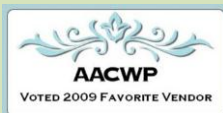
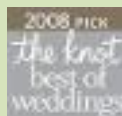




Wedding Reception Ideas and Inspirations



It all starts with Delicious



Top 3 Winner
2009, 2010, 2011

Culinary Art Catering ...

has been deliciously catering weddings and special events for the past 14 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!

Our Service Is Awesome!

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, coordinating the reception timeline and much more. We take care of all those little details that can drive you nuts!! We can also refer you to some of the most outstanding service providers in the area for cakes, entertainment, transportation or any service you may require to make your reception the most amazing and wonderful day of your life!

As Featured On ...



Culinary Art Catering

Phone 972.744.0660

14370 Marsh Lane - Addison, Texas 75001

info@culinaryartcatering.com

our food is a work of art.

CLASSIC TRADITIONS

Inspiration - Soiree

PASSED HORS D' OEUVRES

Choice of 3 (pricing is based on one piece per person of each selected items)

Crisp Endive Spears

Filled with Goat Cheese, Figs & Pecans

Strawberries

Filled with Macadamia Nut Mousseline

Artichoke Tapenade

With Sun-Dried Tomatoes & Goat Cheese on Toast
Point

Cucumber Rounds

Topped with Avocado Mousse

Caprese Mini Napoleon

Stuffed Mushroom Caps Florentine

Mini Goat Cheese and Shiitake Pizzas

Greek Spanakopita

Bacon Wrapped Shrimp

Mini Brie En Croute

with Apricot & Pistachios

Mini Alaskan Crab Cakes

With Red Pepper Aioli

BUFFET

International Cheese Display

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, Assorted Peppers and Olives, Herb Marinated Mozzarella, Julienne Provolone and Julienne Meats
Such As: Salami, Capicola Ham & Pepperoni Served with Assorted Crackers & Toasted Baguette Rounds

Meat Carving Station

carved to order and cooked to perfection
(SELECT TWO MEATS)

Black Forest Ham

Fresh Turkey Breast

Stuffed Chicken Roulade

Pork Loin

Beef Sirloin

Served with choice of three condiments: Wasabi Horseradish, Tarragon Aioli, Roasted Red Pepper Aioli, Truffle Aioli, Spicy Mustard, and Mignonette - served with choice of Crispy or Soft Rolls

It's All About the Martini (SELECT ONE)

Orzo-Tini

White Creamy Polenta-Tini

Truffle Mashed Potato-Tini

Creamy Risotto-Tini

Topped with:

Sautéed Porcini Mushrooms

Oven Dried Tomatoes

Aged Parmesan Cheese

Pancetta Bacon

Sautéed Spinach

Creamy 5 Cheese Sauce

Lobster Bisque

All menus are customizable, let's discuss

CLASSIC TRADITIONS

Inspiration - Fairy Tale Fare

-Served Buffet Style-

CHOICE OF SALAD: (SELECT ONE)

CAC Signature Mixed Baby Greens Salad

*mandarin orange, bleu cheese, dried cranberries & pecans
raspberry vinaigrette*

Garden Salad

*iceburg and romaine lettuces, roma tomatoes,
and julienne carrots raspberry vinaigrette and classic ranch*

Caesar Salad

*romaine and radicchio with toasted herb croutons, shaved parmesan,
sliced black olives and caesar dressing*

CHOICE OF CHICKEN DISH: (SELECT ONE)

Chicken Marsala

with marsala mushroom sauce

CAC Signature Sun-Dried Tomato Chicken Breast

Pan seared chicken breast in a sun-dried tomato cream sauce

Lemon Chicken Breast Piccata

in white wine, caper sauce

Spinach and Artichoke Chicken Breast

*grilled breast of chicken topped with sautéed spinach
& artichoke hearts and lightly dusted with grated parmesan*

CAC Signature Apricot Glazed Chicken Breast

with melted brie cheese

Mediterranean Chicken Breast

with artichoke quarters, capers & roasted peppers

CHOICE OF VEGETABLE: (SELECT ONE)

Sautéed Veggie Medley

Green Beans Almandine

Matchsticks of Sautéed Zucchini & Butternut Squash

CHOICE OF STARCH: (SELECT ONE)

Creamy Risotto in Vodka Cream Sauce

Garlic Whipped Potatoes

Wild Rice Pilaf

Assortment of Dinner Breads & Rolls

All menus are customizable, let's discuss!

