



CULINARY CATERING MENU

PLATTERS, APPETIZERS, DISPLAYS	PAGE 2
YOU BUILD IT BARS	PAGE 3
BOXED MEALS	PAGE 4
SUNRISE BREAKFAST	PAGE 5
HICKORY SMOKED BBQ	PAGE 6
ITALIAN INSPIRED	PAGE 7
SOUTHWESTERN INSPIRED	PAGE 8
TRADITIONAL ENTREES	PAGE 9
BANQUET MENU	PAGE 10
SEAFOOD & STEAK	PAGE 11
VEGETARIAN MENU	PAGE 12
GLUTEN FREE MENU	PAGE 13
SIDE OPTIONS & FRESH SALADS	PAGE 14
DESSERTS	PAGE 15
SERVICE LEVELS	PAGE 16
ADDITIONAL SERVICES & TERMS	PAGE 17

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PARTY PLATTERS

CHEESE & SAUSAGE PLATTER

Cured, smoked sausage with medley of cheese cubes

SMALL (15-30) ... 75

LARGE (40-60) ... 150

CHARCUTERIE & CHEESE BOARD

Salami, pepperoni, capicola, prosciutto, blue cheddar, Fontina Cru Gouda, assortment of crackers and mustards

SMALL (15-30) ... 150

LARGE (40-60) ... 200

SMOKED SALMON BOARD

Smoked salmon garnished with minced onion, capers, and a creamy dill sauce ... 150

SHRIMP COCKTAIL PLATTER

Fresh shrimp served with cocktail sauce ... 125

HUMMUS SAMPLER

Variety of hummus including red pepper, garlic parmesan, black bean, and regular. Served with deep fried pita and assortment of vegetables

SMALL (15-20) ... 85

LARGE (30-35) ... 170

FINGER SANDWICH PLATTER

Variety of smoked ham and turkey, lettuce, cheese, and tomato served on croissants and dinner roll sliders. Includes mustard and mayo condiments

SMALL (16 SANDWICHES) ... 80

LARGE (32 SANDWICHES) ... 160

FRESH FRUIT PLATTER

Assortment of seasonal fruits

SMALL (15-30) ... 85

LARGE (40-60) ... 170

GARDEN VEGETABLE PLATTER

Assortment of fresh vegetables served with our homemade ranch dip

SMALL (15-20) ... 75

LARGE (30-40) ... 150

DESSERT PLATTER—

Assortment of chocolate chip cookies, macadamia nut cookies, and rice krispie treats — 52 PIECES ... 70

APPETIZERS

APPETIZERS (2 PER ORDER) ... 3.50

BBQ MEATBALLS

SWEDISH MEATBALLS

ITALIAN MEATBALLS

GARLIC PARMESAN CROSTINI

TURKEY BACON RANCH PINWHEELS

HAM & PICKLE PINWHEELS

HAM & TURKEY PINWHEELS

BUFFALO CHICKEN PINWHEELS

THAI CHILI CHICKEN BITES

CHEESE BALLS

SAUSAGE BALLS

APPETIZERS (1 PER ORDER) ... 3.50

QUESO & CHIPS

TERIYAKI CHICKEN SKEWERS

LEMON ROSEMARY CHICKEN SKEWERS

MIXED FRUIT SKEWERS

BACON WRAPPED CHICKEN BITES

BACON WRAPPED WATER CHESTNUTS

BACON WRAPPED HOT LINKS

APPETIZERS (1 PER ORDER) ... 4.50

VEGGIE SHOOTERS

ANTIPASTO SKEWERS

CAPRESE SKEWERS

SMALL CHICKEN KABOBS

MIXED BRUSCHETTA BITES

SPINACH ARTICHOKE DIP WITH DEEP FRIED PITA

HUMMUS DIP—CHOICE OF BLACK BEAN OR RED PEPPER & PITA

BACON WRAPPED STUFFED JALAPENO

SHRIMP COCKTAIL

SALMON CROSTINI

SHRIMP SAUSAGE SKEWER

BACON WRAPPED SHRIMP

PRIME RIB EGGROLLS

SMALL BEEF KABOBS

THAI CHILI JUMBO SHRIMP

WORLD FAMOUS SMOKED WINGS ... 2.00 EACH

TRADITIONAL BONE IN WINGS— CHOICE OF MILD BBQ, BUFFALO, OR PLAIN

YOU BUILD IT BARS

BAKED POTATO BAR

HALF POUND BAKED POTATO

*Served with butter, sour cream, bacon bits,
shredded cheese, and chives. Includes choice of salad:
House, Spinach, Caesar, Greek, or Italian*

14

ADD CHOPPED, HICKORY SMOKED MEAT ... 2.50
PULLED PORK
SLICED BRISKET
SMOKED CHICKEN BREAST

BURGER BAR

PREMIUM BEEF PATTY

*Served with white or wheat bun, lettuce, tomato, pickle,
onion, ketchup & mustard. Includes:*

