

Signature Poultry Entrees 2009

Apricot & Pistachio Stuffed Chicken Breast
Ginger ~ Honey ~ Soy Pan Reduction



Portabella Mushroom Duxelle Chicken Roulade



Sun-Dried Tomato & Black Olive Stuffed Chicken Breast



Apple & Raspberry Stuffed Chicken Breast
With Orange Demi- Glace



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



Pomegranate Chicken – Panko Breaded Chicken Breast
With Pomegranate Glaze , Caramelized Onions & Candied Walnuts



Oven Roasted Cornish Hen Half
Roasted Apple, Sun-Dried Cranberry & Apricot Stuffing
Port Reduction



Classic Poultry Entrees

Chicken Dijon
Grilled Breast of Chicken in Champagne Dijon Sauce



Classic Chicken Piccata
White Wine, Caper & Lemon Sauce



Chicken Marsala
Marsala Mushroom Sauce



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



Walnut Crusted Chicken Breast
Port Wine Demi Glace

Phone 972.744.0660

www.culinaryartcatering.com

CULINARY ART CATERING

14370 Marsh Lane – Addison, Texas 75001

Fax 972.406.9940

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∞∞
Apricot Soy Glazed Chicken Quarter

∞∞
Eight Cut Chicken
In Dried Plum-Brandy Reduction

∞∞
Turkey Roulade En Croute
Stuffed with Spinach, Fontina Cheese and Dried Cranberries

∞∞
Signature Beef, Veal & Lamb Entrees

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

∞∞
Veal Roulade Stuffed With Spinach & Pine-nuts

∞∞
Pomegranate Marinated Lamb

∞∞
Classic Beef, Veal & Lamb Entrees

Sautéed Top Choice New York Strip Au Poivre
Blackberry – Cognac Sauce

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

∞∞
Porcini Crusted Sautéed Veal Medallions
Chardonnay Sauce

∞∞
Wild Mushroom & Sage Stuffed Veal Roulade

∞∞
Veal Chops with Caramelized Onions

∞∞
Signature Seafood Entrees

Macadamia Encrusted Sea Bass

∞∞
Spicy Cherry Glazed Salmon

∞∞
Red Snapper Medallions
With Mango Salsa

∞∞
Tilapia Roulade Tempura
Green Tomato Salsa

∞∞

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Classic Seafood Entrees

Grilled Halibut

With Cilantro Lime Butter



Grilled Medallion of Salmon

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



Sixteen Spice Rubbed & Sautéed Salmon Filet
Yogurt Dill Sauce



Moroccan Style Salmon

With Stewed Vegetables



Salmon Wellington



Potato Encrusted Snapper

Soy Ginger Vinaigrette



Soups

Matzo Ball Soup



Butternut Soup



Wild Mushroom Soup

With Olive Crouton



Potato & Leek Soup

Fried Leek Garnish



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Signature Salad Options

CAC Signature Salad

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

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

Hearts of Romaine Caesar Salad

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

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Signature Vegetable Options

Lightly Grilled Fresh Asparagus

Courgette & Saffron Kugel

Mediterranean Vegetable Gratin

Haricots Vert

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

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Signature Desserts

Pyramid Noisette

Chocolate Ganache and Hazelnut Mousseline 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



Cheesecake Lollipops

Dipped in Dark & Milk Chocolate



Decadent Tira Misu Shots

Served in Individual Shot Glasses

With Demi-Spoons



Classic Desserts

New York Style Cheesecake

With Strawberry Garnish



Chocolate Mousse Cake

With Raspberry Coulis



Lemon Cream Cake

With Strawberry Garnish



Chocolate or Lemon Mousse

Served in Stemmed Glass



Chocolate Dipped Strawberries (SEASONAL)



Hand Dipped Chocolate Truffles



Assorted Baklava & Honey Sweets



Strawberries Romanoff

Brandy Stewed Strawberries

Topped with Fresh Whipped Cream

Served In Stemmed Glass



Fresh Fruit Cocktail

With Mint Relish



Selection of French Mini Pastries

Such As : Chocolate Roulade, Mini Cheesecake, 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



Dessert Cheese Course

Danish Saga Bleu, Cream Havarti &

Triple Crème St. Andre Cheese

Served with Lavosh Crackers, Fresh Strawberries &

Champagne Grapes



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Signature Dessert Stations

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



Chef's Viennese Extravaganza

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



Classic Dessert Stations

Bananas Foster Station

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



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 Delights 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



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