CLASSIC TRADITIONS

Inspiration - Panache Plate

Suggested Salad Course:

Spring Salad

Spring Greens, Dried Apricot & Gorgonzola Topped with
Toasted Almonds With Aged Sherry Vinaigrette Dressing

Plated Entrée:

Choice of Chicken Entrée

CAC Signature Apricot & Pistachio Stuffed Chicken Breast
ginger-soy pan reduction

Portabella Mushroom Duxelle Chicken Roulade

Sun-Dried Tomato & Black Olive Stuffed Chicken Breast

Apple & Raspberry Stuffed Chicken Breast
orange demi-glace

Creamy Asiago Risotto

Pan Sautéed Vegetable Mélange

Assortment Of Dinner Rolls

-OR-

Suggested Salad Course:

CAC Signature Salad

*mixed field greens, julienne carrot, mandarin orange segments,
walnuts, dried cranberries, feta cheese
chef's pomegranate vinaigrette*

Plated Entrée:

Roasted Petite Filet (6 oz.)

red wine demi - glace

Asparagus Spears in Roasted Roma Tomato Ring

Potato Duchess Swirls

piped swirls of whipped sweet potato & yukon gold potato

Assortment of Fresh Baked Rolls & Butter

**** Fish, Pork, Lamb and Veal options available*

All menus are customizable, let's discuss!

CLASSIC TRADITIONS

Inspiration - Comfort Classics

PASSED HORS D' OEUVRES

Based on one piece per person

Fried Green Beans

served in bamboo cones

Pork Cornbread Bites

pulled pork served in a mini cornbread muffin

Mini BBQ Brisket Tacos

DINNER STATIONS

Texas Caesar Salad

with jalapeno croutons

served in a martini glass

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 crumbled bacon

Carving of Texas Raised Top Beef Sirloin

carved to order by chef attendant

served with horseradish, aioli, grain mustard

served with and assortment of soft rolls

Chicken Fried Chicken Sliders

assembled to order

served in a warm mini-bun with honey mustard

Grilled Vegetable Display

marinated portabella mushroom slices, roasted bell peppers,

yellow squash, zucchini, carrot slices

All menus are customizable, let's discuss!

TREND SETTER

Inspiration - Posh

PASSED HORS D' OEUVRES

Choice of 4 (pricing is based on one piece per person of each selected items)

Papaya Shrimp

presented in mini waffle cone

Calamata Olive Tapenade Crostini

shredded feta cheese

Filet Mignon Crostini

Almond Stuffed Bacon Wrapped Dates

served in mini bamboo cones

Hoisin Marinated Chicken Skewers

Smoked Chicken Crostini

cumquat chutney

Festive Filo Triangles

filled with feta & sun dried tomato

Raspberry Almond Brie En Croute

Mini Alaskan Crab Cakes

Lobster Corn Dog

served in mini bamboo boats

Wild Mushroom Pastry Cup

Mini Caprese Napoleon

Tomato Basil Soup Shots

with miniature grilled cheese sandwiches

BUFFET

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

BRUSCHETTA BAR

grilled flatbreads & toasted baguette rounds

served with assorted spreads & toppings including:

calamata olive purée, asparagus & bell pepper,

sun-dried tomato & caper puree, diced tomato, fresh basil

& pine nuts with crumbled feta

SIGNATURE SLIDER STATION

made to order slider bar

assorted premium sliders

select any 3 of the following:

tenderloin, crab, lamb, salmon or tuna patties

served on miniature buns

features toppings of sautéed spinach, sautéed mushrooms, artichoke puree, sun-dried tomatoes,

root vegetable slaw, aioli and olive tapenade

TRUFFLE MAC & CHEESE STATION

crumbled bacon, prosciutto and diced sun-dried tomatoes

All menus are customizable, let's discuss!