BAG OF POTATO CHIPS &
CHOICE OF SIDE

13

ADD AMERICAN, CHEDDAR, PROVOLONE,
OR SMOKED GOUDA ... 1
ADD HICKORY SMOKED BACON ... 2
ADD EXTRA BURGER PATTY ... 5
ADD NATHAN'S FAMOUS ALL BEEF HOT DOG ... 4

TACO BAR

SEASONED GROUND BEEF & GRILLED CHOPPED CHICKEN

*Includes soft tortillas, crispy taco shells, shredded lettuce, shredded cheese,
pico de gallo, salsa, and sour cream. Includes choice of two side items:*

REFRIED BEANS
CHILI LIME PINTO BEANS
CILANTRO LIME RICE
CHEESY RICE
SPANISH RICE
BLACK BEAN CORN SALSA

14

ADD CRISPY TORTILLA CHIPS WITH
HOMEMADE SALSA ... 3
GUACAMOLE OR QUESO ... 4
CHOOSE TWO ... 6

FAJITA BAR

SEASONED GRILLED STEAK & SEASONED CHICKEN

*Includes soft tortillas, sautéed peppers & onions, shredded lettuce, shredded
cheese, salsa, and sour cream. Includes choice of two side items:*

REFRIED BEANS
CHILI LIME PINTO BEANS
CILANTRO LIME RICE
CHEESY RICE
SPANISH RICE
BLACK BEAN CORN SALSA

18

ADD CRISPY TORTILLA CHIPS WITH
HOMEMADE SALSA ... 3
GUACAMOLE OR QUESO ... 4
CHOOSE TWO ... 6

MAC & CHEESE BAR

CHOOSE TRADITIONAL MACARONI OR WHITE CHEDDAR MACARONI

*Served with bacon bits, sweet & zesty BBQ sauce, and
homemade Ranch dressing.*

Includes your choice of two meats:

FRIED CHICKEN TENDER BITES
FRIED BUFFALO CHICKEN BITES
HICKORY SMOKED PULLED PORK
HICKORY SMOKED CHICKEN

14

SOUP & SALAD BAR

SEASONAL SOUP & CHOICE OF SALAD

Includes your choice of seasonal soup and choice of fresh salad:

HOUSE SALAD
SPRING MIX SALAD
SPINACH SALAD
CAESAR SALAD
GREEK SALAD
ITALIAN SALAD
CHIPOTLE RANCH SALAD

13

BOXED MEALS

DELI SANDWICH

Sandwich choice of turkey or ham served with lettuce, tomato, and American cheese on wheatberry bread or on a croissant. ... 12

HAM & TURKEY WRAPS

Includes choice of ham, turkey, or combination with lettuce, tomato, and American cheese rolled in a flavored wrap. ... 12

CHICKEN SALAD SANDWICH

Homemade chicken salad served on a flaky, buttery croissant with lettuce and tomato. ... 12

Q CLUB

Smoked ham, turkey, bacon, cheddar cheese, lettuce, and tomato topped with our signature BBQ mayo on toasted wheatberry bread. ... 16

SMOKED CHICKEN BACON RANCH

Lightly smoked, hand-carved chicken breast, bacon, lettuce, tomato, and red onion topped with homemade ranch dressing served on toasted wheatberry bread ... 15

THE SUPREMES

CHOOSE FROM SMOKED PULLED PORK, TURKEY, CHICKEN, OR BRISKET— Served with smoked Gouda cheese, lettuce, tomato, and red onion topped with our signature BBQ mayo on toasted wheatberry bread ... 15 / ADD 2.00 FOR BRISKET

HAMBURGER

Quarter pound fresh, ground beef patty served on toasted white or wheat bun — topped with lettuce, tomato, pickles, onion, ketchup & mustard. ... 13 / ADD 1.00 FOR CHEESE ADD 2.00 FOR BACON

ADD A CANNED SOFT DRINK OR BOTTLED WATER ... 2

ALL BOXED LUNCHES INCLUDE A SIDE & CHIPS. — SEE PAGE 14 FOR SIDE OPTIONS

SUNRISE BREAKFAST

CONTINENTAL BREAKFAST

Includes danishes and muffins, assorted jams and jellies, fresh fruit bowl, and yogurt cups ... 12

VALUE BREAKFAST

Includes choice of one egg dish, choice of potato and fresh fruit bowl ... 12

VARIETY BREAKFAST

Includes choice of one egg dish, choice of meat, choice of potato, and, fresh fruit bowl ... 14

EXECUTIVE BREAKFAST

Includes choice of one egg dish, choice of meat, choice of potato, biscuits and gravy, and fresh fruit bowl ... 16

BUILD YOUR OWN BREAKFAST SANDWICH

Includes scrambled eggs, cheese, biscuits, and choice of meat. Also served with choice of potato and fresh fruit bowl ... 14

COUNTRY BREAKFAST

Includes two biscuits with white sausage gravy, choice of meat, choice of potato, and fresh fruit bowl ... 13

WAFFLE BREAKFAST

Includes buttermilk waffles served with strawberries, blueberries, whipped cream, butter, and syrup.

