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
**Cocktail Hour**

**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
CULINARY ART CATERING

PHONE - 972.744.0660
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**Add A Display To Your Pre-function Cocktail Hour**

**Bruschetta Bar**
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

**Deluxe Display Of International Cheeses**
Served With Water Crackers & Lavosh Crackers

**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

**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 And Julienne Meats
Such As: Spicy Salami, Capicola Ham & Pepperoni
Served With An Assortment Of Crackers & Crisp Wafers

**Gourmet Garden Crudités**
Crisp Market Fresh Vegetables
Served In Individual Shot Glasses
Varieties May Include: Asparagus Spears, Belgian Endive,
Carrot Sticks, jicama Sticks, Blanched Sugar Snap Peas,
Radishes & Plum Tomatoes
Served With Pepperoncini Aioli Dipping Sauce

**House Seasoned, Poached & Peeled Shrimp Display**
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
(*Upgrade To Raw Bar With Oysters, Mussels, Clams & Crab Claws For Additional Fee)

**Amuse Bouche Spoon Wall**
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

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**Sushi & Sashimi Station**
Assorted California Rolls with Crab, Vegetarian Rolls, Salmon, Tuna & Shrimp Sashimi
Based on 3 pieces per person

**Ceviche Station**
Tuna-Tuna with Avocado, Ponzu & Cucumbers
Seafood Mix - Citrus & Cumin Seed Marinated, Diced Red Snapper, Shrimp & Cod
Bahama Style Conch Salad with Tomato, Red Onion, Mango & Chile
Served in Assorted Shaped Plastic “Shot” Servers
Served With Tortilla Chips
Select 1 Of The Above

**Epicurean Display of Miniature Hors D’ Oeuvres**
Tiered Display of Miniature Items Presented in Assorted Shaped, Petite Acrylic Tasting Dishes

**-Bloody Mary Shrimp Shooter**

**-Antipasti Pastry Cups** - Chopped Calamata Olives, Julienne Salami, Diced Mozzarella & Sun-Dried Tomatoes in a Mini Pastry Cup

**-Duck Confit** with Apricot Glaze

**-Roasted Beet & Orange with Micro Greens**

**-Tuna Tartar Spoons**

**-Tzimmes Salad** – Carrots, Sweet Potato & Apricot

**-Chicken Liver Pate** with Raspberry Marmalade & Caramelized Onion
Served in Mini Mason Jar

**-Tuna Cube Poke** Over Cucumber Round

**-Asian Chicken Salad**

**-Mango Waldorf Chicken**

**-Shrimp & Jicama Salad**

**-Dry Apricot Filled with Fresh Cream**

**-Tomato, Mozzarella Tower with Fig Balsamic**

**-Duck Salad with Roasted Pear & Port Wine Vinaigrette**
Select 3 Of The Above
COCKTAIL HOUR STATIONS

All appetizer portions, serving for a maximum of one hour
Great add-on for cocktail hour! You can treat your guests to multiple stations
or combine a station with Passed Hors D’ Oeuvres or a Display
Lets Discuss the Options!

Ahi Poke Station
Selection of White or Brown Rice
Ahi Tuna and Salmon
Topped with Choice of Scallions, Mushroom, Cucumber, Tomato, Sweet Corn, and Shredded Carrots
Sauces: Ginger Hoisin, Chili Glaze, and Sesame Oil
Served in Cosmo Glasses

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

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

Ground Lamb Slider Station
With Crumbled Feta Cheese & Rosemary Mint Aioli
On Mini Slider Buns

Cajun Ragout Station
Puff Pastry filled with Selection of Sautéed Mushrooms, Étouffée, Andouille Sausage
Quesadilla Station
Chicken Quesadilla Quarters with Sharp Cheddar
Cilantro, Queso Fresco, Diced Tomato & Red Onion Quesadilla Quarters
Served with Sour Cream & House-made Chipotle Salsa

Gordita Station
4” Fried Masa Sopas
Filled with Choice of Pulled Chicken Mole Poblano,
OR Pulled Pork

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

Ravioli Station
Cheese Ravioli With Walnut Pesto Cream Sauce
Sautéed by Chef Attendant

Savory Crepe Station
Chef Manned Crepe Bar With Paper Thin Crepe Pancakes Filled “A La Minute”
Crepes Filled With Creamy Mushroom Ragout & Melted Gruyere

Carving Of Champignon Mushroom & Pulled Beef Pastry Strudel
Sliced By Chef Attendant Into 1” Flaky Strips

Hot Wok Noodle Bar (Select Two)
Seared & Sautéed in a Giant Wok by Chef Attendant
Served in Mini Chinese “To Go” Boxes
Udon Noodles with Choice of Chicken, Beef, Shrimp or Vegetable
Inspiration: “Plated Panache”

