

# JOHNSON SPACE CENTER



CATERING BY  
CULINART GROUP



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The following Catering Guide offers a wide selection of high-quality food and services. As Johnson Space Center's primary contracted vendor, it is our goal to exceed your expectations. We are always available to create a menu tailored to your specific needs. Please contact us for any special arrangements or items you may not find in this guide.

## The CulinArt Catering Promise

When you place your catering order with CulinArt Catering, you can expect on-time deliveries by a friendly member of our team, excellent customer service and personal touches that make the difference to you and your guests.

### Please note:

- All listed prices are per person, unless otherwise noted.
- During regular business hours there is a minimum order of 10 people or \$50.00, unless otherwise specified. Or \$25.00 for a NASA sponsored event.
- 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, etc.) may require additional service labor charges.
- On occasion, we may make changes due to circumstances beyond our control. The host or hostess will be advised in advance should this occur.
- For the safety and well-being of our clients and guests, food and beverages are not permitted to leave the premises of a catered event. In the rare case there is remaining food, all efforts are made by the catering department to donate the food to a local reputable charity.

## To Order

Please login to your Catertrax account at [johnsonspacecenter.catertrax.com](http://johnsonspacecenter.catertrax.com) or feel free to contact CulinArt at (281) 244-5785 or email us at [jsscatering@culinartinc.com](mailto: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.

## Order Placement

To ensure quality selections and product availability, we request that functions be scheduled with as much advance notice as possible- at least three business days in advance. Orders placed within 24 hours of your event may be subject to an additional 15% rush charge. We understand that last-minute requests may occur so please call us to discuss your specific catering needs.

## Regular Business Hours

The prices outlined in this guide pertain to services rendered during our normal hours of operations, Monday-Friday, 6:00am to 4:00pm. Our catering office hours are Monday-Friday, 7:00am to 4:00pm. Certain services (such as china service, tended bars, chef stations, etc.) or catering services executed outside of our normal hours of operations may require service attendance. Please contact our catering department for more information regarding your specific order.

## Guarantees

To ensure your event is a success, we require orders to be placed 72 hours prior to your event date. Your final guest count is needed 48 hours prior to your event date. The final invoice will be based on the guaranteed guest count number provided or the number of guests in attendance at the event, whichever is greater.

## Cancellations

All cancellations must be submitted in writing and received by our office at least 72 hours prior to the event date. Any event that is not cancelled within this period will result in 50% payment of the total amount of the contract. Events that are cancelled within a 24-hour time frame will result in 100% payment of the total amount of the contract plus additional charges for rentals, equipment and linens. If a cancellation is received after normal business hours, your request will be processed the next business day; Catering office hours are Monday-Friday, 7:00am to 4:00pm. We understand that last-minute cancellations are occasionally unavoidable. Please contact the catering department to discuss re-booking incentives for cancellations due to unforeseen conditions.



### Event Locations

Event locations must be reserved prior to the event. Please ensure you have tables ordered. Our catering team can arrange for tables, chairs and other equipment. Please ensure that facilities are unlocked to allow for prompt delivery and clean up. Based on the complexity of your event we may need up to two hours prior to your set-up time and two hours following your schedule event time for breakdown.

### Delivery and Set Up

Orders are typically scheduled to be setup 30 minutes prior to your event unless otherwise noted. Additional fees may be applied for after hour deliveries. Events that do not require a server present, as well late night and weekends orders will be picked up the next business day.

### Service

Certain events require service staff. Service staff is billed for a four (4) hour minimum. Please note that all events served on china require wait staff. Extended setup and/or breakdown requirements will be billed for wait staff at \$25.00 per hour, per staff member, with a four (4) hour minimum. Please review the following service staff rates:

<b>Wait staff</b>	<b>\$25.00 per hour</b>
<b>Bartenders</b>	<b>\$30.00 per hour</b>
<b>Chef</b>	<b>\$40.00 per hour</b>

To ensure the fluidity of your event, appropriate staffing is arranged by the catering department. Our trained sales representatives can offer suggestions based on your specific event. Our general guidelines for staffing are as follows:

<b>Beer or Wine Service</b>	<b>1 Bartender per 50 guests</b>
<b>Breaks and Buffets</b>	<b>1 Wait Staff per 20 guests</b>
<b>Passed Hors d' Oeuvres</b>	<b>1 Wait Staff per 30 guests</b>
<b>Served Meals</b>	<b>1 Wait Staff per 10 guests</b>

*\*NASA requires a bartender at any event with alcohol*

### Equipment

The individual that authorizes a catering order commits to borrowing all equipment provided. The complete return of the borrowed equipment is the responsibility of that authorized individual. If any equipment is lost, broken, or removed from the service site, a replacement cost will be applied. If your event requires special equipment, applicable rental charges will be added to your final invoice.

### Service Ware and Linen

Prices per person for basic catering services are inclusive of high quality disposable plastic and paper products or biodegradable and/or compostable wares. As your selected caterer, we can provide your event with linens for banquet tables and meeting tables. Our standard black linen can be provided for \$5.00 per 6 foot banquet tables. Top cloths for seated tables can be rented for \$7.50.

### Specialty Linen

A large variety of sizes and patterns of specialty linen are available to make your event extra special. Samples of specialty linen are available upon request and are priced according to your needs.

### Specialty China Patterns

We are pleased to offer a wide variety of china, flatware and glassware patterns for your events. Samples are available upon request and are priced according to your needs. Please contact the catering department for further information.

### Payment

We accept MasterCard, Visa, Amex credit card, cash or business check. Business checks are to be made payable to CulinArt, Inc. If you are not a NASA Affiliate, a 50% deposit is required when the event is booked and the balance is due 24 hours prior to the event.




