & Dill Salad**

Tossed with Orzo, mayo & herbs

### **Tuna Fussilata Pasta Salad**

Flaked tuna, carrots, onion, celery & mayo

## **Stationary Hors D'oeuvres**

*Available in package (upgrade required on certain varieties) or by Tray Purchase*

### **International Cheese Board**

Imported & Domestic varieties, Assorted crackers & grapes

### **Italian Antipasto**

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

### **Stuffed Fresh Mozzarella**

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

### **Asian Gravlox 'Carpaccio' (Cured Salmon)**

garnished with egg, diced tomato, cucumber, red onion & dill cream

### **'Grilled' Vegetable Mélange**

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

### **Three Bruschetta 'Bar'**

Tomato & Basil Bruschetta ~ Eggplant Capanata ~ Artichoke, Fresh Mozzarella & Tomato  
Served with Sliced Focaccia Bread & Crostini

### **Teriyaki Wood Smoked Salmon**

garnished with Cucumber, Diced Tomatoes, Red Onions & crisp wontons

### **Warm 'Blue & White Crab' Artichoke Dip**

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

### **Garden Vegetable Crudités'**

Local fresh seasonal assortment with a roast red pepper dip

### **Mediterranean Mezze**

Duo of flavored Hummus; Roast Red Pepper Hummus & Green Pea Hummus served with Cucumber, Olives & Pita Triangles

### **Artisanal Cheese Platter**

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

### **Charcuterie Tray**

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

### **Fresh Arugula and Artichoke Dip**

In Hollow bread with Focaccia bread & crackers

### **Strawberry Pecan Baked Brie in Puffed Pastry**

fresh raspberry and sliced almonds, assorted crackers and flatbreads

### **Fresh Sliced Fruit Display**

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

## Hot Hors D'oeuvres

*Chafing Dish (OR) Butler Style* – also Available *by the Dozen* for individual purchase

### **Bacon Wrapped Artichokes**

fondis 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, Prosciutto & 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

### **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 Skewers**

fine tenderloin, gorgonzola,  
wrapped in bacon

### **Sage Ricotta Fried Meatballs**

unique twist to the norm, fresh sage & ricotta  
cheese with ground sirloin, panko

## Butler Style - Passed D'oeuvres

*Staffing (Chef) Required – Not Available by the dozen or Tray Purchases*

### **French Cheese Puff 'Gougeres'**

Roquefort cheese & garlic puffs

### **Spicy Tuna Poke**

cucumber round topped with  
Ahi spicy tuna & scallion

### **San Francisco 'Grilled Cheese'**

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

### **Sausage 'in Blankets'**

'Saucisson En Croute'; Andouille  
sausage baked in puff pastry

### **Candied Pepper Bacon Stick**

maple, brown sugar, cracked pepper

### **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

### **Strawberry Pesto Crostini**

on brioche Crostini, Strawberry Slice

### **Chicken & Waffle**

Fried Chicken, bite size Waffle, Bacon Syrup

### **Ecuadorian Shrimp 'Shooters'**

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

### **Black & White Tuna 'Tartar' Crisp**

sushi tuna, sesame, scallion, cilantro  
& soy, cucumber round

### **Passed Crudités Shots**

variety of matchstick vegetables, buttermilk

### **Teriyaki Wood Smoked Salmon**

crisp wonton, cucumber slice

### **Local Mushroom Flatbread**

wild mushrooms, thyme & brie  
cheese baked on a flatbread

### **Parmigiano Kale Chips**

regianno, black pepper, pink salt

## *Hot Pasta Selections*

Chef Pasta Stations Available see following Page

### **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 Pasta**

Grape Tomatoes, Asparagus & Portobello, Peppercorn cream with Parmesan

### **Penne Rustica**

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

### **Gemilli & Bacon Carbonara**

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

### **Hand Rolled Ricotta Gnocchi**

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

### **Penne Bosco**

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

### **Farmers Market Pasta**

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

### **Orecchiette Giardenere**

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

### **Stuffed Rigatoni**

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

### **Grilled Vegetable Gemilli**

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

### **Cavatelli & Broccoli**

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

### **Old World Italian Lasagna**

Available: Vegetable Lasagna, Meat Lasagna (or) Herbed Cheese Lasagna

### **Herb & Cheese Stuffed Ravioli**

Herbed Cheese stuffed choice of Sauce: Pomodoro, Marinara, Parmesan Cream (or) Pesto Cream

