

Bountiful Buffet Menus



CULINARY ART CATERING

14370 Marsh Lane – Addison, Texas 75001

Phone 972.744.0660

www.culinaryartcatering.com

Signature Poultry Entrees

Apricot & Pistachio Stuffed Chicken Breast

Ginger~ Honey~ Soy Pan Reduction

Portabella Mushroom Duxelle Chicken Roulade

Brandy Cream Sauce

Red Tortilla Crusted Chicken Breast

Topped With Corn Tomatillo Relish

Sun-Dried Tomato Chicken Breast

Pan Seared Chicken Breast in Sun-Dried Tomato Cream Sauce

Spinach & Artichoke Chicken

Grilled Breast of Chicken Topped With Sautéed Spinach & Artichoke

Mediterranean Chicken

Pan Seared Chicken with Artichoke Quarters, Capers & Roasted Pepper Coulis

Apricot Glazed Chicken Breast

Topped with Melted Brie Cheese

Pomegranate Chicken Breast

Panko Breaded & Pomegranate Glazed with Candied Walnut Pieces

*All Entrees Include Green Salad, Starch, Vegetable Medley, Rolls & Butter

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Classic Poultry Entrees

Apple & Sausage Stuffed Chicken Roulade

In Dried Plum-Brandy Reduction

Chicken Florentine

Pan Seared Chicken Breast Topped with Sautéed Spinach, Roasted Garlic, Mushrooms & Melted Mozzarella

Chicken Dijon

Grilled Breast of Chicken in Champagne Dijon Sauce

Classic Chicken Piccata

White Wine, Caper & Lemon Sauce

Chicken Marsala

Marsala Wine and Mushroom Sauce

Chipotle Chicken

Pan Seared Chicken Breast in Chipotle Cream Sauce

Chicken Tuscano

Pan Seared Chicken Breast Topped with Julienne Salami, Black Olives, Sautéed Spinach & Melted Mozzarella

Chicken Saltimboca

Pan Seared Chicken Breast Topped With Ham, Melted Parmesan & Mozzarella Cheeses

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Beef, Veal & Lamb Entrees

Prime Roast Beef

Vegetable Mirepoix & red Wine Reduction

Braised Beef Shoulder

Crimini Mushrooms and Roasted Garlic Demi Glace

Lamb Medallions

With Champagne Mint & Fig Sauce

Wild Mushroom & Sage Stuffed Veal Roulade

Veal Roulade Stuffed With Spinach and Pine-Nuts

Porcini Crusted Sautéed Veal Medallions

Chardonnay Sauce

Pork Options

Brandy Sautéed, Apple Stuffed Bone in Pork Chops

Warm Walnut & Peach Salsa

Herb & Sun-Dried Tomato Stuffed Pork Roast Tenderloin

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Seafood Options

Spicy Cherry Glazed Salmon

Red Snapper Medallions

With Mango Salsa

Tilapia Roulade Tempura

Green Tomato Salsa

Macadamia Encrusted Sea Bass

\$Market

Grilled Medallion of Salmon

In Choice of Citrus Butter Sauce, Champagne Mustard Sauce

Or Topped with Spinach and Feta

Sixteen Spice Rubbed Salmon Filet

Yogurt Dill Sauce

Grilled Halibut

Cilantro Lime Butter

Mahi Mahi Almandine

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CARVING STATIONS

Carved to Order by Chef Attendant –and are based on a Portion Size of 6oz. to 8 oz. Per person
Add Chef Attendant Fee of \$130.00 per Chef – All Carving Stations require a minimum of 25 persons guaranteed

Spinach Prosciutto & Provolone Chicken Roulade

Asiago Cheese Stuffed
Chicken Roulade

Apricot & Cranberry Turkey Roulade

Peppered Turkey Breast

Duck Breast
\$11.50 per person

Brown Sugar Glazed
Texas Pitt Ham
\$9.00 per person

Roast Pork Tenderloin
French Plum Sauce



Roast Tenderloin of Beef
Concord Wine Sauce

Garlic Stuffed Prime Rib

Chops of Colorado Lamb, Rosemary Mint Sauce
(Based on two chops per person)

Inside Round of Beef

Beef Sirloin

Petite Filet

Beef Brisket

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Signature Salad Options

CAC Signature Salad

Mixed Field Greens, Julienne Carrot, Mandarin Orange Segments,
Walnuts, Dried Cranberries & Feta Cheese
With Chef's Pomegranate Vinaigrette

Autumn-Winter Salad

Assorted Greens, Grapes, Diced Pear, Walnuts & Dried Cranberries
Balsamic Vinaigrette

Spring Salad

Spring Greens, Dried Apricot & Gorgonzola
Topped with Toasted Almonds
Raspberry- Ginger Vinaigrette

