# COLD HOR D’ OEUVRE’S

<table>
<thead>
<tr>
<th>Cold Horderves</th>
<th>Description</th>
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</thead>
<tbody>
<tr>
<td><strong>Mozzarella, Basil &amp; Pear Tomato Bruschetta</strong></td>
<td>Wedges of Pear Tomatoes, Fresh Mozzarella &amp; Garden Ripe Basil Served On Toasted, Olive Oil Brushed Baguette Drizzled with Balsamic Reduction</td>
</tr>
<tr>
<td><strong>Filet Mignon Crostini</strong></td>
<td>Sliced Filet Mignon Garnished with Port Wine Caramelized Onion &amp; Fig Marmalade On Crispy Toasted Baguette</td>
</tr>
<tr>
<td><strong>Antipasti Pastry Cup</strong></td>
<td>Chopped Calamata Olive, Julienne Salami, Diced Mozzarella &amp; Sun-Dried Tomatoes in a Mini Pastry Cup</td>
</tr>
<tr>
<td><strong>Sesame Oil Seared, Lemongrass Infused Ahi Tuna</strong></td>
<td>Sliced and Served on Wonton Crisp Garnished with Sesame Seeds &amp; Wasabi Aioli</td>
</tr>
<tr>
<td><strong>Shrimp Gordita</strong></td>
<td>Tequila-Lime Marinated Chopped Gulf Shrimp with Fresh Pico in Mini Corn Masa Gordita Pocket Topped with Roasted Poblano Pepper Cream</td>
</tr>
<tr>
<td><strong>Calamata Olive Tapenade Crostini</strong></td>
<td>Minced Olives &amp; Capers with Shredded Feta Cheese &amp; Roasted Red Bell Pepper Confetti</td>
</tr>
<tr>
<td><strong>Texas Goat Cheese Toasts</strong></td>
<td>Toasted Baguette with Creamy Texas Goat Cheese Spread &amp; Topped with Raspberry Habanero Jelly</td>
</tr>
<tr>
<td><strong>Duck Confit Bruschetta</strong></td>
<td>Slow Simmered Duck Breast with Julienne Apples &amp; Triple Crème Brie Cheese On Crisp Focaccia Toast</td>
</tr>
<tr>
<td><strong>Mini Brisket Tacos</strong></td>
<td>Crispy Two Bite Size Corn Taco Shell Filled with Hickory Smoked Shredded BBQ Beef Brisket Grilled Peach BBQ Sauce</td>
</tr>
<tr>
<td><strong>Crisp Bruschetta with Port Wine Caramelized Figs</strong></td>
<td>Goat Cheese Spread &amp; Prosciutto Ham</td>
</tr>
</tbody>
</table>

V Vegetarian  GF Gluten Free
Soft Potato Blinis
Miniature Chive Potato Pancake
Topped with Crème Fraiche & Red Salmon Caviar

Beef Tenderloin Carpaccio
Wafer Thin Sliced Beef Tenderloin
Topped With Caramelized Goat Cheese & Crumbled Walnuts
Served on Focaccia

Jumbo Cocktail Shrimp Shooter
Boiled Jumbo Shrimp Served In Horseradish Spiked Bloody Mary Cocktail Sauce Shot

Ceviche Shooter
Citrus & Cumin Seed Marinated, Diced Red Snapper, Shrimp & Cod-Served in Mini Stemmed Cordial Glass & Topped with Avocado Crème

Mini Lobster Roll
New England Lobster Slaw Salad with Herb Aioli
Served in Mini Profiterole Bun

Honey Ginger Salmon Tartar
Chopped Fresh Water Salmon
Seasoned with Honey & Lemon Zest
Served on Crispy Sesame Rice Cracker

Pacific Smoked Salmon Rosette
Served on Plastic Asian Spoon
With Buttery Rich Mascarpone Cheese & Fried Avocado

Mini Fish Taco
Crunchy Corn Taco Shell Filled with Pan Seared, Fork Flaked Tilapia
Topped with House-made Srirachi Pepper Cream & a Splash of Lime

Antipasto Skewers
Calamata Olive, Basil Marinated Mozzarella, Quartered Artichoke Heart, Sliced Genoa Salami Threaded On 4” Skewer

Caprese Brochette V
Bamboo Skewer with Napoleon Stacked, Basil Pesto Marinated Bocconcini Cheese & Ripe Grape Tomatoes

