

# CATERING MENU

## The CULINARY STUDIO



EXQUISITE CATERING

136 Wall Street • Huntington, NY 11743

631.385.8500 • Fax 631.385.8502

E-mail us at: [theculinarystudio@yahoo.com](mailto:theculinarystudio@yahoo.com)

**Catering for all occasions . . . no party too large or too small**

---

Do you want your event to stand out? At **The Culinary Studio**, we don't believe in a "one size fits all" approach to catering. We have a variety of menus, each of which can be custom tailored to meet your needs. Whether you are having a cocktail party, buffet, formal sit-down dinner, wedding reception, brunch, barbeque, or business meeting, The Culinary Studio can provide anything and everything for your event. Please review our food selection and call to set up an appointment with one of our catering managers. Together, we can create a personalized party plan and menu to satisfy your every desire.

# HORS D'OEUVRES

## HOT HORS D'OEUVRES

### Poultry

**Coconut Chicken Skewers** – with a orange marmalade dip  
**Mini Chicken Cordon Bleu** – breaded chicken stuffed with ham and Swiss cheese; served with mushroom dip  
**Lemon Basil Chicken Drumettes** – with pesto dip  
**Sesame Chicken Pieces** – with honey mustard  
**Mediterranean Chicken Skewers- zucchini and tomato tizzini dip**  
**Chicken Sliders**—with Swiss cheese and ranch dressing  
**Chicken & Cheese Quesadillas** – with salsa  
**Peking Duck Purses** – with duck sauce  
**Chicken Saté** – with teriyaki peanut sauce  
**Chicken Dumplings** – with soy-ginger sauce

### Meat

**Mini Beef Wellingtons** – filet mignon in puff pastry with pâté; served with mushroom dip  
**Mini Pulled Pork Tostada** – with coleslaw and guacamole  
**Asian Skirt Steak Saté**  
**Mini Meatballs** – sweet & sour or Swedish  
**Grilled Baby Lamb Chops** – with mint yogurt dip  
**Mini Italian Panini** -  
**Franks in Pastry** – with spicy mustard  
**Sliders** – mini Cheese burgers with shallot Dijon relish  
**Five Spice Pork Skewers-** ginger lime dip  
**Marinated Cubed Filet wrapped in bacon**  
**Mini Hot Dogs-** with relish and ketchup

### Seafood

**Mini Crab Cakes** – with remoulade sauce  
**Butter Milk Fried Scallops-** with tartar sauce  
**Thai Shrimp Wontons-** with Thai dip  
**Mini Lump Crab Cakes** – with traditional tartar sauce  
**Coconut Shrimp** – with apricot mustard  
**Shrimp Pot Stickers** – with soy-ginger sauce  
**Grilled Shrimp Skewers** – with a mango lime dip  
**Bacon Wrapped Scallops**  
**Cilantro Lime Grilled Shrimp-** with cilantro mayo

### Vegetarian

**Yukon Gold Potato Pancakes** – with apple cranberry sauce  
**Wild Mushroom Risotto Balls**  
**Mini Spanakopita** – spinach and feta in filo pastry  
**Brie en Filo with Raspberry** – Brie cheese with raspberry jam and almonds; wrapped in filo pastry  
**Mini Vegetable Spring Rolls** – with soy-ginger sauce  
**Mini Three Cheese Melts**  
**Focaccia Pizzettes**  
**Mini Assorted Quiche** – spinach, broccoli, and zucchini  
**Mini Brie Purses-** with pecans and chutney  
**Spinach and Three Cheese Stuffed Mushrooms**  
**Old Fashion Macaroni & Cheese Cups**  
**Sweet Potato Wantons** – with apricot chutney dip

## COLD HORS D'OEUVRES

**Shrimp Cocktail** – with lemon garni  
**Colossal Shrimp Cocktail**  
**Grapes en Fromage** – red grapes wrapped in cream cheese & rolled in chopped nuts  
**Red & Yellow Potatoes** – stuffed with sour cream & caviar, or bacon-scallion mousse  
**Deviled Eggs** – filled with lemon and herbs  
**Cucumber Rounds** – filled with a crab meat mousse  
**Lobster Salad** – served on a herb toasts or mini hot dog buns  
**Mini Tartlets** – filled with goat cheese & roasted tomatoes or roasted garlic with red & yellow peppers  
**Steak Crostini** – with blue cheese herb mustard

