

*All Hors d'oeuvres are hand-made by Executive Chef Yossi Ohayon and his culinary team. Only fresh ingredients are used to prepare these and all of our culinary creations.*

### *Signature Cold Hors D' Oeuvres 2010*

*Carpaccio of Beef With Gorgonzola On Crouton*

*Smoked Salmon Torte D' Fromage*

*Honey Ginger Salmon Tartar On Sweet Potato Chip*

*Lemongrass Infused Tuna Carpaccio on Wonton*

*Lime Shrimp on Mini Corn Gordita With Mango Salsa*

*Vegetarian Rice Paper Spring Roll  
With Ginger Soy Dipping Sauce*

*Mini Fish Taco With Cilantro Lime Drizzle*

### *Signature Hot Hors D' Oeuvres*

*Mini Barbecue Duck Tacos*

*Lobster Nachos with Spicy Sour Cream*

*Spicy Cherry Glazed Salmon Skewers*

*Mini Goat Cheese & Shiitake Pizza with Spinach*

*Mini-Panini Feta, Olive & Artichoke*

*Mozzarella & Pesto Turkey Mini- Muffalattas*

Phone 972.744.0660

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

**CULINARY ART CATERING**

14370 Marsh Lane – Addison, Texas 75001

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

Fax 972.406.9940

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*Classic Cold Hors D' Oeuvres*

*Cube of Red Tuna  
Coated with Roasted Sesame & A Touch of Sweet Chile*

*Tuna, Salmon or Shrimp Sashimi*

*Vegetarian California Rolls  
With Sweet Wasabi & Pickled Ginger*

*Beef Roulade  
With Horseradish & Chives*

*Pate de Foie Gras on Toast Point*

*Smoked Salmon Rose  
With Avocado Mousse*

*Prosciutto Wrapped Asparagus Spears*

*Crisp Endive Spears  
Filled with Goat Cheese, Figs & Pecans*

*Caprese Crostini  
With Diced Roma Tomato, Mozzarella & Basil*

*Strawberries Filled With Macadamia  
Nut Mousseline*

*Classic Hot Hors D' Oeuvres*

*Beef Tenderloin and Shrimp Skewers*

*Mini Alaskan Snow Crab Cakes  
with Red Pepper Aioli*

*Lemon-Garlic Shrimp Skewers*

*Bacon Wrapped Shrimp*

*Greek Spanakopita*

*Mini Beef Wellington*

*Warm Brie En Croute*

*Stuffed Mushroom Caps Florentine*

*Vegetarian Egg Rolls  
With Sweet & Sour Dipping Sauce*

*Puff Pastry Wrapped Cocktail Franks*

*Stuffed Baby New Potatoes  
Topped with Bacon, Melted Cheddar & Sour Cream*

*Wild Mushroom & Chevre Tartlets*

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*Contemporary Cold Hors D' Oeuvres*

*Shrimp Shooter Cocktail  
(Glasses Included)*

*Lime Ceviche Shooter  
(Glasses Included)*

*Peruvian Potato Cup Topped with Caper Infused Crème Fraiche & Salmon Roe*

*Deviled Quail Eggs with Domestic Caviar*

*Papaya & Shrimp Salad on Mini Spoon Shaped Crisp*

*Antipasto Skewers  
Cheese Tortellini, Black Olive, & Salami  
Threaded on 4" Skewer*

*Baby BLT – With Smoked Apple Bacon & Arugula*

*Artichoke Tapenade with Sun-Dried Tomatoes & Goat Cheese on Toast Point*

*Contemporary Hot Hors D' Oeuvres*

*Macadamia Crusted Baby Lamb Chops with Pomegranate Marinade*

*Crabmeat Quesadillas*

*Coconut Lobster Pops*

*Beef Sliders with Truffle Aioli*

*Chicken Skewer Satay with Thai Peanut Sauce*

*Hoisin Beef Satay with Wasabi Dipping Sauce*

*Breaded Parmesan Artichoke*

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## *Signature Stationary Hors D' Oeuvres*