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<table>
<thead>
<tr>
<th><strong>Mini Alaskan Snow Crab Cakes</strong></th>
<th><strong>“Taste of New Orleans” Po Boy</strong></th>
</tr>
</thead>
<tbody>
<tr>
<td>A Rich Blend of Crabmeat, Scallions and Spices, Hand Formed, Lightly Breaded &amp; Pan Seared to Perfection Topped With Red Pepper Aioli</td>
<td>Cajun Spice Breaded &amp; Fried Crawfish Served in Mini Baguette Roll With Dill Pickle &amp; Creole Remoulade</td>
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</tbody>
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<thead>
<tr>
<th><strong>Bacon Wrapped Shrimp GF</strong></th>
<th><strong>Maple Bacon Wrapped Scallops GF</strong></th>
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</thead>
<tbody>
<tr>
<td>Seared Large Succulent Shrimp, Wrapped in Crispy Maple Bacon Served on 4” Skewer and Drizzled with a Sweet Chile Glaze</td>
<td>Soft Baked Plump White Sea Scallop Wrapped in Lean Bacon Drizzled with Zesty Orange – Honey Mignonette</td>
</tr>
</tbody>
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<thead>
<tr>
<th><strong>Coconut Fried Shrimp Skewers</strong></th>
<th><strong>Moroccan Lamb Lollipop</strong></th>
</tr>
</thead>
<tbody>
<tr>
<td>Jumbo Gulf Shrimp Dipped in Basil Infused Coconut Milk Breaded with Fresh Shredded Coconut and Panko Bread Crumbs Served on 4” Skewer with Mango Habanero Dipping Sauce</td>
<td>Lean Ground Lamb Meatball Seasoned with Exotic Spices Served on Lollipop Stick with Tomato Coulis Dipping Sauce</td>
</tr>
</tbody>
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<table>
<thead>
<tr>
<th><strong>Mini Shrimp &amp; Grit Cakes</strong></th>
<th><strong>New Zealand Baby Lamb Chops</strong></th>
</tr>
</thead>
<tbody>
<tr>
<td>Gulf White Shrimp, Smoky Bacon, Vermont Cheddar, Roasted Poblano Pepper and Southern Style Buttered Shrimp</td>
<td>Marinated with Rosemary &amp; Garlic Roasted to Juicy Pink Perfection Drizzled with Blood Orange Balsamic Reduction</td>
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<thead>
<tr>
<th><strong>Mini Salmon Strudel</strong></th>
<th><strong>Mini Beef Wellington</strong></th>
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<tbody>
<tr>
<td>Seasoned Poached Salmon Topped with Sautéed Spinach &amp; Feta Cheese Rolled and Baked in Buttery Puff Pastry</td>
<td>Savory Beef Tenderloin Topped with a Classic Duxelle of Finely Chopped Mushrooms, Shallots and Herbs Wrapped in Puff Pastry</td>
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<table>
<thead>
<tr>
<th><strong>Salmon Cakes</strong></th>
<th><strong>Cranberry &amp; Kobe Beef Lollipop</strong></th>
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</thead>
<tbody>
<tr>
<td>Flaked Atlantic Salmon Seasoned with Fresh Dill and Green Onions, Hand Formed and Seared Topped With Marinated Cucumber Relish &amp; Finely Chopped Thyme</td>
<td>Ground Kobe Beef Kifta Style Spiced with Cumin and Turmeric Sweetened with Dried Cranberries and Crusted with Ground Pistachio Dust Served on a Cinnamon Stick</td>
</tr>
</tbody>
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<thead>
<tr>
<th><strong>Lobster Corn Dog Tempura</strong></th>
<th><strong>Hoisin Glazed Beef Satay</strong></th>
</tr>
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<tbody>
<tr>
<td>Finely Chopped Fresh Lobster Meat, Corn and Cajun Spices, Hand Formed Into Sausage Shape Dipped In Tempura Batter &amp; Deep Fried Served with Champagne Dijon Dipping Sauce</td>
<td>Prime Beef Glazed with Sweet &amp; Spicy Asian Hoisin Sauce Threaded on 4” Bamboo Skewer Served With Honey Garlic &amp; Ginger Dipping Sauce</td>
</tr>
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<tr>
<th><strong>Mini Lobster Grilled Cheese V</strong></th>
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<tbody>
<tr>
<td>Miniature Grilled Cheese Sandwich with Butter Poached Lobster &amp; Melted Fontina Cheese Between Slices of Thick Texas Toast</td>
<td>V Vegetarian GF Gluten Free</td>
</tr>
</tbody>
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**CULINARY ART CATERING**
**PHONE - 972.744.0660**
4241 SIGMA RD. DALLAS, TX 75244 email INFO@CULINARYARTCATERING.COM
HOT HOR D’OEUVRE’S

