Inspiration: “Mimosa”

Assorted Muffins, Danish and Cinnamon Rolls

Omelet Station
Your choice of Crumbled Bacon, Diced Ham, Pico de Gallo, Sautéed Spinach, Mushroom Slices, Red Bell Pepper Strips, Cheddar Cheese, Mexican Cheese Medley

Warm Belgian Waffle Station
Served With Cream Butter, Powdered Sugar, Berry Compote Chocolate Sauce, Whipped Cream & Maple Syrup

Sliced Seasonal Fruit Display

Add a carving station of Ham or Prime Rib to “Beef Up” your menu!

All Menus are Customizable, Let’s Discuss!

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Inspiration: “Southern Soiree”

Biscuit Bar
Warm Biscuits served with Creamy Butter, Assorted Jams and Jellies, Warm Sausage Gravy

Texas “Bene”
Poached Egg Served On Toasted English Muffin With Tenderloin Medallion & Topped With Hollandaise

Cheesy Hash Browed Potatoes

Made to Order Pancake Station
Buttermilk Pancakes Served With Cream Butter, Powdered Sugar, Warm Berry Compote, Chocolate Sauce, Whipped Cream & Gourmet Syrup

Seasonal Fresh Fruit Display
Chef Prepared Display Of The Season’s Finest Fruit

Inspiration: “Quiche Me”

CAC Signature Salad
Mixed Field Greens, Julienne Carrot, Mandarin Orange Segments, Walnuts, Dried Cranberries, Feta Served with Chef’s Signature Pomegranate Vinaigrette Dressing

Chef’s Selection of Quiche
Chef’s Selection of Broccoli & Cheese, Sun-Dried Tomato & Feta, Mushroom & Cheese, Three Cheese or Spinach, Onion & Cheese

Penne Pasta Salad
With Sun-Dried Tomatoes, Black Olives and Asparagus Tips

Cherry Tomato Salad
With Green Onion, Red Onion, Calamata Olive and Fresh Basil

Assortment of Cookies & Brownies

All Menus are Customizable, Let’s Discuss!
Inspiration: “Sophistication”

Savory Mixed Field Green Salad
Assorted Greens, Cucumber, Tomatoes, 
Shredded Carrots, Oil and Vinegar Dressing

Tomato & Mozzarella Salad
With Fresh Herb Pesto, Julienne Red Onion 
& Calamata Olive

CAC Signature “Egg-Tini” Station
Soft Scrambled Eggs Served In Martini Glasses
With Assorted Toppings Including Fried Country Style Potatoes, Shredded Cheddar Cheese, Flaked
Salmon, Hollandaise Sauce, Cream Gravy, Fresh Pico De Gallo

Assortment, Muffins, Danish & Croissants
Served with Butter & Jelly

Seasonal Fresh Fruit Salad
Inspiration: "Traditional"

- Soft Scrambled Eggs
- Smoked Applewood Bacon
  OR Sausage Patties

- Breakfast Potatoes
  with Sautéed Onions & Peppers

- Buttermilk Biscuits and Gravy

- Warm Belgian Waffle Station
  Served With Cream Butter,
  Powdered Sugar, Berry Compote
  Whipped Cream & Maple Syrup

- Assorted Muffins & Danish

Inspiration: "Posh Nosh"

- Traditional Caesar Salad
  Croutons, Parmesan, Sliced Black Olives
  Caesar Dressing

- CAC Signature Bowtie Pasta Salad
  With Sun-dried Tomato, Asparagus Tips
  In Olive Oil

- Traditional Tuna Salad
  With Celery

- Traditional Egg Salad

- Chicken Waldorf Salad
  Apples, Pineapple, Grapes & Pecans

- Assorted Sliced Bagels & Rolls

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Inspiration: "LUNCH BUNCH"

Gourmet Garden Vegetable Crudité

A Bountiful Meat Tray
With Shaved Roast Beef, Sliced Honey Baked Ham.
Smoked Turkey, Salami
Baby Swiss, Sliced Cheddar & Muenster Cheeses

Fresh Relish Tray
with Lettuce, Tomato, Sliced Onion, Sliced Pickles,
Mayonnaise and Deli Mustard

Basket of Deli Rolls
A Variety of Fresh Baked Sandwich Breads

Cheese Tortellini Pasta Salad
In Roasted Pepper Aioli

Picnic Fresh Potato Salad

Inspiration: “Mediterranean”