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

## Chicken Entrée's

### • Boneless & Skinless Breasts

#### **Lemon Herb Chicken**

Fresh Broccoli Florets  
Herb, White Wine Sauce

#### **Chicken Creations'**

Sundried Tomatoes, Artichokes  
Portobellos, Red Peppers  
White wine, butter sauce

#### **Chicken Shiraz**

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

#### **Chicken Saltimbocca**

Proscuitto, Spinach & Fresh  
Mozzarella, Lemon, Sage Sauce

#### **Chicken Paillard Bruschetta**

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

#### **Grilled Chicken Viola**

Fresh Asparagus, Wild Mushrooms  
Tomatoes, Roast Garlic Basil Sauce

### - Free Range Chicken Pieces

#### **Chicken Riesling**

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

#### **Chicken Bouillabaisse**

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

#### **Simple Roast Chicken**

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

#### **Chicken Poulet Provençal**

Stewed Chicken Pieces, Three Tomatoes,  
Olives, Mirepoix, Herb Broth Vegetables

#### **Sambal Chicken**

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

#### & We do All of the Classics

Marsala, Parmesan, Cacciatore, Piccata,  
BBQ, Pulled Chicken & Fried Chicken

*Prepared Old World Style, with a Creative Touch*

## 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

## 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 Cod**

Fresh Fillet of Cod 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 Cod Provencal**

Seared over roast Tomatoes  
Red Onions & Tarragon

### **Shrimp Française**

Egg Dipped, Fresh Broccoli florets  
Sliced Lemons, White wine

### **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

### **Seafood Paella**

Shrimp, Mussels, Calamari  
Chorizo Sausage, Saffron Rice

### **Truffle Poached Salmon**

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

SEASONAL PRICING APPLIES TO ABOVE SEAFOOD SELECTIONS  
ALL ABOVE ENTREES ALSO AVAILABLE FOR ½ and Full Tray Purchase



## Meat Selections

See 'Whole Roasts' on the following page for more Meat Selections

### Grilled Angus Flank Steak

Bed of Wild Mushrooms & Green Onions  
Roast Garlic Au Jus

### Boneless Short Ribs *add \$4pp (25 min)*

Tender Braised with Red Wine,  
Mirepoix and Tomato Broth

### Stuffed Flank Steak

Arugula, Artichoke & Cheese  
Spinach, Roast Pepper & Panko

### Flank Steak Yakitori

Sherry, Hoisin & Mirin Marinade, Grilled  
over Chinese Cabbage and Vegetables

### Flank Steak Au Poivre

Tri-Color Peppercorn Crust  
Brandy Cream, bed of Gratin Potatoes

### Braised Beef Brisket *(min. 25)*

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

## Filet Mignon Entrée's

### Tenderloin Medallions

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

### Filet Tip Bourguignon

Mirepoix of Vegetables, Red wine, Brandy  
Fresh Thyme & Mushrooms

### Tenderloin Tips & Orzo *add \$4pp*

Filet Mignon Tips, Button Mushrooms  
Horseradish Brown sauce

### Filet Mignonettes

Grilled, Shiitake Mushrooms  
Over Oven Roast Vegetables  
Red Wine Reduction

## Pork Entrée's

### Seared Pork Tenderloins

Sliced Apple, Onion Compote  
Applejack, Brandy Glaze

### Pork Tenderloin Madeira

Tender Medallions, Fresh Sage, Shallots &  
Madeira Wine

### Pulled Pork

Braised Pork Butt pulled with Fresh  
Herbs, side of Texas Coleslaw  
& Petite Rolls

### Cider Braised Pork Chops

Over Sautéed Pears & Onions  
Available Bone-in or Boneless

### Rosemary Pork Chops

Mustard Pan Gravy, Shallots & Kale  
Available Bone-in or Boneless

### Pork Shoulder Posole

Tender Shredded Pork, Onions, Garlic,  
Cilantro & Hominy, side of Red Onion &  
Lime Wedges

# Whole Roasts (or) Chef Carvery Stations

## **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)*

## **Oven Roast Leg of lamb**

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

## **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*

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

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

## **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 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    \*Steak Sauce



