

CULINARY ART CATERING



Hors D' Oeuvre Menu 2011



CULINARY ART CATERING

**14370 MARSH LANE
ADDISON, TX 75001**

972.744.0660

info@culinaryartcatering.com

www.culinaryartcatering.com

.... OUR FOOD IS A WORK OF ART...

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

LIME SHRIMP ON MINI CORN GORDITA
WITH MANGO SALSA

PAPAYA & SHRIMP SALAD
ON MINI WAFFLE CONE

MINI FISH TACO
WITH CILANTRO LIME DRIZZLE

FILET MIGNON CROSTINI
CAMELIZED ONION AND FIG

SMOKED SALMON TORTE D' FROMAGE

SMOKED SALMON LOLLIPOP

HONEY GINGER SALMON TARTAR
ON SWEET POTATO CHIP

LEMONGRASS INFUSED TUNA CARPACCIO
ON WONTON

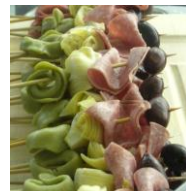
CUBE OF RED TUNA
COATED WITH ROASTED SESAME & A TOUCH OF SWEET CHILE

LOBSTER NACHOS
WITH SPICY SOUR CREAM

SHRIMP SHOOTER COCKTAIL

SMOKED CHICKEN CROSTINI
CUMQUAT CHUTNEY

MINI CAPRESE TIMBALE



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CLASSIC COLD HORS D' OEUVRES

PERUVIAN POTATO CUP

TOPPED WITH CAPER INFUSED CRÈME FRAICHE & SALMON ROE

LIME CEVICHE SHOOTER

VEGETARIAN CALIFORNIA ROLLS

SWEET WASABI & PICKLED GINGER

CARPACCIO OF BEEF

ON TOASTED BAGUETTE WITH GORGONZOLA

BEEF ROULADE

HORSERADISH & CHIVES

PATE DE FOIE GRAS ON TOAST POINT

PROSCIUTTO WRAPPED MELON

SMOKED SALMON ROSE

AVOCADO MOUSSE ON CUCUMBER ROUND

CRISP ENDIVE SPEARS

FILLED WITH GOAT CHEESE, FIGS & PECANS

CAPRESE CROSTINI

DICED ROMA TOMATO, MOZZARELLA & BASIL

STRAWBERRIES FILLED WITH MACADAMIA NUT MOUSSELINE

ARTICHOKE TAPENADE

SUN-DRIED TOMATOES & GOAT CHEESE ON TOAST POINT



SIGNATURE HOT HORS D' OEUVRES

PETITE CHICKEN CORDON BLEU

MINI GOAT CHEESE & SHIITAKE PIZZA
WITH SPINACH

PRESSED MINI-PANINI
FETA, OLIVE & ARTICHOKE

MOZZARELLA & PESTO TURKEY MINI- MUFFALETTAS

BABY BLT

SMOKED APPLE BACON & ARUGULA

LOBSTER CORN DOGS

MACADAMIA CRUSTED BABY LAMB CHOPS
WITH POMEGRANATE MARINADE

CRABMEAT QUESADILLAS

COCONUT LOBSTER POPS

CHICKEN SKEWER SATAY
WITH THAI PEANUT SAUCE

BEEF SLIDERS
WITH TRUFFLE AIOLI

CRANBERRY AND BEEF LOLLIPOP
ON CINNAMON STICK

VEGETABLE FRITES IN BAMBOO CONES

DEEP FRIED MAC AND CHEESE BALLS



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CLASSIC HOT HORS D' OEUVRES

BEEF TENDERLOIN AND SHRIMP SKEWERS

MINI ALASKAN SNOW CRAB CAKES
RED PEPPER AIOLI

LEMON-GARLIC SHRIMP SKEWERS

BACON WRAPPED SHRIMP

ANTIPASTO SKEWERS
CHEESE TORTELLINI, BLACK OLIVE, ARTICHOKE & SALAMI THREADED ON 4" SKEWER

GREEK SPANAKOPITA

MINI BEEF WELLINGTON

WARM BRIE EN CROUTE

ALMOND STUFFED BACON WRAPPED DATES

STUFFED MUSHROOM CAPS FLORENTINE

WILD MUSHROOM PASTRY CUP

PUFF PASTRY WRAPPED COCKTAIL FRANKS

STUFFED BABY NEW POTATOES
TOPPED WITH BACON, MELTED CHEDDAR & SOUR CREAM

WILD MUSHROOM & CHEVRE TARTLETS



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
*(MINIMUM OF 50 PEOPLE)

