

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

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
Sesame Chicken Pieces – with honey mustard
Chicken & Cheese Quesadillas – with salsa
Chicken Saté – with teriyaki peanut sauce
Chicken Dumplings – with soy-ginger sauce
Pecan Crusted Chicken – with maple mustard
Grilled Lemon Basil Chicken – on a skewer with pesto sauce
Peking Duck Quesadillas – with duck sauce
BBQ Chicken – wrapped in bacon

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
Dijon Baby Lamb Chops – with merlot sauce
Franks in Pastry – with spicy mustard
Mini Cheeseburger Sliders – with shallot Dijon relish
Marinated Cubed Filet – wrapped in bacon
Pork Dumpling – with sesame peanut sauce

Seafood

Mini Crab Cakes – with remoulade sauce
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
Shrimp Tempura – with Thai dip
Lobster and Crab Stuffed Cremini Mushrooms
Salmon en Croute – with dill sauce
California Rolls

Vegetarian

Yukon Gold Potato Pancakes – with apple cranberry sauce
Milanese 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 Assorted Quiche – spinach, broccoli, and zucchini
Mini Brie Purses – with pecans and apricot chutney
Spinach and Three Cheese Stuffed Mushrooms
Old Fashion Macaroni & Cheese Cups
Vegetable and Cheese Quesadillas – with salsa
Margherita Pizza Square

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 – bacon-scallion mousse
Deviled Eggs – filled with lemon and herbs
Cucumber Rounds – filled with a smoked salmon mousse
Lobster Salad – served on herb toasts or mini hot dog buns
Mini Tartlets – filled with goat cheese & roasted tomatoes
Apricot Chutney Chicken Tartlets – in a cucumber cup

Asparagus Wrapped in Provolone and 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
Caprese Skewers – tomato and fresh mozzarella with a balsamic glaze

STATIONARY ITEMS

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

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 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.