Served with choice of meat and choice of potato ... 13

BIG STACK BREAKFAST

Includes choice or combination of buttermilk, blueberry, or chocolate chip pancakes. Served with choice of meat, choice of potato, and fresh fruit bowl ... 13

YOGURT PARFAIT BREAKFAST

Vanilla yogurt served with your choice of three toppings including fresh strawberries, blueberries, dried cranberries, almonds, walnuts, chocolate chips, and honey... 13

CHOICE OF EGG

SCRAMBLED EGGS
CHEESY SCRAMBLED EGGS
WESTERN SCRAMBLED EGGS
SPINACH MUSHROOM TOMATO EGG CASSEROLE
CHEESE OMELETTES WITH
HOLLANDAISE, TOMATO & ONION

CHOICE OF MEAT

BACON SLICES
SAUSAGE PATTIES
HAM
HOT LINK
TURKEY SAUSAGE
TURKEY BACON

CHOICE OF POTATO

HASH BROWNS
HASH BROWN CASSEROLE
SKILLET POTATOES
ROSEMARY POTATOES

BREAKFAST ENHANCEMENTS A LA CARTE

FRESH FRUIT BOWL ... 4
BISCUIT & JELLY ... 3
FRENCH TOAST (2) ... 3
PANCAKE (2) ... 3
HAM ... 3
SAUSAGE PATTY ... 3
BACON (2) ... 3
CINNAMON ROLLS ... 3
BISCUIT & GRAVY ... 3
BREAKFAST BURRITO ... 7

CHOICE OF SCRAMBLED EGGS, WESTERN SCRAMBLE,
CHEESY SCRAMBLE, OR EGG CASSEROLE
SMALL ... 70 / LARGE ... 140
SMALL HASHBROWN CASSEROLE ... 60
LARGE HASHBROWN CASSEROLE ... 120
SMALL STICKY BUN PAN ... 40
LARGE STICKY BUN PAN ... 80

GALLON OF JUICE (ORANGE OR APPLE) ... 19
GALLON OF COFFEE (REGULAR OR DECAF) ... 23
GALLON OF ICED TEA OR LEMONADE ... 14

HICKORY SMOKED BBQ

BBQ SANDWICH BUFFET

*Includes choice of two hickory smoked meats and two side dishes,
white and wheat buns, BBQ sauce and pickles ... 14*

BBQ DINNER BUFFET

*Includes lighter portion choice of two hickory smoked meats and two side dishes,
dinner roll with butter, BBQ sauce and pickles ... 16*

EXECUTIVE DINNER BUFFET

*Includes heavier portion choice of two hickory smoked meats and two side dishes,
dinner roll with butter, BBQ sauce and pickles ... 18*

MEAT OPTIONS

PULLED PORK
TURKEY
SMOKY HILL SAUSAGE
HOT LINKS
HAM
CHICKEN BREAST
SLICED BRISKET (LEAN OR MOIST)
ADD 3.00 PER PERSON
TRADITIONAL DRY RUB RIBS
ADD 3.00 PER PERSON

TRADITIONAL BBQ SIDES

BAKED BEANS
COLE SLAW
POTATO SALAD
PASTA SALAD
SWEET CORN
GREEN BEANS
SCALLOPED POTATOES
CHEESY CORN BAKE
MASHED POTATOES & GRAVY
MACARONI AND CHEESE*
(** ADD 1.50 FOR PREMIUM SIDES)

SEE PAGE 13 FOR ADDITIONAL
SIDE & SALAD OPTIONS

ITALIAN INSPIRED

SAUSAGE AND CHEESE LASAGNA

Layers of Italian seasoned ground beef, pork sausage, and cheeses with our rich meaty bolognese ... 15

FETTUCINE ALFREDO

*Cavatappi noodles tossed in a rich creamy alfredo sauce
Chicken ... 14 / Shrimp ... 15 / Combo ... 16*

GARDEN VEGETABLE PASTA PRIMAVERA

Fresh garden vegetables sautéed and tossed in a light white wine cream sauce ... 13

VEGETABLE LASAGNA

Layers of zucchini, squash, mushrooms, and noodles covered in marinara and mozzarella cheese ... 14

CHICKEN PARMESAN

Italian breaded chicken breast served on a bed of cavatappi pasta with melted mozzarella, smothered in our homemade marinara ... 14

GRILLED CREAMY PESTO CHICKEN

Grilled marinated chicken breast topped in a garlic and herb pesto cream sauce ... 14

CHICKEN PICCATA

Breaded chicken baked to a golden brown and drizzled with a buttery, lemon white wine sauce and topped with capers ... 14