**Short Rib Pot Pie**
Tender Braised Beef Short Rib
With Green Onions & Indonesian Sambal Sauce
Encased in a Tart Shell

**Chicken and Waffle Cones**
Southern Fried, Buttermilk Chicken Pieces
in a Mini Savory Waffle Cone
With Sriracha Maple Drizzle

**Meatloaf & Mashed Potato Shooter GF**
Home-style Meatloaf Made with Ground Beef,
Onions, Bell Pepper and Herbs
Roasted Garlic Whipped Potatoes
Served in a Plastic Shot Cup with Mini Fork

**Apricot Turkey Meatball**
Soft Dry Preserved Apricot, Filled with Ground
Turkey Meatball, Seasoned with Fresh Herbs &
Honey Ginger Reduction

**Mini Shepherd Pie GF**
Lean Beef, Sautéed with Carrots & Peas in Savory Pastry Shell,
Topped with Duchess Whipped Potatoes

**Fontina Chicken Bites**
Creamy Fontina Cheese and Sun-Dried Tomato
Blend, Enveloped in a Moist Chicken Strip and
Coated with an Herb Seasoned Breading

**Thai Chicken Satay GF**
Moist Chicken Breast Tenderloins Threaded on 4” Skewer
Glazed with Spicy Thai Peanut Sauce

**Yakatori Chicken Satay GF**
Skewered Chicken Thigh Meat
with Scallions, Coated with Yakitori Sauce

**Bacon Wrapped Chicken Skewer GF**
Flavorful Chicken Thigh Meat Wrapped With Crispy,
Brown Sugar Bacon
Drizzled With Balsamic-Date Reduction

**Chicken Quesadilla Trumpets**
Flour Tortilla Trumpet Filled with Smoked Chicken,
Monterrey Jack Cheese,
Peppers and Fresh Cilantro

**Chicken-“Saltimbocca” Skewers GF**
Tender Chicken Breast, Sage, Buffalo Mozzarella & Parma Ham
Presented on 4” Skewers

**Chicken Tikka Masala Skewers GF**
Juicy Chicken Threaded on 4” Skewer
Flavored with Aromatic Nigella Seeds, Curry Powder & Cumin

**Chicken-Fig Pops**
Ground Chicken, Finely Chopped Figs, Fresh
Rosemary Meatballs
Coated in Panko Bread Crumbs & Deep Fried
Served on a Lollipop Stick with Minted Yogurt
Dipping Sauce

**Mini Chicken Gyro**
Fluffy 2 Bite Size Pita Pocket Filled with
Thinly Carved Chicken Shawarma
Topped with Sesame Tahini Sauce

**Duck Filled Phyllo Shell**
Duck Confit with Brandy Spiked Apricot Preserves
in a Crisp Phyllo Shell

**Pork Cornbread Bites**
House-made Mini Jalapeno Cornbread Muffin
Filled with Tangy BBQ Flavored Pulled Pork

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Fried Mac & Cheese Bites
Creamy White Cheese Sauce Macaroni
With Finely Diced Ham
Hand Formed into Small Cake, Breaded and Deep Fried

Risotto Fritters  V
Cheesy Risotto Mixed with Melted Gouda Cheese
Hand Rolled into Ball Shape, Dipped in Tempura Batter & Fried

Southern Fried Green Beans  V
Crispy Cajun Spice Breaded French Green Beans
Served In Bamboo Cones

Vegetable Samosa  V
Crispy Phyllo Triangle Filled with Peas, Carrots & Corn
Seasoned with Lemongrass, Ginger & Curry

Stuffed Mushroom Caps  V
Plump Mushroom Caps, Filled with Sautéed Spinach & Triple Cream Boursin Cheese
Lightly Breaded and Baked to a Golden Brown Exterior

Wild Mushroom Tartlets  V
Flaky Tart Shell Filled with Blend of Shiitake, Portobello, Cremini & Button Mushrooms With Fresh Herbs & Gruyere Cheese

Portabella Puffs  V
Grilled Portobello Mushrooms with Fresh Roma Tomatoes, Roasted Red Peppers, Monterey Jack and Goat Cheese in a Light Flaky Pastry

Saga Bleu Cheese & Pear Tartlets  V
Savory Handmade Tart Shell Filled with a Blend of Bleu Cheese & Chopped Poached Pear Garnished with Walnut Dust