# Stationary Hors D'oeuvre 'Tables'

## Full Service Staffed Events Only

### 'Turnip the Beet' (\$3. Surcharge per person)

**Farm to Table** *'Locally Fatmed' or House-Grown for a True Farm to Table experience*

*Capital & Woodland Mushroom Farm 'Mushroom Flatbread'*

*Local Farmed Eggplant Caponata & Crostini Bar*

*Sheppard's Valley Creamery Cheese Monger Display: Three Produced Varieties  
Fresh Picked & Sliced Organic Fruit Display, Hidden Spring Lavender & Rosemary*

*Roasted Organic Bliss Potatoes, Local Oven Roasted Radishes & Roots*

*Crudit  Mason Jars & Kale, Brussel Sprout & Cabbage Salad Local Farmed*

### Charcuterie Table

*Displays of Dried Cured Italian Meats; Prosciutto, Salami, Soppressata, Pepperoni, Fresh Sausages (Italian Hot & Sweet Sausage), Provolone, Asiago & Parmigiano Cheeses, Grilled Vegetables, Pickled Cucumbers, Balsamic Caramelized Onions, Giardiniera Vegetables, 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*

### Tuscan Table

*Fresh Mozzarella, cured Italian Prosciutto, Salami & Pepperoni, Stuffed Italian Breads, Sun Dried Tomatoes, Artichoke Hearts, Pesto Pasta Salad, Pickled Giardiniera, Olive M lange, 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 Ghanoush 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 s '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*

# Culinary Hors D'oeuvres Stations

## **Full Service Staffed Events Only** **CHEF 'CULINARY STATIONS'**

### Salsa ~ Guacamole Bar

*Tri-Color Tortilla Chips displayed with Pico Di Galo, Fresh Made Guacamole to Order, Salsa Verde, Chardonnay Cheese Sauce, Cilantro Black Beans Spread, Sour Cream, Tomatoes, Olives & Jalapeno*

### 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*

### ❖ 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*

### Chef Pasta Station *(select Two Sauces)*

*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 accompanying fresh Vegetables; Spinach, Mushrooms, Peas, Tomatoes*

### 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*

### ❖ 'Spud' Station

*Baked Idaho Potatoes & Baked Sweet Potatoes Toppings;  
Applewood Bacon, Cheddar, Feta, Olives, Sour Cream, Tomatoes, Scallions, Gravy*

### ❖ Southern Biscuit Bar

*Cheddar Chive Biscuits & Buttermilk Biscuits; made to Order with Sausage Country Gravy or Fried 'Boneless' Chicken & Gravy*

### Dim Sum Station

*A Variety of Spring Rolls, Wontons & Pot Stickers, Wok Fried or Steamed in a Bamboo Basket with Sesame Soy Dip & Asian Plum Sauce*

❖ *Self-served Station*

# Culinary Main Stations

**Full Service Staffed Events Only**  
CHEF 'CULINARY STATIONS'

## Street Tacos

*Authentic Mesa Tortillas warmed on Griddles with Pulled Pork (or) Seasoned Shrimp  
Red Onion, Shredded Cheddar, Chopped Cilantro, Pico De Gallo  
Displayed with Guacamole & Sour Cream*

## Chef Risotto Station

*Vegetable Risotto & Seafood Risotto both tossed with Mushrooms & Peas  
Italian creamy Arborio Rice, Shaved Parmesan cheese & Fine herbs*

## Texas Station

*Petite Rolls with Bourbon Pulled Pork  
(or) Lightly Smoked & Braised Beef Brisket, both served with Texas Slaw*

## Chef Carvery Station

*Choice of One Whole Roast from previous Page 16  
served with one accompanying Sauce*

## Chef Paella Station

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

## Chef Wok Station (Choice of One)

*Chinese Vegetables Stir-fry and choice of; Chicken (or) Beef, tossed in a Sesame ginger-  
teriyaki soy sauce and served over thin noodles, Take-out Containers and all*

## Quesadilla Station

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

❖ *Self-served Station*

# Culinary Main Stations

## Full Service Staffed Events Only CHEF 'CULINARY STATIONS'

### "Mini Meal" Station

*Displayed on Petite Taster Plates Transforming A Main Course Into A Taster Size*

