

---

# CULINARY CATERING

---

EXPERIENCE THE DIFFERENCE

## Menu

---

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

CONTACT

**316.448.5352**

[culinarycatering.com](http://culinarycatering.com)

[sales@culinarycatering.com](mailto:sales@culinarycatering.com)

# PARTY PLATTERS

## CHEESE & SAUSAGE PLATTER

*Cured, smoked sausage with medley of cheese cubes*

**SMALL (15-30) ... 100**

**LARGE (40-60) ... 200**

## CHARCUTERIE & CHEESE BOARD

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

**SERVES (15-30) ... 200**

## SMOKED SALMON BOARD

*Smoked salmon garnished with minced onion, capers, and a creamy dill sauce ... 175*

## SHRIMP COCKTAIL PLATTER

*Fresh shrimp served with cocktail sauce ... 150*

## HUMMUS SAMPLER

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

**SERVES (15-20) ... 100**

## 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) ... 96**

**LARGE (32 SANDWICHES) ... 192**

## FRESH FRUIT PLATTER

*Assortment of seasonal fruits*

**SMALL (15-30) ... 100**

**LARGE (40-60) ... 200**

## 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 — 38 PIECES ... 75*

# APPETIZERS

## APPETIZERS (2 PER ORDER) ... 3.50

BBQ MEATBALLS  
SWEDISH MEATBALLS  
ITALIAN MEATBALLS  
GARLIC PARMESAN CROSTINI  
TURKEY BACON RANCH PINWHEELS  
HAM & TURKEY PINWHEELS  
CHEESE BALLS  
SAUSAGE BALLS

## APPETIZERS (1 PER ORDER) ... 3.50

SAUSAGE BALLS  
QUESO & CHIPS  
TERIYAKI CHICKEN SKEWERS  
LEMON ROSEMARY CHICKEN SKEWERS  
MIXED FRUIT CUP  
BACON WRAPPED CHICKEN BITES  
BACON WRAPPED WATER CHESTNUTS  
BACON WRAPPED HOT LINKS

## WORLD FAMOUS SMOKED WINGS ... 2.00 EACH

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

## APPETIZERS (1 PER ORDER) ... 4.50

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  
SHRIMP COCKTAIL  
SALMON CROSTINI  
BACON WRAPPED SHRIMP  
PRIME RIB EGGROLLS  
MINI BEEF KABOBS

# 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  
OR 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**

**14**

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

**15**

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:*

CHOICE OF 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**

*YOU BUILD IT BARS ARE A  
GREAT WAY TO OFFER VARIETY  
AND ALLOW EACH GUEST TO  
CREATE THEIR OWN MEAL,  
EXACTLY HOW THEY PREFER.*

# BOXED MEALS

## DELI SANDWICH ... 13

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

## HAM & TURKEY WRAPS ... 13

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

## CHICKEN SALAD SANDWICH ... 13

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

## Q CLUB ... 16

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

## SMOKED CHICKEN BACON RANCH ... 15

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

## THE SUPREMES ... 15

*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  
ADD 2.00 FOR BRISKET*

## HAMBURGER... 13

*Quarter pound fresh, ground beef patty served on toasted white or wheat bun — topped with lettuce, tomato, pickles, onion, ketchup & mustard.*

*ADD 1.00 FOR CHEESE ADD 2.00 FOR BACON*

## HICKORY SMOKED BBQ SANDWICH... 12

*Choice of Pulled Pork, Smoked Chicken, or Chopped Brisket in sauce-served on a white or wheat bun, with choice of mild, sweet n' zesty, or hot BBQ sauce on the side  
ADD 1.00 FOR CHOPPED BRISKET CHOICE*

**ALL BOXED LUNCHEES INCLUDE A SIDE & CHIPS  
SEE PAGE 14 FOR SIDE OPTIONS**

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

# SUNRISE BREAKFAST

## CONTINENTAL BREAKFAST ... 12

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

## VALUE BREAKFAST ... 12

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

## VARIETY BREAKFAST ... 14

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

## EXECUTIVE BREAKFAST ... 16

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

## BUILD YOUR OWN BREAKFAST SANDWICH ... 14

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

## COUNTRY BREAKFAST ... 13

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

### CHOICE OF EGG : Scrambled Eggs

*Cheesy Scrambled Eggs · Western Scrambled Eggs  
Spinach, Mushroom, Tomato & Egg Casserole*

