



Culinary Creations

Catering

with a 'Creative Touch'



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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
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CIA Alumni

Executive Chef & Proprietor: *Andrew Pantano*

CULINARY CREATIONS®

434 Route 206 South, Hillsborough, NJ. 08844

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
Time of Arrival	During Regular Business Hours by Client at Contracted Time	30 minutes prior for Set-up	1 hour prior for Set-up	2 hours Basic Event, 3 hours Weddings/Bar Bat Mitzvahs
Equipment Used	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
Rentals	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
Bar Services	Not Available	Not Available	Not Available	Yes, Certified & Fully insured
Warming/ Heating on-site	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
Cost of Service	None	10% of Food & Beverage (10-mile radius with a \$25. Min delivery fee)	20% Food/Beverage & Staff person Fee (5hr. min. Staff)	20% Food/Beverage & All Staff Hourly Fees (5hr. min Staff)
Style of Food	Pick-up & Drop-off Selections ONLY	Pick-up & Drop-off Selections ONLY	Pick-up & Drop-off Selections ONLY	ALL OPTIONS AVAILABLE
Min. Order	None	Packages only	\$750 Food	\$1000. Food
Deposit to Retain Date	\$50. Deposit	\$50. Deposit & 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 are \$7.00 (per unit)

*Rental of Regular Stainless Steel Chafing Dishes are \$15.00 (per unit)

*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 with a \$25. Minimum delivery fee)
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

Room Temperature Platters

Available Large Platters only approx. 35 portions

Five Spice Chicken & Rice Noodle Salad

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

Tri-Color Peppercorn Beef Tenderloin

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

Grilled Chicken Paillards

wasabi mustard sauce, over roast corn salad

Poached Lemon Dill Salmon

green onion sour cream, tomato & capers

Sliced Oven Roast Turkey

tarragon mustard sauce & cranberry aioli

Wild Alaskan Smoked Salmon Display

capers, Bermuda onion, parsley aioli & boiled egg

Grilled Chicken Caesar Salad

croutons, creamy dressing, cheese

Marinated Charred Asparagus & Grape Tomatoes

endive, fine herbs, lemon vinaigrette

Glazed Spiral Smoked Ham Platter

pineapple chutney & honey mustard

Bruschetta Chicken Display

grilled portobellos, with a tomato, basil & onion compote

Teriyaki Wood Smoked Salmon

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

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 Miniature Rolls, Petite 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 sizes, Circle, or Straight variety

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

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, Fresh Dill

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 sundrieds, 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'

fresh sliced 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-Bo

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, pankko

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

Thumbprint 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 & Scallops Française

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)

Braciole: *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 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 Steam Basket cooked to order 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 Hot
& one Chilled 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

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 **\$19.95 / Dozen**

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

or

Order a specific selection by the **Dozen \$21.95**

(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	\$39.95	\$32.95	\$37.95
MEDIUM TRAY	22-25 PEOPLE	\$49.95	\$42.95	\$47.95
LARGE TRAY	35-40 PEOPLE	\$69.95	\$62.95	\$67.95

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

Fashionable Cakes, Tortes/Mousses

The following Cakes are available in:

6" - \$23.00

8" - \$28.00

Chocolate Truffle Torte

Chocolate Devil's Food Cake with Raspberry or Chocolate Ganache, Coated with Chocolate Ganache.

Chocolate Strawberry Torte

Chocolate Devil's Food Cake Filled With Chunky Strawberry Filling in the Center and Coated with Chocolate Ganache.

Black Out Cake

Chocolate Devil's Cake Filled with Chocolate Mousse and Covered with Chocolate Crumbs over Chocolate Butter Cream.

Peanut Butter Chocolate Torte

Rich Chocolate Devil's Food Cake Filled with Peanut Butter, Covered in Chocolate Ganache and Finished with a Peanut Butter Web.

German Chocolate Cake

Chocolate Devil's Food Cake Filled And Topped With A Traditional Smooth And Rich Mixture Of Flaked Coconut, Caramel And Chopped Pecans And Side Iced With Chocolate Butter Cream.

Sacher Torte

Rich Chocolate Cake Filled with Real Apricot Preserves and Smothered With Belgium Chocolate Ganache.

The following Cakes are available in:

6" - \$23.00

10" - \$39.00

N.Y. Cheese Cake

Made with Real Cream Cheese and Heavy Cream with a Light Golden Crust

Ricotta Cheese Cake

Made with Ricotta Cheese, Baked in a Delicate Short Dough Crust and Dusted with Powdered Sugar.



