



## BRUNCH MENU

PHONE - 972.744.0660

4241 SIGMA RD. DALLAS, TX 75244 email [INFO@CULINARYARTCATERING.COM](mailto:INFO@CULINARYARTCATERING.COM)







# Inspiration: “Mimosa”

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**Assorted Muffins, Danish  
and Cinnamon Rolls**

**Omelet Station**

Your choice of Crumbled Bacon, Diced Ham, Pico de Gallo,  
Sautéed Spinach, Mushroom Slices, Red Bell Pepper Strips,  
Cheddar Cheese, Mexican Cheese Medley

**Warm Belgian Waffle Station**

Served With Cream Butter, Powdered Sugar, Berry Compote  
Chocolate Sauce, Whipped Cream & Maple Syrup

**Sliced Seasonal Fruit Display**

*Chef Attendants Required*

*Add a carving station of Ham or Prime Rib to “Beef Up” your menu !*

*All Menus are Customizable, Let’s Discuss!*

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# Inspiration: "Southern Soiree"

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## **Biscuit Bar**

Warm Biscuits served with Creamy Butter,  
Assorted Jams and Jellies, Warm Sausage Gravy

## **Texas "Bene"**

Poached Egg Served On Toasted English Muffin  
With Tenderloin Medallion & Topped With Hollandaise

## **Chicken and Waffle Station**

Crispy Buttermilk Fried Chicken & Fluffy Waffle  
with Maple Butter Gravy

## **Cheesy Hash Browned Potatoes**

**Seasonal Fresh Fruit Display**  
Chef Prepared Display Of The Season's Finest Fruit

*Chef Attendants Required*

# Inspiration: "Quiche Me"

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## **CAC Signature Salad**

Mixed Field Greens, Julienne Carrot, Mandarin Orange Segments, Walnuts, Dried Cranberries, Feta  
Served with Chef's Signature Pomegranate Vinaigrette Dressing

## **Chef's Selection of Quiche**

Chef's Selection of Broccoli & Cheese, Sun-Dried Tomato & Feta,  
Mushroom & Cheese, Three Cheese or Spinach, Onion & Cheese

## **Penne Pasta Salad**

With Sun-Dried Tomatoes, Black Olives and Asparagus Tips

## **Cherry Tomato Salad**

With Green Onion, Red Onion, Calamata Olive and Fresh Basil

## **Assortment of Cookies & Brownies**

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# Inspiration: “Sophistication”

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## **Savory Mixed Field Green Salad**

Assorted Greens, Cucumber, Tomatoes,  
Shredded Carrots, Oil and Vinegar Dressing

## **Tomato & Mozzarella Salad**

With Fresh Herb Pesto, Julienne Red Onion & Calamata Olive

## **CAC Signature “Egg-Tini” Station**

Soft Scrambled Eggs Served In Martini Glasses  
With Assorted Toppings Including Fried Country Style Potatoes,  
Shredded Cheddar Cheese, Flaked Salmon, Hollandaise Sauce,  
Cream Gravy, Fresh Pico De Gallo

## **Assortment Muffins, Danish & Croissants**

Served with Butter & Jelly

## **Seasonal Fresh Fruit Salad**

*Chef Attendants Required*

# Inspiration: “Tasteful”

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## **Spinach Salad**

Sliced Mushrooms, Bermuda Onions, Bacon,  
Chopped Egg & Apple Vinaigrette

## **Fancy BLT Station**

Chef Prepared To Order Cocktail Size Sandwiches  
Smokey Crisp Bacon, Romaine Lettuce,  
Sliced Hot House Tomato  
Includes Choice of Lobster Meat, Herb Grilled Chicken Breast,  
Sliced, Spice Rubbed Pork Belly, .  
Dijon Remoulade, Arugula Aioli,  
White Cheddar Cheese  
Served on Crusty Baguette Roll

## **Cheese Tortellini Pasta Salad**

In Roasted Pepper Aioli

## **Sliced Fresh Fruit Display**

*Chef Attendants Required*

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# Inspiration: "Traditional"

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**Soft Scrambled Eggs**

**Smoked Applewood Bacon  
OR Sausage Patties**

**Breakfast Potatoes**  
with Sautéed Onions & Peppers

**Buttermilk Biscuits and Gravy**

**Warm Belgian Waffle Station**  
Served With Cream Butter,  
Powdered Sugar, Berry Compote  
Whipped Cream & Maple Syrup

**Assorted Muffins & Danish**



# Inspiration: "Posh Nosh"

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**Traditional Caesar Salad**

