

MENU

BRUNCH

4 - Course Meal

MOROCCAN COFFEE GRANITA
COCONUT CHAI TEA LATTE
HIBISCUS TEA PUNCH

EMPANADITAS

ASSORTED GOURMET MINI PANINIS

TORRIJAS, CREPES BAR, WAFFLES

FRENCH TOAST, GUAVA MAPLE SYRUP
COCONUT WHIPPED CREAM

TORTILLA ESPANOLA, POACHED EGGS

OMELETTE, POTATOES, CHORIZO
ARUGULA/APPLE SALAD

GRAIN & FARRO RISOTTO

MILANESE, WILD MUSHROOM, GANDULES (PIGEON PEAS)

FIDEO CASSEROLE

FRESH THIN WHOLE GRAIN PASTA,
WINTER VEGETABLE ZOODLES
PAN SEARED (CHICKEN/COD/VEG.)
EGGPLANT RAGU

HOMEMADE PARPADELLE

WINTER BRAISE - CHICKEN, VEGETABLE OR BEEF

PARMESAN SHORTBREAD

DRIED FRUIT MARMALADE

BROWN BUTTER BANANA BREAD

ORANGE FRENCH YOGURT BUNDT CAKE
BEIGNETS



www.culinaryarte.com

124 A LOCUST STREET

ROSELLE, NJ 07203

(908) 620-0200



HANDS-ON PRIVATE CLASS/EVENT

PACKAGES:

4 - COURSE \$50 PER PERSON

5 - COURSE \$60 PER PERSON

6 - COURSE \$70 PER PERSON

All Ingredients and Materials Included

Bottled Water & Soft Drinks Included

10 MINIMUM People GUARANTEE

50% Deposit Required to Reserve Date

** 2 Pitchers of House Sangria or Mimosa

Included for Parties of 10 and more

CALL TODAY FOR AVAILABILITY!