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**SIGNATURE SUNRISE STARTERS**

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**Continental Breakfast**

6.75

please select three (3) breakfast pastries: donuts, tea breads, muffins, danish or bagels served with creamy butter, cream cheese, fruit preserves, orange juice, coffee, decaf and tea

**Guiltless Breakfast**

9.50

selection of whole grain and assorted bagels served with low-fat cream cheese, trans fat-free spread, fruit preserves, peanut butter, fresh fruit and berry salad, a variety of non-fat yogurts, assorted healthy cereals and instant oatmeal, fat-free and low-fat milk, coffee, decaf and tea

**Continental Breakfast Plus**

8.25

please select three (3) breakfast pastries: donuts, tea breads, muffins, danish or bagels served with fresh fruit salad, creamy butter, cream cheese, fruit preserves, orange juice, coffee, decaf and tea

**Upgrade Your Breakfast**

add scrambled egg beaters

2.00

add turkey sausage

2.00

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**HOT BREAKFAST BUFFETS**

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*(15 person minimum)*

**The Scramble**

9.25

scrambled eggs, breakfast potatoes and buttermilk biscuits served with your choice of bacon, sausage links or ham, orange juice, coffee, decaf and tea

*Upgrade Your Scrambled Eggs*

.25 ea

spinach, tomato, assorted bell peppers, onions, mushrooms, cheddar cheese, mozzarella cheese, or feta cheese

**The Strata**

9.25

turkey sausage or smoked bacon, peppers, scallions, potatoes, fresh herbs and aged cheddar cheese baked with eggs, served with buttermilk biscuits, coffee, decaf and tea

**The Veggie Strata**

9.25

spinach, mushrooms, peppers, scallions and feta cheese baked with eggs, served with buttermilk biscuits, coffee, decaf and tea

**The Deluxe Breakfast**

12.00

scramble eggs, breakfast potatoes, fruit salad, assorted muffins, assorted tea bread, choice of bacon, sausage or ham and one (1) of the following: french toast, multi-grain pancakes, buttermilk pancakes, roasted vegetable quiche, quiche lorraine or southwestern quiche. served with orange juice, ice water, coffee, decaf and tea

**Oatmeal Bar**

5.95

brown sugar, raisins, warm apples, cinnamon, cranberries, walnuts, mixed berries and chocolate chips served with fat-free and low-fat milk, coffee, decaf and tea

**Omelet Bar** *(chef required)*

12.50

assorted bell peppers, broccoli, onions, mushrooms, tomatoes, spinach and cheddar cheese served with breakfast potatoes, choice of bacon, ham or sausage links, coffee, decaf and tea



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**BREAKFAST ADD-ONS**

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<b>Assorted Individual Quiche</b> please select two (2): southwestern, roasted vegetable, mediterranean, quiche lorraine, shiitake mushroom & leek, spinach & gruyere or tomato & feta	3.50	<b>French Toast, Multi-grain or Buttermilk Pancakes</b> with syrup	2.95
<b>Bacon or Sausage Links</b> turkey or pork	3.25	<b>Cheese Blintz with Berries</b>	2.95
		<b>Breakfast Potatoes</b>	2.50

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**SWEETER BY THE DOZEN**

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<b>Homemade Breakfast Tea Bread</b> please select one (1): mix berry, cranberry, apple, blueberry, lemon, poppy seed or banana nut <i>(each loaf serves 12)</i>	19.95	<b>Heart Healthy Vita Bars</b> please select two (2): peanut butter, blueberry, walnut, cranberry or apple cinnamon	19.95/doz
<b>CulinArt's Homemade Assorted Muffins</b> served with creamy butter	19.95/doz	<b>Freshly Baked Bagels</b> served with creamy butter and assorted cream cheese	21.95/doz
<b>Home Style Cinnamon Buns</b> twist and classic	22.95/doz	<b>Freshly Baked Donuts</b>	16.95/doz
<b>Tea Scones</b>	22.50/doz		

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**A LA CARTE BREAKFAST**

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<b>Assorted Individual Yogurts</b> including low-fat, light & fit and plain yogurts	2.25	<b>Fruit &amp; Yogurt Parfaits</b> assorted fruit and berries topped with low-fat granola and low-fat yogurt	3.75
<b>Assorted Greek Yogurt</b>	3.25	<b>Assorted Whole Hand Fruit Basket</b>	1.50
<b>Fresh Fruit Mosaic</b> sliced fresh fruit and berries	3.75	<b>Fruit Salad</b>	3.25
<b>Assorted Breakfast Cereals</b> with 2% and skim milk	3.25	<b>Homemade Granola</b>	2.50



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## GOURMET SANDWICHES & WRAPS

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(10 person minimum)

### Turkey & Chicken Varieties:

- roast turkey, romaine lettuce and cranberry-orange mayonnaise on wheat roll
- roast turkey, provolone, sun-dried tomatoes and pesto on a white cheddar bagel
- smoked turkey, bacon and swiss with lettuce and tomato on ciabatta
- buffalo chicken with blue cheese spread on sourdough
- classic chicken salad featuring a local variety of apples on ciabatta
- california chicken club with bacon and avocado on croissant
- balsamic chicken with fresh mozzarella and spinach on focaccia
- grilled caesar chicken tossed with romaine and parmesan in a whole wheat wrap
- curried chicken salad with sun-dried cherries on ciabatta

