CULINARY ART CATERING

HOLIDAY CELEBRATIONS MENU

PHONE - 972.744.0660

4241 SIGMA RD. DALLAS, TX 75244 email INFO@CULINARYARTCATERING.COM

“Glimmer” Light Hors D’ Oeuvre

***50 PERSON MINIMUM*

Fruit & Cheese Display V
With Fresh Berries, Grapes, and Assorted Domestic & Import Cheeses -Served with Assortment of Lavosh, Multi Grain, and Water Crackers.

Mozzarella, Basil & Pear Tomato Bruschetta V
Wedges of Pear Tomatoes, Fresh Mozzarella & Garden Ripe Basil Served On Toasted, Olive Oil Brushed Baguette
Drizzled with Balsamic Reduction

Mini Beef Wellington
Savory Beef Tenderloin Topped with a Classic Duxelle of Finely Chopped Mushrooms, Shallots, Herbs and Butter , Wrapped in Puff Pastry and Baked Golden Brown

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

Coconut Fried Shrimp Skewers
Jumbo Gulf Shrimp
Dipped in Basil Infused Coconut Milk
Breaded with Fresh Shredded Coconut and Panko Bread Crumbs
Served on 4” Skewer with Mango Habanero Dipping Sauce

Assortment of Mini Holiday Pastries & Petit Fors

“Southern Living” Light Hors D’ Oeuvre

***50 PERSON MINIMUM*

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

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

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

Short Rib Pot Pies
Tender Braised Beef Short Rib
With Green Onions & Savory Demi Glace Sauce
Encased in a Tart Shell

Texas Goat Cheese Toasts V
Toasted Baguette with Creamy Texas Goat Cheese Spread
& Topped with Raspberry Habanero Jelly

NY Cheesecake Shots
Mini Cheesecakes Served in Plastic Shot Glasses
Topped with Brandy Stewed Cherries

V Vegetarian GF Gluten Free

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"HOLLY JOLLY" HEAVY HORS D' OEUVRE MENU

***50 PERSON MINIMUM*

Bruschetta Bar V
Grilled Flatbread Wedges & Toasted Baguette Rounds, Served With Assorted Spreads & Toppings Including
Calamata Olive Tapenade
Trio of Roasted Bell Pepper Strips with Olive Oil, Fresh Garlic & Freshly Squeezed Lemon
Oven-Dried Tomato Wedges with Capers & Sea Salt Olive Oil
Texas Goat Cheese Log Soaked in Roasted Garlic Infused Extra Virgin Olive Oil
Tapenade of Diced Roma Tomato, Diced Mozzarella, Fresh Basil & Pine Nuts

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

Pearl Couscous Station V
Pearl CousCous Served in Martini 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

ASSORTED DESSERT SHOTS
Such as: Bananas Foster Shots, Triple Chocolate Mousse Shots, Apple Caramel Shots, Cheesecake Shots, Tiramisu Shots - Served in Individual, Plastic Shot Glasses with Demi-Spoons

"DECK THE HALLS" HEAVY HORS D' OEUVRE MENU

***50 PERSON MINIMUM*

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

Raw Bar GF
Poached Spicy Shrimp, Oysters on the Half Shell, Steamed Mussels & Crab Claws. Served with Cocktail Sauce & Apple Cider Mignonette, Chipotle Tabasco & Lemon Wedges

Carving Station of Cocktail Sandwiches
(based on 2 cocktail sandwiches per person)
Beef Sirloin *Served with Blueberry Mustard, Chopped Horseradish & Classic Aioil on Herb Ciabatta Roll*

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

S'MORES STATION
Toasted Marshmallows Sandwiched in Honey Graham Crackers With Melting Milk Chocolate

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"Home for the Holidays" Buffet

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

Herb Roasted Turkey Breast
Wild Mushroom Gravy

Orange-Bourbon Glazed Ham

Cornbread Dressing
with Roasted Almonds & Pumpkin Seeds

Creamy Whipped Potatoes

Brown Sugar & Maple Glazed Sweet Potatoes

French Green Beans
Sautéed in Citrus Butter

Assortment of Dinner Breads & Rolls

Chef's Assortment of Delicious Holiday Pies

*****ELF INSPIRATIONS*****
ADD Three Delicious Butler-Passed Hors d' Oeuvres to Your Menus
(priced by quantity and selection)

ADD Beef Entrée to Buffet: or Add Beef Carving Station to Buffet (priced by selection)

"Merry & Bright" Dinner Buffet

SALAD SNOWBALLS **{SELECT ONE}**
Served in Clear Plastic "Snow Ball"

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
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 Breast
with Melted Brie Cheese
Tomato Mozzarella Chicken
Grilled Chicken Breast Topped with Thinly Sliced Roma Tomatoes, Melted Mozzarella & Basil Beurre Blanc
Bourbon Glazed Chicken
Chicken Breast in a Sweet and Savory Sauce with a Hint of Bourbon and Brown Sugar

