CULINARY ART CATERING has been deliciously catering weddings and events for the past 20 years. Chef Yossi and his team continue to revitalize, reinvent and reinterpret American, regional and international cuisine. Our main goal is the success of your event and creating the perfect experience for you and your guests.

FOOD FIRST
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. These sample menus are only the beginning of what we can offer. Our award winning culinary team will work with you to create the perfect dishes for your event that embody both creativity and your personal preferences. Let us inspire you!

OUR SERVICE IS SECOND TO NONE
We treat every wedding and event as if it were the most important event for us. It is our commitment to you that we will pay close attention to your requests and those details that are important to you. You can count on our assistance with your needs from selecting the right venue, designing the perfect menu, accommodating your bar needs, arranging your rentals, creating your service timeline and assisting your DJ, band or MC with coordinating all the service aspects of your event from cocktail hour to cake cutting and to the final clean up of your venue. Our polished, professional service staff will flawlessly and effortlessly serve your guests and ensure their needs are attended to.

OUTSTANDING IN OUR FIELD
Our unwavering commitment to excellence is the key to our achievements.
Whether you are hosting your ceremony and reception at the same or different locations – Passed Hors D’ Oeuvres are the perfect addition to any menu! They welcome your guests to the cocktail hour and provide them with nibbles to savor as they await your grand entrance. Passed wine or champagne enhance the elegant atmosphere of your event. Don’t forget, we can assist with your bar needs as well. We offer everything from basic bar set up packages to full bars. We can even customize a bar package to meet your needs.

**Classic Bites**

- Antipasti Pastry Cup
- Calamata Olive Tapenade on Crostini
- Caprese Brochette
- Chicken Quesadilla Trumpets
- Fried Mac & Cheese Bites
- Hoisin Glazed Beef Satay
- Mini Brisket Tacos with Grilled Peach BBQ Sauce
- Mini Shepherd's Pie
- Mini Short Rib Pot Pie
- Mozzarella, Basil & Pear Tomato Bruschetta
- Pork Cornbread Bites
- Risotto Fritters
- Spanakopita
- Stuffed Mushroom Caps
- Texas Goat Cheese Toasts with Raspberry Habanero Jelly
- Vegetable Samosa
- Warm Brie En Croute with Apricot & Pistachio
- Wild Mushroom Tartlets

**Elegant Nibbles**

- Antipasto Skewers
- Chicken Fig Pops
- Chicken Tikka Masala Skewers
- Crisp Bruschetta with Figs, Prosciutto & Goat Cheese
- Mini Beef Wellington
- Mini Crawfish Po-Boy
- Mini Fish Tacos
- Southern Fried Green Beans
- Thai Chicken Satay
Luxe Tastes

Apricot Turkey Meatball
Bacon Wrapped Chicken Skewer
Chicken Saltimbocca Skewer
Chicken & Waffle Cones
Meatloaf & Mashed Potato Shooter
Mini Chicken Gyro
Mini Lobster Grilled Cheese
Mini Salmon Strudel with Spinach & Feta
Mini Shrimp Gordita
Seared Salmon Cakes with Cucumber Relish
Soft Potato Blinis with Crème Fraiche & Salmon Caviar

Lavish Tid – Bits

Bacon Wrapped Shrimp
Beef Tenderloin Carpaccio on Focaccia
Ceviche Shooter
Coconut Fried Shrimp Skewers
Duck Confit Bruschetta
Duck Filled Phyllo Shell
Filet Mignon Crostini
Honey Ginger Salmon Tartare on Sesame Rice Cracker
Jumbo Cocktail Shrimp Shooter
Lobster Corn Dog Tempura
Maple Bacon Wrapped Scallops
Mini Alaskan Snow Crab Cakes
Mini Lobster Roll
Moroccan Lamb Lollipop
Salmon Rosette with Mascarpone & Fried Avocado
Sesame Oil Seared, Lemongrass Infused Ahi Tuna on Wonton
BUFFET DINNER: CHICKEN

“A full buffet meal at a reasonable priced. Maybe a “not so basic” chicken dinner.”

**CHOICE OF SALAD (SELECT ONE)**

**CAC Signature Salad**
Mixed Field Greens, Julienne Carrot, Mandarin Orange, Walnuts, Dried Cranberries & Feta Cheese
With Chef’s Pomegranate

**Autumn-Winter Salad**
Assorted Greens, Grapes, Diced Pear, Walnuts & Dried Cranberries- Balsamic Vinaigrette

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

**Spinach Salad**
Fresh Spinach Leaves with Strawberries, Pecans and Apple Dressing

**Heart of Romaine Caesar Salad**
Romaine and Radicchio with Toasted Herb Croutons, Shaved Asiago & Shaved Parmesan, Creamy Caesar Dressing