Spanakopita  V
Fresh Spinach, Sautéed with Chopped Onion, Garlic, Lemon, Dill & Parsley With Crumbled Feta Cheese Wrapped in Flaky Phyllo Dough

Warm Brie En Croute  V
Rich Double Crème Brie Cheese with Apricot Marmalade & Roasted Pistachios In a Light, Flaky Puff Pastry Dough

Stuffed Baby New Potatoes
Twice Baked Mini Red Potato Topped With Crumbled Bacon, Melted Cheddar Cheese, Finely Chopped Green Onion & Topped with Sour Cream
Bruschetta Bar V
Grilled Flatbread Wedges & Toasted Baguette Rounds
Served With Assorted Spreads & Toppings Including Calamata Olive Tapenade
Trio of Roasted Bell Pepper Strips with Olive Oil, Fresh Garlic & Freshly Squeezed Lemon
Oven-Dried Tomato Wedges with Capers & Sea Salt Olive Oil
Texas Goat Cheese Log Soaked in Roasted Garlic Infused Extra Virgin Olive Oil
Tapenade of Diced Roma Tomato, Diced Mozzarella, Fresh Basil & Pine Nuts
(50 person minimum)

Sixteen Spice Rubbed Aged Beef Tenderloin
Chilled, Sliced & Displayed on Serving Tray
Served with Minced Onion, Capers, Chopped Italian Parsley, Roasted Pepper Horseradish
Assorted Breads & Crisps
(20 person minimum)

Whole Side of Salmon Encrusted with Shoestrings of Fresh Horseradish
Served With Lavosh Crackers & Citrus Gremolata
(20 person minimum)

House Seasoned, Poached & Peeled Shrimp Display GF
Displayed on Ice with Vodka Spiked Cocktail Sauce & Fresh Lemon
(16/20 Count-Based On 3 Pieces per person)
*Price Subject To Change Based On Market Price
(20 person minimum)

Raw Bar GF
Poached Spicy Shrimp, Oysters on the Half Shell, Steamed Mussels & Crab Claws
Served With Cocktail Sauce & Apple Cider Mignonette, Chipotle Tabasco & Lemon Wedges
(50 person minimum)

Amuse Bouche Spoon Wall GF
Tasty Bites Served on Stainless Taster Spoons Displayed on a Vertical Table Top “Wall” Spoons are Placed into the Slots of the Display & Easily Removed by Their Curved Stem
Choose One Of The Following Items: Savory Lobster & Corn Crème Brulee Gingered Salmon Tartar with Radish & Green Apple or Tuna Tartar with Tart Grapefruit & Avocado Puree
(35 piece minimum - purchased in increments of 35)

Display of Tomato, Basil & Mozzarella V
Layered Display of Sliced Beef Steak Tomatoes and Sliced Fresh Mozzarella Drizzled with Fresh Basil Oil & Smoked Sea Salt Served with Lavosh Crackers & Assortment of Water Wafers
(30 person minimum)

V Vegetarian GF Gluten Free
HORS D’ OEUVRE DISPLAYS

Deluxe Display of International Cheeses
Slices, Cubes and Wedges of Cheeses
Varieties May Include Double Crème Brie, Dutch Gouda, Boursin, French Port Salut, Aged Swiss, Sage Derby, Port Wine Colby, Aged Cheddar, Dill Havarti, Gruyere, Camembert, Maytag Bleu Cheese, Served With Water Crackers & Lavosh Crackers
(25 person minimum)

French Fromage Display
Full Wheels of Classic French Cheeses & Assorted Spreads
Stilton Cheese with Pear Gelatin, Vodka Soaked Brie En Croute Semi Soft Port Salut Apricot Marmalade Caramelized onion Balsamic Spread Roasted Pineapple Habanero Spread Served with Baskets of Assorted Crackers, Crisps & Lavosh
(75 person minimum)

Brie En Croute Trio
Wheels of Stuffed Brie in Buttery Flaky Puff Pastry Filled with Dry Preserved Apricots & Crushed Pistachios Filled with Jalapeno Pepper Jelly Filled with Sun-Dried Tomatoes & Thyme Served with Assorted Crackers
(50 person minimum)

Antipasto Display
Marinated Mushrooms, Marinated Cippolinni Onions, Marinated Bell Pepper Strips, Assorted Spanish Olives, Marinated Artichokes, Marinated Hearts of Palm, Julienne Sun-Dried Tomatoes, Herb Marinated Mozzarella, Julienne Provolone Julienne Meats Such As: Spicy Salami, Capicola Ham & Pepperoni Served with an Assortment of Crackers & Crisp Wafers
(30 person minimum)

