



# FOURTH OF JULY

PICK UP 9AM-12PM

(631) 385-8500

[catering@theculinarystudio.com](mailto:catering@theculinarystudio.com)

## HORS D'OEUVRES

Asparagus Wrapped in Provolone and Prosciutto	\$23.95/dozen
Colossal Shrimp with Cocktail Sauce	\$30.95/dozen
Franks in Pastry with Spicy Mustard	\$20.95/dozen
Chickpea Dip with Homemade Pita Toasts	\$35.50
Seven Layer Mexican Dip with Tortilla Chips	\$38.50

## MAIN COURSE

Assorted Croissants, Wraps, Focaccia	\$10.99/each
Pulled Pork Sandwich with Coleslaw	\$11.99/each
Lobster Roll with Celery and Red Onion	\$26.99/each
Southern Fried Chicken with Buttermilk Ranch	\$10.99/lb.
Sliced London Broil Platter (3lb. minimum)	\$16.99 ½ lb.
Shrimp Salad with Celery and Red Onion	\$10.99 ½ lb.

## SIDES

Old Fashioned Macaroni Salad	\$8.50/lb.
Pesto Pasta Salad with Tomato and Mozzarella	\$8.50/lb.
Pasta Salad with Feta, Spinach, Tomato, Red Onion	\$8.50/lb.
Traditional Creamy Coleslaw	\$8.99/lb.
Culinary Coleslaw with White Balsamic Vinaigrette	\$8.99/lb.
Country Potato Salad with Red Bliss Potatoes	\$8.25/lb.
Penn Dutch Potato Salad with Bacon and Hardboiled Egg	\$8.25/lb.
Raspberry Quinoa Salad with Almonds and Cranberries	\$9.99/lb.
Quinoa with Corn, Edamame and Dijon Vinaigrette	\$9.99/lb.