**Watermelon, Feta & Arugula Salad**
With Balsamic Drizzle

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

**Kale, Cranberry & Pumpkin Seed Salad**
With Poppy Seed Dressing

**ENTRÉE (SELECT ONE)**

**CAC Signature Sun-Dried Tomato Chicken**
Pan Seared Chicken Breast in a Sun-Dried Tomato Cream Sauce

**Spinach and Artichoke Chicken Breast**
Sautéed Chicken Breast Topped with Spinach & Artichoke Hearts and Lightly Dusted with Grated Parmesan

**Tomato Mozzarella Chicken**
Grilled Chicken Breast Topped with Thinly Sliced Roma Tomatoes, Melted Mozzarella & Basil Beurre Blanc

**Bourbon Glazed Chicken**
Grilled Chicken Breast in a Sweet and Savory Sauce with a Hint of Bourbon and Brown Sugar

**Chicken Pommery**
Chicken Breast in Creamy Pommery Mustard Cream Sauce

**Chicken Marsala**
Chicken Breast in Marsala Wine & Mushroom Sauce

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BUFFET DINNER: CHICKEN

Chicken Breast Tanzia
Pan Caramelized Dried Apricots, Prunes & Onions
Served on Top of Chicken Breast & Sprinkled with Crunchy Almonds

Lemon Chicken Breast Piccata
In White Wine, Caper Sauce

Spinach And Artichoke Chicken Breast
Sautéed Chicken Breast Topped With Spinach & Artichoke Hearts
And Lightly Dusted With Grated Parmesan

CAC Signature Apricot Glazed Chicken
With Melted Brie Cheese

SIDE DISH {SELECT ONE}
Creamy Risotto in Vodka Cream Sauce
Garlic Whipped Potatoes
Wild Rice Pilaf
Potato Soufflé
Potato Duchess Swirls
Whipped Potatoes
Wild Rice Pilaf
Creamy Polenta
Orzo Mix
Pearl Couscous with Shiitake Mushrooms

MENU INCLUDES:
Chef’s Choice of Fresh, Seasonal Vegetables
Assortment of Dinner Breads & Rolls

***GREAT IDEAS***
ADD Three Delicious Butler-Passed Hors d’ Oeuvres

ADD 2nd Chicken Entrée to Buffet

ADD 2nd Side Dish or Salad Option

ADD Beef Entrée to Buffet from Chafing Dish or Expertly Carved to Order

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BUFFET DINNER: BEEF

BEEF BUFFET OPTIONS

All Selections Include Green Salad, Starch Accompaniment, Vegetable Side Dish & Rolls with Butter

Red Wine Braised Beef Short Rib

Sliced Beef Sirloin
In Red Wine Demi Glace

Braised Beef Shoulder
Cremini Mushrooms and Roasted Garlic Demi Glace

Sliced Roast Beef
Slow Cooked in Mushroom Sauce

Tender Slow Cooked Beef Brisket
With Vegetable Mirepoix

Beef Tips
With Merlot, Black Pepper Gravy

Milanese Style Steak
Parmesan Breaded Flat Steak
Stewed in a Savory Blend of Plum Tomatoes, Diced Red Onion, Fresh Basil and Fresh Lemon Juice

Braised Round Eye Steak
Burgundy, Thyme Demi-Glace
**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

**Churrasco Station**

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

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

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

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

**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
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, Home-style
Brown Gravy & Onion Frizzles

Cheesy Mac Bar
Warm, Cheesy and Creamy Macaroni Noodles
Smothered in 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

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

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

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
“Some of our top selling stations combined to create one of our most requested menus! This menu offers an array of options for all your guests.”

PASSED HORS D’OEUVRES
This menu includes 2 Hors D’ Oeuvres from “Elegant Nibbles” list
1 Hors D’ Oeuvres from “Luxe Nibbles” list

DINNER STATIONS

Wedge Salad Station
Crisp Iceberg Lettuce Wedges
Served with a Selection of Thick and Creamy Dressings
Such as Classic Ranch, Chunky Bleu Cheese & Creamy Chipotle
Topped with an Assortment of Colorful Toppings Such as Crumbled Bacon, Halved Cherry Tomatoes, Sliced Green Onion, Shredded Carrots and Crumbled Bleu Cheese

Maryland Crab Cake Searing 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

Texas Sized Carving Station
of Beef Ribs
Picanha
Beef Sirloin
Brown Sugar & Chili Brisket
Simply Roasted Aged Prime Rib

Gnocchi- Tini
Potato Gnocchi in Asiago Cream Sauce
Served in Mini Casserole Dish
Served with Walnut Pesto, Mélange of Mushrooms, Roasted Baby Artichokes, Caramelized Onions & Grated Asiago