SIDE DISH **{SELECT ONE}**
Creamy Risotto in Vodka Cream Sauce
Garlic Whipped Potatoes
Wild Rice Pilaf

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

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“WINTER WONDERLAND” PLATED DINNER MENU

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

ENTRÉE
Duo plate of (4oz.) Bacon Wrapped Filet Mignon
Red Wine Demi Glace
and
Chicken Florentine

Sautéed Veggie Medley

Potato Souffle

Assortment of Dinner Rolls and Butter Rosettes

DESSERT
Warm Bread Pudding
with Vanilla Bean Crème Anglaise

“UNDER THE MISTLETOE” PLATED DINNER MENU

SALAD
Apple, Pecan & Arugula Salad

ENTRÉE
Chateau Filet Strip

Sautéed Fiorretto Cauliflower & Beet Puree

Gnocchi with Horseradish Cream

Assortment of Dinner Rolls
and Butter Rosettes

DESSERT
Triple Chocolate Mousse Cake

*****ELF INSPIRATIONS*****
ADD Three Delicious Butler-Passed Hors d' Oeuvres to Your Menus
(priced by quantity and selection

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FESTIVE NIBBLES

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HORS D' OEUVRES

(minimums required per item)

Antipasto Skewer GF
Calamata Olive, Basil Marinated Mozzarella,
Quartered Artichoke Heart
and Threaded Sliced Genoa Salami on 4" Skewer

Tomato & Mozzarella Skewers V GF

Texas Goat Cheese Toasts V
Toasted Baguette with Creamy Texas Goat Cheese
Spread & Topped with Raspberry Habanero Jelly

Mini Brisket Tacos
Crispy Two Bite Size Corn Taco Shell
Filled with Hickory Smoked Shredded BBQ Beef Brisket
Grilled Peach BBQ Sauce

Sesame Oil Seared, Lemongrass Infused Ahi Tuna
Sliced and Served on Wonton Crisp
Garnished with Sesame Seeds & Wasabi Aioli

Calamata Olive Tapenade Crostini V
Minced Olives & Capers with Shredded Feta Cheese
& Roasted Red Bell Pepper Confetti

Duck Confit Bruschetta
Slow Simmered Duck Breast with Julienne Apples & Triple
Crème Brie Cheese On Crisp Focaccia Toast

Crisp Bruschetta with Port Wine Caramelized Figs
Goat Cheese Spread & Prosciutto Ham

Soft Potato Blinis
Miniature Chive Potato Pancake Topped with Crème
Fraiche & Red Salmon Caviar

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

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

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

Lobster Corn Dog Tempura
Finely Chopped Fresh Lobster Meat, Corn and
Cajun Spices Hand Formed Into Sausage Shape
Dipped In Tempura Batter & Deep Fried
Served with Champagne Dijon Dipping Sauce

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

Maple Bacon Wrapped Scallops GF
Soft Baked Plump White Sea Scallop
Wrapped in Lean Bacon
Drizzled with Zesty Orange – Honey Mignonette

Chicken Skewer Satay GF
With Thai Peanut Sauce

Mini Beef Wellington

Mini Alaskan Snow Crab Cakes
With Tarragon Aioli

Bacon Wrapped Shrimp GF

Vegetarian Egg Rolls V
With Sweet & Sour Dipping Sauce

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

Cranberry & Kobe Beef Lollipop
Ground Kobe Beef Kifta Style Spiced with Cumin and Turmeric
Sweetened with Dried Cranberries and Crusted with Ground
Pistachio Dust - Served on a Cinnamon Stick

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

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

*****See our HORS D' OEUVRE MENU for additional options*****

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APPETIZER DISPLAYS

Fruit & Cheese Display V
With Assorted Crackers
(20 person minimum)

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

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

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

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

Sliced Fresh Fruit Display V GF
Assortment of In Season Sliced Fresh Fruits
Varieties May Include Ripe Strawberries, Sliced Juicy
Cantaloupe, Decorative Sliced Pineapple,
Sliced Honeydew Melon, Tropical Mango, Kiwi, Red Ripe
Watermelon, Raspberries or Blueberries

Herb Encrusted Beef Tenderloin GF
Pre-Sliced, Served Chilled With Red Pepper
Coulis and Horseradish Cream & Assorted Crackers
(50 person minimum)

Cocktail Meatballs
Citrus Glazed, Traditional or Spicy

Warm Spinach & Artichoke Dip V
With Toasted Baguette Rounds
& Multi Colored Tortilla Crisps

APPETIZER DISPLAYS

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

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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HOLIDAY TREATS

Hot Cocoa Bar
Chocolate Sprinkles, Whipped Topping, Crushed Peppermint,
Mini Marshmallows, Cinnamon Sticks,
Raspberry Torani Syrup, Salted Caramel Torani Syrup

Santa's Chocolate Chip Cookies & Milk Shooters

Assorted Holiday Cookies

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

Cheesecake Bar
Individual New York Style Cheesecakes, Served In Martini Glasses,
With Assortment of Toppings Including: Raspberry Sauce with Fresh Raspberries,
Caramel Sauce, Chocolate Sauce,
Crushed Pecans, Warm Cinnamon Apples & Crushed Oreos