*Choose One of the below selections;*

- Chicken Riesling, Mushroom Risotto, Baby Carrots
  - Potato Crusted Cod, Wild Rice, Haricot Vert
- Smoked Beef Brisket, Truffle Mashed, Flame Roast Corn
  - Tender Pulled Pork on Country Drop Biscuits
- Teriyaki Wood Smoked Salmon, Black & White Rice, Squash Coins
  - Applejack Pork Tenderloin, Rosemary Potatoes, Apple Compote
  - Simple Roast Chicken, Thyme Potatoes, Green Beans
    - Lemon Herb Chicken, Broccoli Florets, Rice
- Petite Filet Mignon, Rosemary Biscuit, Balsamic Glaze, Pom Friet - surcharge
- Herb Lamb Chop, Rosemary Potato, Ratatouille, Cognac Sauce - surcharge
  - Boneless Short Rib, Mirepoix, Parmesan Risotto - surcharge

### Pad Thai Station

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

### ❖ Comfort Station

*Pairing of Two Comfort Foods; House Made Gemilli Macaroni & Cheese & Rich, homemade blend of Homestyle Mashed Potatoes - Offered in mini-martini glasses with Condiments including: sour cream, butter, diced scallions. Crumbled Bacon, Diced Ham, Tomato, Brown Gravy, Sautéed Mushrooms, Bleu cheese Crumbles*

### Petite Panini Station

*(2 dedicated outlets required)*

*Marble Rye, Pumpernickel and White Panini 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*

### ❖ Mason Jar Salads

*Grab a Jar of Arcadia Spring Mix & Create a salad with Sliced Grilled Chicken, Red Onion, Olives, Tomatoes, Celery, Carrots, Cheddar Cheese, Beets, Bleu Cheese, Radish; Balsamic Vinaigrette & Buttermilk Ranch*

### ❖ *Self-served Station*

## Enhancement Stations

### **Full Service Staffed Events Only**

Create an Hors D'oeuvre Party or Replace a Buffet Offering (Fees Apply)

### **Stationary Displays**

#### **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)*

#### **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*

# After Dessert 'Walk Away' Stations

Full Service Staffed Events Only  
CHEF ATTENDED 'CULINARY STATIONS'

~ Unforgettable End to Any Event ~

## Jersey 'Pork Roll' Station \$5.5

*Trenton Pork Roll & Cheese Sandwich on a Kaiser Roll, wrapped and ready To-go, Salt, Pepper, Ketchup & Hot Sauce (available)*

## Cheese Steak 'Jersey Shore' Station \$6

*Soft Hero with Thin Sliced Ribeye, Sautéed Onions, Peppers & Cheese Sauce, Ketchup & Hot Sauce, Foil Wrap*

## Salsa ~ Guacamole Bar \$5.

*Tri-Color Tortilla Chips displayed with Pico Di Galo, Fresh Made Guacamole to Order, Salsa Verde, Chardonnay Cheese Sauce, Cilantro Black Beans Spread, Sour Cream, Tomatoes, Olives & Jalapeno, Paper Boat*

## Sabrett Hot Dog 'Cart' \$4.5

*A Tabletop Version of this Local Favorite, 'Dirty Dog' Style, Sauerkraut, BBQ Onions, Fresh Baked Rolls, Mustard, Ketchup & Relish (available)*

## Milk & Cookies \$4

*Fresh Baked Chocolate Chips Cookies to Order in Giveaway Bags with a Short Glass of Milk, Ready To-Go with a Lid & Straw*

## Doughnut Wall Display (\*select one Style only, min. 7 doz.)

Farmhouse Doughnut Wall \$95 rental

*\*Classic Doughnuts -Glazed, Chocolate, Powdered, Toasted Coconut, Vanilla Frosted, Chocolate Glazed*

*\*Gourmet Doughnuts -Bacon Maple, Chocolate Oreo, Chocolate Salted Caramel, Blueberry/Blackberry, Lemon Coconut*

*\*Mini Doughnuts -Only available in Powdered, Old Fashioned & Cinnamon - Petite doughnuts (platter only, no wall)*

*~ \*Classic \$16. Dozen ~ \*Gourmet \$26. Dozen ~ \*Mini \$11. Dozen*

# **The Finishing Touch**

## **Dessert Enhancement Stations**

### **Full Service Staffed Events Only**

#### **Attended Crème Brule Station**

*Warm custard style dessert dusted with sugar and caramelized with a fire torch, served with Fresh Berries & whipped cream  
~ \$7.5 per person*

#### **Ice Cream Bar**

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

#### **Chef Flambé Station**

***Choice of one:** Flaming Bananas Foster over Ice Cream; Crepes Suzette with Oranges & Gran Marnier; Bread Pudding with a Flaming Banana Whiskey sauce  
~ \$6.5 per person (Minimum 35 Guests)*