Summer Salad

Mixed Field Greens, Pecans, Grapefruit Segments & Julienne Carrots
Honey Citrus Dressing

Classic Salad Options

Garden Salad

Iceberg and Romaine Lettuces, Roma Tomatoes,
and Julienne Carrots
Ranch , Italian or Balsamic Vinaigrette

Bibb Lettuce Salad

Oven Roasted Tomato, Shoestrings of Jicama and Cantaloupe Shreds
Lime Chili Vinaigrette

Iceberg Wedge Salad

With Roma Garnish
Bleu Cheese Dressing

Greek Salad

Crispy Romaine Lettuce, Crumbled Feta Cheese, Calamata Olive,
Diced Tomato & Cucumber, Red Onion Ring Relish
& Pepperoncini Peppers
Oil & Balsamic Vinaigrette with Fragrant Spices

Spinach Salad

With Strawberries, Pecans & Apple Dressing

Heart of Romaine Caesar Salad

Romaine and Radicchio with Toasted Herb Croutons, Shaved Asiago &
Shaved Parmesan, Creamy Caesar Dressing

Vegetable Options

Haricots Vert With Herb Butter

Sautéed Vegetable Medley

Green Beans Amandine

Sautéed Green and Yellow Beans

In White Wine Sauce

Broccoli with Garlic Butter

Sautéed Squash & Zucchini

Orange Honey Glazed Baby Carrots

Sugar Snap Peas with Parley & Garlic

Grilled Vegetable Display

Starch Options

Rosemary Roasted Whole Baby New Potatoes

Garlic Whipped Potatoes

Smashed Red Potatoes

Wild Rice Pilaf

Saffron Risotto

Sun-Dried Tomato Orzo

Orzo Mix

Pearl CousCous with Shiitake Mushrooms

Warm Penne Pasta Primavera

Stations

*****All stations require Chef Attendants*****

Salad Station

Variety of Greens including Mixed Field Greens, Spinach and Hearts of Romaine

Toppings include: Croutons, Roasted Peppers, Diced Tomato, Red Onion, Feta Cheese, Shredded Cheddar, Shaved Parmesan, Julienne Carrots, Sliced Cucumbers, Sliced Black Olives, Pitted Calamata Olives, Sliced Assorted Peppers

Dressings: Creamy Caesar, Italian, Balsamic Vinaigrette, Ranch

Whipped Potato Martini Station

Whipped Potatoes Served in Martini Glasses

Toppings: Shredded Cheddar, Chives, Butter, Crumbled Bacon, Sour Cream, Brown Gravy, Lobster Bisque

Risotto Station

Served in Martini Glasses

Toppings: Asparagus Tips, Sun-Dried Tomatoes, Wild Mushrooms, Artichoke Hearts, Crumbled Feta Cheese, Grated Asiago

Sauces: Vodka Cream Sauce, Tomato Basil Sauce, Saffron Sauce

Taste of Italy Pasta Station

Mushroom Tortellini, Cheese Ravioli, Pappardelle, Pear & Cheese Egg Purse, Bowtie and Rigatoni with assortment of toppings

Toppings (SELECT FIVE): Italian Sausage, Grilled Chicken, Pancetta, Sun Dried Tomatoes, Shiitake Mushrooms, Morel Mushrooms, Chanterelle Mushrooms, Fresh Basil, Fresh Oregano, Fresh Spinach, Calamata Olives, Artichoke Hearts, Asiago Cheese

SAUCES- (SELECT THREE)Pesto, Classic Basil Marinara, Alfredo Cream, Five Cheese

Mac Station

Toppings: Crumbled Bacon, Diced Ham and Diced Sun-Dried Tomatoes

Sauces: Traditional Aged Cheddar Sauce, Marinara Sauce, Pesto Cream Sauce

Desserts

Assorted Dessert Shots

Such as:

Bananas Foster Shots, Triple Chocolate Mousse Shots, Apple Caramel Shots, Cheesecake Shots, Tiramisu Shots, Strawberry Shortcake Shots

Served in Individual Shot Glasses with Demi-Spoons

Selection of French Mini Pastries

Such As: Chocolate Roulade, Mini Cheesecakes, Fruit Tartlet, Mini Pecan Diamonds, Cream Filled Swan, Lemon Tartlet, Mini Napoleon, Mini Coconut Cream Cake, Mini Black Forest Cake, Mini Cannoli, Mini Cream Puff

Cheesecake Lollipops

Dipped in Dark & Milk Chocolate

Individual Pies

Apple, Pecan, Chocolate Cream, Coconut Cream

Assorted Baklava & Honey Sweets

Chocolate Mousse Cake

With Raspberry Coulis

Lemon Cream Cake

With Strawberry Garnish

Chocolate Dipped Strawberries

(SEASONAL)