Greek Salad
Mixed Greens, Tomatoes, Cucumber,
Calamata Olives, Red Onions, Feta Cheese
& Olive Oil Lemon Dressing

Hummus
With Olive Oil, Parsley, & Paprika Garnish

Eggplant Babaganoush Salad
With Pita Petals

CAC Signature Sweet Couscous Salad
With Shoestrings of Zucchini & Diced Cranberries

Poached Salmon Medallions
Yogurt Cucumber Dill Dressing

Grilled Vegetable Salad
With Balsamic-Olive Oil Drizzle

Assorted Soft Rolls
BUILD YOUR OWN MENU

Assorted Flavors of Mini Quiche

Mini Pancake Stack
Topped with Blueberry and Warm Maple Syrup on the Side

Hand Rolled Cheese Blintzes
With Berry Compote & Sour Cream

Savory Tea Sandwiches
Turkey & Cream Cheese
Chicken Salad
Ham Salad
Tuna Salad
& Pimento Cheese Salad

Tea Sandwiches
Lox & Cream Cheese with Caper & Chive on Pumpernickel
Apple Chutney & Cheese
Cucumber & Cream Cheese
Honey Banana
PB & J
Raspberry Mustard

Breakfast Ham Steaks
With Apricot Glaze

Crispy Bacon
Based on 2 slices per person

Scrambled Eggs

Breakfast Potatoes
Cubed Yukon Gold Potatoes with Bell Pepper & Sautéed Onion

Hash Brown Potatoes

Assorted Sweet Breakfast Breads
Muffins, Danish and Chef’s Choice

Lox & Bagels Display
With Capers, Onions, Tomatoes with Bagels & Cream Cheese
Autumn Winter Salad
Assorted Greens, Grapes, Diced Pear, Walnuts & Dried Cranberries- Balsamic Vinaigrette

CAC Signature Salad
Mixed Field Greens, Julienne Carrots, Mandarin Oranges, Walnuts, Feta, Dried Cranberries & Chef’s Pomegranate Vinaigrette

Classic Caesar Salad
Romaine Lettuce, Toasted Herb Croutons, Shaved Parmesan & Caesar Dressing

Greek Salad
Crispy Romaine Lettuce, Crumbled Feta Cheese, Calamata Olive, Diced Tomato & Cucumber, Red Onion Ring Relish & Pepperoncini Peppers Oil & Balsamic Vinaigrette

Spinach Salad
Sliced Mushrooms, Bermuda Onions, Bacon, Chopped Egg & Apple Vinaigrette

Watermelon, Feta & Arugula Salad
with Balsamic Drizzle

Kale, Cranberry & Pumpkin Seed Salad
With House Vinaigrette

Beet & Goat Cheese Salad
Roasted Beets, Walnuts & Goat Cheese with Honey Dijon Vinaigrette

Caprese Salad
Juicy Red & Yellow Heirloom Tomatoes, Fresh Mozzarella, Fragrant Basil & a Touch of Balsamic

Portobello, Hearts of Palm, Artichoke Bottoms & Diced Tomato Salad

Tuna Nicoise Salad
White Albacore Tuna, Green Beans, Olives, Red Onion & Poached Potato

Chef Yossi’s Egg Salad
With Sliced Boiled Eggs, Sliced Poached, Potato & Carrots

Chicken Waldorf Salad
White Meat Chicken with Diced Apples, Pineapple, Pecan & Grapes

Picnic Fresh Potato Salad

Chick Pea Salad
With Chopped Italian Parsley and Lemon Garlic Vinaigrette

Penne Pasta Salad
With Sun Dried Tomatoes & Basil Aioli

Fresh Fruit Salad

Sliced Fresh Fruit Display
Assortment of In Season Sliced Fresh Fruits. Varieties May Include Ripe Strawberries, Sliced Juicy Cantaloupe, Decorative Sliced Pineapple, Sliced Honeydew Melon, Tropical Mango, Kiwi, Red Ripe Watermelon, Raspberries or Blueberries

Market Fresh Crudites of Vegetables
Cascades of Baby Carrots, Celery Sticks, Cherry Tomatoes, Broccoli Florets & Yellow Squash Served with Fresh Herb Dipping Sauce.