BANANA LEAF WRAPPED & ROASTED WHOLE HALIBUT

SERVED WITH LAVOSH CRACKERS
*(MINIMUM OF 20 PEOPLE)

MEDITERRANEAN TABLE

CRUDITÉS, LEMON PEPPER HUMMUS, EGGPLANT BABA GHANOUSH, TURKISH SALAD, RICE FILLED DOLMAS & PITA PETALS

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, CRUMBLLED FETA

PERUVIAN CEVICHE STATION

KEY LIME MARINATED WHITE FISH & SHELLFISH WITH FRESH GINGER & MARISOL PEPPERS SERVED WITH TROPICAL CHIPS

PERSIAN KABOB STATION

SHISH KABOB (BEEF, ONION AND BELL PEPPER)
JOOJEH KABOB (MARINATED CHICKEN)
BARREH (MARINATED LAMB)



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

ASSORTED CRACKERS

*(MINIMUM OF 20 PEOPLE)

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, CAPICOLLA HAM AND PEPPERONI
SERVED WITH ASSORTED CRACKERS, TOASTED BAGUETTE ROUNDS & CRISP WAFERS

GOURMET GARDEN CRUDITÉS

OF ASPARAGUS SPEARS, BELGIAN ENDIVE, 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



CLASSIC STATIONARY HORS D' OEUVRES (CONTINUED)

SUSHI & SASHIMI STATION

CALIFORNIA ROLLS WITH CRAB, VEGETARIAN ROLLS, SALMON , TUNA & SHRIMP SASHIMI
ACCOMPANIED WITH PICKLED GINGER, WASABI & SOY SAUCE

MEXICAN STATION

MINI EMPANADAS, TAQUITOS, CHEESE QUESADILLAS CONES, MINI 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
ON LAVOSH CRACKERS

COOKED & PEELED SHRIMP DISPLAY

SERVED ON ICE WITH VODKA SPIKED COCKTAIL SAUCE
(16/20 COUNT-BASED ON 3 PIECES PER PERSON)

PAELLA STATION

SAFFRON RICE WITH SHRIMP, CHICKEN & CHORIZO SAUSAGE

RAW BAR

SPICY SHRIMP, OYSTERS, CLAMS & KING CRAB LEGS
SERVED WITH COCKTAIL SAUCE & APPLE CIDER MIGNONETTE

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

TRI-COLOR TORTILLA CHIPS & SWEET POTATO CHIPS

WARM SPINACH & ARTICHOKE DIP

TOASTED BAGUETTE ROUNDS & MULTI COLORED TORTILLA CRISPS

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

CONTEMPORARY SLIDER BAR

MADE OR ASSEMBLED TO ORDER CHOICE OF GROUND BEEF, GROUND TURKEY, BABY PORTABELLA MUSHROOMS – CHOICE OF SAUTÉED MUSHROOMS, CARAMELIZED ONIONS, BLEU CHEESE, AGED CHEDDAR, AIOLI, GRAIN MUSTARD

SIGNATURE SLIDER BAR

MADE TO ORDER OR ASSEMBLED TO ORDER SELECT THREE OF THE FOLLOWING: TENDERLOIN, CRAB, LAMB, SALMON OR TUNA PATTIES ON APPROPRIATE BUNS ASSORTMENT OF TOPPINGS INCLUDING SAUTÉED SPINACH, SAUTÉED MUSHROOMS, ARTICHOKE PUREE, SUN-DRIED TOMATOES, ROOT VEGETABLE SLAW, AIOLI, OLIVE TAPENADE

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

CRAB CAKE STATION

PAN SEARED BY CHEF ATTENDANT WITH ASSORTED SAUCES

TASTE OF ITALY PASTA ACTION STATION

MUSHROOM TORTELLINI, CHEESE RAVIOLI, PAPPARDELLE, PEAR & CHEESE EGG PURSE, BOWTIE, AND RIGATONI WITH ASSORTMENT OF TOPPINGS (SELECT FIVE): ITALIAN SAUSAGE, GRILLED CHICKEN, PANCETTA, SUN DRIED TOMATOES, SHIITAKE MUSHROOMS, MOREL MUSHROOMS, CHANTERELLE MUSHROOMS, SAUTÉED SHRIMP SCAMPI, FRESH BASIL, FRESH OREGANO, FRESH SPINACH, CALAMATA OLIVES, ARTICHOKE HEARTS, ASIAGO CHEESE SAUCES
(SELECT THREE): PESTO, CLASSIC BASIL MARINARA, ALFREDO CREAM, FIVE CHEESE, LOBSTER BISQUE