GARLIC AND HERB PASTA

*Cavatappi noodles tossed in our garlic and herb pesto cream sauce
Chicken ... 14 / Shrimp ... 15 / Combo ... 16*

SPAGHETTI BOLOGNESE

Traditional spaghetti noodles smothered in a rich meaty bolognese ... 14

TUSCAN PASTA

*Penne noodles, sautéed spinach, sun dried tomatoes in a light parmesan sauce
Chicken ... 14 / Shrimp ... 15 / Combo ... 16*

CREAMY MUSHROOM PASTA

*Linguine noodles, mushrooms, and spinach in a parmesan cream sauce
Chicken ... 14 / Shrimp ... 15 / Combo ... 16*

ALL ITALIAN DISHES SERVED WITH CHOICE OF SALAD: HOUSE, SPRING MIX, SPINACH, CAESAR, GREEK, OR ITALIAN
AND CHOICE OF GARLIC TOAST OR GARLIC BUTTERY BREADSTICKS

SOUTHWESTERN INSPIRED

GREEN CHILE CHICKEN ENCHILADAS

Flour tortillas filled with shredded chicken breast enchiladas in a rich creamy white sauce with green chilies ... 13

RED CHILI GROUND BEEF ENCHILADAS

Flour tortillas stuffed with plenty of ground beef and shredded cheese smothered with a traditional red enchilada sauce ... 13

CARNITA ENCHILADAS

Flour tortillas filled with shredded pork and shredded cheese smothered with a traditional red enchilada sauce ... 13

CHEESE ENCHILADAS

Shredded cheeses and onions rolled in a flour tortilla and covered in a traditional red enchilada sauce ... 12

CHOOSE TWO COMBINATION ENCHILADAS

Includes choice of green chile chicken enchilada, red chili ground beef enchilada, carnitas enchilada, and cheese enchilada ... 13

GRILLED SOUTHWEST LOADED CHICKEN

Grilled chicken breast topped with sautéed peppers, black bean fiesta corn salsa, and lime juice ... 14

CHIPOTLE CHICKEN

Grilled chicken topped in a chipotle cream sauce ... 14

BLACKENED CAJUN PASTA

Cajun seasoned grilled chicken atop a bed of cavatappi noodles and spicy alfredo sauce ... 14

ALL SOUTHWESTERN DISHES INCLUDE
YOUR CHOICE OF TWO SIDES

REFRIED BEANS
RANCHERO BEANS
BLACK BEANS
CHILI LIME PINTO BEANS
CILANTRO LIME RICE
CHEESY RICE
SPANISH RICE
BLACK BEAN CORN SALSA
ELOTE

SEE PAGE 13 FOR ADDITIONAL SIDE & SALAD OPTIONS

ADD CRISPY TORTILLA CHIPS WITH HOMEMADE SALSA ... 3

GUACAMOLE OR QUESO ... 4

CHOOSE TWO ... 6

TRADITIONAL ENTREES

GRILLED MARINATED CHICKEN BREAST

Marinated in Italian herbs and garlic and grilled over an open flame. Top it off with one of our signature sauces—creamy pesto, chipotle cream, or white wine cream ... 14

FULLY LOADED CHICKEN BREAST

Marinated chicken breast loaded with sweet and zesty bbq sauce, cheddar cheese, bacon bits, caramelized onion and chives ... 14

HONEY MUSTARD SWISS CHICKEN BREAST

Grilled chicken breast topped with melted swiss cheese, honey mustard, and diced tomatoes... 14

BONELESS CHICKEN FRIED CHICKEN

Hand breaded chicken breast fried to a golden brown served with white country gravy on the side ... 16

GRILLED CHICKEN OR BEEF KABOB

*Skewer of chicken or beef with fresh onions, mushrooms, peppers, and tomatoes grilled over an open flame
Chicken ... 14 / Beef ... 16*

CLASSIC SLICED ROAST BEEF

Authentic sliced roast served with carrots, onions, and potatoes in au jus ... 20

CHICKEN FRIED STEAK

Handmade chicken fried steak fried to a golden brown and served with white country gravy on the side ... 17

CHOPPED SIRLOIN STEAK WITH MUSHROOM GRAVY

Sirloin steak patties, sautéed onions & mushrooms, smothered in a brown gravy ... 18

BEEF STROGANOFF

Beef tips, mushrooms, onions, and garlic with egg noodles, tossed with fresh sour cream and herbs ... 14

SMOKED MEATLOAF

Fresh ground beef with onions, bell peppers, and spices topped with bacon and a sweet BBQ sauce, smoked to perfection ... 14

CHICKEN POT PIE CASSEROLE

Diced chicken, potatoes, peas, carrots, and onions in a creamy chicken gravy topped with flaky biscuits ... 14

FRIED CATFISH

Hand breaded catfish filets, served with dirty rice, hushpuppies, and tartar sauce ... 16

