



FOURTH OF JULY

PICK UP 7AM-2PM

(631) 385-8500

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HORS D'OEUVRES

Asparagus Wrapped in Provolone and Prosciutto	\$21.95/dozen
Colossal Shrimp with Cocktail Sauce	\$30.95/dozen
Franks in Pastry with Spicy Mustard	\$18.95/dozen
Chickpea Dip with Homemade Pita Toasts	\$30.50
Seven Layer Mexican Dip with Tortilla Chips	\$38.50

MAIN COURSE

Assorted Croissants, Wraps, Focaccia	\$8.99/each
Boneless BBQ Chicken Thighs	\$6.99 ½ lb.
Pulled Pork Sandwich with Coleslaw	\$10.99/each
Lobster Roll with Celery and Red Onion	\$18.99/each
Southern Fried Chicken with Buttermilk Ranch	\$7.99/lb.
Sliced London Broil Platter (3lb. minimum)	\$8.99 ½ lb.
Shrimp Salad with Celery and Red Onion	\$7.99 ½ lb.

SIDES

Old Fashioned Macaroni Salad	\$7.99/lb.
Pesto Pasta Salad with Tomato and Mozzarella	\$7.99/lb.
Pasta Salad with Feta, Spinach, Tomato, Red Onion	\$7.99/lb.
Traditional Creamy Coleslaw	\$7.99/lb.
Culinary Coleslaw with White Balsamic Vinaigrette	\$7.99/lb.
Country Potato Salad with Red Bliss Potatoes	\$7.49/lb.
Penn Dutch Potato Salad with Bacon and Hardboiled Egg	\$7.49/lb.
Raspberry Quinoa Salad with Almonds and Cranberries	\$8.99/lb.
Quinoa with Corn, Edamame and Dijon Vinaigrette	\$8.99/lb.