Fashionable Cakes, Tortes/Mousses

The following Cakes are available in:

6^{''} - \$23.00

8^{''} - \$28.00

Chocolate Raspberry Shimmer Cake

Raspberry Flavored Chocolate Cake Filled and Iced with Raspberry Butter Cream, Garnished with Chocolate Shavings and Topped with a Shimmer Glaze.

Lemon Breeze Cake

Lemon Flavored Cake Packed with Lemon Filling, Iced with Lemon Butter Cream and Finished with Freshly Toasted Sliced Almonds.

Irish Cream Cake

A Rich Yellow Cake Soaked With Irish Cream, Filled and Iced with Irish Cream Butter Cream.

Cappuccino Cake

A Rich Cappuccino Flavored Golden Cake Filled with Chocolate and White Butter Cream and Iced with Mocha Butter Cream, Dusted with Cocoa Powder and a Touch of Cinnamon and Chocolate Shavings.

Carrot Supreme Cake

Carrot Cake Filled and Iced with a Cream Cheese and Butter Cream Mixture with Soaked Plump Golden Raisins and Toasted Walnuts

Frangelico Cake

A Light Frangelico Soaked Golden Cake. One Layer is Filled with Hazelnut Pastry Cream and the Other with Chocolate Butter Cream. Iced with Hazelnut Butter Cream and Garnished with Cocoa Powder, Shaved Chocolate Toasted Sliced Almonds.

Strawberry Short Cake

Golden Cake Filled with Whipped Cream and Freshly Sliced Strawberries, Covered with Whipped Cream and with Dollops of Butter Cream on Each Slice for Whole Strawberry Garnish.



Specialty Cakes, Sheet Cakes & Wedding Cakes

Cake Flavors

Chocolate
Vanilla – (yellow)
Speckled Chocolate

Specialty Flavors

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

Red Velvet
Carrot Cake
Cannoli Cake

Icing

White Butter cream
Chocolate Butter cream
Lemon Buttercream

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

Filling Varieties

Chocolate Mousse
White Chocolate Mousse
Lemon Mousse
Vanilla Custard
Chocolate Custard
Strawberry Mousse
Seasonal Preserves

*Strawberries & Whipped cream

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

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

SPECIALTY FLAVOR CAKES

10 inch - \$45.95 ¼ sheet - \$54.95
½ sheet - \$84.95

***Also Available as a WEDDING CAKE
UPGRADE- Inquire for Pricing**

Piping Decoration

Cakes will be designed to your specifications, with Writing and Accent Colors

Special Artwork & Images

(Artwork is non returnable)

Hand Piping Artwork Charges depend on cake size & amount of labor

Beginning prices for any image or character:

\$20.00 Upgrade per 1/4 sheet & 8 inch Round Cake

\$30.00 Upgrade per ½ Sheet & 10 inch Round Cake

\$70.00 Upgrade per Full Sheet & 12/14 inch Round Cake

Edible Scan Images \$19.00 per image

Picture must be supplied one week prior to cake pickup, and the picture is not returnable.



Special Occasion Cakes

Sheet Cakes

(Choice of filling within two cake layers)

1/4 sheet cake - approximately 16-18 servings - \$42.95

1/2 sheet cake - approximately 36-40 servings - \$69.95

Full sheet cake – approximately 80-90 servings - \$129.95

Round Cakes

(Choice of filling within three layers of cake)

8 inch cake – approximately 10 servings - \$29.95

10 inch cake - approximately 15 servings - \$39.95

12 inch cake - approximately 25 servings - \$54.95

Bar/Bat Mitzvah Scroll Cakes

Decorated with a six point Star of David Only available:

1/2 Sheet Cake - \$135.95

Full Sheet Cake - \$225.95

**ALL SPECIALTY CAKES

ALL FRESH FRUIT Filled or Topped CAKES (SEASONAL)

\$12.00 Upgrade per 1/4 sheet & 8 inch Round Cake (per fruit)

\$20.00 Upgrade per 1/2 Sheet & 10 inch Round Cake (per fruit)

\$35.00 Upgrade per Full Sheet & 12/14 inch Round Cake (per fruit)

Wedding Cakes will be designed & priced (per guest)

Depending on Size, Decoration & Varieties described

Minimum of Fifty Guests Per Cake

Visit: www.culinarycreations.com for Pictures, or Inquire

When Creating your own cake please describe:

Cake Flavor _____

Filling Variety _____

Icing Choice _____

Inscription “ _____ ”

Colors/Image _____

Decoration _____

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 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
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