



CULINART GROUP

INNOVATIVE DINING SOLUTIONS



continental breakfasts • sandwich luncheons • entrée buffets
afternoon snacks • special functions • special event catering

Johnson Space Center

(xxx) xxx-xxxx

TBD.catertrax.com

e-mail:

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Welcome to CulinArt Catering Services at Johnson Space Center. It is our privilege to serve you. This catering guide outlines CulinArt's most popular selections for breakfast, lunch, breaks and snacks. The items and buffets detailed here are a mere sampling of CulinArt's full catering capabilities. Please feel free to contact us for any special arrangements or items you may not find in our guide. It is our goal to exceed your expectations and we are always available to create a menu tailored to your specific needs.

Note that all listed prices are per person, unless otherwise noted. There is a minimum order of 10 people (unless otherwise specified) or \$25.00 minimum, whichever total dollar amount is greater. Prices include delivery, food table/station linens, set-up, break down and pick-up of food and equipment. Certain events (such as china service, tended bars, chef stations) may require additional charges.

To Order catering services please visit us at jsc.catertrax.com or contact CulinArt directly at (xxx) xxx-xxxx or email at jsscatering@culinartinc.com. We are more than happy to arrange an initial meeting to discuss your event, meeting or party needs. Or, if you simply need guidance or assistance in placing your order, please contact us.

24 Hours Advance Notice is typically required for CulinArt to satisfy your dining needs. Our objective is to accommodate your needs; to ensure selection and availability, we request that functions be scheduled with as much advance notice as possible. Of course, we will make every effort to satisfy your dining service needs with reasonable notice. On occasion, your special function may require the hiring of additional personnel. Please notify us as soon as possible of any cancellations to avoid being charged unnecessarily.

Regular Catering Service Hours are 6:00 AM - 4:00 PM Monday thru Friday. Orders deliverable during regular hours will receive no service charge. Catered Orders scheduled outside of regular business hours may receive an additional overtime rate charge.

Orders Cancelled 24 hours or more prior to specified set up time will not incur a cancellation fee. Orders cancelled within 24 hours of specified set up time will be billed according to a cancellation charge: 50% of the total event cost.

Responsibility for Catering Equipment provided with your order lies with the individual authorizing the order. All equipment must be returned with the order. CulinArt will pick-up all equipment at the time specified by you. Any equipment removed from the original drop-off location must be returned for pick-up prior to the time specified. Any equipment that is lost, broken or removed from the service site will be charged to the individual who authorized the original order at CulinArt's replacement cost.

Special Function Labor may be required for your event. CulinArt will make specific recommendations on the type and number of special servers, chefs, bartenders, etc. All special function labor is charged at \$35/hour with a guaranteed five-hour minimum.

We Encourage you to maintain a healthy lifestyle, one that incorporates wholesome, balanced food choices, regular exercise, and an overall attention to living well. We have denoted our Eat Well selections within this catering guide.



Eat Well



Gluten-Free



Vegetarian



Vegan

breakfast buffets



Continental Breakfast 6.75 †*

an assortment of bagels, muffins, danish, scones and croissants, served with butter, cream cheese, preserves, assorted juices, coffee, decaf and tea

Healthy Continental Breakfast 8.25 †* EW V

whole wheat bagels, low-fat muffins, low-fat cream cheese, fruit preserves and peanut butter, a variety of non-fat yogurts, whole grain and granola bars, skim milk and assorted juices

Morning Agenda 6.75 †* V

miniature croissants, danish, scones, muffins & bagels, served with butter, cream cheese and preserves, assorted juices, coffee, decaf and tea

Bagel Breakfast 6.25 †*

assorted fresh-baked large bagels with regular and low-fat cream cheese, served with butter and preserves, assorted juices, coffee, decaf and tea

Hot Breakfast 9.25 †* 10 person minimum

scrambled eggs, crisp bacon or sausage links, breakfast potatoes with onions and peppers, fresh-baked biscuits, assorted juices, coffee, decaf and tea

Breakfast Burrito Buffet 8.50 †*

flour tortillas filled with scrambled eggs, sausage, bacon, ham, chorizo and cheese served with breakfast potatoes, salsa, sour cream, assorted juices, coffee decaf and tea