Gourmet Garden Crudités
Crisp Market Fresh Vegetable Display Varieties May Include: Asparagus Spears, Belgian Endive, Carrot Sticks, Jicama Sticks, Blanchéed Sugar Snap Peas, Radishes & Plum Tomatoes Served With Pepperoncini Aioli Dipping Sauce
(25 person minimum)

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
(25 person minimum)

Full Wheel of Brie
With cranberry sauce and Jalapeno jelly. Served with Crackers and toast. per wheel (Wheel serves 75 people)

Topless Beef Tenderloin Sliders
Display of Pre-Made Center Cut Tenderloin Steak Served Open Face on Kaiser Roll Topped With Whipped Horseradish
(50 piece minimum)
HORS D’OEUVRE TABLES

Mediterranean Appetizer Table*
Bountiful Table Display of Rice Filled Grape Leaves with Fresh Squeezed Lemon,
Traditional Hummus Dip, Red Pepper Hummus, Eggplant Babaghanoush Dip,
Marinated Hearts of Palm & Artichokes
An Assortment of Pickled Vegetables
Crispy Fried Falafel
Basket of Sliced Pita Wedges
(30 person minimum)

Tuscan Tapas Table*
Plentiful Display of Marinated Button Mushrooms, Balsamic Marinated Cippolini Onions,
Platter of Cured Meats & Sausages Such as Mortadella, Salami, Capicola
Bocconcini, Fontina d’Aosta & Asiago Cheeses
Eggplant Capponeta
Tomato & Sweet Pepper Bruschetta Topping
Diced Roma Tomatoes, Fresh Herbs & Fresh Minced Garlic
Served With Baskets of Crackers, Rosemary Focaccia, Lavosh & Toasted Baguettes
(50 person minimum)

Southern Hospitality Table*
“Best in Texas” Traditional Deviled Eggs
Mini Chive Biscuits Filled with Ham & Orange Marmalade
Jalapeno Fritters
Mini Potato Boats Filled with Melted Cheddar, Crispy Bacon Crumbles & Chives
Puff Pastry Wrapped Sausages
Michigan Colby & Macaroni Balls
(30 person minimum)

* All Portions are Appetizer Size – Not a Full Buffet Meal
**CHEF ATTENDED STATIONS**

**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 Martini Glasses
Topped with Sautéed Jumbo Shrimp
Topped To Order with Choice of
Chopped Hickory Smoked Bacon, Chives,
Assortment of Grated Cheeses & Sweet Butter

**Gordita Station**
(Pricing based on 1 pieces per person of each of the following)
4” Fried Masa Sopas Filled with Choice of Pulled Chicken Mole
Poblano,
Thiny Sliced Beef Carne Asada Flavored with Cumin & Ground Red Pepper
OR Creamy & Mild Queso Fresco
Served with House-made Pico de Gallo, Shredded Crisp Lettuce,
House-made Chunky Tomato Salsa and Sliced Jalapenos

**Persian Kabob Station**
(Pricing based on 1 piece per person of each of the following)
Round Flat Iron Display of Tender Beef Sirloin, Onion & Bell Pepper Shish Kabobs on 4” Skewers
Joojeh Kabob of Open Flame Seared Turmeric & Saffron Young Chicken Breast Pieces on 4” Skewers
& Barreh Kabob of 4” Skewer of Tender Baby Lamb Marinated in Aromatic Spices, Fresh Squeezed Lemon Juice & Garlic

**Gourmet Guac Station**
Fresh Mexican Avocado Halves
Mixed To Order by Chef Attendant
Offered with Your Choice Toppings
Cotija Cheese, Chopped Cilantro, Diced Garden Tomatoes,
Finely Chopped White Onions,
Diced Chicken, Crumbled Peppered Bacon,
Open Flame Roasted Corn, and Diced Jalapenos.
Topped with Chipotle Mayo - Served with Red & Blue Corn Tortilla Chips
(Add Crabmeat for an additional fee)

**Taste of Tuscany Pasta Bar**
(Appetizer portion)
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

**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

**Quesadilla Station**
Grilled To Order by Chef Attendants on Flameless Grill
Sharp Cheddar Cheese, Queso Fresco, Strips of Beef Fajita Skirt Steak, Sliced Fajita Style Chicken Breast,
Sautééed Red Onions,
Fresh Spinach, Jalapeno Pepper Rings, Fresh Cilantro, Sour Cream & House-made Chipotle Salsa