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

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

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

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BAR PACKAGES

Name Brand Bar

Maker's Mark (Bourbon), Jack Daniels (Whiskey), Crown Royal (Whiskey),
Johnny Walker Red (Scotch), Camarena (Tequila), Tito's (Vodka),
Tanqueray (Gin), Bacardi Silver (Rum)

Choice of Two of Domestic Beer:
Coors, Coors Lite, Miller Genuine Draft, Miller Lite, Budweiser, Bud Light

Choice of Two House Brand Wines:
CK Mondavi Merlot, CK Mondavi Cabernet Sauvignon, CK Mondavi Chardonnay,
CK Mondavi Sauvignon Blanc, Roblar Pinot Noir, CK Mondavi Pinot Grigio

Soft Drinks, Bottled Waters

Premium Bar

Gentlemen Jack (Whiskey), Johnny Walker Black (Scotch),
Chivas (Scotch), Bombay (Gin), 1800 Silver (Tequila),
Belvedere (Vodka), Bacardi Silver (Rum)

Choice of Two Beers:
Coors, Coors Lite, Miller Genuine Draft, Miller Lite, Budweiser, Bud Light,
Michelob-Ultra, Samuel Adams, Amstel Lite, Heineken, Blue Moon,
Corona, Dos Equis, Shiner Bock

Choice of Two House Brand Wines:
CK Mondavi Merlot, CK Mondavi Cabernet Sauvignon, CK Mondavi Chardonnay,
CK Mondavi Sauvignon Blanc, Roblar Pinot Noir, CK Mondavi Pinot Grigio

Soft Drinks, Bottled Waters

Beer & Wine Bar

Choice of Two Domestic Beers:
Coors, Coors Lite, Miller Genuine Draft, Miller Lite, Budweiser, Bud Light

Choice of Two House Brand Wines:
CK Mondavi Merlot, CK Mondavi Cabernet Sauvignon, CK Mondavi Chardonnay,
CK Mondavi Sauvignon Blanc, Roblar Pinot Noir, CK Mondavi Pinot Grigio;

Assorted Soft Drinks, Bottled Water

Add Champagne to any bar package for $5.50 per person –
Add Champagne Toast to any bar package for $3.50 per person

****Cash Bar & Drink Ticket Options Available ****

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DETAILS AND ADDITIONAL SERVICES

MINIMUM ORDERS

There is a $3000 / 50 person food and beverage minimum required for all events.

RENTALS & EQUIPMENT

Stainless steel chafing dishes, platters and serving utensils are included for all groups over 75 guests.
Upgrades to Silver Chafers available.

Additional equipment for your event needs is available for rental upon request. Including china plates, silverware and glassware, tables, linens, chairs, holiday themed decor, centerpieces and much more.

Lucite (clear plastic) plates , eating utensils and paper napkins available for $2.50 per person.

STAFFING

BARTENDERS	*$35 per hour and up*
EVENT CAPTAIN	*$35 per hour*
SERVICE STAFF	*$30 per hour*
CHEF ATTENDANTS	*$150 flat fee (as required)*

PAYMENT

We accept personal and business checks and all major credit cards.

PAYMENTS & BOOKING POLICY

50 % of the total estimated event is due at booking.
Final guest count due seven (7) business days prior to event and is not subject to reduction.

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About Culinary Art Catering

Culinary Art Catering has been catering events for the past 18 years and continues to bring new ideas to the special event industry.

Our goal is the success of your event no matter if it is a drop off lunch for 10 or a gala for 1000. Under the brilliant orchestration of Executive Chef Yossi Ohayon, your menu is custom prepared from scratch using only the highest quality, fresh ingredients. We take great pride in our ability to custom tailor our menus to our client's wants, tastes and needs.

It's all about YOU and what tempts your taste buds! We value our clients and want to build a long lasting relationship with you.

We pride ourselves on our ability to pay close attention to the details and remember YOUR specific requests each and every time you order.

Featured In:

DALLAS MODERN LUXURY D Home Park Cities People

Chef Yossi Ohayon

With an eye for color and design, a flair for presentation and authentic, incomparable food creations Executive Chef and founder, Yossi Ohayon, has set the stage for Culinary Art Catering. Beginning his career in the leading Euro Style hotels of the Israel Coast, Chef Yossi continued training in France and was selected to represent Israel in international cooking contests worldwide. In 1996, Chef joined the culinary staff at Westin Galleria and despite his limited English; he conversed in mostly French culinary terms. His course has included such venues as Dallas Country Club, The Fairmont Hotel, and various Dallas restaurants as both Executive Chef and Menu Consulting. Since forming Culinary Art Catering in 1998, Chef has continued to push his skills and draws creativity and energy from working with clients with an appreciation for delicious food.

Our Venues

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

NUVO ROOM

Vouv meeting & event space

ADDISON SM
Addison Conference & Theatre Centre

and a Preferred Caterer at the top DFW area venues

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