**CHOICE OF MEAT :** Bacon Slices · Sausage Patties  
Ham · Hot Link · Turkey Sausage · Turkey Bacon

**CHOICE OF POTATO :** Hashbrown Casserole  
Hash Browns · Skillet Potatoes · Rosemary Potatoes

## BIG STACK BREAKFAST ... 13

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

## YOGURT PARFAIT BREAKFAST ... 13

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

## BREAKFAST ENHANCEMENTS A LA CARTE

FRESH FRUIT BOWL ... 4

FRENCH TOAST (2) ... 3

HAM ... 3

BACON (2) ... 3

BISCUIT & GRAVY ... 3

BREAKFAST BURRITO ... 7

BISCUIT & JELLY ... 3

PANCAKE (2) ... 3

SAUSAGE PATTY ... 3

CINNAMON ROLLS ... 3

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

# ITALIAN INSPIRED

## SAUSAGE AND CHEESE LASAGNA ... 15

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

## FETTUCINE ALFREDO

CHICKEN...15 / SHRIMP...16 / COMBO...16

*Cavatappi noodles tossed in a rich creamy alfredo sauce*

## GARDEN VEGETABLE PASTA PRIMAVERA ... 13

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

## VEGETABLE LASAGNA ... 14

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

## CHICKEN PARMESAN ... 14

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

## GRILLED CREAMY PESTO CHICKEN ...14

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

## CHICKEN PICCATA ... 14

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

## GARLIC AND HERB PASTA

CHICKEN...15 / SHRIMP...16 / COMBO...16

*Cavatappi noodles tossed in our garlic and herb pesto cream sauce*

## SPAGHETTI BOLOGNESE ... 14

*Traditional spaghetti noodles smothered in a rich meaty bolognese*

## TUSCAN PASTA

CHICKEN...15 / SHRIMP...16 / COMBO...16

*Penne noodles, sautéed spinach, sun dried tomatoes in a light parmesan sauce*

## 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 ... 14

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

## RED CHILI GROUND BEEF ENCHILADAS ... 14

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

## CARNITA ENCHILADAS ... 14

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

## CHEESE ENCHILADAS ... 12

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

## CHOOSE TWO COMBINATION ENCHILADAS ... 14

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

## GRILLED SOUTHWEST LOADED CHICKEN ... 14

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

## CHIPOTLE CHICKEN ... 14

*Grilled chicken topped in a chipotle cream sauce*

## 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

# HICKORY SMOKED BBQ

## BBQ SANDWICH BUFFET ... 14

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

## BBQ DINNER BUFFET ... 16

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

## EXECUTIVE DINNER BUFFET ... 18

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

## 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  
MASHED POTATOES & GRAVY  
MACARONI AND CHEESE\*  
(\*\* ADD 1.50 FOR PREMIUM SIDES)  
SEE PAGE 13 FOR ADDITIONAL SIDE & SALAD OPTIONS

# TRADITIONAL ENTREES

## GRILLED MARINATED CHICKEN BREAST ... 15

*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*

## FULLY LOADED CHICKEN BREAST ... 16

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

## HONEY MUSTARD SWISS CHICKEN BREAST ... 15

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

## BONELESS CHICKEN FRIED CHICKEN ... 16

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

## GRILLED CHICKEN OR BEEF KABOB

*Skewer of chicken or beef with fresh onions, mushrooms,  
peppers, and tomatoes grilled over an open flame  
CHICKEN... 15 / BEEF... 16*

## CLASSIC SLICED ROAST BEEF ... 20

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

## CHICKEN FRIED STEAK ... 17

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

## CHOPPED SIRLOIN STEAK WITH MUSHROOM GRAVY ... 18

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

## BEEF STROGANOFF ... 14

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

## SMOKED MEATLOAF ... 15

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

## CHICKEN POT PIE CASSEROLE ... 14

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

## FRIED CATFISH ... 16

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

## TERIYAKI BOWL

*Grilled chicken or shrimp in a teriyaki glaze,  
served with white rice and sautéed mixed vegetables  
CHICKEN...15 / SHRIMP...16*

