

Culinary Concepts & Consulting Catering – External Catering Menu

Culinary Concepts & Consulting Caterers are your professional caterers with a difference. We start every catering assignment the same way; with fresh, quality ingredients. Our Executive Chef Tony Sharpe creates dishes that look and taste stunning, finished off with our renowned attention to detail and service.

From formal sit down dinners, elegant cocktail parties, casual BBQ'S, boardroom lunches, special events to coffee breaks, we continue to impress, first time, every time.

Our global menus cater for all tastes, from modern Asian, European, Classic French or contemporary American. Whatever the flavor, our aim is always the same... to create a dining experience that will exceed your expectations.

With ingredients sourced directly from quality food providers, and local purveyors... we stand by our principal belief that quality ingredients produce quality meals.

Culinary Concepts & Consulting Catering can custom design a menu for you. A range of catering menus have been collaborated to assist you in planning your event, however should you be planning a themed event, we would be delighted to create alternative catering menus for you to consider.

Please take a look through our catering menus, which provide you with just a few ideas of what delicious and fresh meals we can provide for you.

Sincerely,

Your Culinary Concepts & Consulting Catering Team

Confirmations/Minimums

All catering orders will receive an emailed confirmation detailing the order. You are responsible for ensuring that your confirmation is correct. Any increase in food quantities must be detailed on expansion agreements. A service charge of 20% applies to all orders. Please let us know if your company is tax-exempt. Please speak with our Catering Director about minimums that may apply. **Our minimum catering order is \$1,500 in food.**

Servers/Bartenders

There is no server fee for disposable functions.

Plated events:

Servers are billed at a rate of \$150 per 4 hour period.

One server is required for every 20 guests.

Receptions:

Servers are billed at a rate of \$150 per 4 hour period.

One server is required for every 45 guests.

Specialty Linen, Table Décor & Centerpieces

Interested in complimenting your table arrangements with your color scheme? We offer a variety of the newest colors, fabrics and patterns to choose from. The Catering Director will walk you through the selection process to create the desired table effect you are looking for.

China and Crystal Place Settings

Our best China for your very best event!

For that special touch of sophistication, nothing is more unforgettable than our specialty crystal and china. Prices start at \$4 per person

Centerpieces

Use mirrors as a simple addition to your floral centerpiece or as stand alone attraction.

Three Votive Candles per table – \$0.75

Mirrored Tile - \$1.00 /each

Entrée Salads

CHOPED CHINESE CHICKEN SALAD \$15

Grilled marinated boneless chicken breast with Chinese cabbage, crisp vegetables, won ton crisps, & sweet sesame dressing

CHICKEN CAESAR SALAD \$15

Traditional favorite of crisp romaine lettuce tossed with our zesty Caesar dressing & topped with sliced grilled chicken breast & garlic herb croutons

CALIFORNIA COB SALAD \$15

Classic combination of greens with diced chicken, bacon, egg, avocado, tomato & bleu cheese dressing

BEEF FAJITA SALAD \$15

Marinated steak with tri-colored peppers, red onions, & tortilla chips on crisp romaine lettuce with salsa dressing

GRILLED SALMON NICOISE SALAD \$16

Grilled filet of fresh Pacific salmon on field greens with fresh green beans, tomatoes, red potatoes, kalamata olives, & herbed vinaigrette

Signature Entrées

Entrées include a salad, entrée, dessert, rolls, ice tea and water.

Poultry

Caribbean Chicken Medallions \$23

Island spiced chicken breast with mango cilantro cream.
Served with baked plantains and island rice and peas

Mango Chicken \$23

Seared, coriander-rubbed chicken breast
with fresh mango-lime salsa. Served with
Cuban black beans and fresh seasonal
vegetables.

CORNISH HEN \$25

Partially boned Cornish game hen with
peppercorn cognac sauce. Served with
roasted pecan stuffing, mashed potatoes,
& sautéed spinach.