### Beef & Ham Varieties:

- roast tenderloin with caramelized onions and horseradish on a club roll
- pepper-crust beef and provolone with slow-roasted tomatoes and basil on fresh baguette
- roast beef and swiss with brown mustard on a pretzel roll
- roast beef and cheddar with horseradish mayonnaise on sourdough
- capicola, genoa salami, provolone, roasted peppers and leaf lettuce on italian roll
- ham and brie with honey mustard on a fresh baguette

### Tuna & Vegetarian/Vegan Varieties:

- tuna salad featuring granny smith apples and walnuts on a croissant
- tuna veggie salad with fresh dill and lemon mayonnaise on multi-grain roll
- vegan hummus with julienne carrots and broccoli in a spinach wrap
- balsamic roasted vegetables with spinach and tomatoes on focaccia
- white bean spread and pico de gallo in a whole wheat wrap
- fresh mozzarella with roma tomato and fresh basil on focaccia
- greek salad in a spinach wrap

### Gourmet Sandwich or Wrap Buffet 13.25

45 or less people please select up to three (3) varieties

45 or more people please select up to six (6) varieties

includes choice of any varieties from the gourmet sandwich and wrap selections (left), signature potato or pasta salad, seasonal tossed green salad and David's fresh baked cookies, assorted canned soda and bottle water

### Gourmet Sandwich or Wrap A La Carte 8.50

### Eat Well Wrap Buffet 12.50

includes the following wraps served with whole fruit, granola bars and bottled water

- black bean, corn and rice salad
- mediterranean chickpeas in a wrap
- southeast asian chicken with gingered vegetables
- tuna veggie salad with fresh dill and carrots

### Wholesome Smorgasbord 13.50

includes the following assortment:

- shaved turkey breast, fresh salmon salad, roasted balsamic vegetables, lean roast beef and grilled skinless breast of chicken
- bread basket including: multi-grain, pumpernickel, whole wheat and marble rye

and choice of one (1) gourmet salad:

- vegan whole grain and grape salad  
*with barley, brown rice and sweet corn tossed with scallions and lemon juice*
- legume salad  
*vegan and gluten-free chickpeas, kidney bean and roasted vegetables in balsamic vinaigrette*

accompanied by fresh garden salad topped with tomatoes, carrots and cucumbers with light Italian and non-fat raspberry vinaigrette dressings

### Complete Smorgasbord Buffet 16.25

Wholesome Smorgasbord served with fresh fruit and berry salad, a variety of non-fat yogurts, assorted canned soda and bottled water



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## SANDWICH BOXED LUNCHES

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<b>Gourmet Boxed Lunch</b>	11.75	<b>Classic Sandwich Boxed Lunch</b>	10.25
includes choice of one (1) gourmet sandwich or wrap selection (on pg 7), potato chips, fresh fruit cup, David's fresh-baked cookie or brownie, whole wheat pasta or cheddar broccoli salad, canned soda or bottled water		includes turkey breast, roast beef or ham sandwich with swiss, american or provolone cheese, served with potato chips, whole fruit, David's fresh-baked cookie and canned soda or bottled water	
<b>Eat Well Boxed Lunch</b>	7.50	<b>Classic Vegetarian Boxed Lunch</b>	10.75
includes one (1) of the following eat well ½ wraps, carrot sticks, whole fruit and bottled water:		includes black bean, corn and rice salad wrap or mediterranean chickpea wrap served with potato chips, whole fruit, David's fresh-baked cookie and canned soda or bottled water	
<ul style="list-style-type: none"><li>• black bean, corn and rice salad in a wrap</li><li>• mediterranean chickpeas in a wrap</li><li>• southeast asian chicken with gingered vegetables in a wrap</li><li>• tuna veggie salad with fresh dill and carrots in a multi-grain wrap</li></ul>			

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## SALAD BOXED LUNCHES

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served with rolls, butter and choice of canned soda or bottled water

<b>Grilled Chicken Caesar Salad</b>	9.95	<b>Chef's Salad</b>	9.95
crisp romaine lettuce topped with grilled chicken breast, shaved parmesan and croutons with a creamy caesar dressing		smoked turkey, ham, cheddar, swiss cheese, seasonal vegetables and hard-boiled egg over seasonal greens with ranch, italian or light italian dressing	
<b>Thai Chicken Salad</b>	9.95	<b>Roasted Vegetable Salad</b>	9.95
grilled marinated chicken breast, shredded napa cabbage, julienne cucumbers, carrots, edamame, cilantro, red cabbage, green onions and crispy rice sticks with a cilantro dressing		marinated bell peppers, eggplant, zucchini, green onions, roma tomatoes and corn over a bed of chilled romaine lettuce with balsamic vinaigrette	
<b>Southwest Chicken Salad</b>	9.95	<b>Greek Village Salad</b>	9.95
chili-rubbed chicken breast on a bed of lettuce with black beans, sweet corn, diced tomatoes, green onions and crispy corn tortilla strips with our homemade cilantro-ranch dressing		cucumber slices, tomatoes, bell peppers, black olives, artichoke hearts and feta cheese with olive oil vinaigrette and pita triangles	
<b>Classic Cobb Salad</b>	10.95	<b>Grilled Steak and Gorgonzola Salad</b>	11.95
chopped lettuce with roast turkey, smoked bacon, fresh avocado, diced tomatoes, chopped egg and gorgonzola cheese with buttermilk-ranch dressing		marinated flank steak tossed with tender green beans, cherry tomatoes and gorgonzola with red wine vinegar & olive oil dressing topped with oregano-garlic croutons	



## DESIGNER SALAD PLATTERS

includes choice of up to three (3) pre-tossed salad platters accompanied by artisan-style breads with butter, fresh fruit and berry salad, dessert bars and cookies, ice water and choice of iced tea or lemonade  
(20 person minimum)