TERIYAKI BOWL

*Grilled chicken or shrimp in a teriyaki glaze, served with white rice and sautéed mixed vegetables
Chicken... 14 / Shrimp ... 15*

CARIBBEAN SMOKED PORK CHOPS WITH MANGO SALSA

Smoked and tender pork chops with a Caribbean rub, topped with a mango, pepper, & cilantro salsa... 14

HONEY DIJON GRILLED PORK CHOPS

Pork chops grilled over an open flame topped with a tangy, sweet honey Dijon sauce ... 14

SMOTHERED PORK CHOPS

Boneless pork loin, lightly breaded and smothered in a wild mushroom and caramelized onion gravy ... 14

ALL TRADITIONAL OPTIONS (EXCLUDING ROAST BEEF AND CATFISH) INCLUDE
DINNER ROLLS WITH BUTTER AND CHOICE OF TWO SIDES, SEE PAGE 13

BANQUET MENU

BANQUET MENU INCLUDES YOUR CHOICE OF
TWO ENTREES AND TWO SIDE DISHES ... 22

ITALIAN INSPIRED

SAUSAGE AND CHEESE LASAGNA
FETTUCINE ALFREDO
GARDEN VEGETABLE PASTA PRIMAVERA
VEGETABLE LASAGNA
CHICKEN PARMESAN
GRILLED CREAMY PESTO CHICKEN
CHICKEN PICCATA
SPAGHETTI BOLOGNESE
TUSCAN PASTA
CREAMY MUSHROOM PASTA

SOUTHWESTERN INSPIRED

BLACKENED CHICKEN PASTA
FRIED CATFISH
CHIPOTLE CHICKEN
GRILLED SOUTHWEST LOADED CHICKEN
CARIBBEAN SMOKED PORK CHOPS WITH MANGO SALSA

TRADITIONAL ENTREES

GRILLED MARINATED CHICKEN BREAST
FULLY LOADED CHICKEN BREAST
HONEY MUSTARD SWISS CHICKEN BREAST
BONELESS CHICKEN FRIED CHICKEN
GRILLED CHICKEN OR BEEF KABOB
CLASSIC SLICED ROAST BEEF
SMOKED MEATLOAF
BEEF STROGANOFF
CHICKEN FRIED STEAK
CHOPPED SIRLOIN STEAK WITH MUSHROOM GRAVY
HONEY DIJON GRILLED PORK CHOPS
SMOTHERED PORK CHOPS
TERIYAKI BOWL

SEE PAGE 13 FOR SIDE OPTIONS & FRESH SALADS

SEAFOOD & STEAK

GRILLED SALMON

*Fresh, grilled salmon served with your choice of one of our signature sauce — .
garlic & herb butter, lemon dill cream, Bearnaise, white wine butter, mango chutney, or pineapple salsa
8 OZ ... 28*

CHEF'S SEASONAL FRESH CATCH

*Choice of seared scallops, jumbo shrimp, Atlantic salmon, or almon crusted trout. Topped with your
choice of signature sauce —garlic & herb butter, lemon dill cream, Bearnaise, white wine butter,
mango chutney, or pineapple salsa ... MARKET VALUE*

FILET MIGNON

*Tender filet mignon topped with your choice of signature sauce —
Bearnaise, mushroom demi, garlic & herb butter, wholegrain mustard glaze, caramelized onion au jus, or port wine butter
8 OZ ... MARKET VALUE*

SIRLOIN STEAK

*Seasoned sirloin steak grilled to perfection and topped with your choice of signature sauce —
Bearnaise, mushroom demi, garlic & herb butter, wholegrain mustard glaze, caramelized onion au jus, or port wine butter
8 OZ / 10 OZ ... MARKET VALUE*

BEEF MEDALLIONS

*Seasoned beef medallions grilled over an open flame and topped with your choice of signature sauce —
Bearnaise, mushroom demi, garlic & herb butter, wholegrain mustard glaze, caramelized onion au jus, or port wine butter
Two 4 OZ Medallions ... 24*

PRIME RIB

*Juicy prime rib rubbed with our special blend of spices, smoked to perfection, and served with choice of sauce and horseradish—
Bearnaise, mushroom demi, garlic & herb butter, wholegrain mustard glaze, caramelized onion au jus, or port wine butter
8 OZ / 10 OZ ... MARKET VALUE*

<p>ALL SEAFOOD & STEAK OPTIONS INCLUDE DINNER ROLLS WITH BUTTER, CHOICE OF TWO SIDES, SEE PAGE 13</p>

VEGETARIAN MENU

VEGETABLE NAPOLEON

Portobello mushroom, red & green peppers, spinach, onions, zucchini & squash stacked and baked to perfection ... 14

SPINACH & CHEESE PITA PIZZA

Toasted pita bread with garlic and Italian seasonings, topped with spinach, feta, and mozzarella cheeses ... 14