Chicken Mardi Gras \$23

Pan-roasted breast of chicken on
“spaghetti” of colorful vegetables with vineripe
tomatoes & extra virgin olive oil.

CHICKEN POMMERY \$23

Herb & Dijon-encrusted boneless chicken
breast drizzled with creamy caper sauce.
Served with spicy pecan rice pilaf &
seasonal vegetables.

SHRIMP & CHICKEN POMMERY \$28

This elegant entrée is composed of
chicken & shrimp Pommery (see above),
Artistically presented and served with
saffron rice & baby vegetables.

Holiday Entrees

Entrées include a festive salad, entrée, dessert, rolls, ice tea and water.

Choose 1 for \$22 per person or 2 for \$27 per person

Roasted Turkey Breast

A boneless turkey breast lightly seasoned and roasted to a golden brown juicy perfection

Brown Sugar Honey-Glazed Ham

A boneless smoked pit ham that's glazed with honey and then crusted with a mixture of brown sugar, cinnamon & a touch of nutmeg

Raspberry Chipotle-Glazed Pork Loin

A true show-stopper, this boneless pork loin is first roasted with fresh garlic and a blend of herbs before being glazed with our own raspberry chipotle sauce

Sides (Choose 2)

Yellow Squash Casserole

Fresh yellow squash and savory herb stuffing make this a new holiday classic

Sweet Potato Casserole

Seasoned with brown sugar, real butter, cinnamon & just a touch of nutmeg

Homestyle Mashed Potatoes

Made with sour cream & real butter

Classic Macaroni & Cheese

Made with a rich cream cheese sauce and topped with melted cheddar cheese

Green Bean Casserole

A holiday classic with fresh green beans & creamy mushroom soup topped with crispy fried onions

Vegetarian Entrée

Grilled Portobello \$17
Portobello mushroom stuffed with duxelles
of mushroom, toasted breadcrumbs, and
Parmesan cheese

POLENTA NAPOLEON \$17
Grilled polenta layered with grilled
vegetables, buffalo mozzarella, and tomato coulis

WILD MUSHROOM RAVIOLI \$17
Ravioli with Chef's special sauce and served
with grilled seasonal vegetables

Beef & Pork

Stuffed Pork Loin \$22
Served with steamed new
potatoes & braised red cabbage.

Filet Mignon with Mustard Port Sauce \$29
Pan seared filet with creamy port wine and Dijon sauce served garlic mashed potatoes,
sautéed haricot verts, and carrot bundles

Grilled New York Strip Steak \$29
Strip steak with fire roasted salsa and grilled mushrooms and asparagus.

Grilled Filet \$29
Balsamic Filet with potato leek gratin and jicama/carrot sauté

West Indian Filet \$29
Fig and chili glazed Filet Mignon with Basmati rice and a black bean timbale.

Seafood

Roasted sea bass \$29
with lemon caper sauce and sautéed baby carrots

Grilled salmon filet \$23

with sweet corn, tomato, and avocado relish, with grilled asparagus

Pan roasted salmon \$23
with sherry vinegar glaze and spicy tomato relish and parsleyed potatoes

Mario's jumbo lump crab cakes \$29
with sweet corn relish and chive mashed potatoes

Pecan crusted rainbow trout \$26
served with a citrus rosemary sauce

Halibut en Paupillote \$26
with potatoes, haricot verte, and sweet onions.

Tandoori seared Ahi Tuna \$23
with a lemon Buerre Blanc and chef's choice of sides

Pastas

Entrées include a salad, entrée, dessert, rolls, ice tea, water and coffee.