15.50

### Ancho Rubbed Sirloin

crisp romaine lettuce topped with fire roasted peppers, sweet potato frittes and white bean salsa with lime vinaigrette

### Tuscan Grilled Chicken

sliced rosemary garlic chicken with charred peppers and cherry tomatoes with sun-dried tomato pesto pasta salad

### Mediterranean Vegetarian Meze Platter

fresh grilled pita served with hummus, eggplant caponata, feta cheese, grape leaves and kalamata olives over a bed of mixed greens with balsamic dressing

### Mongolian Beef Salad

sliced marinated flank steak over napa cabbage tossed with fresh mint and basil topped with cucumbers and scallions, with a ginger and sesame dressing

### Southwest Chicken Salad

chili-rubbed chicken breast on a bed of lettuce with black beans, sweet corn, diced tomatoes, green onions and crispy corn tortilla strips with our homemade cilantro-ranch dressing

### Gourmet Cobb Salad

roast turkey breast garnished with avocado, olives, tomatoes, crisp bacon, chopped egg and gorgonzola crumbles with our herb vinaigrette dressing

## DESIGNER SALAD BAR

includes choice of up to two (2) proteins, two (2) greens, seven (7) mixers, two (2) dressings and one (1) dessert, artisan-style breads with butter, fresh fruit and berry salad, ice water and choice of iced tea or lemonade  
(20 person minimum)

16.50

### Proteins

- tuscan grilled chicken
- southwest chicken
- roasted turkey
- mongolian beef
- hummus
- eggplant caponata
- fresh salmon 2.95
- grilled shrimp 2.95
- extra protein 1.75 ea

### Greens

- mixed greens
- romaine
- asian mix
- spinach

### Mixers

- stuffed grape leaves
- kalamata olives
- grape tomatoes
- diced tomatoes
- cucumbers
- scallions
- carrots
- crisp bacon
- chopped egg
- black beans
- sweet corn
- green onion
- capers
- croutons
- crispy tortilla strips
- dried cranberries
- sunflower seeds
- avocado
- mandarin oranges
- feta cheese
- gorgonzola crumbles
- extra mixer .75 ea

### Dressings

- balsamic
- ginger & sesame
- cilantro-ranch
- fresh herb
- vinaigrette
- champagne vinaigrette
- fresh lemon juice and olive oil

### Dessert

- dessert bars and cookies
- fat-free angel food cake
- wild berry shortcake bar
- chocolate layered cake



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### CLASSIC HOT LUNCHEON BUFFET

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includes choice of up to one (1) green salad, two (2) entrées, two (2) accompaniments and one (1) dessert, fresh rolls, butter, ice water and iced tea or lemonade  
*(10 person minimum)*

15.95

#### Green Salads

- seasonal garden salad with balsamic vinaigrette & ranch
- classic caesar salad
- greek salad with tomatoes, cucumbers, red onion, black olives and feta cheese with balsamic vinaigrette

#### Classic Entrées

- boneless breast of chicken with citrus honey thyme glaze
- roasted breast of turkey white wine & shallot jus
- orange and ginger chicken snow peas, napa cabbage
- parmesan crusted tilapia
- grilled steak with roasted onion and wild mushrooms
- slow roast pork loin, caramelized apples and raisins
- vegetarian baked wheat penne pomodoro
- vegetable lasagna bianca
- tempeh and vegetable stir-fry in curry peanut sauce

#### Classic Accompaniments

- smashed yukon gold potatoes
- spicy fried idaho potato wedges
- parsley red bliss potatoes
- vegetarian styled herbed shallot couscous
- colorful roasted root vegetables
- green beans with red peppers
- steamed broccoli with lemon oil
- roasted seasonal vegetable medley
- stir-fried mixed vegetables

#### Classic Desserts

- dessert bars and cookies
- shortcake bar served with assorted berries and whipped cream
- chef's selection of cake

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### PREMIUM HOT LUNCHEON BUFFET

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includes choice of up to one (1) green salad, one (1) side salad, two (2) entrées, two (2) accompaniments and one (1) dessert, fresh rolls, butter, ice water and iced tea or lemonade  
*(20 person minimum)*

18.75

#### Green Salads

- seasonal garden salad with balsamic vinaigrette & ranch
- classic caesar salad
- greek salad with tomatoes, cucumbers, red onion, black olives and feta cheese with balsamic vinaigrette

#### Side Salad

- wheat penne and vegetable salad with italian dressing
- quinoa and apple salad
- wild rice and blueberry salad

#### Premium Entrées

- mediterranean chicken breast with artichokes and sun-dried tomatoes
- pan roasted ula'ula (hawaiian ruby snapper)
- pan roasted beef medallions with natural pan jus
- roasted peruvian chicken
- apricot braised lamb stew
- artichoke with spinach cream and wild mushroom in a flaky puff pastry
- eggplant fresco topped with fresh tomatoes and basil salsa
- spaghetti squash tomato confit, caramelized shallots, tofu and kalamata olives

#### Premium Accompaniments

- smashed yukon gold potatoes
- asparagus risotto
- steamed red bliss potatoes
- long grain rice pilaf
- green beans with trio of peppers
- smashed cauliflower and carrots
- maple glazed carrots tops
- roasted seasonal vegetable medley

#### Premium Desserts

- new york style cheese cake
- chocolate hazelnut tort
- german chocolate cake
- raspberry tart
- fresh fruit salad

\*substitutions may apply based on availability\*




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**SERVED LUNCHEONS**

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all Served Luncheon entrées are presented on china, require service staff and served with choice of one (1) pre-plated salad, one (1) dessert, seasonal accompaniments, fresh rolls, butter, ice water and iced tea  
*(20 person minimum)*