Croutons, Parmesan, Sliced Black Olives  
Caesar Dressing

**CAC Signature Bowtie Pasta Salad**

With Sun-dried Tomato, Asparagus Tips  
In Olive Oil

**Traditional Tuna Salad**

With Celery

**Traditional Egg Salad**

**Chicken Waldorf Salad**

Apples, Pineapple, Grapes & Pecans

**Assorted Sliced Bagels & Rolls**

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# Inspiration: "LUNCH BUNCH"

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## **Gourmet Garden Vegetable Crudité**

### **A Bountiful Meat Tray**

With Shaved Roast Beef, Sliced Honey Baked Ham,  
Smoked Turkey, Salami  
Baby Swiss, Sliced Cheddar & Muenster Cheeses

### **Fresh Relish Tray**

with Lettuce, Tomato, Sliced Onion, Sliced Pickles,  
Mayonnaise and Deli Mustard

### **Basket of Deli Rolls**

A Variety of Fresh Baked Sandwich Breads

### **Cheese Tortellini Pasta Salad**

In Roasted Pepper Aioli

### **Picnic Fresh Potato Salad**

# Inspiration: "Mediterranean"

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## **Greek Salad**

Mixed Greens, Tomatoes, Cucumber,  
Calamata Olives, Red Onions, Feta Cheese  
& Olive Oil Lemon Dressing

## **Hummus**

With Olive Oil, Parsley, & Paprika Garnish

## **Eggplant Babaganoush Salad**

With Pita Petals

## **CAC Signature Sweet Couscous Salad**

With Shoestrings of Zucchini & Diced  
Cranberries

## **Poached Salmon Medallions**

Yogurt Cucumber Dill Dressing

## **Grilled Vegetable Salad**

With Balsamic-Olive Oil Drizzle

## **Assorted Soft Rolls**



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# BUILD YOUR OWN MENU

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## **Assorted Flavors of Mini Quiche**

### **Mini Pancake Stack**

Topped with Blueberry and  
Warm Maple Syrup on the Side

### **Hand Rolled Cheese Blintzes**

With Berry Compote & Sour Cream

### **Savory Tea Sandwiches**

Turkey & Cream Cheese  
Chicken Salad  
Ham Salad  
Tuna Salad  
& Pimento Cheese Salad

### **Tea Sandwiches**

Lox & Cream Cheese with Caper & Chive on  
Pumpernickel  
Apple Chutney & Cheese  
Cucumber & Cream Cheese  
Honey Banana  
PB & J  
Raspberry Mustard

## **Breakfast Ham Steaks**

With Apricot Glaze

### **Crispy Bacon**

Based on 2 slices per person

### **Scrambled Eggs**

### **Breakfast Potatoes**

Cubed Yukon Gold Potatoes  
with Bell Pepper & Sautéed Onion

### **Hash Brown Potatoes**

## **Assorted Sweet Breakfast Breads**

Muffins, Danish and Chef's Choice

### **Lox & Bagels Display**

With Capers, Onions, Tomatoes  
with Bagels & Cream Cheese

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## **Autumn Winter Salad**

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

## **CAC Signature Salad**

Mixed Field Greens, Julienne Carrots,  
Mandarin Oranges, Walnuts,  
Feta, Dried Cranberries  
& Chef's Pomegranate Vinaigrette

## **Classic Caesar Salad**

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

## **Greek Salad**

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

## **Spinach Salad**

Sliced Mushrooms, Bermuda Onions, Bacon,  
Chopped Egg & Apple Vinaigrette

## **Watermelon, Feta & Arugula Salad**

with Balsamic Drizzle

## **Kale, Cranberry & Pumpkin Seed Salad**

With House Vinaigrette

## **Beet & Goat Cheese Salad**

Roasted Beets, Walnuts & Goat Cheese  
with Honey Dijon Vinaigrette

## **Caprese Salad**

Juicy Red & Yellow Heirloom Tomatoes,  
Fresh Mozzarella,  
Fragrant Basil & a Touch of Balsamic

## **Portabello, Hearts of Palm, Artichoke Bottoms & Diced Tomato Salad**

## **Tuna Nicoise Salad**

White Albacore Tuna, Green Beans, Olives,  
Red Onion & Poached Potato

## **Chef Yossi's Egg Salad**

With Sliced Boiled Eggs, Sliced Poached,  
Potato & Carrots

## **Chicken Waldorf Salad**

White Meat Chicken with Diced Apples,  
Pineapple, Pecan & Grapes

## **Picnic Fresh Potato Salad**

## **Chick Pea Salad**

With Chopped Italian Parsley  
and Lemon Garlic Vinaigrette

## **Penne Pasta Salad**

With Sun Dried Tomatoes & Basil Aioli

## **Fresh Fruit Salad**

## **Sliced Fresh Fruit Display**

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

## **Market Fresh Crudites of Vegetables**

Cascades of Baby Carrots,  
Celery Sticks, Cherry Tomatoes,  
Broccoli Florets & Yellow Squash  
Served with Fresh Herb Dipping Sauce.