Hearty Hot Breakfast 11.25 †* 15 person minimum

our Continental Breakfast and Hot Breakfast combined: scrambled eggs, crisp bacon or sausage links, breakfast potatoes with onions and peppers, an assortment of bagels, muffins, danish, scones and croissants, served with butter, cream cheese, preserves, assorted juices, coffee, decaf and tea

Healthy Hot Breakfast 9.75 †* 10 person minimum EW

scrambled egg whites: plain or with spinach, tomatoes and part-skim mozzarella cheese, turkey sausage or veggie sausage, baked breakfast potatoes with onions and peppers, assorted juices, coffee, decaf and tea

† Add our sliced fruit platter and infused water for 3.50 additional

* Upgrade to Freshly Brewed Starbucks Coffee, Decaf and Tea for .50 additional

a la carte breakfast



Freshly-baked Bagels 2.75 V

with plain cream cheese, butter and preserves

Freshly Baked Full-size Muffins 3.25 V

Fresh Fruit Mosaic 3.75 EW VG

sliced fresh fruit and berries with honey yogurt dip

Assorted Whole Hand Fruit Basket 1.50 EW VG

Individual Low-Fat Yogurts 2.25 each EW V

Fruit & Yogurt Parfaits 4.50 each EW V

Breakfast Cereals 3.25 EW V

with whole and skim milk

Granola Bars & Cereal Bars 2.25 EW V

Gourmet Miniature Pastries 3.25 V

sandwiches & wraps



Signature Sandwich Platter 9.25 ‡

includes the following variety of sandwiches prepared on select breads and tossed garden salad with dressing:

- pepper-crusted beef and provolone with roasted tomatoes and basil
- roasted peppers, portobello mushrooms, spinach with garlic aioli
- grilled chicken with crisp arugula and caramelized onions
- shaved prosciutto and mozzarella with roasted pepper pesto
- oven-roasted turkey with apple chutney

Classic Sandwich and Wrap Collection 9.25 ‡

includes the following variety of sandwiches and tossed garden salad with dressing:

- turkey breast caesar wrap
- grilled breast of chicken with sun-dried tomato spread on focaccia
- shaved roast beef with cheddar on a kaiser roll
- greek salad pita
- veggie tuna with fresh dill and carrot on a crusty multi-grain roll

Self-serve Deli Buffet 10.50 ‡

create your own sandwich or salad with turkey, ham, roast beef, chicken breast, tuna salad, assorted cheeses, roasted vegetables and hummus, served with lettuce, tomatoes, onions, pickles, tossed greens, condiments, dressings and assorted breads

‡ Complete your buffet for only 3.00 additional

includes: David's fresh-baked cookies, fresh brewed iced tea and infused water

pizza

16" Large Pie 15.50 ‡ includes one (1) topping

- cheese
- pepperoni
- sausage
- vegetarian



16" Deluxe Large Pie 17.50 ‡

- meat lovers
- fresh mozzarella
- bbq chicken
- greek with feta

‡ Complete your buffet for only 3.00 additional per person

includes: David's fresh-baked cookies, fresh brewed iced tea and infused water

boxed lunches additional boxed lunch selections available upon request

Classic Sandwich Boxed Lunch 8.75

choice of sandwich prepared on kaiser roll: turkey, ham, chicken, roast beef, tuna or vegetarian prepared with swiss, american or provolone cheese

includes: bag of chips and David's fresh-baked cookie

Gourmet Boxed Lunch 9.75

choice of sandwich prepared on multi-grain or ciabatta roll with lettuce and tomato:

boneless grilled breast of chicken, grilled vegetables, oven-roasted turkey breast or vegetable tuna

includes: bag of chips and David's fresh-baked cookie

Salad To-Go Boxed Lunch 9.75

choice of entree salad: grilled chicken caesar, traditional chef salad, cobb salad or grilled salmon over greens

includes: oat bar and piece of fruit

Vegetarian Boxed Lunch 9.75

mediterranean plate of hummus and tabbouleh with flatbread

includes: oat bar and piece of fruit

salad buffets

10 person minimum
requires 24hr notice



Entree Salad Buffet 14.25 † EW

create your own main course salads from a selection of freshly prepared ingredients

includes three generous bowls of romaine lettuce, field greens and tri-color salad served with creamy caesar dressing and herb vinaigrette

top with your choice of three (3) proteins:

- grilled chicken breast
- fresh salmon fillet
- marinated steak
- roast breast of turkey
- fresh mozzarella
- tofu

accompanied by marinated artichoke hearts, roasted vegetables, cherry tomatoes, olives, flatbreads and multi-grain rolls

