

## *Signature Poultry Entrees 2010*

### ***Oven Roasted Cornish Hen Half***

Roasted Apple, Sun-Dried Cranberry & Apricot Stuffing  
Port Reduction

### ***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 Pareve 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

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

**Phone 972.744.0660**  
[www.culinaryartcatering.com](http://www.culinaryartcatering.com)

*culinary art catering*  
14370 Marsh Lane – Addison, Texas 75001

**Fax 972.406.9940**  
[info@culinaryartcatering.com](mailto:info@culinaryartcatering.com)

.....our food is a work of art.....

## *Classic Poultry Entrees*

### ***Apple & Sausage Stuffed Chicken Roulade***

In Dried Plum-Brandy Reduction

### ***Turkey Roulade En Croûte***

Stuffed with Spinach, Fontina Cheese and Dried Cranberries

### ***Chicken Wellington***

Boneless Chicken Breast Stuffed with Onion & Mushroom Duxelle  
& Wrapped in Puff Pastry

### ***Chicken Florentine***

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

### ***Chicken Dijon***

Grilled Breast of Chicken in Champagne Dijon Sauce

### ***Classic Chicken Piccata***

White Wine, Capers & Lemon Sauce

### ***Chicken Marsala***

Marsala Mushroom Sauce

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

**Phone 972.744.0660**  
[www.culinaryartcatering.com](http://www.culinaryartcatering.com)

*culinary art catering*  
14370 Marsh Lane – Addison, Texas 75001

**Fax 972.406.9940**  
[info@culinaryartcatering.com](mailto:info@culinaryartcatering.com)

.....our food is a work of art.....

*Signature Beef, Veal & Lamb Entrees*

**8 oz. Roast Filet Mignon Stuffed With Mushroom Duxelle**  
Morel Brandy Sauce

**Pomegranate Marinated Lamb Chops**

**Veal Roulade Stuffed With Spinach & Pine-nuts**

*Classic Beef, Veal & Lamb Entrees*

**Crab Stuffed Filet Mignon**  
Whiskey - Peppercorn Sauce

**Applewood Smoked Bacon Wrapped Beef Filet Mignon**  
With Walnut Gorgonzola

**Prime Roast Beef**  
With Vegetable Mirepoix & Red Wine Reduction

**Sautéed Top Choice New York Strip Au Poivre**  
Blackberry- Cognac Sauce

**Lamb Medallions**  
With Champagne Mint & Fig Sauce

**Wild Mushroom & Sage Stuffed Veal Roulade**

**Porcini Crusted Sautéed Veal Medallions**  
Chardonnay Sauce

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

Phone 972.744.0660  
[www.culinaryartcatering.com](http://www.culinaryartcatering.com)

*culinary art catering*  
14370 Marsh Lane – Addison, Texas 75001

Fax 972.406.9940  
[info@culinaryartcatering.com](mailto:info@culinaryartcatering.com)

.....our food is a work of art.....

*Classic Pork Entrees*

**Brandy Sauteed, Apple Stuffed Bone in Pork Chops  
Warm Walnut & Peach Salsa**

**Herb & Sun-Dried Tomato Stuffed Pork Roast Tenderloin**

*Signature Seafood Entrees*

**Spicy Cherry Glazed Salmon**

**Red Snapper Medallions**

With Mango Salsa

**Tilapia Roulade Tempura**

Green Tomato Salsa

**Macadamia Encrusted Sea Bass**

*Classic Seafood Entrees*

**Grilled Medallion Salmon**

In Choice of Citrus Butter Sauce, Champagne Mustard Sauce,  
OR Topped With Apricot, Cherry Compote

**Sixteen Spiced Rubbed & Sautéed Salmon Filet  
Yogurt Dill Sauce**

**Grilled Halibut**

With Cilantro Lime Butter

**Mahi Mahi Almandine**

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

Phone 972.744.0660  
[www.culinaryartcatering.com](http://www.culinaryartcatering.com)

*culinary art catering*  
14370 Marsh Lane – Addison, Texas 75001

Fax 972.406.9940  
[info@culinaryartcatering.com](mailto:info@culinaryartcatering.com)

.....our food is a work of art.....