**Asparagus** – wrapped with provolone & prosciutto  
**Filet Mignon en Croute** – sliced filet mignon on a petit toast with horseradish sauce  
**Smoked Salmon with Dill & Crème Fraiche** – served on a toasted herb pumpernickel rounds  
**Sesame Seared Tuna** – on a mini rice cracker with wasabi dip  
**Mozzarella Rollatini** – with salami, prosciutto, and pepperoni  
**Tomato Bruschetta Cups**  
**Endive** filled with creamy blue cheese and honey glazed walnuts  
**Capresse Skewers-** tomato and fresh mozzarella with a balsamic glaze  
**Gorgonzola Canapés**

## STATIONARY ITEMS

**Fresh Crudité Basket** – fresh seasonal vegetables with homemade buttermilk ranch dip or fresh spinach dip  
**Brie en Croute** – French Brie topped with blueberries & almonds, cherries & pecans, or chutney & almonds; wrapped in puff pastry and served with homemade toasts  
**Assorted Canapé Platter** – zucchini cups, stuffed new potatoes, mozzarella rollatini, grapes in fromage, asparagus wrapped with provolone & prosciutto  
**Seven Layer Mexican Dip** – served with tricolor tortilla chips  
**Bread Bowl with Spinach Dip & Vegetables**  
**Chick Pea Dip & Homemade Pita Toasts** – presented in a basket  
**Traditional Antipasto Platter** – assorted imported cheeses and Italian dried & cured meats arranged with a variety of marinated grilled vegetables; accompanied by assorted breads  
**Assorted Imported Cheese Platter** – displayed with fresh & dried fruits; served with assorted toasts & crackers  
**Bread Bowl with Cheese and Fresh Vegetables**  
**Assorted Dips & Chips-** Chickpea, Salsa, Guacamole, and Spinach with Tri-Color chips and pita toasts

# SPECIALTY DISPLAYS & NOVELTY BARS

- **Chilled Seafood Display** – chilled lobster tails, jumbo shrimp, littleneck clams, and oysters; served with a variety of sauces
- Bruschetta Bar** –toasted bread rounds with a variety of toppings: traditional tomato & herb, artichoke & olives, roasted wild mushroom & white bean, and roasted tomatoes.
- Tuscan Fair** – assorted imported Italian dried & cured meats, olives, and cheeses arranged with a variety of marinated grilled vegetables & roasted red peppers; accompanied by assorted breads
- Dip Bar** – fresh made guacamole, salsa, seven layer Mexican dip, chick pea dip, artichoke dip, and creamy cilantro dip; served with baskets of assorted chips & crackers

## ENTRÉE SELECTIONS

### Poultry

- Tuscan Roasted Chicken** – pan roasted chicken with rosemary & herbs in a red wine & herb reduction
- French Chicken Breast** – stuffed with smoked mozzarella, spinach, and herbs in a white wine rosemary sauce
- †**Grilled Duck Breast** – with cranberries in a sherry cream sauce
- Chicken Marsala** – sautéed chicken scallopine in a mushroom sauce
- Chicken Piccata** – sautéed chicken scallopine in a white wine & lemon sauce
- Chicken Chasseur** – sliced chicken breast sautéed with tomatoes and mushrooms in a light brown sauce
- Chicken Saltimbocca** – chicken scaloppini topped with prosciutto, spinach, and cheese in a white wine & lemon sauce
- Chicken Cordon Bleu** – with wild mushroom sauce
- Lemon & Oregano Chicken** – roasted, chicken with lemon & oregano
- Chicken Wellington-** chicken breast rubbed with Mushroom pâté and wrapped in puff pastry, served with sauce de château

