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NJ Monthly

2016 AWARDS

The Knot – Best of Weddings
WeddingWire – Couples Choice
NJ Monthly Magazine – Best Caterer
Wedding.com – Best Caterer
Courier News - BRUNCH & CATERER

Café Menu

Dine In/Out – Take Home

Café & Pastry Shoppe Hours

SEVEN DAYS A WEEK 8:00am.-3:00pm.

Saturday & Sunday Brunch *Specials All Day*

Weekend Special Brunch Menu in addition to Our Café Menu

***Open Friday Nights (Seasonal) 5:30pm.-10pm.

Meet the Chefs' Dinner Menu Changes Every Week

*Call Ahead for Take Home Dinners & we'll have them ready in minutes!

Visit our web site: www.culinarycreations.com

CULINARY CREATIONS - CATERING Menu Available

Visit Next Door: Our Catering Consulting Office

CULINARY INSTITUTE OF AMERICA GRADUATES

Concluded over 180 episodes of "PANACHE" our TV Cooking Series

Proprietor & Executive Chef: *Andrew Pantano*

Phone: (908) 281-3894 press 1 for take-out

434 Route 206 South, Hillsborough, NJ. 08844

Gourmet Sandwiches

Served with A House made Garlic Pickle Spear

Wasabi Grilled Salmon

With Lettuce, Tomato, Red Onion, Sprouts & Wasabi Mustard on a Kaiser Roll \$5.75

Chicken & wilted Arugula Pita

Folded & Baked with Provolone cheese, Tomato & Pesto Spread \$5.75

Cajun Chicken Sandwich

With Sautéed Onions, Dusted in our own Blend of Spices. Lettuce, Tomato & Horseradish sauce \$5.25

California Turkey Croissant

With Fresh Spinach, Sliced Tomato, Brie Cheese, Sprouts & Honey Dijon \$5.75

Grilled Shrimp & Fresh Arugula Roll-Up

With Artichoke Hearts, Tomato & Provolone cheese, Red Pepper spread \$5.95

Grilled Vegetable & Hummus Club

Seasoned Vegetables with Feta cheese, Lettuce, Tomato & Hummus on a Ciabatta Roll \$5.75

Crab Salad Roll-up

Fresh Crabmeat & Dill salad rolled with Lettuce & Tomato \$5.95

Eggplant & Feta

Baked on a Garlic Ciabatta roll with Sun Dried Tomatoes, Feta cheese & Hummus \$5.75

Garden Grill

Grilled Vegetables with Roasted Peppers, Tomatoes and Muenster cheese on a Pita Fold \$5.25

Vegetable Roll-up

Grilled Vegetables with Feta cheese, Hummus, Lettuce & Tomato, in a Roll-up \$5.25

½ Pound Sirloin Burger

Grilled to your liking on a Kaiser roll with Lettuce, Tomato, Onion & Choice of Cheese \$5.25

Crab Salad 'Melt'

Baked Pita with fresh Crab salad, tomato & melted Alpine Swiss cheese \$5.75

Tuna 'Melt' Croissant

Tuna Salad, melted Muenster cheese, Tomato & Red Onion, Baked on a Croissant \$5.50

SIDE ORDERS

Skin-on French Fries \$3
Sweet Potato French Fries \$3
Fried Green Bean \$3.5
Short Side Salad \$2.5
Tater Tots \$3.5
Sweet Potato Tater Tots \$3.5

NY Ciabatta Sub (OR) Deli Sandwich

Your Choice of Premium:

House-Baked Roast Beef - Oven Gold Turkey - Black Forest Ham - Tuna Salad

On a 7" Ciabatta Sub Roll \$5.95

On a Hard Roll, Marble Rye, Wheat or Italian White Bread \$5.00

*Gluten Free Bread \$1.25 extra

Served with a Pickle - Lettuce, Tomato & Choice of Cheese





PASTA CAFÉ



Ricotta Staffed Rigatoni

Herbed Ricotta & Mozzarella tossed with Spinach in a Sun dried Tomato cream \$6.95

Angelhair & Arugula

With Artichoke Hearts in a Fresh Cherry Tomato & roast Garlic White Zinfandel sauce \$6.50

Spedini Rolbs

Pasta Pinwheels, rolled with Ricotta cheese & Parmesan baked with Marinara \$6.25

Hand Rolled Gnocchi

Our own Light Ricotta cheese Pasta served with Peas & Tomatoes in a Pink Brandy cream \$6.75

Broccoli & Cavatelli

Broccoli Florets, Virgin Olive oil, roast Garlic, fresh Tomato, White Wine and Herbs \$6.50