CREAMY FETTUCINE WITH ASPARAGUS & PINENUTS

Fettucine noodles tossed in a creamy white sauce with fresh spring asparagus and pinenuts ... 14

GARDEN VEGETABLE PASTA PRIMAVERA

Fresh zucchini, mushroom, and spinach with cavatappi noodles in a light white wine sauce ... 14

BAKED EGGPLANT PARMESAN

Crispy, parmesan coated eggplant slices smothered in mozzarella cheese and marinara ... 14

VEGETABLE LASAGNA

Layers of zucchini, squash, mushrooms, and noodles covered in marinara and mozzarella cheese ... 15

STUFFED BELL PEPPERS

Green bell peppers filled with Spanish rice, black bean & corn salsa, and shredded cheese ... 15

PINEAPPLE & BLACK BEAN FAJITAS

Roasted, diced pineapple with black bean & corn salsa, sautéed peppers and onions, served with pico de gallo and sour cream ... 13

SPINACH & CHEESE ENCHILADAS

Spinach and Monterrey Jack cheese wrapped in a flour tortilla and topped with creamy white sauce with green chiles ... 13

VEGETABLE KABOBS

Zucchini, squash, mushrooms, bell peppers, and tomato grilled over an open flame ... 13

VEGGIE BURGER

Veggie burger patty served with served with lettuce, tomato, red onion, ketchup, mustard, mayo and pickles... 15

CREAMY VEGGIE POT PIE

Hearty blend of fresh seasonal vegetables and potatoes, tossed in a creamy Bechamel and topped with flaky biscuits ... 13

ALL VEGETARIAN OPTIONS SERVED WITH CHOICE OF SALAD:
HOUSE, SPRING MIX, SPINACH, CAESAR, GREEK, OR ITALIAN

GLUTEN FREE MENU

CLASSIC SLICED ROAST BEEF

Authentic sliced roast served with carrots, onions, and potatoes ... 20

STUFFED BELL PEPPERS

Green bell peppers filled with Spanish rice, black bean & corn salsa, and shredded cheese ... 15

GARLIC BUTTER SAUTEÉD SHRIMP

Fresh shrimp sautéed in a garlic, butter sauce. Served over a bed of white rice and choice of one side dish ... 13

GRILLED MARINATED CHICKEN BREAST

Marinated in Italian herbs and garlic and grilled over an open flame ... 14

GRILLED SALMON

Fresh, grilled salmon served with a creamy dill sauce and lemon ... 28

BAKED LEMON TILAPIA

Tender tilapia baked with zesty lemon seasoning ... 14

VEGETABLE NAPOLEON

Portobello mushroom, red & green peppers, spinach, onions, zucchini & squash stacked and baked to perfection ... 14

FETTUCINE ALFREDO

*Gluten free pasta tossed in a rich creamy alfredo sauce
Chicken ... 14 / Shrimp ... 15 / Combo ... 16*

GARDEN VEGETABLE PASTA PRIMAVERA

Fresh garden vegetables sautéed and tossed in a light white wine cream sauce with gluten free pasta ... 14

GRILLED CREAMY PESTO CHICKEN

Grilled marinated chicken breast topped in a garlic and herb pesto cream sauce ... 14

CHICKEN PICCATA

Hand breaded chicken baked to a golden brown and drizzled with a buttery, lemon white wine sauce and topped with capers ... 14

GARLIC AND HERB PASTA

*Gluten free pasta tossed in our garlic and herb pesto cream sauce—
Chicken ... 14 / Shrimp ... 15 / Combo ... 16*

TUSCAN PASTA

*Gluten free pasta, sautéed spinach, sun dried tomatoes in a light parmesan sauce —
Chicken ... 14 / Shrimp ... 15 / Combo ... 16*

CREAMY MUSHROOM PASTA

*Gluten free pasta, mushrooms, and spinach in a parmesan cream sauce —
Chicken ... 14 / Shrimp ... 15 / Combo ... 16*

HICKORY SMOKED BBQ OPTIONS (SEE PAGE 5)

SIDE OPTIONS

MIXED VEGETABLE MEDLEY
GRILLED ASPARAGUS
* PARMESAN CRUSTED ASPARAGUS
ROASTED BRUSSEL SPROUTS
GREEN BEANS
STEAMED BROCCOLI
SWEET CORN
FIESTA CORN
CANDIED CARROTS
BAKED POTATO WITH BUTTER & SOUR CREAM
ROASTED FINGERLING POTATOES
MASH POTATOES & GRAVY
GARLIC MASH POTATOES
SCALLOPED POTATOES
* LOADED BAKED POTATO MASH

* BROWN SUGAR ROASTED SWEET POTATO CASSEROLE

MUSHROOM RISOTTO
WHITE RICE
CILANTRO LIME RICE
DIRTY RICE
SPANISH RICE
REFRIED BEANS
BLACK BEAN CORN SALSA
BBQ BAKED BEANS
* MACARONI AND CHEESE
CHEESY CORN BAKE
CREAMY COLE SLAW
POTATO SALAD
PASTA SALAD
HOMEMADE POTATO CHIPS