### Lamb & Pork

- †**Roast Rack of Lamb** – Dijon and herb crusted with sauce de château
- Roasted Boneless Leg of Lamb** – with a port wine demi-glace
- Stuffed Pork Loin**– with sausage, spinach & herbs, and smoked mozzarella; served with a wild mushroom sauce
- Spiral Sliced Ham** – with apricot chutney and a brown sugar glaze
- Peppercorn Crusted Pork Tenderloin** – with a peppercorn sauce
- Braised Baby Back Ribs** – with thousand-spice Chinese barbeque sauce
- Citrus Marinated Pork Tenderloins** – sliced tableside
- Pork Cutlet Milanese** – breaded pork cutlet with broccoli, tomatoes, Gorgonzola cheese, red onions, and balsamic vinaigrette

### Seafood

- Baked Sole** – with a lemon parsley sauce
- Stuffed Sole Florentine** – baked filet of sole stuffed with spinach and cheese in a tomato dill sauce
- †**Grilled Halibut** or **Chilean Sea Bass** – with soy ginger broth
- †**Grilled Tuna** or **Swordfish Steak** – with a fresh tomato, cucumber, and cilantro salsa
- Jumbo Shrimp Stuffed with Crab** – with lobster bisque sauce
- Grilled Salmon Filet** – marinated in extra virgin olive oil & lemon
- Roasted Salmon Filet** – with mustard, tarragon, & chive sauce
- Herb Coated Tilapia** – with fresh lime wedges
- †**Broiled Lobster Tail** – with herb butter
- Mediterranean Salmon** – with sliced tomatoes & grilled onions in a lemon dill sauce
- Traditional Shrimp Scampi** – with white wine, lemon, and garlic.
- Asian Grilled Salmon** –grilled salmon filet with teriyaki, scallions sesame seeds and pickled ginger

### Beef & Veal

- †**Roasted Filet Mignon** – with wild mushroom or Béarnaise sauce
- Grilled London Broil** – with mushrooms Bordelaise
- Asian Marinated Grilled Skirt Steak**
- †**Beef Wellington** – filet mignon rubbed with pâté and wrapped in puff pastry, served with sauce de château
- †‡**Beef Tenderloin** – with a garlic and Dijon rub, served with a horseradish cream sauce
- Beef Mignonettes au Poivre** – in a brandy cream sauce
- Veal Piccata** – in a white wine & lemon sauce
- Veal Cutlet Milanese** – breaded veal cutlet topped with chopped tomatoes and mozzarella
- Peppercorn Crusted Black Angus Eye Round** – with a wild mushroom sauce
- Veal Saltimbocca** – veal scallopine topped with prosciutto, spinach, and cheese in a white wine & lemon sauce
- Slow Braised Beef Brisket**

## Room Temperature Entrees

- Beef Tenderloin** – with a garlic and Dijon rub, served with a horseradish cream sauce
- Grilled London broil** – Sliced and rolled and served with a horseradish cream sauce
- Mediterranean Grilled Chicken Breast** – served on a bed of grilled vegetables with a white balsamic vinaigrette
- Grilled Chicken Milanese** –Grilled chicken cutlet topped with chopped tomatoes and mozzarella
- Asian Marinated Grilled Chicken Breast** – served on a bed of steamed broccoli and sliced red peppers with a sesame-orange dip
- Poached Lobster Tail Platter** – with an assortment of dipping sauces
- Honey Lime Grilled Grilled Salmon**-with fresh pineapple and mango garnish
- Cilantro Lime Grilled Colossal Shrimp**- with cilantro mayo
- Sesame Seared Tuna**- Sliced on a bed of Asian greens with wasabi, pickled ginger, and sesame-orange vinaigrette
- Shrimp Tower**- Colossal Shrimp displayed and garnished on a tower with lemons and assorted dipping sauces

## SALADS

### **Chopped Salad**

mixed field greens with chopped tomatoes, cucumbers, shredded carrots, and black olives

### **Spinach Salad**

baby spinach, red onions, mushrooms, bacon, and Tuscan croutons; served with an orange-sesame dressing

### **Tri-Color Salad**

radicchio, arugula, shaved Parmesan, and endive; served with a red wine vinaigrette

### **Culinary Salad**

with roasted pears, toasted walnuts, endive, cherry tomatoes, and Gorgonzola cheese; served with a balsamic vinaigrette

### **Baby Field Greens**

with mandarin oranges, caramelized pecans, and goat cheese; served with a raspberry vinaigrette