Penne Bosco

Sliced Portobello Mushrooms & Prosciutto in a fresh Tomato cream sauce with Parmesan \$6.50

Cavatelli Bianca

Rolled Pasta in a Spicy White Cannelloni Bean sauce with fresh Spinach & Plum Tomatoes \$6.75

Penne Vodka

Tossed with Sliced Mushrooms & fresh Peas in a Pink Absolute Vodka cream sauce \$6.25

LUNCH PASTA ENTRÉES

ADD A Side of Mixed Greens Salad (Balsamic Vinaigrette) \$2.00

Grilled Chicken over Capellini Chardonnay

Portobello Mushrooms, Arugula, Zucchini & Squash, Chardonnay Wine sauce \$8.75

Lavender Salmon & Fettuccini

Grilled Salmon with Broccoli & Tomatoes in a Light Lavender cream sauce over Fettuccini \$8.95

Shrimp & Penne Madagascar

Grilled Shrimp over Artichoke hearts, Tomatoes, Olives, Green peppercorn, Brandy butter sauce with a touch of cream \$8.95

Shrimp & Chicken Boca with Fettuccini

Fettuccini Pasta topped with Grilled Chicken & Shrimp, Spinach, Prosciutto & Tomatoes in a Lemon, Garlic sauce \$8.95

Peppercorn Salmon Au Poivre

Grilled and served over Angel Hair Pasta with Fresh Tomatoes & Peas in a Brandy Parmesan cream sauce \$8.95

Meatless Burgers'

All House Made

Fresh Ground Tuna 'Burger'

Lettuce, Tomato, Red Onion & Sprouts on a Kaiser roll, Wasabi Mustard sauce \$5.50

Lentil Burger

Try our Famous Handmade Lentil Patty on a Kaiser roll with Lettuce, Tomato & Red Onion \$4.95

Crab Cake 'Burger'

Maryland Spiced Crab cake on a Kaiser roll with Lettuce, Tomato, Red Onion & white Horseradish sauce \$5.50

Portobello Mushroom 'Burger'

Marinated & Grilled Mushroom Cap with Roasted Peppers & fresh Mozzarella served on a roll, Pesto Spread \$5.25

Lite Salad Entrées

Grilled Salmon Salad

Over Mesclun mix with Broccoli, Egg, Sprouts, Mushrooms & Olives, Honey Dijon Dressing \$9.95

'Greek Style' Turkey Salad

Over Fresh Spinach & Romaine with Mushrooms, Bacon, Feta Cheese, Hard Cooked Egg, Onion & Tomato – Balsamic vinaigrette \$8.95

Portobello Caprice

Grilled Marinated Mushroom with Fresh Mozzarella, Sliced Tomato, Olives & roast Red Peppers over fresh Arugula, served with Balsamic vinaigrette \$8.95

Sesame Seared Tuna

Grilled Fresh Skewered Tuna in a Ginger Sesame Marinade over Mesclun Mix. With Fresh Tomatoes & Sprouts. Asian Vinaigrette \$8.95

Traditional Salads

Caesar Salad

Crisp Romaine, Parmesan Cheese, Garlic Croutons & Tomatoes tossed in a Creamy Caesar Dressing \$5.50

Mixed Greens Salad

Green Leaf & Baby Greens with Tomatoes, Mushrooms, Olives, Croutons & Parmesan served with a Balsamic Vinaigrette \$5.50

BE CREATIVE

Top a Caesar Salad or Mixed Greens Salad (or anything else)

with:

Grilled Vegetables \$3.5

Grilled Chicken \$3.5

Cajun Shrimp \$4.

Grilled Salmon \$4.

Sesame Tuna Skewers \$4.

Grilled Flank Steak \$4.





CATERING WITH A CREATIVE TOUCH

CREATING DELICIOUS CREATIONS TOGETHER

Culinary Creations

NEW FITNESS MENU

Recommended by: Powerhouse Gym

Working together for a Better You



Entrées & Pasta

Served with a Short Side of Mixed Greens Salad

★ Almond Crusted Salmon

Oven Roasted Fresh Fillet of Salmon with Toasted Almonds, served with Sautéed French Green Beans & Quinoa \$10.5

★ Balsamic Flank Steak

Grilled Marinated Flank Steak Drizzled with an Aged Balsamic Glaze, served with Oven Roast Asparagus, Olive Oil & Garlic, Quinoa \$10.5

Loaded Vegetable Carbonara

Olive Oil, Garlic, Turkey Bacon, Fresh Peas, Button Mushrooms, Kale, Arugula, Zucchini, Squash & Mushrooms in a White Wine Broth, Whole Wheat Pasta \$9