***GREAT IDEA***

Add a Chicken Entrée

Add a 2nd “Tini” Station
(as in, Potato-tini, Sweet Potato-Tini or CousCous-Tini)

*The more options the merrier your guests will be!!*

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POSH DINING MENU IDEA

“A traditional and elegant menu with attended buffet stations offering dinner size portions”

PASSED HORS D’OEUVRES
This menu includes a choice of 2 Hors D’Oeuvres from “ELEGANT NIBBLES” list & 1 Hors D’Oeuvre from “CLASSIC BITES” list

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

Grilled Vegetable Display
Portobello Mushroom, Yellow Squash, Zucchini & Asparagus Spears Drizzled with Balsamic - Served Room Temperature

Presentation of Freshly Baked Artisan Rolls
Served with Herb Whipped Butter

Dinner Meat Carving Station
Expertly carved to order for your guests
Beef Sirloin
Served on Herb Ciabatta Roll with Blueberry Mustard, Chopped Horseradish & Classic Aioli
(Upgrade to Garlic Studded Prime Rib with Au Jus & Horseradish for $4 additional per person)

Served from Chafing Dish
Chicken in Asiago Cream Sauce

Martini Side Station
{SELECT ONE decadent dish to be scooped into a martini or cosmo glass and topped with a selection of delicious toppings by our chef attendants

Creamy Risotto-Tini
Mushroom & Goat Cheese Risotto Served in Martini Glasses
Served with Grated Romano Cheese, Shiitake Mushrooms, Sliced Artichoke Hearts, Mushroom Cream Sauce & Diced Tomatoes

Potato Tini
Whipped Yukon Gold Potatoes Scooped Into Martini Glasses
Toppings Include Shredded Sharp Vermont Cheddar, Creamy Butter, Sour Cream, Chives, Crumbled Bacon, Home-style Brown Gravy & Onion Frizzles (Chef Attended)
“Family Style Dining with a Mediterranean Twist “

**TABLE APPETIZERS**

Table appetizers served on long white trays (one for the three appetizer “salads” and one for the dolmas)

- Rice Filled Grape Leaves (dolmas)
  With Fresh Lemon Juice and Capers

- Lemon & Pepper Hummus

- Assorted Olives and Pickled Vegetables

- Eggplant BabaGhanoush

- Sliced Pita Wedges and Assorted Dinner Rolls

**SALAD COURSE**

Pre-Dressed Salad Served "Family Style" from large white bowl placed on each table

- Greek Salad
  Field Greens, Crumbled Feta Cheese, Calamata Olives, Diced Tomato, Red Onion Ring and Pepperoncini Pepper Relish
  Dressing of Fresh Lemon Juice & Zatar Spice -

Table Bread Baskets of Assorted Dinner Rolls and Pita Wedges

**ENTREMES**

- Oven Roasted Half Cornish Hen Stuffed with Apple, Sun-Dried Cranberries & Apricots
  With Port Wine Reduction
  On a Bed of Pearl Couscous
  With Sun-Dried Tomatoes

- Sliced Lamb Roast
  Served with Basil Orzo

- Roasted Baby Vegetables
  with Balsamic & Garlic
ITALIAN DINNER IDEA

A full buffet dinner with a Tuscan feel.”

DINNER STATIONS

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

Tasty Tuscany Pasta Bar
Variety of Pre-Cooked Pastas Served from Silver Chafing Dishes – Replenished by Chef Attendants - Sautéed Hot & Fresh Behind the Station

{CHOOSE TWO TYPES OF PASTA}
Cheese Filled Tortellini in Vodka Cream Sauce

Chicken 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

Tuscan Penne Pasta
with Sliced Black Olives, Sliced Italian Sausage and Marinara Sauce

Antipasto Display
Marinated Mushrooms, 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, Capicolla Ham & Pepperoni Served with Assortment of Crackers & Crisp Wafers

Assorted Rolls & Warm Bread Sticks
Served with Butter

***GREAT IDEA***
*UPGRADE to a “Made to Order Pasta Action Station” with a variety of toppings. Additional Chef Attendants required*
PETITE SWEETS
An Assortment of Two-Bite Treats Hand crafted By Our Own Culinary Artists

Assortment of French Mini Pastries
Such As: 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

Mini Cake Pops
Petite Cocoa Mousse Martini
Chocolate Mousse in a Teeny Plastic Martini Glass

Assortment of Mini French Macaroons

Mini Crème Brulee
Mini Fruit Tart

Assortment of Dessert Shots
Such As: Banana Foster Shots, Apple Caramel Shots, NY Cheesecake Shots, Tiramisu Shots, Strawberry Shortcake Shots, Chocolate Mousse Shots
Served in Assorted Mini Plastic Containers
With Itty Bitty Utensils

Mini Petit Four
Chocolate Dipped Strawberries
SEASONAL
INDIVIDUAL DESSERTS & DISPLAYS