<b>Chicken Involtni</b>	18.95	<b>Pan Roasted Ula'Ula</b>	22.95
locally grown, stuffed with spinach, ricotta and prosciutto over cream basil polenta finished with tomato concasse		hawaiian ruby snapper, jasmine rice and greens, topped with coconut and gala apple curry	
<b>Roasted Peruvian Chicken</b>	18.95	<b>Crab Cake and Mache</b>	20.95
all natural chicken, smashed purple potatoes, topped with fresh herb and red onion salad in a lemon vinaigrette		lump crab cake finished with a sweet corn and cilantro vinaigrette topped with fresh mache greens	
<b>Roast Tenderloin of Beef</b>	23.95	<b>Eggplant Fresco</b>	16.95
with yukon gold mashed potatoes and fried green tomato, finished with stilton cream and micro radish		panko breaded eggplant flash fried and topped with fresh tomatoes and basil salsa	
<b>Curry Roasted Halibut</b>	22.95	<b>Artichoke Vol-au-vent</b>	16.95
with cauliflower puree and crisp carrot chips, finished with cilantro oil		spinach cream and wild mushrooms, artichokes, shallots with a spicy creamy sauce in a delicate pastry case	
<b>Butternut Stuffed Quail</b>	19.95		
over nutmeg orzo finished with sage oil and roasted tomatoes			

**Salads**

- marinated artichokes  
*fresh basil lemon juice and olive oil over baby red oak lettuce*
- iceberg wedge  
*grape tomatoes, red onion, blue cheese, crisp bacon and creamy blue cheese vinaigrette*
- limestone bibb lettuce  
*aged goat cheese, poached pears, grape tomatoes and candied walnuts with a lemon chardonnay vinaigrette*
- wild mushrooms and spinach terrine  
*mushrooms, spinach and leeks layered with a sun-dried tomato vinaigrette*
- bruschetta salad  
*kalamata olives, diced caprese and chiffonade of tossed field greens with a red wine and balsamic vinaigrette served on crispy italian style crostini*

**Desserts**

- oreo cheese cake
- white chocolate raspberry cheese cake
- new york style cheese cake
- raspberry tort
- german chocolate cake
- chocolate hazelnut tort
- flourless chocolate cake with fresh berries

\*substitutions may apply based on availability\*



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### CLASSIC HOT DINNER BUFFET

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includes choice of up to one (1) green salad, one (1) cold side, two (2) entrées, two (2) accompaniments and one (1) dessert, fresh rolls, butter, ice water and iced tea or lemonade  
*(20 person minimum)*

19.95

#### Green Salads

- seasonal garden salad with balsamic vinaigrette & ranch
- classic caesar salad
- greek salad with tomatoes, cucumbers, red onion, black olives and feta cheese

#### Classic Cold Sides

- wheat penne and vegetable salad with italian dressing
- whole grain mustard potato salad
- cucumber, tomato and bell pepper salad

#### Classic Entrées

- chicken gorgonzola with mushrooms, demi glaze topped with gorgonzola crumbles
- grilled chicken provencal topped with fresh herb oil, tomatoes and capers
- chinese barbecued spare ribs with five (5) spiced rubbed ribs in a sweet glaze
- fresh fillet of salmon with horseradish curst
- tilapia putanesca with black olives, fresh tomatoes and capers in a zesty tomato sauce
- deep dish spinach lasagna
- grilled veggie stack with portobello mushrooms, zucchini, squash and eggplant with a balsamic glaze

#### Classic Accompaniments

- smashed yukon gold potatoes
- spicy oven-fried idaho potato wedges
- parsley red bliss potatoes
- vegetarian styled herbed shallot couscous
- colorful roasted root vegetables
- green beans with red peppers
- steamed broccoli with lemon
- roasted seasonal vegetable medley
- stir-fried mixed vegetables

#### Classic Desserts

- chocolate bread pudding
- shortcake bar served with fresh berries and whipped cream
- chef's selection of cakes

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### PREMIUM HOT DINNER BUFFET

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includes choice of up to one (1) green salad, one (1) cold side, two (2) entrées, two (2) accompaniments and one (1) dessert, fresh rolls, butter, ice water and iced tea or lemonade  
*(20 person minimum)*

22.95

#### Green Salads

- seasonal garden salad with balsamic vinaigrette & ranch
- classic caesar salad
- greek salad with tomatoes, cucumbers, red onion, black olives and feta cheese

#### Premium Cold Sides

- wheat penne and vegetable salad with italian dressing
- quinoa and apple salad
- wild rice and blueberry salad

#### Premium Entrées

- orange glazed chicken stuffed with roasted garlic risotto in a sun-dried tomato cream
- pan seared chicken bruschetta
- pesto brushed whitefish filets
- ancho rubbed sirloin
- apricot braised lamb shank
- vegan black bean and bell pepper cutlets with pico de gallo
- tower of power quinoa, edamame and herb crusted tofu

#### Premium Accompaniments

- smashed yukon gold potatoes
- asparagus risotto
- steamed red bliss potatoes
- long grain rice pilaf
- green beans with trio of peppers
- smashed cauliflower and carrots
- maple glazed carrots tops
- roasted seasonal vegetable medley

#### Premium Desserts

- new york style cheese cake
- chocolate hazelnut tort
- german chocolate cake
- raspberry tart
- fresh fruit salad

\*substitutions may apply based on availability\*



## SERVED DINNERS

all Served Dinner entrées are presented on china, require service staff and served with choice of one (1) pre-plated salad, one (1) dessert, seasonal accompaniments, fresh rolls, butter, ice water and iced tea  
(20 person minimum)