### *Spanish Tapas Bar*

*Ceviche, Calamari, Shrimp in Garlic,  
Pomegranate Glazed Quail, Assorted Olives & Relishes  
Served With Tortilla Crisps & Sweet Potato Chips*

### *Banana Leaf Wrapped & Roasted Whole Halibut*

*Served with Lavosh Crackers*

*\*(minimum of 20 people)*

### *Mediterranean Table*

*Crudités, Tuscan Bean Spread, Lemon & Pepper Hummus,  
Eggplant Baba Ghanoush, Turkish Salad, Rice Filled Dolmas & Pita*

### *Tapenade Station*

*Mini Spoon Shaped Crisps*

*Served with Tuscan Olive Tapenade*

*Portabello Mushroom and Artichoke Tapenade*

*Mediterranean Chickpea Tapenade*

### *Bruschetta Bar*

*Grilled Flatbreads & Toasted Baguette Rounds*

*Served with Assorted Spreads & Toppings Including*

*Calamata Olive Puree,*

*Asparagus & Bell Pepper,*

*Sun-Dried Tomato & Caper Puree,*

*Diced Tomato, Fresh Basil & Pine nuts,*

*Crumbled Feta*

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## *Classic Stationary Hors D' Oeuvres*

*Herb Encrusted Beef Tenderloin, Pre-Sliced  
Served Chilled With Red Pepper Coulis and Horseradish Cream  
Assorted Breads and Crackers*

*Vodka & Citrus Cured Whole Side of Salmon  
Or Tequila Lime Whole Side of Salmon  
Served with Assorted Crackers*

*Deluxe Display of International Cheeses  
Such As Double Crème Brie, Dutch Gouda, Boursin, French Port Salut  
Garnished with Grapes & Strawberries  
Served with Water Crackers & Lavosh*

*Antipasto Display  
Assorted Fire Grilled Vegetables, Peppers and Olives, Herb Marinated Mozzarella,  
Julienne Provolone and Julienne Meats Such As: Salami, Capicola Ham and Pepperoni  
Served with Assorted Crackers, Toasted Baguette Rounds & Crisp Waters*

*Gourmet Garden Crudités  
Of Asparagus Spears, Belgian Endive, Baby Zucchini, Carrot Sticks, Jicama Sticks  
Sugar Snap Peas, Green Beans & Grape Tomatoes  
Served with Cucumber Dill Dipping Sauce*

*The Season's Finest Vegetable Crudités  
Including Carrots, Celery, Cherry Tomatoes, Broccoli Florets & Yellow Squash  
With Signature Dipping Sauce*

*Sliced Fresh Fruit Display  
With Seasonal Berries*

*Chef's Assortment of Finger Sandwiches  
Roast Beef, Ham, Smoked Turkey, and Vegetarian on Assorted Breads*

*Sushi & Sashimi Station  
California Rolls with Crab, Vegetarian Rolls, Salmon, Tuna & Shrimp Sashimi  
Accompanied with Pickled Ginger, Wasabi & Soy Sauce*

*Peruvian Ceviche Station  
Key Lime Marinated White Fish  
& Shellfish With Fresh Ginger & Marisol Peppers  
Served with Tropical Chips*

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*Mexican Station*

*Mini Empanadas, Taquitos, Triangle Mini Cheese Quesadillas, Beef Tamales, & Tortilla Chips  
Served with Salsa, Guacamole & Queso*

*Smoked Fish Display*

*Such As: Salmon, Mackerel & Trout  
Served With Capers, Diced Onion, Diced Tomato Confetti, Chopped Egg & Lavosh Crackers*

*Cooked & Peeled Shrimp Display*

*Served on Ice with Vodka Spiked Cocktail Sauce  
(16/20 count-Based on 3 pieces per person)  
\*Price Subject To Change Based On Market Price*

*Paella Station*

*Saffron Rice with Shrimp, Chicken & Chorizo Sausage*

*Raw Bar*

*Spicy Shrimp, Oysters, Clams  
Served with Cocktail Sauce & Apple Cider Mignonette  
MARKET PRICE*