## **Grilled Vegetable Display**

Marinated Portabella Mushroom Slices,  
Roasted Bell Peppers, Yellow Squash, Zucchini,  
Hearts of Palm & Assorted Olives  
Marinated In Basil Olive Oil Drizzle

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# CHEF ATTENDED STATIONS

**\*\*Each Station Requires One or More Chef Attendants\*\***  
**\*\*50 person minimum required for all attended stations\*\***

## **Shrimp & Grits Station**

Rich Creamy Cheesy Grits  
Served In Stemless Martini Glasses  
Topped with Sautéed Jumbo Shrimp  
Topped To Order with Choice of  
Chopped Hickory Smoked Bacon, Chives,  
Assortment of Grated Cheeses & Sweet Butter

## **Taste of Tuscany Pasta Bar V**

Variety of Pre-Cooked Pastas  
Served from Silver Chafing Dishes –  
Replenished by Chef Attendants While Sautéed  
Hot & Fresh Behind the Station  
*Choose Three From The Following:*  
Cheese Filled Tortellini in Vodka Cream Sauce  
Penne 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  
Coquiellette Pasta with Sliced Black Olives,  
Sliced Italian Sausage and Marinara Sauce  
Wild Mushroom Ravioli  
with Sage Brown Butter Sauce

## **Savory Crepe Station V**

Chef Manned Crepe Bar with Paper Thin Crepe  
Pancakes Filled “A La Minute”  
*Choose one of the following:*  
Creamy Seafood Blend of Shrimp &  
Scallops in a Classic Mornay Sauce  
Crepes Filled with Creamy Mushroom Ragout  
& Melted Gruyere  
Crawfish Etouffee  
Chicken Filled Crepes with Sun-Dried  
Tomatoes, Olives & Artichokes

## **“Croque Monsieur” Station**

Chef Prepared To Order Sandwiches  
Gruyere or Aged Cheddar Cheeses with  
Thinly Sliced Deli Ham or  
Sliced Oven Roasted Turkey Breast  
On Toasted Buttered White Bread  
Choice of Champagne Dijon Mustard,  
Sun-Dried Tomato Aioli  
or Topped with Béchamel

## **Fancy BLT Station**

Chef Prepared To Order Cocktail Size Sandwiches  
Smokey Crisp Bacon, Romaine Lettuce,  
Sliced Hot House Tomato  
Includes Choice of Lobster Meat,  
Herb Grilled Chicken Breast,  
Sliced, Spice Rubbed Pork Belly  
Dijon Remoulade, Arugula Aioli,  
White Cheddar Cheese  
Served on Crusty Baguette Roll



V Vegetarian GF Gluten Free

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**\*\*Each Station Requires One or More Chef Attendants\*\***  
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## **CAC Signature "Egg-tini" Station V GF**

Soft Scrambled Eggs,  
Served in Stemless Martini Glasses.  
An Array of Toppings Including: Crumbled Bacon, Crumbled Spicy Sausage, Fried Country Style Potatoes, Shredded Cheddar Cheese, Flaked Salmon, Diced Canadian Bacon, Hollandaise Sauce, Cream Gravy and Fresh Pico De Gallo

## **Chef Prepared Omelet Station V GF**

Your choice of Crumbled Bacon, Diced Ham, Pico de Gallo, Sautéed Spinach, Mushroom Slices, Red Bell Pepper Strips, Cheddar Cheese, Mexican Cheese Medley

## **Made To Order Pancake Station V**

Buttermilk Pancakes Served with Cream Butter, Powdered Sugar, Warm Berry Compote, Chocolate Sauce, Whipped Cream & Gourmet Syrup

## **Made To Order Waffle Station V**

Served with Cream Butter & Maple Syrup



## **Chicken and Waffle Station**

Crispy Buttermilk Fried Chicken & Fluffy Waffle with Maple Butter Gravy

## **Breakfast Tacos Station V GF**

Soft Flour or Corn Tortillas Filled with Scrambled Eggs & Your Choice of: Potatoes, Mushroom & Queso Fresco, Bacon & Cheese, Chorizo & Cheese, Diced Ham & Cheese.  
All Served With Homemade Salsa