TRENDSETTER

Inspiration - Extravagance

PASSED HORS D' OEUVRES

Choice of 4 (pricing is based on one piece per person of each selected items)

Lobster Nachos

with spicy sour cream

Lemongrass Infused Tuna Carpaccio

served on crisp wonton

Shrimp Shooter Cocktail

served in miniature glass

Vegetarian California Rolls

sweet wasabi & pickled ginger

Pate de Foie Gras

served on toast point

Beef Roulade

with horseradish & chives

Peruvian Potato Cup

topped with caper infused crème fraiche & salmon rose

Antipasto Skewers

cheese tortellini, black olive, artichoke & salami on a skewer

Artichoke Tapenade

Sun-dried tomatoes and goat cheese on toast point

Raspberry Almond Brie En Croute

Prosciutto Wrapped Melon

BUFFET

SALAD STATION

*variety of greens including mixed field greens, spinach, & hearts of romaine
toppings to include: croutons, roasted peppers, diced tomato, red onion, feta cheese,
shaved parmesan, julienne carrots, sliced cucumber & calamata olives
dressings to include: creamy caesar, pomegranate vinaigrette, & Italian*

RAW BAR

*spicy shrimp, oysters, clams & king crab legs
served with cocktail sauce & apple cider mignonette*

TASTE OF ITALY (Pasta Station)

Pastas (Select Three):

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, shitake 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

MADE TO ORDER FLAT BREAD CROSTINI STATION

*brushed with olive oil and topped with choice of manchego cheese, anchovy filet, fresh mozzarella,
roasted red peppers, sun ripened tomatoes, prosciutto ham, sliced black olives and green spanish olives*

MEAT CARVING STATION [carved to order and cooked to perfection]

(SELECT TWO MEATS)

*prime rib, inside round, fresh turkey breast, stuffed chicken roulade
served with choice of three condiments: fig horseradish, tarragon aioli,
ginger orange cranberry sauce, truffle aioli and/or spicy mustard
all served with assorted rolls*

All menus are customizable, let's discuss!

TRENDSETTER

Inspiration - Global Fusion

PASSED HORS D' OEUVRES

Antipasto Skewers

cheese tortellini, black olive and salami
threaded on 4" skewer

Stuffed Mushroom Caps Florentine**Caprese Crostini**

diced tomato, mozzarella and basil

DINNER BUFFET

SALAD-TINI STATION

CAC Signature Salad (Served in Martini Glasses)
mixed field greens, julienne carrots, mandarin oranges,
walnuts, feta, dried cranberries and chef's pomegranate vinaigrette

TASTE OF ITALY (PASTA BAR)

variety of pre-cooked pastas served from silver chafing dishes –
replenished by chef attendants sautéed hot and fresh behind the station

Cheese Filled Tortellini

in vodka cream sauce

Fettuccini Pasta

tossed in creamy sun-dried tomato
alfredo sauce with sliced grilled chicken

Bowtie Pasta

with shrimp scampi sauce

Fusilli Pasta Primavera

with broccoli florets, sliced mushrooms,
sliced red bell pepper, squash and zucchini

Penne Pasta

with sliced black olives, sliced Italian sausage and
marinara sauce

CHURRASCURO STATION

Brazilian spiced carving station with sizzling cuts of meat on a gleaming stainless steel rotisserie spit
{choice of one premium meat and two additional options}

Premium Meats:

lamb
picanha
filet mignon
prime rib

Additional Options:

flank steak
sausage
parmesan pork
bacon wrapped chicken breast
pork loin
sirloin
parmesan chicken

All menus are customizable, let's discuss!

TRENDSETTER

Inspiration - Chef Experience

The Chef experience menu gives your guest the unique culinary experience of a chef individually creating each individual dish on the spot in full view of the guest. Each creation is served on a 5" square porcelain plate. This creates a beautiful atmosphere that allows your guests to interact with one another while experiencing the spectacle of watching our top notch chefs create their unique dishes.