APPETIZER COURSE OPTIONS

Filet Of Beef & Beet Carpaccio
Over Baby Greens With Fig Balsamic

Yellow Fin Tuna And Avocado Tartar
Spicy Wasabi Vinaigrette

Roasted Yellow Tomato With Fresh Mozzarella
Pinenut Pesto Vinaigrette

Cheese Ravioli With Pear Balsamic Reduction
Over Shoestring Nest Of Apple And Pear

Moroccan Salmon Medallion Tagine
Over Root Vegetables

Red Fish Taco
Sweet Chile Vinaigrette in Wonton Crisp

Beggar’s Purse
Filled with Roasted Garlic & Wild Mushroom Ragout

Beef Bourguignon
In Puff Pastry Cup

Bacon Wrapped Shrimp Skewer
Over Sweet Corn Puree

Duck Pate
With Walnut Apple Chutney & Brioche
Inspiration: “Plated Panache”

APPETIZER COURSE OPTIONS

Bacon Polenta Cake
Topped With Jamaican Jerk Pulled Pork

Jumbo Crab Cake
With Pickled Carrot Slaw

Flaked Salmon Cake
With Cucumber and Jicama Slaw

Spanish Style Paella Tower
With Seafood Broth

Lobster & Mango Cake
With Lemongrass and Maple, Brown Sugar Glaze
Inspiration: “Plated Panache”

CHICKEN OPTIONS

Lemon Chicken Breast Piccata
In White Wine, Caper Sauce
Potato Lyonnaise And Chef’s Seasonal Vegetables

Spinach And Artichoke Chicken Breast
Sautéed Chicken Breast Topped With Spinach & Artichoke Hearts
And Lightly Dusted With Grated Parmesan
Rice Pilaf And Chef’s Seasonal Vegetables

CAC Signature Apricot Glazed Chicken
With Melted Brie Cheese
Sweet Smashed Potatoes And Chef’s Seasonal Vegetables

Pomegranate Chicken
Panko Breaded Chicken with Pomegranate Glaze
Caramelized Onions and Candied Walnuts
Fontina Polenta And Chef’s Seasonal Vegetable

Red Tortilla Crusted Chicken Breast
Topped with Corn Tomatillo Relish
Cilantro Rice And Chef’s Seasonal Vegetables

Pecan Encrusted Chicken
With Sage Butter Sauce
Whipped Potato Tower And Chef’s Seasonal Vegetables

Roasted Chicken Sous Vide
With Brown Mustard Sauce
Turnip Mashed Potato
And Chef’s Seasonal Vegetables

Butterfly Chicken Breast
With Butternut Squash Mashed Potato
And Chef’s Seasonal Vegetables

All Above Menu includes salad, rolls and butter
Inspiration: “Plated Panache”

CHICKEN OPTIONS

Chicken Provencal
Pan Sautéed Chicken Breast
Topped With Sun-dried Tomatoes, Artichoke Hearts, Roasted Peppers & Black Olives
Couscous Pilaf And Chef’s Seasonal Vegetables

Chicken Cordon Bleu Style
Topped With Whole Grain Mustard, Julienne Ham & Melted Asiago Cheese
Harvest Grain Pilaf And Chef’s Seasonal Vegetables

Chicken Ballotine
With Apricot Marmalade Dusted with Pistachio
Sweet Potato Hash
And Chef’s Seasonal Vegetables

Mallard Duck Breast
Roasted Sweet Potatoes and Citrus Segment Salad

All Above Menu includes salad, rolls and butter
Inspiration: “Plated Panache”

BEEF OPTIONS

Red Wine Braised Beef Short Rib
Mashed Garlic Potatoes And Chef’s Seasonal Vegetable

Chateau Filet Strip
Gnocchi with Horseradish Cream Sauce
Sautéed Fioretto Cauliflower and Beet Puree

Seared New York Strip
Peach Demi Glace
Sliced Rosemary Red Potatoes And Chef’s Seasonal Vegetable

Pressed Pulled Beef Steak
Tender, Moist and Juicy, Slow Cooked Beef Pressed To Form “Steak”
Creamy Caramelized Shallot Potato Puree
& Slow Roasted Vegetables In Au Jus

Filet Mignon
Stuffed With Mushroom Duxelle, Morel Brandy Sauce
Potato Soufflé And Chef’s Seasonal Vegetable

Apple-wood Smoked Bacon
Wrapped Beef Filet Mignon With Candied Walnuts
Creamy Polenta And Chef’s Seasonal Vegetable