** PREMIUM SIDE ITEMS ADD 1.50

GLUTEN FREE SIDE OPTIONS

MUSHROOM RISOTTO
WHITE RICE
CILANTRO LIME RICE
GREEN BEANS
GRILLED ASPARAGUS
STEAMED BROCCOLI
SWEET CORN
CANDIED CARROTS
BLACK BEAN & CORN SALSA
* BROWN SUGAR ROASTED SWEET POTATO CASSEROLE

ROASTED BRUSSEL SPROUTS
MIXED VEGETABLE MEDLEY
COLE SLAW
BAKED BEANS
POTATO SALAD
MASHED POTATOES
GARLIC MASHED POTATOES
ROASTED FINGERLING POTATOES

** PREMIUM SIDE ITEMS ADD 1.50

FRESH SALADS

HOUSE SALAD

A blend of green leaf and crisp iceberg lettuce with carrots, cucumbers, and tomatoes served with our homemade ranch and balsamic vinaigrette dressings

SPRING MIX SALAD

A spring mix lettuce with mandarin oranges, snap peas, red onions, crispy wonton strips, bell peppers and served with a sesame ginger vinaigrette or sweet chili soy vinaigrette

SPINACH SALAD

Fresh spinach with strawberries, candied walnuts, and crumbled Feta cheese, served with a balsamic vinaigrette or fat free raspberry vinaigrette

CAESAR SALAD

Crisp romaine lettuce served with a creamy Caesar dressing, topped with Parmesan cheese and herb croutons

ITALIAN SALAD

A medley of green leaf and crisp iceberg lettuce served with Italian vinaigrette topped with cucumbers, tomatoes, red peppers, and red onions

GREEK SALAD

A blend of green leaf and crisp iceberg lettuce with red onions, tomatoes, cucumber, olives, and crumbled feta cheese tossed in an oregano olive oil

CHIPOTLE RANCH SALAD

Leaf and iceberg lettuce topped with corn, black bean fiesta corn salsa, diced tomato, avocado, crispy tortilla strips and served with a chipotle ranch dressing

SIDE SALAD ... 6
ADD GRILLED OR CRISPY FRIED CHICKEN ... 3
ADD GRILLED SALMON ... 5

DESSERTS

SHEET CAKES

CARROT CAKE

Fresh carrots added to spice cake with walnut pieces and frosted with cream cheese icing ... 4

CHOCOLATE SHEET CAKE

Chocolate sheet cake with chocolate frosting... 4

GERMAN CHOCOLATE SHEET CAKE

Chocolate sheet cake with coconut pecan frosting... 4

VANILLA SHEET CAKE

Vanilla sheet cake with vanilla frosting... 4

STRAWBERRY SHORTCAKE

Vanilla sheet cake drizzled with strawberry puree and topped with vanilla frosting... 4

CAKES

CHEESECAKE

Traditional plain cheesecake with graham cracker crust. Topped with your choice of chocolate or strawberry sauce ... 5

FUDGE CAKE

Chocolate cake layered with dark, rich fudge icing ... 5

ITALIAN CREAM CAKE

Moist white cake layered with coconut and walnuts with a cream cheese frosting ... 5

STRAWBERRY CREAM CAKE

Moist strawberry cake layered with strawberry cream ... 5

PIES

APPLE PIE

Sweet apple & cinnamon sugar ... 4

CHERRY PIE

Sweet & tart cherry filling ... 4

KEY LIME PIE

Fresh lime custard pie ... 4

PECAN PIE

Classic nutty, sweet filling ... 4

PUMPKIN PIE

Traditional, spiced pumpkin pie ... 4

FRESH BAKED COBBLER

*Fruit filled cobbler with crisp, flaky crust.
Choice of Apple, Cherry, or Peach
Per person ... 4 / Pan ... 40*

TRIFLES

MIXED BERRY TRIFLE

Strawberries, blueberries, raspberries, and blackberries layered with a creamy whipped topping ... 4

TRIPLE CHOCOLATE FUDGE TRIFLE

Layers of crushed chocolate cookies, light chocolate pudding, and rich chocolate ganache ... 4

STRAWBERRY SHORTCAKE TRIFLE

Fresh strawberries in strawberry sauce and crushed vanilla cookies layered with a creamy whipped topping ... 4

BANANA CREAM TRIFLE

Layers of crushed vanilla wafers, banana pudding, and creamy whipped topping ... 4

PEANUT BUTTER & CHOCOLATE TRIFLE

Creamy smooth peanut butter sandwiched between layers of chocolate pudding and rich chocolate ganache ... 4

DESSERT BARS

LEMON BARS

Tangy, creamy, lemon custard dusted with powdered sugar ... 4

OREO COOKIE BARS

Crushed Oreo cookie base, crème filling, topped with Oreo pieces and a chocolate drizzle ... 4