Assorted Baklava & Honey Sweets

Assortment of Tea Cookies
Hearts, Sugar Cookies, Florentine & Lemon

Assortment of Soft Baked Jumbo Cookies

Chocolate Éclairs

Cupcakes
Chocolate or Vanilla
*specialty available, pricing varies

Strawberries Romanoff

Assortment of Mousse
Chocolate, Strawberry, Lemon, Cappuccino

Fresh Fruit Cocktail
With Mint Relish

Individual Mini Pies
(2 ¼” Size)
Pecan, Apple, Cherry, Chocolate

Cookie with Milk Shooter

Warm Bread Pudding
With Bourbon Sauce

Warm Fruit Cobbler

Desert Cheese Display
A Luscious Selection Of Cheeses Such As Danish Saga Bleu, Cream Havarti & Triple Crème St. Andre Cheese Served With Lavosh Crackers, Fresh Strawberries & Champagne Grapes

Assortment of Full Size Pies
Apple, Cherry, Chocolate Cream Pie, Pecan Pie

Trio of Table Top Chocolate Fountains
White Chocolate, Milk Chocolate & Warm Caramel
Served With Assorted Dipping Items Such as : Fresh Fruit Skewers & Sun Ripened Strawberries, Pound Cake Cubes, Pretzel Rods, Jumbo Marshmallows, Graham Crackers and Chef's Choice of Yummy Items
ATTENDED DESSERT STATIONS

Priced Per Person, Plus $150.00 Per Chef Attendant

Bananas Foster Station
Watch A Chef Attendant Caramelize Sliced Bananas With Brown Sugar, Butter, And Brandy. Served With A Scoop Of Vanilla Bean Ice Cream

Ice Cream Sandwich Station
Assortment of Jumbo Cookies Filled with a Scoop of Vanilla Ice Cream. Choice of Rolled in Chocolate Chips or Crushed Oreo Cookie Crumbs

Signature Sundae Bar
Vanilla Bean Ice Cream, Served With A Variety Of Toppings Including: Crushed Nuts, Chocolate Syrup, Caramel Sauce, Crushed Pineapple, Multi Colored Sprinkles, Crushed Oreo Cookies, M & M Candies, Gummy Bears, Maraschino Cherries, Whole Bananas & More

Build Your Own Banana Split Bar
Creamy Vanilla Bean Ice Cream is a Perfect Base for a Selection of Decadent Toppings Including, Sliced Bananas, Whipped Cream, Maraschino Cherries, Caramel Sauce, Chocolate Sauce, Fudge Brownies, Sprinkles & Chopped Nuts

S'mores Station
Toasted Marshmallows Sandwiched in Honey Graham Crackers with Melting Milk Chocolate

Classic Crepes Station
Assorted Fillings & Toppings Including: Fresh Strawberries, Ripe Bananas, Warm Chocolate Sauce, Whipped Cream & Powdered Sugar

Contemporary 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

Cherries Jubilee Station
Dark Sweet Cherries Sautéed with Kirschwasser Served Over Vanilla Ice Cream

Cheesecake Bar
Sliced New York Cheesecake With Assortment Of Toppings Such As: Raspberry Sauce, Caramel Sauce, Chocolate Sauce, Crushed Pecans, Cherry Sauce
ADDITIONAL SERVICES

BAR OPTIONS
Beer & Wine Bar
Name Brand Bar starting
Premium Bar starting

We also offer set-up and bartending services if you wish to provide your own alcohol. Inquire for details!

RENTAL OPTIONS

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

GLASSWARE PACKAGES
Package priced per person with an unlimited supply to meet your event needs

LINEN
Available in a variety of colors and fabrics

Full Range of additional items available for rental - Inquire today!

STAFFING DETAILS
BARTENDERS
EVENT CAPTAIN
SERVICE STAFF
CHEF ATTENDANTS

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.

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LETS START PLANNING!

WHERE DO WE BEGIN?
CALL US at 972.744.0660 or EMAIL US at info@culinaryartcatering.com
Our Catering Managers will be happy to prepare a custom proposal for your event needs and offer assistance in making your final menu decisions.

TASTINGS
You HAVE to try it!
We offer Open Houses, Chef Tasting & Private Tastings (conditions apply). Give us a call to discuss.

COORDINATION
We offer Event Management and a limited Coordination Package depending on your needs. Additional fees apply.

DELIVERY, SETUP & MINIMUMS
Delivery and set up fees may apply. We pride ourselves on upfront, transparent pricing. There are no hidden fees and all pricing is disclosed to our clients prior to signing a contract. We require a minimum food and beverage order of $2000 for our immediate delivery area, minimums may vary based on the location of your event venue.

FINAL GUEST COUNT
Not due until 7 business days prior to the event date

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

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