<b>Chicken Involtni</b>	22.95	<b>Pan Seared Scallops and Bacon</b>	24.95
locally grown, stuffed with spinach, ricotta and prosciutto over cream basil polenta finished with tomato concasse		pancetta and pecan butter cream over spinach capellini, finished with micro basil and tomato oils	
<b>Roasted Peruvian Chicken</b>	22.95	<b>Crab Cakes and Mache</b>	25.95
all natural chicken, smashed purple potatoes, topped with fresh herb and red onion salad in a lemon vinaigrette		lump crab cakes finished with a sweet corn and cilantro vinaigrette topped with fresh mache greens	
<b>Curry Roasted Halibut</b>	28.95	<b>Apricot Braised Lamb Shank</b>	30.95
with cauliflower puree, crisp carrot chips and cilantro oil		over root vegetable hash and creamy red lentils	
<b>Roasted Duck Breast</b>	23.95	<b>Ancho Rubbed Sirloin</b>	24.95
over turnip puree and finished with caramelized local pears and apple jus		tricolor roasted potatoes with fresh herbs and grilled asparagus	
<b>Roast Tenderloin of Beef</b>	29.95	<b>Artichoke Vol-au-vent</b>	21.95
with yukon gold mashed potatoes and fried green tomato, finished with stilton cream and micro radish		spinach cream and wild mushrooms, artichokes, shallots with a spicy creamy sauce in a delicate pastry case	
<b>Eggplant Fresco</b>	21.95		
panko breaded eggplant flash fried and topped with fresh tomatoes and basil salsa			

### Salads

- marinated artichokes  
*fresh basil lemon juice and olive oil over baby red oak lettuce*
- iceberg wedge  
*grape tomatoes, red onion, blue cheese, crisp bacon and creamy blue cheese vinaigrette*
- limestone bibb lettuce  
*aged goat cheese, poached pears, grape tomatoes and candied walnuts with a lemon chardonnay vinaigrette*
- wild mushrooms and spinach terrine  
*mushrooms, spinach and leeks layered with a sun-dried tomato vinaigrette*
- bruschetta salad  
*kalamata olives, diced caprese and chiffonade of tossed field greens with a red wine and balsamic vinaigrette served on crispy italian style crostini*

### Desserts

- oreo cheese cake
- white chocolate raspberry cheese cake
- new york style cheese cake
- raspberry tort
- german chocolate cake
- chocolate hazelnut tort
- flourless chocolate cake with fresh berries

\*substitutions may apply based on availability\*




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**VALUE MEALS**

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*server required for groups of over 25 people*

<b>Baked Potato Bar</b>	9.95	<b>Pasta Bar</b>	9.95
potato bar served with seasonal tossed green salad or classic caesar salad, broccoli, bacon bits, diced grilled chicken, fresh tomato, salsa, butter, chopped green onion, jalapeño, sour cream and cheddar cheese served with your choice of vegetarian style chili or spicy chili, ice water and iced tea or lemonade		<i>choice of pasta:</i> penne, farfalle	
		<i>choice of sauce:</i> marinara, pesto and alfredo sauce	
		accompanied by seasonal tossed green salad with assorted dressings, garlic knots, pizzelles, served with ice water and iced tea or lemonade	
<i>extra chili</i>	3.95	<i>Pep Up Your Pasta</i>	
<b>Burrito Bar</b>	11.95	meatballs	1.95
choice of seasoned ground beef or chicken with sautéed peppers and onions plain and wheat tortillas accompanied by seasonal tossed green salad with cilantro-ranch, cilantro rice, black beans, shredded lettuce, fresh tomatoes, cheddar cheese, salsa and sour cream served with ice water and iced tea or lemonade		grilled chicken breast	3.95
<i>add guacamole</i>	1.95	tri-colored tortellini	2.95
		orecchiette	1.25
		extra sauce <i>(minimum of 40 guests)</i>	1.50
		green beans	1.75
		cannolis	1.50

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**THEMED OFFERINGS**

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*server required for groups of over 25 people*

<b>All-American BBQ</b>	12.95	<b>Gusto d'Italia</b>	22.95
¼lb all-beef hamburgers, grilled hot dogs, vegan veggie burgers, vegetarian baked beans, seasonal tossed green salad, watermelon wedges (or seasonal fruit) and choice of potato salad, pasta salad or cole slaw, served with David's fresh-baked cookies, ice water and iced teas or lemonade		tuscan grilled chicken with a lemon jus, lasagna roll filled with creamy ricotta, arugula and fennel salad, wedge roma tomato salad with red wine vinaigrette, lemon parmesan salad, marinated mixed olives, pickled crudités vegetables, chef's choice of seasonal vegetables, fresh cream-filled cannoli garnished with mixed berries and fresh rustic-style bread basket served with ice water and iced tea or lemonade	
<i>Add</i>		<b>Vietnamese Lettuce Wrap Platter</b>	14.95
bone-in chicken	4.95	chicken, beef or tofu with iceberg lettuce, fresh leave basil, fresh mint, soft rice sticks, scallions, soy nuts, cucumber, carrot and radishes served with peanut dipping sauce, spicy ginger garlic dipping sauce, almond short bread cookies, ice water and iced tea or lemonade	
st. louis bbq ribs	6.95		
pulled pork	4.95		
sausage	2.50		
tri-tip	5.25		
<b>Indian Buffet</b>	14.95		
tandoori chicken, chana masala, vegetable curry, basmati rice, naan bread, crisp papadums, cucumber and mint raita served with ice water and iced tea or lemonade			