## CARIBBEAN SMOKED PORK CHOPS WITH MANGO SALSA ... 14

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

## HONEY DIJON GRILLED PORK CHOPS ... 14

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

## SMOTHERED PORK CHOPS ... 14

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

**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 ... 24

## 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

---

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**

**ALL SEAFOOD & STEAK OPTIONS INCLUDE  
DINNER ROLLS WITH BUTTER,  
CHOICE OF TWO SIDES, SEE PAGE 13**

# VEGETARIAN MENU

## VEGETABLE NAPOLEON ... 14

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

## GARDEN VEGETABLE PASTA PRIMAVERA ... 14

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

## BAKED EGGPLANT PARMESAN ... 14

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

## VEGETABLE LASAGNA ... 15

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

## STUFFED BELL PEPPERS ... 15

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

## SPINACH & CHEESE ENCHILADAS ... 13

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

## VEGETABLE KABOBS ... 13

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

## VEGGIE BURGER ... 15

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

## ALL VEGETARIAN OPTIONS SERVED WITH CHOICE OF SALAD:

HOUSE, SPRING MIX, SPINACH, CAESAR, GREEK, OR ITALIAN

# GLUTEN FREE MENU

## CLASSIC SLICED ROAST BEEF ... 20

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

## STUFFED BELL PEPPERS ... 15

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

## GARLIC BUTTER SAUTEED SHRIMP ... 15

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

## GRILLED MARINATED CHICKEN BREAST ... 15

*Marinated in Italian herbs and garlic and grilled over an open flame*

## GRILLED SALMON ... 28

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

## BAKED LEMON TILAPIA ... 16

*Tender tilapia baked with zesty lemon seasoning*

## VEGETABLE NAPOLEON ... 14

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

## FETTUCINE ALFREDO

*Gluten free pasta tossed in a rich creamy alfredo sauce*  
CHICKEN...15 / SHRIMP...16 / COMBO...16

## GARDEN VEGETABLE PASTA PRIMAVERA ... 14

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

## GRILLED CREAMY PESTO CHICKEN ... 15

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

## GARLIC AND HERB PASTA

*Gluten free pasta tossed in our garlic and herb pesto cream sauce*  
CHICKEN...15 / SHRIMP...16 / COMBO...16

## TUSCAN PASTA

*Gluten free pasta, sautéed spinach, sun dried tomatoes in a light parmesan sauce*  
CHICKEN...15 / SHRIMP...16 / 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  
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  
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*

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

# DESSERTS

## SHEET CAKES

**CHOCOLATE SHEET CAKE ... 4**  
*Chocolate sheet cake with chocolate frosting*

**HOVANILLA SHEET CAKE ... 4**  
*Vanilla sheet cake with vanilla frosting*

**STRAWBERRY SHEET CAKE ... 4**  
*Strawberry sheet cake with strawberry frosting*

## CAKES

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

**FUDGE CAKE ... 5**  
*Chocolate cake layered with dark, rich fudge icing*

## SWEET TREATS

**CHOCOLATE CHIP COOKIE ... 2**  
**WHITE MACADAMIA NUT COOKIE ... 2**  
**RICE KRISPY TREAT ... 1.50**  
**CHOCOLATE FUDGE BROWNIES ... 4**

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

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

**TRIPLE CHOCOLATE  
FUDGE TRIFLE ... 4**  
*Layers of crushed chocolate cookies, light  
chocolate pudding, and rich chocolate ganache*

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

**BANANA CREAM TRIFLE ... 4**  
*Layers of crushed vanilla wafers, banana pudding,  
and creamy whipped topping*

**OREO TRIFLE ... 4**  
*Creamy cookies and cream pudding sandwiched with  
crushed Oreo crumbs and rich chocolate ganache*

## DESSERT BARS

**LEMON BARS ... 4**  
*Tangy, creamy, lemon custard dusted with  
powdered sugar*

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

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

**CHOCOLATE COVERED  
STRAWBERRIES**  
*Fresh strawberries covered in choice of milk chocolate,  
dark chocolate, or white chocolate*  
**TWO DOZEN ... 65**

# 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:**

<b>1-225</b>	<b>\$300</b>
<b>226-300</b>	<b>\$400</b>
<b>301 OR MORE</b>	<b>\$500</b>

## 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.

**DELIVERY AND SET UP FEE ... \$50**  
**SERVICE LEVEL FEE BASED UPON THE NUMBER OF GUESTS:**

<b>1-20</b>	<b>\$250</b>
<b>OVER 20 GUESTS</b>	<b>\$12 PER GUEST</b>

## 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 ... \$16 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.