ATTENDED HORS D' OEUVRE STATIONS (CONTINUED)

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, CRUMBLLED FETA CHEESE, GRATED ASIAGO, VODKA CREAM SAUCE, TOMATO BASIL SAUCE, SAFFRON SAUCE

MACARONI BAR

CHOICE OF TWO SAUCES INCLUDING TOMATILLO WHITE CHEDDAR SAUCE, AGED SMOKED CHEDDAR SAUCE AND ASSORTED TOPPING OPTIONS INCLUDING DICED HAM, PIMENTO PEPPERS AND CRUMBLLED BACON

"TINI STATION"

TRUFFLE MAC & CHEESE, CRUMBLLED BACON, PROSCIUTTO, DICED SUN-DRIED TOMATOES

-OR-

SWEET POTATO PUREE, CANDIED PECANS, CARAMELIZED ONIONS, MINTED SOUR CREAM

-OR-

CREAMY POLENTA , SAUTÉED PORCINI MUSHROOMS, ASIAGO CHEESE

-OR-

ROASTED GARLIC – IDAHO SPUD MASH, SHARP VERMONT CHEDDAR, CREAMY BUTTER, SOUR CREAM, CHIVES, CRUMBLLED BACON, LOBSTER SAUCE, BROWN GRAVY, ONION FRIZZLES, SAUTÉED MUSHROOMS

***CHEF ATTENDANT FEES APPLY TO ALL ABOVE STATIONS.**

CHEF ATTENDANTS \$130.00 EACH



SMALL PLATE STATIONS

CHEF ATTENDANTS ASSEMBLE AND SERVE AT THESE HORS D' OEUVRE "BARS"

PEAR & BRIE PURSE

RASPBERRY HABANERO SAUCE

DUCK CONFIT BRUSCHETTA

JULIENNE APPLES & TRIPLE CRÈME BRIE

TURKEY, APRICOT & GINGER SLIDERS

LAMB LOLLIPOP

SWEET POTATO PUREE

SPICED MINI FILET

CANDIED ONION & FIG ON TURNIP PUREE

BRAISED BONELESS SHORT RIB

ON TRUFFLE MASHED POTATO

WILTED SWISS CHARD WITH SMOKED BACON CONFETTI

MINI CHICKEN GYRO

CUCUMBER SLAW SESAME TAHINI DRIZZLE

CRAB & BRIE QUESADILLA

TRIO PEPPER SLAW

KABOB PLATE

FIG MARINATED, GROUND LAMB KABOB ON BED OF SAFFRON RICE

TILAPIA TEMPURA

WITH AVOCADO CRAB SALAD

***CHEF ATTENDANT FEES APPLY TO ALL ABOVE STATIONS.**

CHEF ATTENDANTS \$130.00 EACH



CARVING BOARD STATIONS

CARVED TO ORDER BY CHEF ATTENDANT SERVED AS COCKTAIL SANDWICHES
ALL ACCOMPANIED WITH YOUR CHOICE OF TARRAGON MAYO, CHAMPAGNE DIJON,
COARSE GRAIN MUSTARD, CRANBERRY SALSA OR HORSERADISH
ALL CARVING STATIONS REQUIRE A MINIMUM OF 25 PERSONS GUARANTEED

APRICOT & CRANBERRY TURKEY ROULADE

PEPPERED TURKEY BREAST

SPINACH, PROSCIUTTO & PROVOLONE CHICKEN ROULADE

ASIAGO CHEESE STUFFED CHICKEN ROULADE

PORTOBELLO MUSHROOM DUXELLE STUFFED CHICKEN ROULADE

BROWN SUGAR GLAZED TEXAS PITT HAM

ROAST PORK TENDERLOIN

FRENCH PLUM SAUCE

ROAST TENDERLOIN OF BEEF

CONCORD WINE SAUCE

GARLIC STUDDER PRIME RIB

BEEF SIRLOIN

STEAMSHIP ROUND OF BEEF*

(*100 PERSON MINIMUM)

INSIDE ROUND OF BEEF

CHOPS OF COLORADO LAMB, ROSEMARY MINT SAUCE

DUCK BREAST

***CHEF ATTENDANT FEES APPLY TO ALL ABOVE STATIONS. CHEF ATTENDANTS \$130.00 EACH**



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