



# SPRING HOLIDAY MENU

Easter is Sunday, April 21, 2019  
 Passover is Friday, April 19, 2019  
 catering@theculinarystudio.com  
 (631) 385-8500

## HORS D'OEUVRES

|   |  |                |
|---|--|----------------|
| French Brie en Croute with Fresh Raspberries & Toasted Almonds and Homemade Toasts..... | \$65.95  | (Serves 15-25) |
| Traditional Antipasto Platter.....  | \$65.95 Small (Serves 10-15)....\$85.95 Large (Serves 15-25) |                |
| Crudit  Basket with Fresh Vegetables and Spinach Dip.....                               | \$45.95 Small (Serves 10-15)....\$55.95 Large (Serves 15-25) |                |
| Assorted Cheese Platter with Grapes & Strawberries.....                                 | \$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.....  | \$35.50  | (Serves 10-15) |
| Colossal Shrimp Cocktail.....   | \$30.95  | Dozen          |
| Mini Beef Wellington With Wild Mushroom Sauce.....                                      | \$22.95  | Dozen          |
| Yukon Gold Potato Pancakes with Apple Cranberry Sauce.....                              | \$19.95  | Dozen          |
| Mini Lump Crab Cakes with Traditional Tartar Sauce.....                                 | \$22.95  | Dozen          |
| Mini Spanakopita.....   | \$21.95  | Dozen          |
| Brie en Filo with Raspberry .....   | \$21.95  | Dozen          |
| Asparagus Wrapped with Provolone & Prosciutto.....                                      | \$21.95  | Dozen          |
| Coconut Shrimp with Apricot Mustard.....  | \$25.95  | Dozen          |
| Grilled Baby Lamb Chops with Tzatziki.....  | \$48.95  | Dozen          |

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

|                           |        |       |
|---------------------------|--------|-------|
| Cream of Asparagus.....   | \$8.99 | Quart |
| Vegetable Orzo.....       | \$8.99 | Quart |
| Mushroom Barley Soup..... | \$8.99 | Quart |

## SALADS priced per portion

|   |        |
|---|--------|
| Baby Spinach with Fresh Strawberries, Toasted Almonds & Goat Cheese with Raspberry Vinaigrette.....           | \$4.99 |
| Tricolor Salad with Radicchio, Arugula, and Endive with Shaved Parmesan & Red Wine Vinaigrette.....           | \$4.99 |
| Mesclun Greens with Roasted Pears, Toasted Walnuts, Dried Cranberries, & Balsamic Gorgonzola Vinaigrette..... | \$4.99 |

## ENTR ES priced by raw weight, unless marked otherwise

|  |                          |
|--|--------------------------|
| Grilled Butterflied Leg of Lamb with Merlot Sauce.....   | \$16.95lb (raw weight)   |
| Pepper Crusted Filet Mignon with Merlot Sauce.....   | \$199.00 (serves 12)     |
| Individual Beef Wellington with Merlot Sauce.....  | \$27.99 each             |
| Black Angus Eye Round with Wild Mushroom Sauce (5-6 lbs: serves 6-8).....                      | \$11.99 lb. (raw weight) |
| Poached Salmon Filet with Tomatoes, Red Onion, Cucumber & Dill Sauce.....                      | \$15.95 per portion      |
| Roasted Boneless Leg of Lamb with Rosemary & Garlic & Merlot Sauce (6-8 lbs: serves 8-10)....  | \$16.95 lb. (raw weight) |
| Honey Baked Spiral Sliced Ham with Apricot Mustard Sauce Half Ham (7-10 lbs: serves 8-10)..... | \$8.99 lb. (raw weight)  |
| Roasted Frenched Rack of Lamb with Chateau Sauce (8 bone: serves 2-3).....                     | \$29.95 per rack         |
| Fresh Roasted Maryland Turkey with Traditional Turkey Gravy.....                               | \$6.99 lb. (raw weight)  |
| Stuffed Chicken Breast with Spinach & Mozzarella and a White Wine Sauce.....                   | \$14.95 per portion      |
| Lemon & Rosemary Whole Roasted Chicken (Bell & Evans 4 lbs: serves 4).....                     | \$6.99 lb. (raw weight)  |
| Braised Beef Brisket (sliced, 4 lb. minimum).....  | \$17.95 lb. (raw weight) |

## ACCOMPANIMENTS priced by whole pound only

|   |            |  |             |
|---|------------|--|-------------|
| Fresh Asparagus with Butter & Herbs.....                  | \$9.99 lb. | New Potatoes with Garlic & Herbs.....  | \$9.99 lb.  |
| Green Beans with Almonds & Herbs.....                     | \$9.99 lb. | Parmesan Roasted Potato Wedges.....    | \$9.99 lb.  |
| Baby Green Beans with Shaved Carrots.....                 | \$9.99 lb. | Whipped Sweet Potatoes.....            | \$9.99 lb.  |
| Broccoli, Cauliflower and Carrot Medley.....              | \$9.99 lb. | Twice Baked Potatoes with Cheddar..... | \$4.99 each |
| Julienned Zucchini, Yellow Squash & Red Pepper \$9.99 lb. |            | Yukon Gold Mashed Potatoes.....        | \$9.99 lb.  |
| Homemade Creamed Spinach.....                             | \$9.99 lb. | White & Wild Rice Pilaf .....          | \$9.99 lb.  |
| Glazed Baby Carrots.....                                  | \$9.99 lb. | Saut ed Spring Mushrooms.....          | \$9.99 lb.  |

## DESSERTS

|   |               |  |             |
|---|---------------|--|-------------|
| Fresh Fruit Platter with Raspberry Sauce..... | \$45.50 Small | Easter Egg Cake.....   | \$55.00     |
| .....   | \$65.50 Large | Yellow Sponge Cake with Mousse Filling & Chocolate Fudge Icing |             |
| Traditional Seven Layer Cake.....             | \$35.00       | Basket of Flowers Cake.....                                    | \$50.00     |
| New York Style Cheese Cake.....               | \$38.00       | Chocolate Cake with Chocolate Mousse & Buttercream Icing       |             |
| Midnight Layer Cake.....                      | \$38.00       | Bunny or Chick Cupcakes.....                                   | \$6.50 Each |

## FRESH BAKERY ROLLS priced by whole dozen only

|   |        |       |
|---|--------|-------|
| Multigrain Rolls, Cranberry Walnut Rolls, Ciabatta Rolls..... | \$8.99 | Dozen |
|---|--------|-------|