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**BREAKS & SNACKS**

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<b>Healthy Rejuvenator</b>	7.95	<b>Café Slider Collection</b>	
roasted vegetable kabobs served chilled and drizzled with balsamic vinegar and olive oil, fresh sliced fruit platter with a side of raspberry yogurt dipping sauce, granola bars and trail mix		deli sliders ( <i>turkey, roast beef or ham</i> )	23.95/doz
		roasted vegetable sliders	19.95/doz
		chicken buffalo sliders	23.95/doz
		gourmet hamburger sliders	22.00/doz
		salmon cakes sliders	24.95/doz
<b>Mediterranean Sampler</b>	3.95	<b>Crispy Snacks</b>	1.75
ripe olive tapenade and red pepper hummus with grilled pita crisps		bowls of chips & pretzels with onion dip	
<b>Quesadilla</b>	4.95	<b>Sweets &amp; Treats</b>	5.25
choice of grilled chicken or roasted vegetables, cheddar and monterey jack cheeses, tomatoes, onions, olives and salsa		cookies, blondies, brownies and fresh cut fruit kabobs with raspberry yogurt dip	
<b>Make-Your-Own Trail Mix</b>	4.95	<b>Homemade Sweet Potato Chips</b>	2.25
sunflower seeds, almonds, assorted dried fruits and granola		with cinnamon and brown sugar	
<b>Fresh Fruit Mosaic</b>	3.75	<b>Homemade Potato Chips</b>	2.25
sliced fresh fruit and berries		dusted with sea salt	
<b>Gourmet Miniature Pastries</b>	4.25	<b>South of the Border</b>	5.75
truffle bon bons, double chocolate cake, red velvet cake & carrot cake		tortilla chips with salsa, guacamole and sour cream	
<b>Tea Sandwiches</b>	4.95	<b>Dessert Bars</b>	18.00/doz
cucumber, watercress & boursin, egg salad & scallions, cream cheese & olives, turkey & marmalade ( <i>includes one of each sandwich per person</i> )		<b>Freshly-baked Home-style Cookies</b>	14.00/doz
<b>Chocolate Dipped Strawberries</b>	15.95/doz	<b>Chewy Chocolate Brownies</b>	18.00/doz



RECEPTION & APPETIZERS

<b>Antipasto Platter</b>	8.95	<b>Gourmet Cheese Display</b>	6.50
prosciutto, genoa salami, cappicola, fresh mozzarella and cherry tomato salad, imported olives with rosemary focaccia points		mild cheddar, gorgonzola, smoked gouda, brie, fontina, garnished with grapes accompanied by assorted gourmet crackers	
<b>Stuffed Baked Brie en Croute</b>	50.00/wheel	<b>Whole 18" Pizzas</b>	
brown sugar & pecans, served with crisp red grapes and french baguette rounds <i>(whole wheel, serves 12-15)</i>		<i>hand-tossed pies with traditional or honey wheat crust</i>	
<b>Mediterranean Brie</b>	50.00/wheel	cheese pie	15.50
topped with kalamative olives, roasted red peppers, feta cheese <i>(whole wheel, serves 12-15)</i>		white pie with spinach	17.50
<b>Southwestern Brie</b>	50.00/wheel	fresh mozzarella, tomato and basil pie	17.50
stuffed with caramelized onions, jalapeño peppers and green fire roasted peppers <i>(whole wheel, serves 12-15)</i>		four seasons pie <i>(ham, artichoke, spinach and mushroom)</i>	17.50
<b>Orchard Brie</b>	50.00/wheel	pepperoni pie	15.50
topped with pecans, apples, cherries and drizzled with chocolate <i>(whole wheel, serves 12-15)</i>		italian sausage and pepper pie	15.50
<b>Build-your-own Bruschetta Bar</b>	5.95	buffalo chicken pie with blue cheese	17.50
tomato, basil & mozzarella, spicy roasted red pepper spread, olive tapenade spread and tuscan artichoke spread served with assorted crostini and baguettes		balsamic roasted vegetable pie	15.50
<b>Vegetable Market Basket</b>	4.75	3-veggie pie <i>(mushrooms, peppers, onions, roma tomatoes or spinach)</i>	15.50
with fresh lemon basil dip		sicilian pie with topping	16.95
<b>Grilled Vegetable Platter</b>	4.95	<b>Hot Heros</b>	
<b>Sushi Sampler</b>	7.25	sausage and peppers hero	6.95
chef's selection of seafood and vegetarian rolls, 3 pieces pp		chicken parmesan hero	6.95
<b>Mediterranean Sampler</b>	6.25	meatball hero	6.95
hummus & tabouli served with marinated feta cheese, grape leaves and spiced kalamata olives with pita points		eggplant hero	6.95
<b>Fiesta Tex Mex Dip</b>	4.95	<b>Domestic Cheese Platter</b>	
spicy pico de gallo, green onions, jalapeños, sour cream, cilantro and shredded jack cheese, served with tortilla chips		<i>domestic cheeses with assorted crackers</i>	
		small <i>(serves 10-15)</i>	35.00
		medium <i>(serves 20-25)</i>	50.00
		large <i>(serves 50-60)</i>	75.00
		<b>Crudité Platter</b>	
		<i>fresh vegetables with dip</i>	
		small <i>(serves 10-15)</i>	25.00
		medium <i>(serves 20-25)</i>	35.00
		large <i>(serves 50-60)</i>	50.00
		<b>Fresh Fruit Platter</b>	
		small <i>(serves 10-15)</i>	35.00
		medium <i>(serves 20-25)</i>	50.00
		large <i>(serves 50-60)</i>	75.00



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**BUTLER PASSED HOT HORS D'OEUVRES**