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HOR D’OEUVRE’S

**Panini Station**
Assortment of Chef Pressed Panini Made Onsite & To Order
Filled With an Assortment of Items & Sliced Into Fingerling Size
Variety of Ingredients Including: Sliced Turkey Breast, Virginia
Ham, Aged Hard Salami, Pastrami & Mortadella Sausage
Provolone Cheese, Mozzarella Cheese, Gruyere Cheese,
Chef’s Assortment of Flavor Condiments Such as: Marinated Bell
Peppers, Country Dijon Mustard,
Arugula Pesto, Artichoke Tapenade, Basil Aioli, Sliced Black
Olives, Sun-Dried Tomatoes
Served on a Variety of Fresh Baked, Sliced Breads

**“Croque Monsieur” Station**
Chef Prepared To Order Sandwiches
Gruyere or Aged Cheddar Cheeses with
Thinline 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 or Soft Potato Roll

**Banh Mi Sandwich Station**
Chef Built To Order Banh Mi Sandwiches on Sliced Baguette
Filled with Hot Slow Hickory Smoked Pork Roast
Topped with Cucumber Slices, Fresh Cilantro Stems, Pickled
Shoestrings of Carrots, Shredded Daikon
Choice of Japanese Spicy Chile Sauce, Lemongrass Emulsified
Mayo and Sliced Jalapeno Peppers

**Cuban Sandwich Station**
Warm Mini Sandwich Station
Made With Sliced Black Forest Ham,
Sliced Beer Braised Pork Shoulder,
Imported Aged Swiss Cheese
Sliced Kosher Dill Pickles & Slathered with Whole Grain
Mustard on Fresh Baked Hoagie Roll

**Street Taco Station**
(Based on 2 per person)
Chef Prepared On Round Flat Iron Gill
Using Soft Corn Tortillas
With Chopped Asado Style Beef Roast
Slow Stewed Tomato & Poblano Pulled Chicken Breast
Topped with choice of Fresh Cilantro, Pico de Gallo,
Finely Chopped Onions, Fresh Lime Wedges

**Ceviche Station**
Sliced, Diced & Chopped Lime & Cilantro Marinated
Whitefish & Shrimp
Mixed with Your Choice of Toppings
Including: Diced Avocado, Diced Tomato, Roasted Corn,
Cilantro Leaves, Quajillo Chile Salsa
(75 person minimum)

**Hot Wok Noodle Bar (Select Two)**
Seared & Sautéed in a Giant Wok by Chef Attendant
Served in Mini Chinese “To Go” Boxes
Coconut Shrimp & Spicy Noodle with Eggs, Sprouts, Scallions
Hunan Pork Bolognese –
Udon Noodles, Tomato Broth, Lotus Roots
Mee Slame-
Rice, Vermicelli, Tofu, Chives, Beef, Chicken or Shrimp
Mushrooms & Egg Noodles – Garlic Sauce & Bok Choy
Lo Mein – Soba Noodles, Bean Sprouts,
Scallions with Chicken, Beef or Shrimp
Prepared to Order Upon Request
(appetizer portion)

**V** Vegetarian **GF** Gluten Free
**Each Station Requires One or More Chef Attendants @ $150 Each**

**50 person minimum required for all attended stations**

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**Flat Bread Pizza Station**  
Milano Style Flatbreads Brushed with Olive Oil and Topped with Choice of Manchego Cheese, Fresh Mozzarella, Roasted Red Peppers, Artichokes, Sun Ripened Tomatoes, Pepperoni, Salami Prosciutto Ham, Sliced Black Olives and Green Spanish Olives. Warmed & Melted on Flat Grill or in our Mobile Pizza Oven

**Satay Display**  
*(Based on 1 piece person of each of the following)*  
Flat Iron Round Displays of Skewers  
4” Skewers of Red Pepper Flake Marinated Beef  
Skewers with Tamarind Soy Glaze  
4” Skewers of Malaysian Chicken Satay with Peanut Dipping Sauce  
4” Skewers of Wild Salmon Satay with Serrano, Ginger & Lemongrass Pesto

**Korean Taco Station**  
Warm Flour Tortillas Filled by Chef Attendant with Braised Korean Spiced Pulled BBQ Beef  
Topping with Shredded Sharp Cheddar Cheese, Diced Fresh Tomato Chutney, Chopped Cilantro, Green Chile Sour Cream, Lime Wedges, Napa Cabbage Slaw  
*(Based on 2 per person)*