#### **Chipwich Station** *(create your own)*

*Flashback to your Childhood; Vanilla Ice Cream between Chocolate Chip Cookies, Red Velvet Cookies & Double Chocolate Cookies, rolled in your favorite topping; ate Chips, Sprinkles, Peanut Butter Chips, Crushed Nuts or Crushed Oreos  
~ \$5. 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  
~ \$4.5 per person*

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

*Bring your Guests back to their childhood with the Classic Dessert Favorite! Graham Crackers, Assorted Chocolates and Marshmallows, Artfully Displayed and ready to be roasted over an Open Flame – Indoor & Outdoor versions available  
~ \$5 per person (min. 50 guest charge)*

# The Finishing Touch

## Dessert Enhancement Stations

Full Service Staffed Events Only

### Retro Donut Bar

*Plain Old Fashion Doughnuts* – Guests Create their own Donut beginning with a Classic Plain Retro Donut, Dipping Glazes; Creamy Chocolate Glaze or Vanilla Glaze. Toppings; Rainbow Sprinkles, Shredded Coconut, Fruity Pebbles, Crushed Oreos, Streusel Crumbs, Graham Crackers, Chocolate Chips (min. 75 guests)  
Displayed on Platters or Rent a Farmhouse Doughnut Wall \$95 rental ~ \$4 per person

### 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)

### 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*  
~ \$6 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*  
~ \$7.5 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*  
~ \$7. 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)



## *Mini Pastries & Petite Fours*

All Varieties may not always be available (changed weekly)

Chocolate Mousse Tarts	Classical Napoleon	Fruit Tarts
Raspberry Petite Four	Chocolate Macaroon	Strawberry Mousse
Assorted Mini Cannolis	Chocolate Ganache Tart	Cappuccino Mousse
Italian Chocolate Éclairs	Gran Marnier Mousse	Amaretto Squares
Hazelnut Mousses	Mini Lemon Mousse	Almond Tartlets

Choose a Chef's Assorted Selection **\$22 / Dozen**

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

or

Order a specific selection by the **Dozen \$24 / Dozen**

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

## *Assorted Cookie Trays*

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

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

## *Brownie, Bars & Blondies*

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

Oreo Cookie Brownie	Rocky Road Bar
Double Chocolate Fudge Brownies	Cream Cheesecake Square
Blondies	Caramel Brownie
Lemon Crumb Bar	& Seasonal Varieties

## *Chef Selection Platters*

	<u>Approx. Servings</u>	<u>BROWNIE/BAR</u>	<u>COOKIES</u>	<u>Mixture</u>
SMALL TRAY	12-15 PEOPLE			
MEDIUM TRAY	22-25 PEOPLE			
LARGE TRAY	35-40 PEOPLE			

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

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



## **Special Occasion Cakes**

\*Please inquire for Tiered or Wedding Cake Pricing

### **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

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

### **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.



## Special Occasion 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

- 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

### When Creating your own cake please describe:

Cake Flavor \_\_\_\_\_

Filling Variety \_\_\_\_\_

Icing Choice \_\_\_\_\_

Inscription “ \_\_\_\_\_

Colors/Image \_\_\_\_\_

Decoration \_\_\_\_\_

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

## Culinary Creations ®' Party Packages

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

### Liquor on Consumption

Only Pay For what you Open, Inquire about our 'Bar on Consumption' Liquor Services through one of our Preferred Liquor Store Vendors

### For Office or Home Events

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

### FULL SERVICE PACKAGES

#### **Packages Designed with Full Service Wait Staff**

Wedding Packages (Buffet & Sit-Down)  
Bar/Bat Mitzvah Packages (Kosher Style)  
Religious Celebrations  
Picnic Packages  
Theme Parties  
Garden 'Tea' Parties  
Hors D'oeuvres Parties  
Residential Party Packages  
Plated Sit-Down Menus  
Pig Roasts  
Holiday Menus

### LOCATION, LOCATION, LOCATION...

**Culinary Creations ® Caterers into  
Over 40 Premier Locations in NEW JERSEY**

Visit [www.culinarycreations.com](http://www.culinarycreations.com) for our Catering Locations & packages



## FULL SERVICE PARTY RENTALS

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

### PARTY RENTALS

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

**WE HAVE IT ALL!!!**

**Why become a Coordinator at your own party?**

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

**For Pictures of Rentals, and Our Extensive Services Visit:**

[www.culinarycreations.com](http://www.culinarycreations.com)