MELTAWAY BARS

Vanilla shortbread topped with medley of chocolate, butterscotch and shredded coconut ... 4

SWEET TREATS

CHOCOLATE CHIP COOKIE ... 2

WHITE MACADAMIA NUT COOKIE ... 2

RICE KRISPY TREAT ... 1.50

CHOCOLATE FUDGE BROWNIES ... 4

CHEESECAKE BITES ... 4

DESSERT PLATTER—

Assortment of chocolate chip cookies, macadamia nut cookies, and rice krispie treats — 52 PIECES ... 70

SERVICE LEVELS

MENU PRICING SEPARATE FROM SERVICE CHARGES.

DISPOSABLE DROP OFF SERVICE

Culinary Catering will deliver your entrées and sides and set up a buffet line using maximum of two disposable wire chaffing dishes, utensils, and disposable plateware and plastic ware.
Delivery and Set up Fee: \$35 (over 15 miles, 70¢ per mile both directions)

STANDARD SERVICE

Culinary Catering will deliver your entrées and sides and set up an elegant buffet line that includes, disposable plateware and plasticware, elegant stainless-steel chafers, serving ware, and black, fitted floor length linens for the buffet line. As your guests proceed through the buffet line, our staff will maintain cleanliness and refill food items. At the conclusion of the food service, our staff will clean up and disassemble the buffet line. Standard service does not include table pre-bussing or trash removal. Leftover food items may be packaged.

Delivery and Set up Fee: \$50
Service Level Fee Based Upon the Number of Guests:

1-150	\$200
151-225	\$300
226-300	\$400
301 or more	\$500

DELUXE SERVICE

Culinary Catering will deliver your entrées and sides and set up an elegant buffet line that includes a china plate, elegant stainless-steel chafers, serving ware, and black, fitted floor length linens for the buffet line. Additionally, we will set the tableware for each guest's seat that includes, salt and pepper shakers, sugar caddies, spoon, fork, knife, glass carafe, and glass goblet. Ice water is provided at no charge for the carafes. Iced tea may be added for \$2 per person. Culinary Catering staff will bus and remove tableware items at the conclusion of the dinner service. The Deluxe Service Level includes service for up to 3 hours. Leftover food items may be packaged.

Service Level Fee: \$10 per guest
Delivery and Set up Fee: \$50

PREMIUM SERVICE

Culinary Catering will set the tableware for each guest's seat that includes, salt and pepper shakers, sugar caddies, spoon, fork, knife, glass carafe, and glass goblet. Culinary Catering will plate each meal on a china plate and serve it to your guests at their seat. Culinary Catering staff will refill carafes during dinner service, pre bus, and remove tableware items at the conclusion of dinner service. Ice water is provided at no charge for the carafes. Iced tea may be added for \$2 per person. The Premium Service Level includes service for up to 3 hours. Packaging of leftover food items is unavailable with the Premium Service Level.

Service Level Fee: \$14 per guest
Delivery and Set up Fee: \$50

ADDITIONAL SERVICES

BAR AND ALCOHOL SERVICE

Culinary Catering is licensed and insured to provide Bar and Alcohol Service. All bar services require a bartender. One bartender is required for each 75 guests. Bartender services are \$35.00 an hour with a minimum of two hours.

Culinary Catering has two convenient Bar Billing Options:

Host Bar Service – The Host will cover the entire beverage bill for the event, including all drinks and the bartending charges. Host Bar Service includes all bar accessories including cups, ice, mixers, etc. There is a \$500 beverage purchase minimum reserve that must be pre-paid.

Cash Bar Service - The Host will cover the bartending charges, and the guests will purchase their own beverages from the bar. Cash Bar Service includes all bar accessories including cups, ice, mixers, etc. There is a \$500 beverage purchase minimum that, if not met, the sales difference will be billed to the host.

A 20% gratuity will be added to all bartending services

BEVERAGE SERVICE

Available with our Standard Service Level, Culinary Catering can provide a refreshing iced tea, lemonade, and water station that includes, clear drink cannisters, disposable cups, ice, and any necessary beverage condiments.

Beverage Fee: \$2.00 per person
Beverage Service Attendant: \$60.00

COFFEE STATION

Available with our Standard, Deluxe and Premium Service Levels, Culinary Catering can provide a Coffee Station that includes, regular and decaf coffee, coffee percolators, coffee cups, stir straws, creamer, sugar, and Splenda.

Coffee Station Fee: \$2.00 per person
Coffee Service Attendant: \$60.00

DEPOSIT AND PAYMENTS

To secure your event catering date, Culinary Catering requires a \$100 non-refundable deposit. This deposit secures your event date and pricing. Full payment is due no later than 7 days prior to the event date. Partial payments are accepted up to 7 days prior to the event. Payments made by check, credit card or cash are accepted.