

# CATERING MENU



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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

**BBQ Chicken** – wrapped in bacon  
**Chicken & Cheese Quesadillas** – with salsa  
**Chicken Saté** – with teriyaki peanut sauce  
**Chicken Teriyaki Dumplings** – with soy-ginger sauce  
**Coconut Chicken Skewers** – with a orange marmalade dip  
**Grilled Lemon Basil Chicken** – on a skewer with pesto sauce  
**Sesame Chicken Pieces** – with honey mustard  
**Thai Chicken Skewer** – with pineapple  
**Buttermilk Chicken Bites** - with chipotle dip  
**Mini Chicken Cordon Blue**- with wild mushroom dip  
**Chicken Parmesan Bites**

### Meat

† **Grilled Baby Lamb Chops** – with tzatziki  
**Asian Skirt Steak Saté**  
**Franks in Pastry** – with spicy mustard  
**Filet Wrapped in Bacon**  
**Mini Beef Wellington** – filet mignon in puff pastry with pâté; served with mushroom dip  
**Mini Cheeseburger Sliders** – with shallot Dijon relish  
**Pulled Pork on a Slider Bun** – with coleslaw  
**Sweet and Sour Meatballs**  
**Mini Italian Meatballs** – with spicy tomato sauce  
**Teriyaki Beef Skewers** – with sesame seeds and scallions

### Seafood

† **Mini Lump Crab Cakes** – with traditional tartar sauce  
**Bacon Wrapped Scallops**  
**California Rolls** – with wasabi and ginger  
**Coconut Shrimp** – with apricot mustard  
**Grilled Shrimp Skewers** – with a mango lime dip  
**Mini Crab Cakes** – with remoulade sauce  
**Shrimp Pot Stickers** – with soy-ginger sauce  
**Cilantro Grilled Shrimp**

### Vegetarian

**Brie en Filo with Raspberry** – Brie cheese with raspberry jam and almonds; wrapped in filo pastry  
**Edamame Dumpling** with sesame ginger  
**Margherita Pizza Square**  
**Milanese Risotto Balls** with marinara  
**Mini Assorted Quiche** – spinach, broccoli, and zucchini  
**Mini Spanakopita** – spinach and feta in filo pastry  
**Mini Vegetable Spring Rolls** – with soy-ginger sauce  
**Old Fashion Macaroni & Cheese Cups**  
**Mushroom Mousse Stuffed Mushrooms**  
**Yukon Gold Potato Pancakes** – with apple cranberry sauce

## COLD HORS D'OEUVRES

† **Colossal Shrimp Cocktail**  
**Apricot Chutney Chicken Tartlets** – in a cucumber cup  
**Deviled Eggs** – filled with lemon and herbs  
**Grapes en Fromage** – red grapes wrapped in cream cheese & rolled in chopped nuts  
**Mini Tartlets** – filled with goat cheese & roasted tomatoes  
**Red & Yellow Potatoes** – bacon-scallion mousse  
**Shrimp Cocktail** – with lemon garni  
**Mini Lobster Rolls**

‡ **Sesame Seared Tuna** – on a mini rice cracker with wasabi dip  
**Asparagus Wrapped in Provolone and Prosciutto**  
**Caprese Skewers** – tomato and fresh mozzarella with a balsamic glaze  
**Filet Mignon en Croute** – sliced filet mignon on a petit toast with horseradish sauce  
**Tomato Basil Bruschetta Cups**

## STATIONARY ITEMS

**Fresh Crudité Platter** – fresh seasonal vegetables with homemade buttermilk ranch or spinach dip in a bread bowl  
**Crudité and Cheese Platter** – with spinach dip, fresh vegetables and an assortment of cheese; served with crackers  
**Assorted Imported Cheese Platter** – displayed with strawberries and grapes; served with crackers  
**Assorted Canapé Platter** – zucchini cups, stuffed new potatoes, grapes in fromage, asparagus wrapped with provolone & prosciutto  
**Brie en Croute** – French Brie topped with raspberries & almonds, blueberries & almonds, cherries & pecans, or apricot 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  
**Hot Spinach and Artichoke Bread Bowl** – with bagel chips

**BEFORE PLACING YOUR ORDER, PLEASE INFORM YOUR SERVER IF A PERSON IN YOUR PARTY HAS ANY FOOD ALLERGIES**

# 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  
**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

## Lamb & Pork

**†Roast Rack of Lamb** – Dijon and herb crusted with sauce de château  
**Roasted Boneless Leg of Lamb** – with a port wine demi-glaze  
**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  
**Braised Baby Back Ribs** – with thousand-spice Chinese barbeque sauce

## 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  
**Grilled Salmon Filet** – marinated in extra virgin olive oil & lemon  
**Roasted Salmon Filet** – with lemon, dill, white wine & capers  
**†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  
**Shrimp Oreganata**

## Beef

**†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 Mignonettes au Poivre** – in a brandy cream sauce  
**Peppercorn Crusted Black Angus Eye Round** – with a wild mushroom 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 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  
**Grilled Lemon Chicken Breast** – served on a bed of spinach  
**†Poached Lobster Tail Platter** – with an assortment of dipping sauces  
**Grilled Salmon Filets** – garnished with lemon and capers  
**†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 (minimum 4 dz.)  
**\*†Chilled Seafood Display** – chilled lobster tails, jumbo shrimp, littleneck clams, and oysters; served with a variety of sauces (minimum 20 people)

# SALADS

## **Spinach Salad**

baby spinach, red onion, mushrooms, bacon, and dried cranberries; served with an orange-sesame dressing

## **Tri-Color Salad**

radicchio, arugula, shaved Parmesan, and endive; served with a red wine vinaigrette

## **Baby Field Greens**

with roasted pears, toasted walnuts, endive, cherry tomatoes; served with a balsamic gorgonzola vinaigrette

## **Culinary Salad**

with mandarin oranges, caramelized pecans, and goat cheese; served with a raspberry vinaigrette

## **California Field Greens**

mixed red leaf, romaine, and radicchio with cherry tomatoes and endive

## **Traditional Caesar Salad**

hearts of romaine lettuce with shaved parmesan 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  
Balsamic & Gorgonzola · Caesar · Blue Cheese  
Buttermilk Ranch · Oil & Vinegar  
Sesame-Soy · Cilantro Lime · Raspberry Vinaigrette  
Pesto Vinaigrette · Red Wine 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

## **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 Escarole and white beans**

in oil & garlic sauce

## **Penne 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

## Potatoes & Rice

### **Roasted Red Bliss or Yukon Gold Potatoes**

with garlic & herbs

### **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

† *Item not included in base packages. Priced to market.*

# DESSERTS

## **Assorted Cookie & Brownie Platter**

**Fresh Fruit Platter** – cantaloupe, honey dew, pineapple, strawberries and grapes; served with raspberry sauce

## **Sheet Cakes, Specialty Cakes & Pastries**

**Hand Dipped Chocolate Strawberries** – in white & milk chocolate

‡ *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.*