Shrimp Scampi with Linguini
Tiger shrimp and linguini tossed with butter, olive oil, shallots, garlic, crushed red peppers,
white wine, lemons, and fresh basil \$18.00

Tortellini Primavera
Ricotta stuffed tortellini pasta with sautéed vegetables in a creamy parmesan-garlic Alfredo
sauce \$14.00

Pesto Linguini
Linguini with asparagus, Portobello mushrooms, tomatoes, and parmesan cheese \$14.00

Pasta Pomodoro
Penne pasta tossed with fresh basil, garlic, and herb tomato sauce \$14.00

Baked Penne Pasta with Roasted Vegetables, Boursin, cheese,
and Herb De Provence \$14.00

Add chicken to any of the above vegetarian pasta entrées \$4

Desserts

Tiramisu
Canolis
Bananas foster cheesecake
Strawberry cheesecake
Key Lime tartlet
Chocolate cheesecake
New York style cheesecake
Fruit sorbet with cookie
Fresh Berry trifle with pound cake
(warm weather months only)
Warm apples crepes with cinnamon cream
(cool weather months only, max 20)
Red velvet cake
Champagne cake with strawberries
Carrot cake
Chocolate lover's spoon cake
Chocolate torte
Granny Smith apple pie
Lemon Cream cake
Chocolate Kentucky Pie
Pecan Pie
Sweet Potato Pie
Crème Brulee

Reception Stations

Chiller stations

A beautiful display of seafood and/or chilled salads and soups on an ice bed.

Ice carving \$200
Boat, large clamshell, etc...

Minimum 50 people

Raw Bar \$8.50 per person Oysters Littleneck Clams Crab Spread with crackers All condiments	Deluxe Raw Bar \$10.00 per person Oysters Littleneck Clams Crab Spread with crackers Shrimp All condiments
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Garnishing

(For presentation purposes only. Not enough to serve guests but can be added to raw bar for additional cost as can cracked stone and Jonah crabs claws, and king crab legs)

Two Lobsters

3 pounds of Snow crab legs

Chilled Soups- served in mini glasses over ice \$3
Minimum 12 people each soup

Spicy Gaspacho with fresh garden Basil
Hideg Meggyleves- Cherry cream soup
Melon gaspacho with fresh garden Mint

Chilled salads -served in glasses over ice \$4
Minimum 12 people per salad

White bean and roasted chicken salad
Tender white beans tossed with roasted chicken, tomatoes, red onion, fresh basil and lemon-
red wine Dijon Vinagrette.

Garbanzo bean and roasted vegetable salad

Garbanzo beans tossed with roasted butternut squash, eggplant, zucchini, and onions with lemon thyme dressing.

Mediterranean Orzo Pasta Salad
Orzo pasta with basil pesto, feta cheese, calamata olives, and tomatoes.

Shrimp, cucumber and mango salad
Both sweet and spicy flavors blended with fresh dill

Curried lentil salad
Tender red lentils with currants, curry powder, capers and red wine Dijon dressing

Carving stations- Perfectly roasted meats carved to order

Whole Roasted Tenderloin of Beef
Served with Roasted Red Pepper Mayonnaise, Fresh Horseradish Cream and Dijon Mustard
Sliced French Bread and Silver Dollar Rolls
\$200.00 ~ Approx 20 servings
Carver Required \$75.00

Oven Roasted Whole Turkey Breast
Served with Cranberry Relish, Ancho Chili Aioli, Dijon Mustard Silver Dollar Rolls
\$250.00 ~ Approx 50 servings
Carver Required \$75.00

Seared Rare Sushi Grade Ahi Tuna Filet
Served with Pickled Ginger, Wasabi Dip, Soy Jalapeño Mayonnaise and Oyster Sauce
Japanese Rice Crackers and Lavash
\$250.00 ~ Approx 25 servings
Carver Required \$75.00

Roasted Boneless Prime Rib
Served with Roasted Red Pepper Mayonnaise, Fresh Horseradish Cream and Dijon Mustard
Sliced French Bread and Silver Dollar Rolls
\$150.00 ~ Approx 20 servings
Carver Required \$75.00

Stuffed Roasted Pork Loin
Stuffed with your choice of the following stuffing mixes and roasted to perfection.
Apricot and mango with fresh basil
Fresh apples and rosemary with cinnamon
Spinach and goat cheese with sundried tomatoes
\$100.00 ~ Approx 20 servings
Carver Required \$75.00

Pasta Station

Assorted pasta's and sauces made to order, garnished with shredded parmesan, crushed red pepper and fresh basil.