*Dips*

*Display of Mediterranean Dips*

*Artichoke Hummus, Eggplant Dip & Sundried Tomato and Feta Dip  
Served with Pita Petals*

*Warm Crab & Gourmandise Cheese Dip*

*With Tiny Toasts & Crisps*

*Latin Display of Roma Tomato Salsa, Guacamole &*

*Warm Queso Fresco Dip*

*Served with Tri-Color Tortilla Chips & Sweet Potato Chips*

*Warm Spinach & Artichoke Dip*

*With Toasted Baguette Rounds & Multi Colored Tortilla Crisps*

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## *Attended Hors D' Oeuvre Stations*

### *Made To Order Panini Station\**

*Fresh Grilled Panini Fingerlings- Prepared Onsite And Filled With An Assortment Of Items Including: Turkey, Ham, Salami, Provolone Cheese, Mozzarella Cheese, Marinated Bell Peppers & Chefs Selection of Ingredients Such As Prosciutto, Artichoke & Arugula*

### *Asian Chicken & Beef Stir Fry Station\**

*With Snow Peas, Carrots, Bean Sprouts, Water Chestnuts & Red Bell Peppers Served in Mini "Take Out" Containers*

### *Quesadilla Action Station\**

*Prepared To Order by Chef Attendant*

*Choose Five of the Following:*

*Sharp Cheddar Cheese, Feta, Brie, Queso Fresco, Strips of Beef Fajita, Chicken Fajita, Sautéed Red Onions, Fresh Spinach, Grilled Zucchini & Yellow Squash, Sliced Pear & Chunks of Mango – Included Toppings: Jalapeno Pepper Rings, Fresh Cilantro, Sour Cream & Salsa*

### *Pasta Action Station with Tortellini, Penne, & Bowtie Pastas*

*Steamed Veggies, Sliced Olives, Mushrooms, Roasted Peppers, & Shaved Parmesan Alfredo, Pesto and Marinara Sauces*

### *Pearl CousCous Station \**

*Served in Gleaming Martini Glasses With Assorted Toppings To Include Asparagus Tips, Sun-Dried Tomatoes, Wild Mushrooms, Flaked Salmon, Quartered Artichoke Hearts, Crumbled Feta Cheese, Grated Asiago Vodka Cream Sauce, Tomato Basil Sauce, Saffron Sauce*

### *Whipped Potato Martini Bar\**

*Fluffy Whipped Potatoes Scooped into Stemmed Martini Glasses Served with Creamy Butter, Sour Cream, Chives, Shredded Cheeses, Fresh Salsa, Crisp Bacon, Lobster Sauce & Brown Gravy*

*The Next Level – Add Whipped Sweet Potatoes, French Fried Onion Shreds, Shrimp Scampi, & Domestic Caviar*

*\*Additional Chef Attendant Fees Apply To All Above Stations.  
Chef Attendants \$ 100.00 each*

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## Carving Boards

*Carved To Order By Chef Attendant ~ Served As Cocktail Sandwiches  
And Are Based On A Portion Size Of 4 Oz To 6 Oz. Per Person*

*All Accompanied with Your Choice of Tarragon Mayo, Champagne Dijon, Coarse Grain Mustard,  
Cranberry Salsa or Horseradish*

*Add Chef Attendant Fee of \$ 100.00 per Chef ~ All Carving Stations require a minimum of 25 persons guaranteed*

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*Apricot & Cranberry Turkey Roulade*

*Concord Wine Sauce*

*Spinach, Prosciutto & Provolone  
Chicken Roulade*

*Garlic Studded Prime Rib*

*Sun-Dried Tomato & Black Olive  
Chicken Roulade*

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

*Brown Sugar Glazed  
Texas Pitt Ham*

*Duck Breast*

*Roast Pork Tenderloin  
French Plum Sauce*

*Portobello Mushroom Duxelle  
Stuffed Chicken Roulade*

*Peppered Turkey Breast*

*Steamship Round of Beef\*  
\*100 person minimum*

*Roast Tenderloin of Beef*

*Inside Round of Beef*

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