## **Carving of Brown Sugar Glazed Texas Pit Ham**

Chef Carved and Served on Crusty Dinner Rolls  
Accompaniments include Apricot Mustard & Cranberry Relish  
*All Carving Stations Based on 2 pieces per person*

## **Carving of Garlic Stuffed Prime Rib Cocktail Sandwiches**

Served on French Roll with English Mustard, Beet Horseradish & Bleu Cheese Aioli  
*All Carving Stations Based on 2 pieces per person*



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# INSPIRATION: "SWEET TREATS"

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## **Jumbo Soft Baked Cookies**

### **Chocolate Brownies**

### **Assorted Dessert Bars**

*Meltaway Bars, Lemon-Berry Bars, Pecan Chocolate Chunk Bars, Oreo Dream Bars, Caramel Apple Bars, Raspberry Cheesecake Bar*

### **Cupcakes**

*Chocolate OR Vanilla*

### **Chocolate Dipped Strawberries**

### **Assortment of Mini Pastries**

### **Assortment of French Macaroons**

### **Assorted Dessert Shots**

Flavor Options Include: Banana Foster Shots, Triple Chocolate Mousse Shots, Apple Caramel Shooters, NY Cheesecake Shots, Tiramisu Shots & Strawberry Shortcake Shots

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# INSPIRATION: "LIBATIONS"

## **Infused Champagne/Mimosa Bar**

**( 4 Hours )**

House Brand Champagne  
with Sliced Star Fruit,  
Peach Wedges,  
Watermelon Cubes,  
Strawberries  
Peach,  
Orange and  
Kiwi-Strawberry Juices

## **Bloody Mary & Infused Champagne/Mimosa Bar**

**( 4 Hours )**

Tito's Vodka Bloody Mary's  
House Brand Champagne  
with Sliced Star Fruit,  
House Brand Champagne  
with Sliced Star Fruit,  
Peach Wedges,  
Watermelon Cubes,  
Strawberries  
Peach,  
Orange and  
Kiwi-Strawberry Juices



## **Breakfast Juice Bar**

Carafes or Dispensers of Orange Juice, Grapefruit Juice,  
Pineapple Juice, Apple Juice or Cranberry Juice

## **Coffee Station**

Urns of Regular and Decaf Coffees  
Served with Sugar, Sweeteners and Half and Half

## **Assorted Soft Drinks**

### **Bottled Water**

### **Fresh Brewed Iced Tea**

Sliced Lemon, Sugar and Sweeteners

### **CAC Signature Raspberry Iced Tea**

### **Lemonade Stand**

Dispensers of Raspberry Lemonade,  
Limeade and Pink Lemonade  
Additional Options Available Such As Strawberry  
Lemonade, Classic Lemonade,  
Watermelon Lemonade & Cranberry Lemonade



**Additional Options Available – Let's Discuss**

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## DETAILS AND ADDITIONAL SERVICES

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### **HOW TO ORDER**

CALL US at 972.744.0660 or EMAIL US at [events@culinaryartcatering.com](mailto:events@culinaryartcatering.com)

Our Catering Managers will be happy to prepare a custom menu for your event needs and offer assistance in making your final menu decisions.

### **SERVICES WE OFFER**

As one of the largest, independent catering companies in Dallas, we can assist you with locating the right venue, creating the perfect, memorable menu; providing bar packages customized to your event needs, handling all rentals (tables, chairs, linens, china) space planning, set up, and trained and experience Service Staff can assist you with all of your entertaining needs. Ask your catering manager for pricing and details.

### **STAFFING**

Menu prices are for food only and do not include any staff for the events, We do have an amazing team of TABC certified Bartenders, Service Staff and Chef Attendants to assist with your event needs. Your catering manager has all the details; give us a call.

### **DELIVERY FEES & MINIMUMS**

Delivery fees apply and vary based on location. Minimum food and beverage order vary based on event date and event location.

### **PAYMENT TERMS**

25% Deposit Required to reserve your date.

An additional 25% is due 30 days prior to the event date with the balance of payment due 72 hours prior to your event. We accept cash, checks and major credit cards

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# ABOUT CULINARY ART CATERING



Culinary Art Catering has been catering events for the past 20 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 cocktail party for 50, a wedding for 200 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.

## 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:



and a Preferred Caterer at the top DFW area venues

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