<u>Pasta's (Choose 3)</u>	<u>Sauces</u>	<u>Additions (Choose 2)</u>
Wild Mushroom Ravioli Cheese Tortellini Linguini Cavatappi	Alfredo Marinara Pesto	Mushrooms Baby spinach Roasted red peppers Sundried tomatoes Chopped fresh bacon bits

\$10 per person - Minimum 50
Add \$4 for Chicken
Chef Attendant required \$75.00

Antipasta Station \$7

A stunning assortment of Grilled vegetables, Hummus, Caprese salad skewers with fresh garden basil, fruit skewers, and assorted rustic breads and crackers.

Chef - Attended Omelet Station \$4 per person
Omelets cooked to order by a Uniformed Chef
Create your own delicious breakfast:

Ham, Tomatoes, Onions, Roasted Red Peppers, Mushrooms,
Spinach, Jalapenos, Sausage, Goat Cheese, Cheddar, Provolone & Swiss

Crepes and Belgium Waffles station

Crepe station \$6.50 per Guest
A sweet array of fillings from Nutella Chocolate Hazelnut to Fruit fillings

Belgium Waffle station \$6.50 per Guest

GARNISHES: Whipped Cream, Freshly Diced Strawberries, Mixed Fruit, Peach Compote
Banana in Syrup

SAUCES: Maple Syrup, Pancake Syrup, Raspberry Sauce, Chocolate Sauce,
Vanilla Custard Sauce, Butter Scotch Caramel Sauce

Add ice cream for \$.50

\$75.00 Chef Fee applied per Chef Attendant - 1 Chef per 50 Guests

Appetizers

Hot

Cold

Euro-American Appetizer Collection

Spanikopita – Hand shaped phyllo dough filled with sautéed spinach and onions, mixed with a zesty feta cheese and spices. Served with a Greek yogurt cucumber dip. \$3

Carved roasted turkey platter - served with mini rolls, chipotle mayo and Dijon mustard \$5

BBQ Meat balls – Beef meatballs in Chef Mario's zesty BBQ sauce \$2

Assorted mini quiche –quiche Lorraine and quiche Florentine \$2.50

Mini Beef Wellington - Delicate Layers Of Puff Pastry Brushed With Butter Then Filled With Beef Tenderloin And Mushroom Dux Elle, served with horseradish dipping sauce \$5

Mini crab balls - served with cocktail sauce \$3

Chicken and Waffle-ets – served with a maple glaze \$3

Sliders – Mini “just the right bite” sandwiches

Classic: \$3

Beef Sliders with Our Fresh made Buns

Cuban: \$3

Pork Spiced with Garlic Chili and Oregano, with Swiss Cheese, Mojo de Ajo, and Latin Slaw on Rolls

Deep Six: \$3

Mario's special recipe crab with Remoulade and bib lettuce

Black eyed pea salsa - on French crouton \$3

Brie en croute – Plain or with fruit compote \$3

Asparagus wrapped in Prosciutto \$3

Caprese Salad Skewers- Marinated salad of fresh tomatoes, fresh mozzarella and our home-grown basil with a balsamic drizzle. \$3

Sun dried tomato and goat cheese – on crostini \$3

Roasted beef tenderloin - w/horseradish on French crouton \$3

Chicken salad in crispy phyllo cups \$2.50

Crispy vegetables in phyllo cups \$2.50

Curry chicken mousse in phyllo cups \$2.50

Assorted old school finger sandwiches \$2.50

Hummus with pita chips \$2

Fresh Market Trays

Fresh sliced fruit tray \$3

Fresh vegetable tray with thick Ranch dip \$3

Domestic cheese and cracker tray \$3

Fancy cheese and cracker tray \$4.50

Chilled spinach dip with tortilla chips \$3

Hot crab dip with toasted baguettes \$3

Asian Appetizer Collection

Teriyaki Beef Satay - tender strip of beef marinated in a ginger garlic soy sauce \$3