Sambal Marinated Chicken

Asian Flare, Moist Marinated Chicken Breast, served with Sautéed Green Beans, Quinoa \$9.5

★ Symbol highlights GLUTEN FREE Selections

Salads:

Kale, Fruit & Nut Salad

Chopped Kale, Sliced Almonds, Red Onions, Golden Raisins, Dried Cranberries, Shaved Parmesan, White Balsamic & Honey Vinaigrette \$9
★ Select Oil & Vinegar (or) Tomato Vinaigrette for Gluten Free

★ Warm Deconstructed Tuna Nicoise

Flaked Fresh Grilled Tuna Fillet on a bed of Mixed Greens with Sautéed French Green Beans & Red Peppers, Diced Red Onion, Olives, Roasted Red Potatoes, Tomatoes, Cooked Egg \$10.5

★ Steak & Bacon Salad

Turkey Bacon, Grilled Flank Steak, Red Onion, Grape Tomatoes, Crumbled Feta, Cheese & Cucumber over Romaine, Tomato Vinaigrette \$10.5

Turkey Cucumber Bites

Open-Faced Hollow Cucumber topped with Sliced Oven Gold Turkey, Feta Cheese & Tomatoes over Mixed Greens, Honey Dijon Dressing \$9
★ Select Oil & Vinegar (or) Tomato Vinaigrette for Gluten Free

Salad Additions:

Add to Any of the above Salads:

Grilled Free Range Chicken Breast \$3
Grilled Flank Steak \$4
Grilled Portobello Mushroom Single \$3
Wild Salmon Fillet \$4
Julienne Roast Turkey \$3

Call or Visit to
Place your order Today

(908) 281-3894 press 4

www.CulinaryCreations.com

All Breakfast Selections are served
Monday- Friday until 11:00am
*SATURDAY & SUNDAY All Day

*See Our Specials Board for
Our Daily Unique Creations*

On the Sweeter Side: French Toast / Pancakes

All Below Items served with Warm Maple Syrup

Stuffed French Toast

Mixture of Cinnamon, Brown Sugar & Cream cheese, spread between two slices of bread, egg dipped with Vanilla & dusted with Powdered Sugar \$5.5

'French' Brie Melt

Grilled Ham & Melted Brie Cheese layered between egg dipped French Toast, Topped with Powdered Sugar \$6

Banana Granola Pancakes

Fresh Granola Blended into Buttermilk Pancakes, topped with Sliced Bananas & Powdered Sugar \$6

Blueberry Swirl Pancakes

Buttermilk Pancakes Swirled with Fresh Blueberries, topped with Sliced Bananas & Powdered Sugar \$6

Crisp French Toast

Cornflake & Cinnamon crusted French Toast baked Crisp, dusted with Powdered Sugar \$5.5

Puffed Buttermilk Pancakes

Our unique batter Baked Golden Brown & Puffed high, dusted with Powdered Sugar \$5

****Add a Single Egg to any of the Above Selections \$1.5 each****



Breakfast Sides & Substitutions



'Meatless' Sausage - Pork Roll - Bacon Strips \$3
Turkey Bacon - Sausage Links – Sausage Patties \$3
Red Potato Home Fries \$2.5 side
Fresh Fruit Salad \$3.5 ~ Sub Home fries \$2.5
Roast Asparagus \$4 ~ Sub Home fries \$3
Tater Tots \$3.5 ~ Sub Home fries \$2.5
Sweet Potato Tater Tots \$3.5 ~ Sub Home fries \$2.5

Bagel with butter/cream cheese (or) Croissant \$1.95 each
White, Wheat, Rye or Panella Toast with Butter \$1.25 each
GLUTEN FREE TOAST \$2.5 ~ sub Toast \$1.25

EGG SELECTIONS

Complete with Choice of Toast:
Marble Rye, Earth Grain Wheat, Bakery White (OR) Toasted Panella Bread
Gluten Free Toast Available \$1.25 (sub toast)

* Bagel, English Muffin or Croissant \$1.25 (sub toast)

Frittata

2 Eggs & 2 Egg Whites, Baked Open Faced with melted Mozzarella cheese, Toast (see fillings below)

Omelet

3 Fresh Eggs folded with your choice of fillings (see below), served with Red Potato Home fries & Toast

Roll-Up

2 Fresh Eggs, Scrambled with your choice of fillings (see below), served in a Wheat Roll-up with Red Potato Home fries

Customize Your Egg Selection above with:

1-2 Filling \$5.5

3 or More Fillings \$6

***EGG WHITES AVAILABLE \$1.50 EXTRA**



Fillings: Portobello mushrooms, Broccoli, Sun dried tomatoes, Zucchini & Squash, Spinach, Arugula, Red onions, Green peppers, Roast red peppers, Button mushrooms, Prosciutto, Plum tomatoes, Artichokes Hearts, Black Olives, Ham, Sausage, Pork roll, Vegetarian sausage or Bacon

Cheese Fillings: Feta, Brie, Yellow American, White American, Swiss, Muenster, Cheddar, Provolone, Fresh Mozzarella, Shredded Mozzarella

Other Egg Options

Served with Red Potato Home fries and Choice of Toast (See above)

Two Eggs Any Style

Two Eggs Scrambled, Over Easy, Over Medium, Over Hard (or) Poached, Home fries & Toast \$4.5

'Vegetarian Style' Steak & Eggs

Grilled Portobello Mushrooms & Two Eggs Any Style with Home fries, Sliced Tomatoes and Toast \$6

Mexican Egg Scrambler

Scrambled Eggs with Tomatoes, Onions, Peppers, Cheese & White Bean sauce, Home fries & Toast \$6

Garden Vegetable Eggs

Scrambled with a mixture of Tomatoes & fresh Sautéed Seasonal Vegetables, Home fries & Toast \$6

Egg Sandwiches

Egg Whites & 'Meatless' Sausage

With melted Cheese on a Roll \$6

Italian Egg Sandwich

With Fried Salami, Potatoes & Melted Mozzarella on Grilled Panella Bread \$6

Papion

Two Fried Eggs, Pork roll, Potatoes & Cheese on a Kaiser Roll \$6

Double Egg & Cheese

On a Roll, Pita or Croissant \$4

With Bacon, Pork roll, Sausage or 'Meatless Sausage' \$2 additional each



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CULINARY CREATIONS

Culinary Creations

NEW FITNESS MENU

Recommended by: *Powerhouse Gym*
Working together for a Better You



Breakfast

Available Monday-Friday until 11:00am

Available Saturday & Sunday All Day

★ Asparagus & Salmon Frittata

Whipped Farm Eggs & Egg Whites with Fresh Flaked Salmon Fillet, Spinach & Asparagus, Baked to a Golden Brown \$10.5

★ Green & White Florentine Bake

Spinach, Kale, & Arugula Baked in Egg Whites topped with Alpine Swiss Cheese, served with Seared Tomato Slices & Roasted Asparagus \$9.5

★ Steak, Bacon & Eggs

Grilled Flank Steak served with a Turkey Bacon & Five Egg White Omelette, topped with Avocado Puree, side of Seared Tomatoes \$11.5

Dried Fruit & Nut Griddle Cakes

Mixture of Almonds, Pecans, Walnuts, Dried Cranberries & Currants baked in a Golden Pancake, topped with Sunflower Seed Granola, Agave Drizzle \$10

★ Tomato & Fresh Mozzarella Frittata

Two Eggs and Three Egg Whites baked with sliced Tomatoes, Fresh Mozzarella & Artichoke Hearts, Open Faced \$9.5

★ Symbol highlights GLUTEN FREE Selections

[\(908\) 281-3894 press 4](tel:(908)281-3894)

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Media News & Reviews:

*****CULINARY CREATIONS reviewed as:

New York Times says; Culinary Creations is "Making Breakfast Hard to Skip....There are Two Reasons to stop at Culinary Creations, the first of course is Breakfast. Obviously Catering being the second..."

The Courier News, Food Talk Radio; “nothing less than a Top Drawer Café, Pastry shop & Catering outfit all rolled into one...offering an astonishing broad range of options that are uniformly delicious.”

The STAR LEDGER Writes: If more Strip malls had places like *Culinary Creations* we would all begin to LOVE Strip malls

About Us:

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

1995 Culinary Creations ® was created by Chef Andrew Pantano, a highly trained and experienced graduate of the Culinary Institute of America. Chef Pantano, together with his colleagues, has designed a casual dining Restaurant/Cafe, Pastry Shoppe and Full Service Catering Company with a Wedding and Event Consulting Office offering Catering with a Creative Touch.

Culinary Creations ® Executive Chef/Proprietor Andrew Pantano has filmed over 150 Episodes as the Host of TV's 'Panache' Weekly Cooking Show.

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



CHECK OUT OUR WEB SITE @ www.CulinaryCreations.com
Off Premise Catering to over 35 Catering Locations in NJ, including your Backyard.

www.culinarycreations.com

Culinary Creations

Catering

Restaurant & Pastry Shoppe

434 Route 206 South
Hillsborough, NJ
(908)-281-3894



Numerous Prestigious Awards

Exceeding Expectations

Since 1995