{ We recommend choosing 4 or more items to please your guest's appetite }

Duck Confit Bruschetta

julienne apples and triple crème brie

Turkey, Apricot & Ginger Sliders

with beet slaw

Lamb Lollipop

with sweet potato puree

Spiced Mini Filet of Beef

with candied onion & fig on turnip puree

Braised Boneless Short Rib

*on truffle mashed potato
wilted swiss chard with smoked bacon confetti*

Crab & Brie Quesadilla

trio of pepper slaw

Mini Chicken Gyro

On Cucumber Slaw
sesame tahini drizzle

Tempura Salmon

*with tarragon aioli
on potato frittata*

Mini Eggplant Moussaka

with sweet tomato concasse

Sweet Chili Glaze Sea Bass

with fennel salad

Seared Crab Cakes

on sweet kiwi salad

All menus are customizable, let's discuss!

FABULOUSLY FRUGAL

Inspiration - Light Bites

Irresistible Import and Domestic Cheese Display

lavosh, crackers and assorted crisps

Garden Fresh Vegetable Crudité Display

arugula pesto dipping sauce

Assorted Cocktail Sandwiches

*roast beef, ham, chicken, turkey
variety of rolls*

Warm Spinach Dip

tortilla chips

Sliced Seasonal Fruit Display

cantaloupe, honeydew, pineapple, grapes, seasonal berries

Inspiration - Nibbles

Display of Import & Domestic Cheese

*cubes, slices and wedges of the world's finest fromage
served with crisp water crackers*

Sliced Fresh Fruit Display

with seasonal berries

Chicken Skewer Satay**

with Thai peanut sauce

Mini Beef Wellington*

Caprese Crostini**

toasted olive oil brushed

Antipasto Skewers**

*cheese tortellini, black olives and salami
threaded on 4" skewer*

All menus are customizable, let's discuss!

**Denotes one piece per person*

***Denotes two pieces per person*

FABULOUSLY FRUGAL

Inspiration - Feliz

Tortilla Chips Of Red, Blue and Yellow Corn

Served with Zesty, Chunky, House made Salsa

Hickory Grilled Marinated Chicken & Beef Fajitas

Sautéed With Caramelized Onions & Multi Colored Bell Peppers

Served with Shredded Cheddar Cheese, Sour Cream, Jalapeno Rings and Shredded Lettuce

Authentic Spanish Style Rice

Beer Braised Beans

with a fresh squeeze of lime and a sprinkle of cilantro

Warm Flour Tortillas

All menus are customizable, let's discuss!

Inspiration - Italiano

Hearts Of Romaine Caesar Salad

With Herb Croutons, Shaved Parmesan Cheese, Sliced Black Olives and Tossed in the Smoothest, Creamiest Caesar Dressing

Choice of one Entree:

Classic Meat Lasagna

A Blend of Beef & Sausage with Layers of Fresh Mozzarella Cheese And Parmesan Cheeses, Delicately Blending With Garlic, Oregano And Basil

-OR-

Vegetable Lasagna

Colorful Medley Of Carrots, Spinach, Broccoli & Onions With Parmesan & Romano Cheeses

-OR-

Chicken Fettuccini

*Rich and Creamy Parmesan Cream Sauce Over Fettuccini Noodles
Tossed with Slices of Herb Marinated, Grilled Chicken Breast Pieces*

Grilled Vegetables "Antipasto Style"

Served Room Temperature and Drizzled with Balsamic Olive Oil

Warm Garlic Bread Sticks

All menus are customizable, let's discuss!

DON'T LEAVE YET!