Korean Beef Bulgogi – Thinly sliced beef rolled with a spring onion and toasted sesame seeds marinated in a soy garlic ginger sauce. Served with a Bulgogi BBQ dip. \$3

Balinese Pork Satay- Thinly sliced pork filet marinated in sambal, soy sauce, garlic and lime. \$3

Thai Chicken Satay - Classic Thai marinade of spices including ginger, lemongrass and peanuts. Served with a spicy peanut sauce \$3

Indian Chicken Tandoori – Marinated in yogurt and Indian spices. Served with a yogurt cucumber dip. \$3

Crab Rangoon – Fried eggroll wrapper stuffed with a delicious blend of cream cheese and crabmeat. Served with a sweet and sour sauce \$3

Mini Vegetarian Eggrolls – A variety of colorful vegetables rolled in a crispy wrapper. Served with sweet and sour sauce \$3

Pork Potsickers – (Steamed or fried) Asian Vegetables And Pork Wrapped In An Oriental Dumpling. Served with a sesame garlic soy sauce. \$3

Thai Chicken Springroll - Delicious Combination Of Chicken Chunks And Slices Of Cashews Seasoned With Tangy Traditional Thai Spices And Rolled Into A Crispy Spring Roll Wrapper. Served with a sesame garlic soy sauce. \$3

Sushi
All sushi comes with soy sauce, pickled ginger and wasabi

Vegan Roll – Delicate nori surrounds cooked rice, avocado, carrot and black and white sesame seeds \$2

Spicy shrimp Roll – Spicy cooked shrimp with red bell pepper, white and black sesame seeds wrapped in nori \$3

California Roll – Sticky rice with a hint of sweet rice vinegar and crunchy sesame seeds surround nori and imitation crabmeat, avocado, and carrot \$3

Edamame- Steamed soy beans served with soy sauce \$3

Sesame Ahi Tuna Skewer – Lightly seared Ahi tuna steak on a skewer with pickled ginger and drizzed in a soy glaze. \$3

Seaweed salad - green Japanese seaweed with sliced cucumber \$3

Cucumber Salad – Sliced cucumbers served with oriental dressing \$3

Asian lettuce wraps \$3
with soy beans, scallions, zucchini & onions in a special sauce
Korean sesame beef
Sweet Chili chicken

Mediterranean salad skewer – Colorful marinated salad with Kalamata olive, mini mozzarella ball, artichoke heart and roasted tomato \$3

Latin Appetizer Collection

Southwest Salmon Skewer– Marinated salmon filet roasted in Latin spices \$3

New Orleans Cajun Chicken Skewer – Tender chicken breast marinated in Cajun spices and cocoa \$3

Mario's famous Quesadillas - Chicken and/or black bean with Mexican spices \$3

Santa Fe Chicken Eggroll - Flour Tortilla Stuffed With Chicken, Black Beans, Cheese And Southwest Spices \$3

Savory dips
with your choice of pita chips, tortilla chips, or Toasted baguettes

Fresh tomato salsa \$2

Layered taco dip \$3

Hot spinach and artichoke dip \$3

Roasted red pepper and eggplant dip \$3

Grand Finishes

Assorted petit fours

\$3.00

Assorted mini cheesecake

\$3.00

Jumbo cookies

\$2.00

Cookies

\$1.00

Assorted Betty Bars

Brownies, lemon bars, pecan bars, Blondie's

\$1.00

Fresh berry puffs

(warm weather months only)

\$4.00

Mini strawberry shortcakes

(warm weather months only)

\$3.00

SNACKS 50¢

Goldfish

Mini pretzels

Trail mix

\$1.00

Mixed nuts

Spiced pecans

(cool weather months only)

Beverages

\$1.50 each

Assorted sodas

Bottled water

Super deluxe fruit punch

Sparkling grape juice

Ice tea

Lemonade

Regular coffee

Decaf coffee

Fruit juice

Hot cider (cool weather months only)