

# The CULINARY STUDIO

EXQUISITE CATERING

# HOLIDAY MENU 2016

Place Orders by Tuesday, December 20<sup>th</sup>

Pickup is Saturday, December 24<sup>th</sup>

Christmas Eve Hours: 8:30AM-3PM



136 Wall Street, Huntington 631.385.8500

## HORS D'OEUVRES

Brie en Croute with Cranberry and Apricot Chutney & Toasted Pecans and Homemade Toasts.....	\$49.95 (1 Kilo: Serves 15-25)
Traditional Antipasto Platter.....	\$65.95 Small (Serves 10-15).....\$85.95 Large (Serves 15-25)
Crudit� Basket.....	\$45.95 Small (Serves 10-15).....\$55.95 Large (Serves 15-25)
Assorted Cheese Platter with Grapes, Strawberries, & Crackers.....	\$65.95 Small (Serves 10-15).....\$85.95 Large (Serves 15-25)
Seven-Layer Mexican Dip with Tricolor Tortilla Chips.....	\$38.50 (Serves 10-15)
Chick Pea Dip with Homemade Pita Toasts.....	\$30.50 (Serves 10-15)
Colossal Shrimp Cocktail.....	\$30.95 Dozen
Asparagus Wrapped with Provolone and Prosciutto.....	\$21.95 Dozen
Baked Stuffed Clams Oreganata.....	\$21.95 Dozen
Filet Mignon Wrapped in Bacon.....	\$22.95 Dozen
Franks in Pastry with Spicy Mustard.....	\$18.95 Dozen
Sesame Chicken with Honey Mustard.....	\$18.95 Dozen
Mini Lump Crab Cakes with Traditional Tartar Sauce.....	\$22.95 Dozen
Scallops Wrapped in Bacon.....	\$21.95 Dozen
Coconut Shrimp with Apricot Mustard.....	\$25.95 Dozen
Mini Beef Brochettes.....	\$22.95 Dozen
Brie en Filo with Raspberry.....	\$21.95 Dozen
Mini Beef Wellington with Wild Mushroom Dip.....	\$22.95 Dozen
Mini Chicken Cordon Bleu with Wild Mushroom Sauce.....	\$20.95 Dozen

## SOUPS priced by whole quart only; each serves 3-4 people

Lobster Bisque.....	\$12.99 Quart
Sweet Potato & Pear (NO DAIRY).....	\$8.99 Quart
Winter Vegetable Orzo.....	\$8.99 Quart

## SALADS priced per portion

Tricolor Salad – Radicchio, Arugula, and Endive with Shaved Parmesan & Red Wine Honey Vinaigrette.....	\$4.99
Mesclun Greens with Roasted Pears, Toasted Walnuts, Dried Cranberries, & Balsamic-Gorgonzola Vinaigrette.....	\$4.99
Winter Salad with Spinach, Arugula, Green Leaf, Almonds, Apples, Red Onions and Goat Cheese Apple Honey Vinaigrette....	\$4.99

## ENTREES priced by raw weight unless marked otherwise

Whole Beef Wellington with Merlot Sauce.....	\$215.00 (Serves 12)
Pepper Crusted Black Angus Eye Round with Wild Mushroom Sauce (5-6 lbs: Serves 8-10).....	\$11.99 lb. (Raw Wt.)
Herb Crusted Boneless Prime Rib of Beef with Au Jus (4lb minimum).....	\$23.95 lb. (Raw Wt.)
Individual Beef Wellingtons with Wild Mushroom or Merlot Sauce.....	\$27.99 Each
Herb and Pepper Roasted Beef Tenderloin with Merlot Sauce.....	\$199.00 (Serves 12)
Boneless Leg of Lamb Rubbed with Rosemary & Garlic; Served with Chateau Sauce (5-6 lbs: Serves 8-10).....	\$15.95 lb. (Raw Wt.)
Roasted Frenched Rack of Lamb with Chateau Sauce (8 Bone: Serves 2).....	\$25.99 Rack
Honey Baked Spiral Sliced Ham with Apricot Mustard Half Ham (7-10 lbs): Serves 8-10 .....	\$8.99 lb. (Raw Wt.)
Fresh Roasted Maryland Turkey (Sizes Below).....	\$6.99 lb. (Raw Wt.)
10-14 lbs: Serves 6-10 14-18 lbs: Serves 10-12 18-22 lbs: Serves 12-16 20-24 lbs: Serves 16-20 24-28 lbs: Serves 20-24	
Whole Roasted Duckling with Cherry-Orange Sauce (4-5 lbs: Serves 2-3).....	\$8.99 lb. (Raw Wt.)
Herb Crusted Halibut Filet with a Fresh Lemon Dill Sauce.....	\$18.95 Portion
Colossal Shrimp Scampi (6 Per Portion).....	\$16.99 Portion
Shrimp Oreganata (6 Per Portion).....	\$16.99 Portion

## ACCOMPANIMENTS priced by whole pound unless marked otherwise

Asparagus with Butter and Herbs.....	\$9.99 lb.	Traditional Turkey Gravy .....	\$10.99 qt.
Baby Green Beans with Cranberries and Bacon.....	\$9.99 lb.	Tricolor Roasted Potatoes.....	\$8.99 lb.
Green Beans with Almonds.....	\$8.99 lb.	Yukon Gold Mashed Potatoes.....	\$8.99 lb.
Homemade Creamed Spinach.....	\$9.99 lb.	Whipped Sweet Potatoes.....	\$8.99 lb.
Honey Glazed Baby Carrots.....	\$8.99 lb.	Twice Baked Potatoes with Cheddar.....	\$4.99 Portion
Pur� of Butternut Squash.....	\$8.99 lb.	Cranberry-Walnut Sweet Potatoes.....	\$5.99 Portion
Roasted Brussel Sprouts with Butternut Squash, Pecans, Cranberries and Cinnamon.....	\$9.99 lb.	White & Wild Rice with Pecans & Cranberries.....	\$8.99 lb.
Saut�ed Seasonal Mushrooms with Garlic & Butter.....	\$8.99 lb.	Traditional Herb Stuffing.....	\$9.99 lb.
		Roasted Vegetables.....	\$9.99 lb.

## DESSERTS

Fresh Fruit Platter with Raspberry Sauce.....	\$45.50 Small	Snowman Cup Cakes.....	\$5.00
.....	\$65.50 Large	Traditional Seven Layer Cake.....	\$28.00
Raspberry Crumb Cheese Cake.....	\$42.50	Poinsettia Cake.....	\$40.00
B�che de No�l: Flourless Chocolate Souffl� Cake with Chocolate Mousse, Beautifully Decorated as a Yule Log.....	\$50.00	Snowman Head Cake: Vanilla Cake with Chocolate Mousse and an Edible Chocolate Hat.....	\$40.50
Bourbon Walnut Tart.....	\$36.00	Cannoli Cream Cake.....	\$42.50
Holiday Truffle Torte (Flourless).....	\$42.50	Berry Berry Tart.....	\$38.50
White & Chocolate Mousse Cake.....	\$42.50	New York Style Cheese Cake.....	\$36.00
Apple Galette .....	\$30.00	Tiramisu Cake.....	\$42.50

## FRESH BAKERY ROLLS priced by whole dozen only

Multigrain Rolls, Cranberry Rolls, Sour Dough or Semolina Rolls.....	\$8.99 Dozen
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Justin, Mary, and Their Entire Staff Wish to Thank All Our Customers  
Who Have Made Our 29<sup>th</sup> Year a Tremendous Success.  
Happy Holidays from The Culinary Studio!