Hand Dipped Chocolate Truffles

Chocolate or Lemon Mousse

Served in Stemmed Glass

New York Style Cheesecake

With Strawberry Garnish

Warm Fruit Cobbler

Apple, Peach or Cherry

With Vanilla Bean Ice Cream

Warm Bread Pudding

Caramel Bourbon Sauce

Dessert Cheese Course

Danish Saga Bleu, Cream Havarti &
Triple Crème St. Andre Cheese
Served with Lavosh Crackers, Fresh Strawberries & Champagne Grapes

Strawberries Romanoff

Brandy Stewed Strawberries
Topped with Fresh Whipped Cream
Served In Stemmed Glass

Fresh Fruit Cocktail

With Mint Relish

Signature Dessert Stations

Priced per person, plus chef attendant fee

Chef's Viennese Extravaganza

Assortment of Pies & Luscious Cakes. White & Milk Chocolate Fondues, Sliced Fresh Fruit, Miniature Italian & French Pastries, Petit Fours & Gourmet Cookies

Cheesecake Bar

Individual New York Style Cheesecakes, Served in Martini Glasses,
With Assortment of Toppings Include:
Raspberry Sauce with Fresh Raspberries, Carmel Sauce, Chocolate Sauce, Crushed Pecans, Crushed Oreos,
Warm Cinnamon Apples

Classic Dessert Stations

Priced per person, plus chef attendant(s) fee

Crepes Station

Prepared by Chef Attendant
Assorted Fillings & Toppings Including:
Balsamic Strawberry Salsa, Orange Chipotle Salsa, Grapefruit & Persimmon Chutney, Seared Pineapple, Warm Chocolate Sauce, Whipped Cream & Powdered Sugar

Trio of Table Top Chocolate Fountains

White Chocolate, Milk Chocolate & Caramel
Served with Assorted Edible Delight for Dipping:
Festive Display of Fresh Fruit Skewers & Sun Ripened Strawberries,
Pound Cake, Jumbo Marshmallows, Pretzel Rods, Graham Crackers, Biscotti with
Chef's Assortment of Yummy Morsels

Sundae Bar

Vanilla Bean Ice Cream, Served With A Variety of Toppings Including:
Crushed Nuts, Chocolate Syrup, Caramel Sauce, Crushed Pineapple, Rainbow Sprinkles,
Crushed Oreo Cookies, Whole Bananas & More

Bananas Foster Station

Fresh Bananas Caramelized with Brown Sugar, Butter & Brandy
Served on Scoop of Vanilla Bean Ice Cream

Beverages

International Coffee Station

Freshly Brewed Regular & Decaffeinated Coffee
Served with Cream, Sugar Cubes, Cinnamon Sticks, and Assorted Coffee Syrups

Espresso Station

Our Espresso Bar Offers Espressos, Lattes, and Cappuccinos
With a Choice of Flavors- Barista Made to Order

Assorted Soft Drinks

Sparkling Mineral Water

With Citrus Garnish

CAC Raspberry Iced Tea

Freshly Brewed Coffee

Served Tableside Or From Station
Freshly Brewed Regular & Decaffeinated Coffee
Served with Appropriate Condiments

Brewed Iced Tea

With Appropriate Sweeteners

Assortment of Hot Herbal Teas

It starts with Delicious.....

Culinary Art Catering has been deliciously catering weddings and special events for the past 13 years and continues to bring new ideas to the wedding and event industry. Our goal is the success of your event!

OUR FOOD ROCKS! Under the brilliant orchestration of Chef Yossi Ohayon, your menu is carefully selected and custom prepared from scratch using only the highest quality, fresh ingredients. We take great pride in our ability to custom tailor our menus to our client's wants, tastes and needs. It's all about YOU and what tempts your taste buds!

DETAILS! DETAILS! We have the ability to handle all the details of your event from selecting the right *venue*, creating the perfect, memorable *menu*; providing *bar packages* custom designed for your needs; handling *rentals*; *space planning*, *set up*, and much more. We can also refer you to some of the most outstanding service providers in the area for entertainment, transportation or any service you may require to make your event amazing!



*Voted The KNOT'S 2007, 2008 & 2009 Best of Weddings Caterer in Dallas



*Voted "Favorite Caterer" by the American Association of Certified Wedding Professionals 2009 & 2010



*Recipient of the 2011 Wedding Wire Bride's Choice Award



*Voted Top 3 Caterer in Dallas 2 years running! 2009 & 2010

We are the number one caterer in Dallas because we treat YOU, our client, as NUMBER ONE!

Visit us online at www.culinaryartcatering.com or come in to visit one of our Event Coordinators!