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price includes 10 pieces each

Prosciutto-Wrapped Asparagus	18
Miniature Potato Pancakes with Delicious Apple Sauce	11
Stuffed Palmitos	19
Mini Brie & Raspberry Cups	18
Louisianan Beef Baskets	28
Shrimp Ceviche on Plantain Chips	22
Serrano Ham & Crumble Blue with Watermelon Caviar	18
Mini Asian Tacos	18
Mini BBQ Pork Steam Buns	22
Wild Mushroom Cappuccinos Shooters	25
Golden & Red Beets with Chevre Bites	18
Salmon Carpaccio, Basil, Yellow Tomato Gellee	22
Lobster Mini Beggars Purse	30
Tequila Lime Chicken Lollipops	18
Mini Greek Potato Pancakes	14
Veggie Crudites Shooters	18
Sweet Potato Pancakes	11
Red, White & Black Bean Cakes with Tomato Ceviche	12
Stuffed Mushroom Caps Filled with Shallots & Herbs	14
Stuffed Mushroom Caps Filled with Italian Sausage	16
Sun-Dried Tomato Risotto Cakes with Basil Aioli	12
Spanakopita	18
Vegetable Apring Rolls with Ginger Dipping Sauce	18
Salmon Cakes with Fresh Dill	18
Black & White Sesame Seed-Crusted Tuna with Wasabi on Crisp Wonton	20
Grilled Cilantro-Lime Shrimp with Citrus-Herb Relish	30
Jumbo Coconut Shrimp with Curry Dip	30
Thai Chicken Satay	18
Mango Chutney Beef Satay	18
Chicken Potstickers with Sweet Soy Sauce	18
Jumbo Sea Scallops Wrapped in Applewood Bacon	30
Maryland Crab Cakes with Lemon Tartar Dipping Sauce	30
Hand Breaded Chicken Tenders with Choice of Sauce	18
Orange Marmalade, Spicy Buffalo or Buttermilk Ranch	18
Baby Lamb Chops Roasted with Garlic, Rosemary & Dried Cherries	36
Beef Franks in a Flaky Pastry Blanket with Brown Mustard	16
Sun-Dried Tomato & Goat Cheese Bonbons	12
Belgian Endive with Gorgonzola Cheese & Walnuts	12
Cucumber Cups Filled with Gazpacho Salad	12
Walnut & Blue Cheese Bonbons	12
Smoked Salmon Pinwheels	16
Dilled Shrimp on Cucumber Rounds	16
Curried Chicken with Sun-Dried Cherries on Limestone Leaves	13
Smoked Turkey, Arugula & Dried Cranberry Pinwheels	16
Prosciutto & Melon	21
Shrimp Shooters Served with Horseradish Cocktail Sauce	22



## DESSERT STATIONS

please note that service charges apply per station attendant and/or chef required,  
the quantity of staff members required varies depending on the event's final guest count  
(20 person minimum)

<b>Chocolate Fountain</b> (server required)	5.95	<b>Make-Your-Own Ice Cream Sundae Bar</b> (server required)	3.95
continuously running fountain filled with your choice of dark, milk or white chocolate served with strawberries, bananas, pineapples, rice krispies treats, honey graham crackers, marshmallows, pound cake, pretzel rods, chocolate chip cookies and butter cookies		please select two flavors: vanilla, strawberry and chocolate served with warm caramel sauce, double chocolate fudge, bananas, sliced strawberries, candy, nuts, fresh whipped cream and maraschino cherries (additional ice cream flavors are available upon request)	
<i>chocolate fountain rental</i>	250.00		
<b>Crêpe Station</b> (chef required)	5.25	<b>Cobbler Station</b> (server required)	3.95
cooked to order crêpes finished with your choice of the following pre-selected dessert toppings: seasonal fresh fruit, bananas and brown sugar, vanilla bean ice cream, whipped chantilly crème, chocolate sauce and macerated cherries		please select two cobblers: apple, peach or mixed berry served with vanilla bean ice cream, warm caramel topping and fresh whipped cream, finished with walnuts, raisins and cherries	

## A LA CARTE BEVERAGES

<b>Fresh Starbucks Coffee, Decaffeinated Coffee and Tea</b>		<b>Assorted Canned Sodas</b>	1.25
carafe (serves 10-12)	17.50	coke, diet coke, sprite, dr. pepper	
gallon (serves 16-20)	27.50		
disposable coffee service (serves 12-16)	20.00	<b>Bottled Water Service</b>	1.50
<b>Freshly Brewed Coffee, Decaffeinated Coffee and Tea</b>		<b>Canned Soda &amp; Bottled Water Service</b>	2.50
carafe (serves 10-12)	15.00	assorted canned soda and bottled water	
gallon (serves 16-20)	25.00		
disposable coffee service (serves 12-16)	17.50	<b>Gourmet Hot Chocolate</b>	2.75
		whipped cream, shaved chocolates, crushed peppermint	
<b>CulinArt's Speciality Punches</b>		<b>Hot Chocolate</b>	1.50
sparkling cranberry	18.95/gal		
orange strawberry punch	18.95/gal	<b>½ Pint Milk</b>	1.25
fresh raspberry mint lemonade	22.00/gal	whole, 2% or skim milk	
sparkling apple orchard	18.95/gal		
<b>Chilled Juices</b>		<b>Spa Water</b>	12.50/gal
individual (orange, cranberry or apple)	2.50		
gallon (orange, cranberry, apple or grapefruit)	18.00	<b>Perrier</b>	2.50
<b>Assorted Individual Naked Juices</b>	4.75	<b>Unsweetened Iced Teas or Lemonade</b>	15.00/gal