## *Signature Salad Options*

### ***CAC Signature Salad***

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

### ***Asian Fusion Salad***

Mixed Greens, Crunchy Noodles, Toasted Almonds,  
Red & Yellow Peppers & Mandarin Orange  
Sweet Shallot 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

## *Classic Salad Options*

### ***Garden Salad***

Iceberg and Romaine Lettuces, Roma Tomatoes,  
and Julienne Carrots  
DRESSINGS: Raspberry Vinaigrette, Italian & Classic Ranch

### ***Iceberg Wedge Salad***

With Roma Garnish  
Choice of Dressings

### ***Greek Salad***

Crispy Romaine Lettuce, Optional 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

Phone 972.744.0660  
[www.culinaryartcatering.com](http://www.culinaryartcatering.com)

*culinary art catering*  
14370 Marsh Lane – Addison, Texas 75001

Fax 972.406.9940  
[info@culinaryartcatering.com](mailto:info@culinaryartcatering.com)

.....our food is a work of art.....

*Signature Vegetable Options*

**Lightly Grilled Fresh Asparagus**

**Courgette & Saffron Kugel**

**Mediterranean Vegetable Gratin**

**Haricots Vert**  
With Herb Butter

*Classic Vegetable Options*

**Sautéed Vegetable Medley**

**Green Beans Amandine**

**Sautéed Green & Yellow Beans**  
In White Wine Sauce

**Broccoli with Garlic Butter**

**Sautéed Squash & Zucchini**

**Orange Honey Glazed Carrots**

**Sugar Snap Peas with Parsley & Garlic**

*Signature Starch Options*

**Potato Soufflé**

**Pearl Couscous with Shiitake Mushrooms**

**Potato Duchess Swirls**  
Whipped Sweet Potato & Yukon Gold  
With A Hint of Garlic

*Classic Starch Options*

**Rosemary Roasted New Potatoes**

**Roasted Garlic Whipped Potatoes**

**Wasabi Whipped Potatoes**

**Smashed Red Potatoes**

**Wild Rice Pilaf**

**Saffron Risotto**

**Sun-Dried Tomato Orzo**

*Signature Desserts*

**Phone 972.744.0660**  
[www.culinaryartcatering.com](http://www.culinaryartcatering.com)

*culinary art catering*  
14370 Marsh Lane – Addison, Texas 75001

**Fax 972.406.9940**  
[info@culinaryartcatering.com](mailto:info@culinaryartcatering.com)

.....our food is a work of art.....

***Pyramid Noisette***

Chocolate Ganache and Hazelnut Mouseline in a Marbled Chocolate Shell

***Cappuccino Mini Cake***

Coffee Mousse, Chocolate Ganache, Striped Biscuit, Mocha Bean Glaze

***Raspberry Miroir***

Raspberry Mousse Surrounded In A Pink and White Striped Biscuit  
Topped With a Raspberry Glaze

***Decadent Tira Misu Shots***

Served in Individual Shot Glasses  
With Demi-Spoons

***Cheesecake Lollipops***

Dipped in Dark & Milk Chocolate

***Classic Desserts***

***Chocolate Mousse Cake***

With Raspberry Coulis

***Assorted Baklava & Honey Sweets***

***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

***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

***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

***Fresh Fruit Cocktail***

With Mint Relish

***Signature Dessert Stations***

Phone 972.744.0660  
[www.culinaryartcatering.com](http://www.culinaryartcatering.com)

*culinary art catering*  
14370 Marsh Lane – Addison, Texas 75001

Fax 972.406.9940  
[info@culinaryartcatering.com](mailto:info@culinaryartcatering.com)

.....our food is a work of art.....

Priced per person, plus chef attendant(s) 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 Including:  
Raspberry Sauce With Fresh Raspberries, Caramel 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 & Topping 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, Pretzels 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,  
M&M Candies, Whipped Cream, Maraschino Cherries,  
Whole Bananas & More

***Bananas Foster Station***

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

***Beverages***

**Phone 972.744.0660**  
[www.culinaryartcatering.com](http://www.culinaryartcatering.com)

*culinary art catering*  
14370 Marsh Lane – Addison, Texas 75001

**Fax 972.406.9940**  
[info@culinaryartcatering.com](mailto:info@culinaryartcatering.com)

.....our food is a work of art.....

***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***

***Lemonade***

***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***

**Phone 972.744.0660**  
[www.culinaryartcatering.com](http://www.culinaryartcatering.com)

*culinary art catering*  
14370 Marsh Lane – Addison, Texas 75001

**Fax 972.406.9940**  
[info@culinaryartcatering.com](mailto:info@culinaryartcatering.com)

.....our food is a work of art.....