Designer Entree Salad Buffet 12.50 † EW

includes seasonal greens, artisan style breads with creamy butter, and fresh fruit and berry salad

select three (3) salads from the following:

tuscan grilled chicken

tri-color salad mix topped with sliced rosemary garlic chicken, charred peppers, garlic crotons, cherry tomatoes and pasta salad with sun-dried tomato pesto

mongolian beef salad

chinese cabbage tossed with mint, basil and romaine, topped with cucumbers, scallions and sliced mongolian beef with sticky rice, pickled ginger and sesame dressing

cajun salmon salad

spicy grilled salmon served on a bed of mixed greens paired with black bean salad, red onion and fresh cornbread crouton, finished with creole caesar dressing

gourmet cobb salad with turkey

assorted mixed greens topped with turkey, avocados, olives, tomatoes, crisp turkey bacon, chopped egg and gorgonzola crumbles with ranch dressing

asian chicken with pea pods, peppers and cashews

soy and ginger marinated breast of chicken over asian vegetables in a sesame dressing, topped with bell pepper strips and roasted cashews

† Complete your buffet for only 3.00 additional

includes: David's fresh-baked cookies, fresh brewed iced tea and infused water

beverages



Freshly Brewed Coffee, Decaf and Tea 2.00

Freshly Brewed Starbucks Coffee, Decaf and Tea 2.50

Hot Beverage Refresh 1.25

Chilled Juices 2.50

Infused Water 1.50

Fresh Brewed Iced Tea 1.75

Bottled Water Service 1.50

Assorted Canned Sodas 1.25

Fresh Brewed Iced Tea and Lemonade 2.25

Assorted Bottled Water and Canned Sodas 2.75

Assorted Bottled Iced Teas and Lemonade 2.75

hot luncheon buffet

Additional hot buffets and internationally-themed buffets available.
Please contact CulinArt to discuss alternate options.

Classic Hot Luncheon Buffet 14.50 †

includes choice of two (2) entrees and two (2) accompaniments served with garden salad

Classic Entrées, select two (2):

- creamy dijonnaise boneless breast of chicken
- roasted breast of turkey with cornbread-herb stuffing
- orange-ginger stir-fried chicken with asian vegetables 
- fillets of tilapia with cherry tomatoes and olives 
- sliced beef tri-tip steak with onion gravy
- roast pork loin with caramelized apples and raisins 
- baked penne pomodoro 
- pinto bean, cilantro rice and jack burritos 

Accompaniments, select two (2):

- smashed yukon gold potatoes
- spicy oven-fried potato wedges
- mashed sweet potatoes
- steamed red bliss potatoes 
- long-grain rice pilaf
- green beans with red peppers 
- brown rice with vegetable confetti 
- steamed broccoli with lemon zest 
- glazed carrots with dill
- roasted seasonal vegetable medley 
- stir-fried mixed vegetables 

† Complete your buffet for only 3.00 additional

includes: David's fresh-baked cookies, fresh brewed iced tea and infused water

breaks & snacks



Assortment of Fresh-baked Cookies 2.25

Chewy Chocolate Brownies 2.75

Sweet Surrender Platter 3.75 cookies, blondies, brownies

Fresh Fruit Mosaic 3.75 

Assorted Whole Hand Fruit Basket 1.50 

Crispy Snacks 1.75 classic chips & pretzels

Baked Snacks 1.75 selection of baked chips & pretzels 

South of the Border 5.25 tortilla chips, salsa, guacamole and sour cream

Roasted Garlic Hummus 5.75 with baked pita chips 

Gourmet Cheese Display 7.50 with assorted flatbreads and crackers

Vegetable Market Basket 4.75 with lemon-basil dip 

Snack Bars 2.25 assortment of packaged granola and oat bars 

More Than Snackers 8.75

spicy buffalo chicken bites, thick-cut potato chips and pretzels with veggie dip

Mediterranean Sampler 7.75

black olive tapenade, red pepper hummus with pita crisps and lemon-garlic tahini served with grilled focaccia, long-cut carrots, celery sticks & olives

Antipasto Platter 8.75

prosciutto, genoa salami, cappicola, roasted vegetables, fresh mozzarella and cherry tomato salad, imported olives and white bean spread, with rosemary focaccia points

Sushi Sampler market price

Specialty Cakes call for details