Inspiration - Groom's Dessert Station & Midnight Munchies

ESPRESSO / CAPPUCCINO STATION

Customizable station serving hot and cold beverages –themed drinks and alcoholic versions available

CANDY STATION

Customizable candy bar

CHOCOLATE CHIP COOKIES & MILK SHOOTERS

SUNDAE BAR

Vanilla Bean Ice Cream, Served With A Variety Of Toppings

Including:

Crushed Nuts, Chocolate Syrup, Caramel Sauce, Rainbow Sprinkles, Crushed Oreo Cookies, M & M Candies, Maraschino Cherries

S'MORES STATION

Toasted Marshmallows Sandwiched in Honey Graham Crackers With Melting Milk Chocolate

Inspiration - Late Night Snacks

ASSORTED SLIDERS

Bacon and Bleu Cheese, Beef with Truffle Aioli, Pulled Pork, Ground Chicken with Pineapple Ketchup

DEEP FRIED MAC AND CHEESE BALLS

MINI TACO BAR

Teeny Weenie Taco Shells, Ground Beef, Shredded Cheese, Chopped Cilantro Relish

CONES OF VEGETABLE FRITES

Portabella Mushrooms, French Green Beans

PRETZEL MACHINE WITH WARM, SOFT PRETZELS

Assorted Dipping sauces -Yellow & Honey Mustard, Chocolate Sauce, Peanut Butter Sauce, Kosher Salt, Salsa

FRIES AND MORE STATION

French Fries, Onion Rings and Chicken Fingers Served with Ketchup, Mustard, Ranch and Honey Mustard

MINI HOT DOGS

QUESADILLA CONES

MINI CHICKEN POPPERS

Chicken Breast With Cream Cheese & Jalapeno Wrapped in Bacon Served With Ranch Dressing for Dipping

MINI FRIED PEANUT BUTTER & GRAPE JELLY SANDWICHES

Served With a Milk Shooter

All menus are customizable, let's discuss!

BEVERAGES

Bar Options

- **Beer & Wine Bars**
- **Name Brand Bars**
- **Premium Bars**

You may provide your own alcoholic beverages and use our bartending staff for your event

Bar Concierge Service

Culinary Art Catering, in conjunction with Bartending Divas, now offers Specialty Concierge Services to further customize your bar and WOW your guests!

Specialty Concierge will:

- *Work With Your Budget And Ideas To Bring Your Vision To Life*
- *Personalize Cocktails And Create Signature Drinks For Your Event*
- *Determine Drink And Liquor Quantities*
- *Determine Bartending Needs*
- *Assist With Mobile Bar Rentals And Bar Décor*
- *Save You Time And Money*
- *A qualified Mixologist will meet with you to determine expectation, flavor profile, and personality for your bar.*

FEES APPLY

ADDITIONAL DETAILS

Rental Items

CHINA RENTAL PACKAGES

9" & 6" plates (SEVERAL STYLES TO CHOOSE FROM), flatware (dinner fork, dinner knife, coffee spoon, dessert fork)

GLASSWARE PACKAGES

Priced per person with an unlimited supply to meet your event needs

Full Range of additional items available for rental
Inquire today!

Staffing Details

TABC CERTIFIED BARTENDERS

SERVICE STAFF

CHEF ATTENDANTS

DELIVERY & SET UP

Pricing varies depending on event needs

Making Your Day Extra Special

Provided Items and Services:

- **Cake Cutting - Always Free!**
CAC Service Staff will take care of cutting and serving the cake(s) provided by the client.
We will provide all necessary items required for cutting cake.
- **Buffet Serving Equipment-Included!**
- **Standard Beverage Package-Included!**
including iced tea and ice water.
- **Pre-Event Site Inspection-Included!**
and space planning
- **Preparation Of Final Event Timeline-Included!**
- **Coordination Of Venue Set-Up-Included!**
- **Set-Up Of Décor Including:-Included!**
guest book, flowers, favors, bathroom accessories, etc.
- **We Also Save A Plate Of Hors D' Oeuvres For The Bride And Groom**
As well as a take away meal!

Final Details

PAYMENT TERMS

25% deposit required to secure event date.

An additional 25% is due thirty days prior to the event date.

Balance is due 48 hours prior to the event date.

FINAL GUEST COUNT

Not due until 7 business days prior to the event date