

EXPERIENCE THE DIFFERENCE



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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 $\, \ldots \, 175$

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 $\mbox{PIECES}\ \dots\ 75$

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

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 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



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 SPANSIH 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 SREFRIED 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 YOU BUILD TT 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... 14

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 sauceserved on a white or wheat bun, with choice of mild, sweet n' zesty, or hot BBQ sauce on the side ADD 2.00 FOR CHOPPED BRISKET CHOICE

ALL BOXED LUNCHES INCLUDE A SIDE & CHIPS SEE PAGE 9 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 À 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

TALIAN 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 9 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 9 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 bbg 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 9

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

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

SOUTHWESTERN INSPIRED

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

SEE PAGE 9 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 9

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, 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 6)

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



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

VANILLA SHEET CAKE ... 4 Vanilla sheet cake with vanilla frosting

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

CAKES

CHEESECAKE ... 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

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

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 38 PIECES ... 75

FRESH BAKED COBBLER

Fruit filled cobbler with crisp, flaky crust. Choice of Apple, Cherry, or Peach PER PERSON ... 4 / PAN ... 40

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

PG. 10

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 with disposable serving utensils.

DELIVERY AND SET UP FEE ... \$35 (OVER 15 MILES, 70 CENTS PER MILE BOTH DIRECTIONS) ADD DISPOSABLE CHAFFING DISHES ... \$10 EACH

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:

1-225	\$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.

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

> > 1-20 Over 20 guests

\$250 \$12 PER GUEST

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.

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.

BEVERAGE FEE \$2.00 PER PERSON

COFFEE STATION FEE \$2.00 PER PERSON

BEVERAGE SERVICE ATTENDANT \$60.00 COFFEE SERVICE ATTENDANT \$60.00

TABLECLOTH RENTAL

Tablecloths available for rent– client picks up at Culinary Catering 24 hours before the event and must return within 24 hours after the event. Rectangle tablecloths fit 6-8ft rectangle tables (not floor length) ... 52"x114" Square tablecloths fit 60" round tables (not floor length) ... 85"x85"

> BLACK RECTANGLE TABLECLOTH ... \$10 BLACK SQUARE TABLECLOTH ... \$10 WHITE RECTANGLE TABLECLOTH ... \$10 BLACK SQUARE TABLECLOTH ... \$10

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.

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