



Culinary Creations

Visit Us On The Web: www.culinarycreations.com



Pick-up & Drop-off Packages

Staffing Available inquire within for Minimums



2016 NJ Monthly
Best Caterer



2016
WEDDINGWIRE
Couples Choice



2016
The Knot Best
of Weddings



Courier News
VOTED BEST
CATERER
In Central New Jersey



2016
Wedding.com
Best Caterer



CIA Alumni

Executive Chef & Proprietor: *Andrew Pantano*

CULINARY CREATIONS ®

434 Route 206 South, Hillsborough, NJ. 08844

Across from Hillsborough Elementary School - Next to 7-11

www.CulinaryCreations.com

908.281.3894 *press 2 for Catering*



Culinary Creations

BREAKFAST PACKAGES

Pricing Based on Minimum of 15 people

LIGHT CONTINENTAL BREAKFAST

Start your Meeting off to a Light Beginning with a Chef's Assortment of Baskets & Platters arranged with:

Mini French Butter Croissants
&
Variety of NY Style Boiled Bagels
Cream cheese & butter

*Artfully Decorated Platter of
Fresh Sliced Seasonal Fruit

Chef's Selection of some of the following:
Assorted Rugulah, Mini Muffins, Finger Danish
or other Seasonal Breakfast Creations.
(Variety is Based on Number of Guests and Season)

Assorted House made Jams & Marmalades
Regular Cream Cheese
& Whipped Butter

\$6.95 per person
Plus Drop-Off Charges & Tax

FRESH MORNING START

Show them you care with something a little special for Breakfast

House Recipe Maple Almond Granola
Served with Fresh Berries
Plain Yogurt

Chef's Selection of the following:
Assorted Rugulah
Mini Muffins

Hot Selection:

Warm Wrapped Breakfast Burritos
Apple wood Bacon, Scrambled Egg & Cheese
(Other Options Available, served in Warm Tortilla Wraps)
(Substitute with a Variety of Petite Individual Quiche)

\$8.95 per person
Plus Drop-Off Charges & Tax

HOT BREAKFAST CREATION

Get the Morning off to a Great Start Hot Chafing Dishes filled with

Petite French Butter Croissants
House made Assorted Jams & Whipped Butter

Individual Petite Tomato & Fresh Mozzarella Quiche
(Substitute with Any Breakfast Burrito or Scrambled Egg Selection)

Brown Sugar & Cinnamon Stuffed French Toast
With Warm Pure Vermont Maple Syrup

Smoked Crisp Bacon Strips

Red Potato Home Fries

\$10.95 per person Plus Drop-Off Charges & Tax

PICK-UP (by client)

Chafing Dishes & Serving Pieces are Available for 10% charge
Complimentary Paper Products for Corporate Deliveries Monday-Friday

DROP-OFF/DELIVERY

Includes Chafing Dishes (if applicable) & Serving Pieces
Complimentary Paper Products for Corporate Deliveries Monday-Friday

10% of Food 5 Mile Radius Additional fees apply over 5 Miles

Weekday no Minimum for Delivery
Weekends \$300.00 Minimum for Delivery



Culinary Creations



LUNCHEON PACKAGES

Pricing Based on Minimum of 15 people

CLASSIC COLD LUNCHEON PACKAGE

\$7.95 per person

Choice of One Garden Salad Selection
(Substitute for 2nd Deli Salad \$.95 additional)

One Variety of:
Boar's Head Premium Sandwich Platter
Or Specialty Sandwich Platter
(mini croissants & pinwheels \$1.25 additional)

Choice of ONE 'DELI' STYLE SALADS

HOT & COLD TASTEFUL PACKAGE

\$9.95 per person

Choice of One Garden Salad Selection

Choice of One HOT Pasta Selection
*Upgrade fee will apply for Pasta selections
with seafood*

One Variety of:
Boar's Head Premium Sandwich Platter
Or Specialty Sandwich Platter
(mini croissants & pinwheels \$1.25 additional)

SIMPLE LUNCH BUFFET MENU

\$13.95 per person

Assorted Dinner Rolls & Butter

Choice of One Garden Salad Selection

Selection of:
One Hot Pasta Selection (4 oz. portion)
*Upgrade fee will apply for Pasta selections
with seafood*

One Chicken Selection (1 1/2 pc. person)

One Vegetable (or) Starch Accompaniment

PICK-UP (by client)
Chafing Dishes & Serving Pieces are
Available for 10% charge

DROP-OFF/DELIVERY
Includes Chafing Dishes (if applicable) &
Serving Pieces

DROP-OFF/DELIVERY
10% of Food 5 Mile Radius
Additional fees apply over 5 Miles

Weekday no Minimum for Delivery
Weekends \$300.00 Minimum for Delivery

Culinary Creations



HOT LUNCH/DINNER

Pricing Based on Minimum of 15 people

Staffing Available inquire within for Minimums



HOT & COLD BUFFET LUNCHEON PACKAGE

\$14.95 per person

Selection Of:

Choice of One Garden Salad Selection

Choice of One HOT Pasta Selection

Choice of One HOT Chicken Selection

One Variety of:

**Boar's Head Premium Sandwich Platter
Or Specialty Sandwich Platter
(mini croissants & pinwheels \$1.25 additional)**

BUFFET MENU #1 **\$17.50 per person**

Assorted Dinner Rolls & Butter

Choice of One Garden Salad Selection

Selection of:

One Hot Pasta Selection

*Upgrade fee will apply for Pasta selections
with seafood*

One Chicken Selection

One Meat or Pork Selection

*(Substitute for a Filet Mignon Selection)
\$4.50 additional Filet Tips 2.95 additional*

One Vegetable or Starch Accompaniment

BUFFET MENU #2 **\$18.95 per person**

Assorted Dinner Rolls & Butter

Choice of One Garden Salad Selection

Selection of:

One Hot Pasta Selection

*Upgrade fee will apply for Pasta selections
with seafood*

One Chicken Selection

One Seafood Selection

One Vegetable or Starch Accompaniment

BUFFET MENU #3 **\$24.95 per person**

Assorted Dinner Rolls & Butter

Choice of One Garden Salad Selection

Selection of:

One Hot Pasta Selection

Upgrade fee will apply for some Pasta selections

One Chicken Selection

One Seafood Selection

One Meat or Pork Selection

*(Substitute for a Filet Mignon Selection)
\$4.50 additional Filet Tips \$2.95 additional*

One Vegetable or Starch Accompaniment



Culinary Creations



Cafe & Pastry Shoppe

Working Lunch Sample Packages

- **SAMPLE CLASSIC LUNCH CREATION**

GOURMET SANDWICH PLATTER

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

MIXED SEASONAL GREENS

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

Bowtie & Artichoke Salad with Roast Peppers
& Sun Dried Tomatoes in a Basil Vinaigrette

\$7.95 per person
Plus Drop-Off Charges & Tax

Customize your own Package with One Sandwich Platter Complimented with One Garden Salad & Two Creative 'Deli Style Salads'- **Additional Selections offered in Our Catering Menu**

- **SAMPLE CLASSIC TWIST LUNCHEON**

SPECIALTY PANACHE PLATTER

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

Cucumber & Tomato Salad
White wine Vinaigrette, Fresh Dill

&

Creamy Red Potato Dijon
Red onion, celery, Dijon mayo

\$8.70 per person
Complimentary Paper Products for Corporate Deliveries Monday-Friday
Plus Drop-Off Charges & Tax

Customize your own Package with One Sandwich Platter Complimented with One Garden Salad & Two Creative 'Deli Style Salads'- **Additional Selections offered in Our Catering Menu**

Add an Additional Deli Salad to Any Package for 1.50 a person, add a Green Salad to Any Package for \$.75 a person
PLEASE INQUIRE ABOUT OUR HEAVY DUTY BREAKABLE PLASTICWARE UPGRADES FOR FOOD & BEVERAGE

IMPRESS with the Addition of:

A Delectable DESSERT PLATTER

Assorted Variety of Gourmet Bars/Brownies & Cookies

Seasonal: Pecan Bars, Chocolate Ganache Brownies, Lemon Bars, Raspberry Cheesecake, Caramel Bar, Seasonal Favorite Cookies, Butter Cookies & Biscotti

- Add \$1.95 per person

COLD BEVERAGE SERVICE with Ice

Variety of Individual Canned Sodas, Ice Teas & Bottled Waters

- Add \$1.50 per person



Culinary Creations

Sample Lunch Packages

SAMPLE
HOT & COLD TASTEFUL LUNCH
CREATION

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

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PENNE VODKA
Tossed with fresh Peas in a pink Absolute Vodka cream sauce

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MINIATURE SANDWICH PLATTER
*Petite baked Marble, Rye, Pumpernickel & Croissants with a
variety of Tuna Salad, Grilled Vegetables, Premium Meats &
Cheeses garnished with Green Leaf Lettuce & sliced Tomato.
Mayonnaise, Mustard, Horseradish Sauce & Honey Mustard
spread on the side*

\$9.95 per person
Plus Drop-Off Charges & Tax

SAMPLE
SIMPLE HOT LUNCH CREATION

Italian & French Breads & Rolls with Butter

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TRI-COLOR ITALIAN
Arugula, Endive & Radicchio, shaved Parmesan, Balsamic

•

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

•

LEMON HERB CHICKEN
Fresh Broccoli Florets, Herb, White Wine Sauce

•

FRENCH GREEN BEANS & RED POTATOES

\$12.95 per person
Plus of Drop-Off Charges & Tax

IMPRESS with the Addition of:

A Delectable DESSERT PLATTER
Assorted Variety of Gourmet Bars/Brownies & Cookies
*Seasonal: Pecan Bars, Chocolate Ganache Brownies, Lemon Bars, Raspberry Cheesecake, Caramel Bar,
Seasonal Favorite Cookies, Butter Cookies & Biscotti*

- Add \$1.95 per person

COLD BEVERAGE SERVICE with Ice
Variety of Individual Canned Sodas, Ice Teas & Bottled Waters
Add \$1.50 per person