Beef Wellington
Wild Mushroom Risotto
Chef’s Seasonal Vegetable

Pomegranate Marinated Lamb Chops
Turnip Mashed Potatoes And Chef’s Seasonal Vegetable

Lamb Roast
Fig Demi Glace
Over Israeli Couscous And Chef’s Seasonal Vegetable

All Above Menu includes salad, rolls and butter
Inspiration: “Plated Panache”

FISH OPTIONS

Salmon In White Wine & Caper Sauce
Shallot Potato Mash And Chef’s Seasonal Vegetable

Salmon Medallion
Topped With Spinach & Feta
Couscous Pilaf And Chef’s Seasonal Vegetable

Red Snapper Medallions
With Mango Salsa
Walnut Infused Orzo And Chef’s Seasonal Vegetable

Mahi Mahi Amandine
Cranberry Quinoa Pilaf And Chef’s Seasonal Vegetable

SPECIALTY OPTIONS
All Options are Vegan, Vegetarian & Gluten Free

Penne Pasta Primavera
Gluten Free Pasta, Basil, Sun-Dried Tomato, Spinach, Marinara

Vegetable “Enchiladas”
Spaghetti Cut Vegetables, Sweet Potato, Tomato Salsa

Chick Pea Lettuce Wraps
Chick Peas, Red Chile, Jalapenos & Cilantro

Pad Thai Shoestrings of Vegetables
With Fresh Ginger & Soy Sauce

Crispy Potato Taco
Crisp Potato, Onion, Peppers & Fresh Cilantro

All Above Menu includes salad, rolls and butter
Inspiration: “Plated Panache”

ADDITIONAL PLATED SALAD COURSE OPTIONS  {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

ADDITIONAL SIDE OPTIONS

Potato Soufflé
Potato Duchess Swirls
Whipped Potatoes
Wild Rice Pilaf
Creamy Polenta
Polenta Cake
Orzo Mix
Pearl Couscous with Shiitake Mushrooms
Asparagus Spears in Roma Tomato Ring
Mediterranean Vegetable Gratin
Haricots Vert
Sautéed Vegetable Medley
Sautéed Squash & Zucchini Shoestrings
Inspiration: “Lavish”

“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

**Pricing Based on 75 person minimum *

***GREAT IDEA***
Add a Chicken Entrée
Add a 2nd “Tini” Station (as in, Potato-tini, Sweet Potato-Tini or CousCous-Tini)
Inspiration: “Posh”

“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)

**Pricing Based on 75 person minimum *
All menus are customizable, let’s discuss

***GREAT IDEA***
ADD Our Poached & Peeled Shrimp on Ice Display (based on 3 pieces per person)
**INSPIRATION:** “Fairy Tale Fabulous”

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

**SALAD**  {SELECT ONE}

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

**Spinach Salad**
With Strawberries & Pecans, Crumbled Bacon and Shaved Red Onions, Tossed with Chipotle Bacon Vinaigrette

**Kale Salad**
With Chopped Kale, Cranberries, Pumpkin Seeds & House Vinaigrette

**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

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

**SIDE DISH**  *  {SELECT ONE}

**Creamy Risotto in Vodka Cream Sauce**
**Garlic Whipped Potatoes**
**Wild Rice Pilaf**
*endless options available – let’s discuss

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

***GREAT IDEA***
ADD Three Delicious Butler-Passed Hors d’ Oeuvres from “Classic Bites” List: ADD 2nd Chicken Entrée to Buffet ADD 2nd Side Dish ADD Beef Entrée to Buffet or Switch to Plated Service
Inspiration: “Family Style”

“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

ENTREES
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

***GREAT IDEA***
ADD Three Delicious Butler-Passed Hors d’Oeuvres from “Classic Bites” List
Inspiration: “Tuscany”

A full buffet dinner with a Tuscan feel.”

**STATIONARY HORS D’ OEUVRES**

**Bruschetta Bar**
Grilled Flatbreads & Toasted Baguette Rounds Served with Assorted Spreads & Toppings Including:
- Calamata Olive Puree, Trio of Bell Pepper Strips with Olive Oil, Garlic & Freshly Squeezed Lemon,
- Oven Dried Tomato Wedges with Capers & Sea Salt Olive Oil
- Tapenade of Diced Roma Tomato, Diced Mozzarella, Fresh Basil & Pine Nuts

**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

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Inspiration: “Southern Hospitality”

“A kick of Southern Flair and Down Home Hospitality”

STATIONS

Southern Traditions Table*
*Pricing based on 1 piece per person of each the following
“Best in Texas” Traditional Deviled Eggs
Jalapeno Fritters
Mini Potato Boats Filled with Melted Cheddar, Crispy Bacon Crumbles & Chives