Grilled Vegetable Display
Marinated Portabella Mushroom Slices, Roasted Bell Peppers, Yellow Squash, Zucchini, Hearts of Palm & Assorted Olives Marinated In Basil Olive Oil Drizzle
**Each Station Requires One or More Chef Attendants @ $150 Each**
**50 person minimum required for all attended stations**

**Shrimp & Grits Station**
Rich Creamy Cheesy Grits
Served In Stemless Martini Glasses
Topped with Sautéed Jumbo Shrimp
Topped To Order with Choice of Chopped Hickory Smoked Bacon, Chives, Assortment of Grated Cheeses & Sweet Butter

**Taste of Tuscany Pasta Bar**
Variety of Pre-Cooked Pastas
Served from Silver Chafing Dishes – Replenished by Chef Attendants While Sautéed Hot & Fresh Behind the Station
*Choose Three From The Following:*
Cheese Filled Tortellini in Vodka Cream Sauce
Penne 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
Coquielette Pasta with Sliced Black Olives, Sliced Italian Sausage and Marinara Sauce
Wild Mushroom Ravioli with Sage Brown Butter Sauce

**“Croque Monsieur” Station**
Chef Prepared To Order Sandwiches
Gruyere or Aged Cheddar Cheeses with Thinly Sliced Deli Ham or Sliced Oven Roasted Turkey Breast On Toasted Buttered White Bread
Choice of Champagne Dijon Mustard, Sun-Dried Tomato Aioli or Topped with Béchamel

**Fancy BLT Station**
Chef Prepared To Order Cocktail Size Sandwiches
Smokey Crisp Bacon, Romaine Lettuce, Sliced Hot House Tomato Includes Choice of Lobster Meat, Herb Grilled Chicken Breast, Sliced, Spice Rubbed Pork Belly Dijon Remoulade, Arugula Aioli, White Cheddar Cheese Served on Crusty Baguette Roll

**Savory Crepe Station**
Chef Manned Crepe Bar with Paper Thin Crepe Pancakes Filled “A La Minute”
*Choose one of the following:*
Creamy Seafood Blend of Shrimp & Scallops in a Classic Mornay Sauce
Crepes Filled with Creamy Mushroom Ragout & Melted Gruyere
Crawfish Etouffee
Chicken Filled Crepes with Sun-Dried Tomatoes, Olives & Artichokes

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**Vegetarian GF Gluten Free**

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CHEF ATTENDED STATIONS

**Each Station Requires One or More Chef Attendants @$150 Each**
**50 person minimum required for all attended stations**

CAC Signature "Egg-tini" Station V GF
Soft Scrambled Eggs,
Served in Stemless Martini Glasses.
An Array of Toppings Including: Crumbled
Bacon, Crumbled Spicy Sausage,
Fried Country Style Potatoes, Shredded
Cheddar Cheese, Flaked Salmon,
Diced Canadian Bacon, Hollandaise
Sauce,
Cream Gravy and Fresh Pico De Gallo

Chef Prepared Omelet Station V GF
Your choice of Crumbled Bacon,
Diced Ham, Pico de Gallo,
Sautéed Spinach, Mushroom Slices,
Red Bell Pepper Strips,
Cheddar Cheese, Mexican Cheese Medley

Made To Order Pancake Station V
Buttermilk Pancakes Served with Cream
Butter, Powdered Sugar,
Warm Berry Compote, Chocolate Sauce,
Whipped Cream & Gourmet Syrup

Made To Order Waffle Station V
Served with Cream Butter &
Maple Syrup

Chicken and Waffle Station
Crispy Buttermilk Fried Chicken & Fluffy Waffle
with Maple Butter Gravy

Breakfast Tacos Station V GF
Soft Flour or Corn Tortillas
Filled with Scrambled Eggs &
Your Choice of: Potatoes,
Mushroom & Queso Fresco,
Bacon & Cheese, Chorizo & Cheese,
Diced Ham & Cheese.
All Served With Homemade Salsa

Carving of Brown Sugar Glazed Texas Pit Ham
Chef Carved and
Served on Crusty Dinner Rolls
Accompaniments include Apricot Mustard
& Cranberry Relish
All Carving Stations Based on 2 pieces per person

Carving of Garlic Stuffed Prime Rib
Cocktail Sandwiches
Served on French Roll with English Mustard,
Beet Horseradish & Bleu Cheese Aioli
All Carving Stations Based on 2 pieces per person

V Vegetarian GF Gluten Free

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INSPIRATION: “SWEET TREATS”

Jumbo Soft Baked Cookies

Chocolate Brownies

Assorted Dessert Bars
Meltaway Bars, Lemon-Berry Bars, Pecan Chocolate Chunk Bars, Oreo Dream Bars, Caramel Apple Bars, Raspberry Cheesecake Bar