**Maryland Crab Cake Station**  
Snow Crab & Lump Crab Meat with a Hint of Seasoning Hand Formed into Patties & Chef Seared Served with Tartar Sauce, Cocktail Sauce, Rémoulade Sauce Wasabi Infused Aioli  
*(based on 2 per person)*

**Ragout Station**  
Puff Pastry filled with Selection of Sautéed Mushrooms, Étouffée, Andouille Sausage

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**SLIDER STATIONS**

**Each Station Requires One or More Chef Attendants @ $150 Each**

**50 person minimum required for all attended stations**

All Slider Stations Based on 2 pieces per person

Chef Assembled Sliders:

**Chopped Brisket Sliders**
Served with Sliced Onions, Pickles, Roasted Peach Barbeque Sauce, Chipotle Aioli and Honey Mustard

**Shredded BBQ Pork**
Served with Sliced Onions, Pickles, Roasted Peach Barbeque Sauce, Chipotle Aioli and Honey Mustard

**Chicken Fried Chicken Breast**
Served with Chipotle Aioli and Honey Mustard

**Ground Beef Sliders**
Served on Slider Bun with Sautéed Mushrooms, Caramelized Onions, Bleu Cheese, Sliced Aged Cheddar, Aioli, Grain Mustard

**Ground Turkey Sliders**
Served on Slider Bun with Sautéed Mushrooms, Caramelized Onions, Bleu Cheese, Sliced Aged Cheddar, Aioli, Grain Mustard

Chef Assembled Sliders:

**Baby Portabella Mushroom Sliders**
Served on Slider Bun with Sautéed Mushrooms, Caramelized Onions, Bleu Cheese, Sliced Aged Cheddar, Aioli, Grain Mustard

**Philly Cheesesteak Sliders**
Thinly Sliced Beef Steak with Caramelized Onions, Melted Provolone Cheese
On Brioche Bun Served with Red Bell Pepper Aioli, Garlic Aioli, Serrano Pepper Aioli

**Guinness Braised Beef Short Rib Sliders**
Served on Soft Potato Bun with Pickled Red Onion, Truffle Aioli & Baby Arugula

**Ground Lamb Sliders**
with Crumbled Feta Cheese & Rosemary Mint Aioli on Mini Slider Buns

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**Vegetarian GF Gluten Free**

CULINARY ART CATERING
PHONE - 972.744.0660
4241 SIGMA RD. DALLAS, TX 75244 email INFO@CULINARYARTCATERING.COM
MINI PLATE STATIONS

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

Sage Marinated Beef Tenderloin Skewer
Dusted with Mortar Ground Pistachios
Assembled & Served In Bamboo Boat on 5” White Plate
(appetizer portion)

Red Wine & Balsamic Marinated Petit Filet of Beef
Topped With Goat Cheese Potato
Presented On 5” Square White Plate
(appetizer portion)

Braised Boneless Short Rib
On Truffle Mashed Potato with Wilted Swiss Chard & Smoked Bacon Confetti
Chef Plated on 5” Square White Plate
(appetizer portion)

Banana Leaf Wrapped Halibut Tamale
Presented on 5” Square White Plate with Maple Chile Glaze
(appetizer portion)

Mini Plate Assembly Station of Tempura Salmon
Atlantic Salmon Deep Fried In Tempura Batter
Presented Atop Potato Frittata with Tarragon Aioli Drizzle
On 5” White Square Plate
(appetizer portion)

Chicken & Waffles Mini Plate
Crispy Buttermilk Fried Chicken & Fluffy Waffle with Maple Butter Gravy
(appetizer portion)
CARVING STATIONS

**Each Station Requires One or More Chef Attendants @ $150 Each**

**50 person minimum required for all attended stations**

All Carving Stations Based on 2 pieces per person

Chef’s Carving of Beef Tenderloin
Cocktail Sandwiches
Served on Silver Dollar Roll with Whole Grain Dijon Mustard, Horseradish Cream & Lemon Aioli

Carving of Bacon Wrapped Chicken Thigh
Mini Sandwich
Carved and Composed by Chef Attendant
Served with Avocado Cream & Roasted Jalapeno Jelly

Carving of Garlic Studded Prime Rib
Cocktail Sandwiches
Served on French Roll with English Mustard, Beet Horseradish & Bleu Cheese Aioli

Carving of Colorado Lamb Chops
Hibiscus Srirachi Rack of Lamb, Roasted to Perfection
Wood Block Carved by Chef Attendant
Served with Red Currant Jelly
(Based on two chops per person)