Slider Station
(based on 2 sliders per person)
(SELECT ONE of the following meats – seared fresh and assembled to order and served on slider bun)

Braised Short Rib Sliders
Served on Potato Bun with Pickled Red Onion, Truffle Aioli & Baby Arugula
Or
Chicken Fried Chicken Breast
With Chipotle Aioli and Honey Mustard
Or
Ground Beef Sliders
With Sautéed Mushrooms, Caramelized Onions, Bleu Cheese, Aged Cheddar, Aioli, Grain Mustard

(SELECT ONE of the following)
Cheesy Mac Bar
Warm, Cheesy and Creamy Macaroni Noodles
Smothered In an 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)
Or
Shrimp & Grits Station
Rich Creamy Cheesy Grits
Served In Martini Glasses
Topped with Sautéed Jumbo Shrimp & Choice of Chopped Hickory Smoked Bacon, Chives,
Assortment of Grated Cheeses & Sweet Butter

***GREAT IDEA***
ADD Passed Classic Bites Hors D’ Oeuvres
ADD 2nd Slider Station
ADD 2nd Side Station
Inspiration: “Home & Hearth”

“A tasteful play on comfort food”

**DINNER BUFFET**

**Tex-Mex Caesar Salad**
Romaine & Mesclun Mix with Marinated Black Beans, Toasted Corn, Grated Jicama, Croutons & Red Chile Caesar Dressing

**Herb Roasted Chicken**
Eight Cut Herb Roasted Bone In Chicken
OR
**Apple Mustard Glazed Pork Roast**

**Buttery, Smashed Red Potatoes**

**Fresh Green Beans**

**Assorted Dinner Rolls**

***GREAT IDEA***
ADD Passed Classic Bites Hors D’ Oeuvres
ADD Carving of Beef Brisket
UPGRADE to Potato-Tini Station
Inspiration “Sweet Treats”

Chocolate Chip Cookies & Milk Shooters

Individual Mini Pies
Pecan, Apple, Cherry, Chocolate Mousse

Oreo Cookies & Crème Brulee
Served in Cosmo Glass

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

Homemade Fruit Cobbler Station
A Selection of Apple, Peach and Cherry Cobblers
Served Piping Hot with Vanilla Bean Ice Cream

Bananas Foster
Watch A Chef Attendant Caramelize Sliced Bananas
with Brown Sugar, Butter and Brandy.
Served With a Scoop of Vanilla Bean Ice Cream

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

Cheesecake Bar
Sliced New York Cheesecake
With Assortment Of Toppings Such As:
Raspberry Sauce, Caramel Sauce, Chocolate Sauce,
Crushed Pecans, Cherry Sauce
Inspiration “Late Night Bites”

Mini Plate of Chicken and Waffles
with Jalapeno Gravy

Breakfast Tacos
Soft Flour Tortilla Filled With Scrambled Eggs, Potatoes, Mushroom & Queso Fresco, Bacon & Cheese
Served with Salsa

Ballpark Hot Dogs
Served with Relish, Mustard & Ketchup

Pretzel Machine with Warm, Soft Pretzels
Assorted Dipping sauces - Yellow & Honey Mustard, Chocolate Sauce, Kosher Salt, Salsa

Popcorn Machine
Piping hot freshly popped popcorn scooped into old fashioned popcorn bags for guests snacking and smelling pleasure!

Hot Cocoa Bar
Chocolate Sprinkles, Whipped Topping, Crushed Peppermint, Mini Marshmallows, Cinnamon Sticks, Raspberry Torani Syrup, Salted Caramel Torani Syrup
BAR OPTIONS
Beer & Wine Bar
Name Brand Bar
Premium Bar

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
TABC CERTIFIED BARTENDERS
EVENT CAPTAINS
SERVICE STAFF
CHEF ATTENDANTS
COAT CHECK ATTENDANTS

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 (for events over 75 guests)

Standard Beverage Package-Included Including Iced Tea and Ice Water (for events over 75 guests)
Pre-Event Site Inspection-Included! And Space Planning
Preparation of Final Event Timeline-Included!

We Always Save A Plate Of Hors D’ Oeuvres For The Bride And Groom & Serve Their Menu Tableside

Additional Reception Coordination Services Available - Contact us for more information
DETAILS AND ADDITIONAL SERVICES

WHERE DO YOU BEGIN?
CALL US at 972.744.0660 or EMAIL US at weddings@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

CULINARY ART CATERING
PHONE - 972.744.0660
4241 SIGMA RD. DALLAS, TX 75244 email INFO@CULINARYARTCATERING.COM
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 Work Has Been Featured In:

Our Exclusive Venues

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

and a Preferred Caterer at the top DFW area venues

Culinary Art Catering
Phone: 972.744.0660
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