### **Spring Greens**

mixed red leaf, romaine, and radicchio with cherry tomatoes and endive

### **Blue Cheese Caesar Salad**

hearts of romaine lettuce with crumbled blue cheese and homemade croutons; served with Caesar dressing

### **Milanese Salad**

chopped romaine, tomatoes, red onions, and mozzarella; served with a pesto vinaigrette

## Dressings

**Balsamic Vinaigrette · Honey Mustard · Poppy Seed**

**Balsamic & Gorgonzola · Caesar · Blue Cheese**

**Buttermilk Ranch · Oil & Vinegar · Orange-Sesame**

**Sesame-Soy · Cilantro & Lime · Raspberry Vinaigrette**

**Pesto Vinaigrette · Roasted Red Pepper Vinaigrette**

**Red Wine Vinaigrette · Red Wine & Honey Vinaigrette**

## PASTAS

### **Penne alla Vodka**

prosciutto and sundried tomatoes in a tomato cream sauce

### **Penne with Grilled Chicken and Baby Spinach**

in an oil & garlic sauce

### **Rigatoni with Sweet Sausage & Roasted Peppers**

Pomodoro sauce

### **Baby Shrimp and Broccoli**

in a tomato cream sauce ( Pink Sauce)

### **Broccoli Rabe and Sausage**

sautéed broccoli rabe and sausage in an oil & garlic sauce; served over rigatoni

### **Tortellini Pomodoro**

cheese tortellini in a fresh tomato sauce

### **Wild Mushroom Fettuccine**

ribbon-shaped pasta in a wild mushroom cream sauce

### **Pasta Primavera**

mixed seasonal vegetables over fusilli in oil & garlic sauce or pomodoro sauce

### **Penne with Spinach and Cherry Tomatoes**

in a Gorgonzola cream sauce

### **Penne with Escarole and white beans**

in oil & garlic sauce

### **Bowties in a Spicy Sausage Cream sauce**

Crumbled hot sausage and roasted peppers in a cream sauce

## ACCOMPANIMENTS

### Vegetables

#### **Mixed Vegetables**

zucchini, yellow squash, red peppers, and baby carrots dressed with oil & garlic

#### **Steamed Asparagus**

with shallots & herbs

#### **Vegetable Medley**

broccoli, cauliflower, and carrots

#### **Green Beans**

with sautéed mushrooms & herbs, or walnuts

#### **Sautéed Snow Peas and Shaved Carrots**

#### **Sautéed Broccoli Rabe**

with roasted garlic and fire roasted red peppers

#### **Creamed Spinach**

#### **Grilled Seasonal Vegetables**

#### **Sautéed Baby Spinach**

with garlic & herbs

#### **Grilled Baby Bok Choy**

with ginger and water chestnuts

▫ *Item is raw.*

\* *Item is cooked to order.*

*Consuming raw or undercooked meat, fish, shellfish, or fresh shell eggs may increase your risk of food-borne illness, especially if you have certain medical conditions.*

† *Item not included in base packages. Priced to market.*

### Potatoes & Rice

#### **Roasted Red Bliss or Yukon Gold Potatoes**

with garlic & herbs

#### **Potatoes Boulangère**

sliced potatoes with sautéed onions, cheese, herbs, and chicken broth

#### **Yukon Gold Potato Rosettes**

rosettes of garlic mashed Yukon gold potatoes

#### **Twice Baked Potatoes**

with cheddar cheese

#### **Tuscan Roasted Red & Yellow New Potatoes**

in olive oil & herbs

#### **Garlic Mashed Potatoes**

Yukon gold mashed potatoes with roasted garlic

#### **Whipped Sweet Potatoes**

#### **White & Wild Rice Pilaf**

#### **White & Wild Rice**

with cranberries and pecans

#### **Rice Pilaf Milanese**

with saffron and Parmesan cheese

## DESSERTS

**Assorted Cookie Platter** – a selection of bakery fresh cookies

**Fresh Fruit Platter** – served with a raspberry sauce

**Sheet Cakes, Specialty Cakes & Pastries** – custom made by our bakers

**Hand Dipped Chocolate Strawberries** – in white & milk chocolate

**Looking for something more?**

**This menu is just a sampling of the many dishes we can create for your event.**

**Call us at 631.385.8500 and let us help you plan the perfect party.**