Cupcakes
Chocolate OR Vanilla

Chocolate Dipped Strawberries

Assorted French Mini Pastries
Such As: Chocolate Roulade, Mini Cheesecake, Fruit Tartlet, Mini Pecan Diamonds, Cream Filled Swans, Lemon Tartlet, Mini Napoleon, Mini Coconut Cream, Mini Black Forest Cake, Mini Seven Layer Torte, Mini Cannoli, Mini Cream Puff

Assorted Dessert Shots
Flavor Options Include: Banana Foster Shots, Triple Chocolate Mousse Shots, Apple Caramel Shooters, NY Cheesecake Shots, Tiramisu Shots & Strawberry Shortcake Shots
**INSPIRATION: “LIBATIONS”**

**Infused Champagne/Mimosa Bar**
( 4 Hours )
House Brand Champagne with Sliced Star Fruit, Peach Wedges, Watermelon Cubes, Strawberries, Peach, Orange and Kiwi-Strawberry Juices

**Bloody Mary & Infused Champagne/Mimosa Bar**
( 4 Hours )
Tito’s Vodka Bloody Mary’s
House Brand Champagne with Sliced Star Fruit, Peach Wedges, Watermelon Cubes, Strawberries, Peach, Orange and Kiwi-Strawberry Juices

**Breakfast Juices**
Apple, Cranberry, Orange OR Grapefruit

**Fresh Brewed Coffee**
Regular OR Decaffeinated

**Espresso/Cappuccino Station**
Includes a variety of regular and decaffeinated espresso based hot or cold beverages
With an Assortment of flavored Syrups,

**Assorted Soft Drinks**

**Bottled Water**

**Fresh Brewed Iced Tea**
*Served with Appropriate Condiments*

**CAC Signature Raspberry Iced Tea**

**Lemonade**

Additional Options Available – Let’s Discuss
DETAILS AND ADDITIONAL SERVICES

HOW TO ORDER
CALL US at 972.744.0660 or EMAIL US at events@culinaryartcatering.com
Our Catering Managers will be happy to prepare a custom menu for your event needs and offer assistance in making your final menu decisions.

SERVICES WE OFFER
As one of the largest, independent catering companies in Dallas, we can assist you with locating the right venue, creating the perfect, memorable menu; providing bar packages customized to your event needs, handling all rentals (tables, chairs, linens, china) space planning, set up, and trained and experience Service Staff can assist you with all of your entertaining needs. Ask your catering manager for pricing and details.

STAFFING
Menu prices are for food only and do not include any staff for the events, We do have an amazing team of TABC certified Bartenders, Service Staff and Chef Attendants to assist with your event needs. Your catering manager has all the details; give us a call.

DELIVERY FEES & MINIMUMS
Delivery fees apply and vary based on location. Minimum food and beverage order vary based on event date and event location.

PAYMENT TERMS
25% Deposit Required to reserve your date.
An additional 25% is due 30 days prior to the event date with the balance of payment due 72 hours prior to your event. We accept cash, checks and major credit cards.
Culinary Art Catering has been catering events for the past 20 years and continues to bring new ideas to the special event industry.

Our goal is the success of your event no matter if it is a cocktail party for 50, a wedding for 200 or a gala for 1000. Under the brilliant orchestration of Executive Chef Yossi Ohayon, your menu is 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! We value our clients and want to build a long lasting relationship with you.

We pride ourselves on our ability to pay close attention to the details and remember YOUR specific requests each and every time you order.

**ABOUT CULINARY ART CATERING**

With an eye for color and design, a flair for presentation and authentic, incomparable food creations Executive Chef and founder, Yossi Ohayon, has set the stage for Culinary Art Catering. Beginning his career in the leading Euro Style hotels of the Israel Coast, Chef Yossi continued training in France and was selected to represent Israel in international cooking contests worldwide. In 1996, Chef joined the culinary staff at Westin Galleria and despite his limited English; he conversed in mostly French culinary terms. His course has included such venues as Dallas Country Club, The Fairmont Hotel, and various Dallas restaurants as both Executive Chef and Menu Consulting. Since forming Culinary Art Catering in 1998, Chef has continued to push his skills and draws creativity and energy from working with clients with an appreciation for delicious food.

**OUR VENUES**

Culinary Art Catering is the EXCLUSIVE CATERER for these amazing venues:

![Venueroom](image1.png)

![Vouw](image2.png)

and a Preferred Caterer at the top DFW area venues

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