Carving of Beef Sirloin Cocktail Sandwiches
Served on Herb Ciabatta Roll with Blueberry Mustard, Chopped Horseradish & Classic Aioli

Appetizer Carving of Champignon Mushroom & Pulled Beef Pastry Strudel
Sliced by Chef Attendant into 1” Flaky Strips

Carving Of Slow Cooked Beef Brisket
Cocktail Sandwiches
Trimmed Beef Brisket Roasted with Caramelized Shallots, Thyme & Sweet Wine
Sliced by Chef Attendant and Served on Onion Rolls with Texas BBQ Sauce

Churrasco Station
Brazilian Spiced Carving Station- Sizzling Cuts of Meat on a Gleaming-Spit Stainless Steel Rotisserie.
Choice of One Premium Meat and Two Additional Options.
Premium Meats: Herb Marinated Lamb, Picanha, Filet Mignon, Choice Prime Rib
Additional Items: Flank Steak, Sausage, Parmesan Pork, Spicy Pork Loin, Sirloin, Parmesan Chicken
Served with Horseradish Sauce, Brazilian Tomato Vinaigrette and Chimichurri Sauce

Carving of Boneless Honey Dijon Brined Turkey Breast Cocktail Sandwiches
Carved by Chef Attendant & Served on Silver Dollar Rolls
Accompaniments include Cranberry Relish & Herbed Aioli

Carving of Brown Sugar Glazed Texas Pitt Ham Cocktail Sandwiches
Chef Carved Ham and Served on Crusty Dinner Rolls
Accompaniments include Apricot Mustard & Cranberry Relish

Vegetarian GF Gluten Free
ATTENDED SIDE STATIONS

Sweet Potato Station
Fluffy Mashed Sweet Potatoes
Topped with Your Choice of Candied Pecans, Caramelized Onions, Brown Sugar and Butter; Served in Cosmo Glasses

Potato Martini Station
Whipped Yukon Gold Potatoes
Scooped Into Cosmo Glasses
Shredded Sharp Vermont Cheddar, Creamy Butter, Sour Cream, Chives, Crumbled Bacon, Lobster Sauce, Home-style Brown Gravy & Onion Frizzles

Cheesy Mac Bar
Warm, Cheesy and Creamy Macaroni Noodles Smothered In a Aged White Cheddar Cheese Sauce Served by Chef Attendants into Mini Casserole Dishes Choice of Toppings Include Diced Ham, Truffle Salt and Maple Bacon Crumbles (add Crab Meat, Poached Lobster Meat or Shredded Braised Short Rib for an additional fee)

Risotto Station
Creamy Mushroom & Goat Cheese Risotto Served in Cosmo Glasses by Chef Attendant Presented with Choice of Toppings Including Walnut Pesto, Mélange of Sautéed Mushrooms, Roasted Baby Artichokes, Caramelized Onions & Grated Asiago Cheese (add Shrimp Scampi or Shaved Prosciutto for an additional fee)

Gnocchi Station
Potato Gnocchi in Asiago Cheese Cream Sauce Served in Cosmo Glass Choice of Toppings Includes: Grated Romano Cheese, Shiitake Mushrooms, Sliced Artichoke Hearts & Diced Sun-Dried Tomatoes (add Lobster Meat or Diced Chicken Breast for an additional fee)

Pearl Couscous Station
Pearl CousCous Served in Cosmo Glasses by Chef Attendant Dressed To Order with an Assortment of Toppings Including Asparagus Tips, Sun-Dried Tomatoes, Wild Mushrooms, Quartered Baby Artichoke Hearts, Crumbled Feta Cheese, Grated Asiago, Vodka Cream Sauce, Saffron Sauce

Elote Station
Grilled Sweet Yellow Corn, Carved From the Cob by Chef Attendant Served in Mini White Casserole Dish Accompanied with Chipotle Sour Cream, Grated Parmesan Cheese, Srirachi Sauce (add Pulled BBQ beef or Pork for an additional fee)

V Vegetarian GF Gluten Free

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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.

DELIVERY & MINIMUMS
Delivery fees may apply. Minimum food and beverage order of $2000 for our immediate delivery area, minimums may vary based on 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

TASTINGS
You HAVE to try it!
We offer Open House Tastings & Private Tastings. Give us a call to discuss.

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About Culinary Art Catering

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.

Chef Yossi Ohayon

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:

and a Preferred Caterer at the top DFW area venues

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