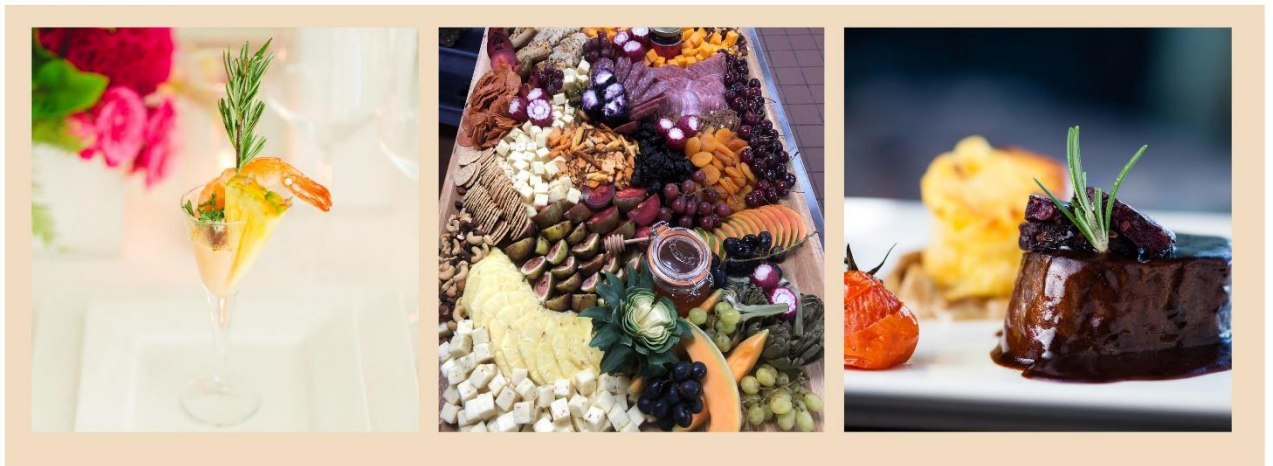


WEDDINGS | REHEARSAL DINNER | ENGAGEMENT PARTIES | BRUNCHES



...Our Food is a Work of Art.....



4241 SIGMA ROAD | DALLAS, TEXAS 75244

CALL OR TEXT 972.744.0660 | INFO@CULINARYARTCATERING.COM

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WEDDINGS BY CULINARY ART CATERING

CULINARY ART CATERING has been deliciously catering weddings and events for over 25 years. Chef Yossi and his team continue to revitalize, reinvent and reinterpret American, regional and international cuisine. Our main goal is the success of your event and creating the perfect experience for you and your guests.

FOOD FIRST

Under the brilliant orchestration of Executive Chef Yossi Ohayon, your menu is custom prepared from scratch using only the highest quality, fresh ingredients. We take great pride in our ability to custom tailor our menus to our client's wants, tastes and needs. These sample menus are only the beginning of what we can offer. Our award winning culinary team will work with you to create the perfect dishes for your event that embody both creativity and your personal preferences. Let us inspire you!

OUR SERVICE IS SECOND TO NONE

We treat every wedding and event as if it were the most important event for us. It is our commitment to you that we will pay close attention to your requests and those details that are important to you. You can count on our assistance with your needs from selecting the right venue, designing the perfect menu, accommodating your bar needs, arranging your rentals, creating your service timeline and assisting your DJ, band or MC with coordinating all the service aspects of your event from cocktail hour to cake cutting and to the final clean up of your venue. Our polished, professional service staff will flawlessly and effortlessly serve your guests and ensure their needs are attended to.

OUTSTANDING IN OUR FIELD

Our unwavering commitment to excellence is the key to our achievements.



5 Time Top 3 Winner



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TRAY PASSED HORS D' OEUVRE

Whether you are hosting your ceremony and reception at the same or different locations – Passed Hors D' Oeuvres are the perfect addition to any menu! They welcome your guests to the cocktail hour and provide them with nibbles to savor as they await your grand entrance. Passed wine or champagne enhance the elegant atmosphere of your event. Don't forget, we can assist with your bar needs as well. We offer everything from basic bar set up packages to full bars. We can even customize a bar package to meet your needs.

Classic Bites

ADD to any menu

Antipasti Pastry Cup

Kalamata Olive Tapenade on Crostini

Caprese Brochette

Chicken Quesadilla Trumpets

Fried Mac & Cheese Bites

Hoisin Glazed Beef Satay

Mini Brisket Tacos with Grilled Peach BBQ Sauce

Mini Shepherd's Pie

Mini Short Rib Pot Pie

Mozzarella, Basil & Pear Tomato Bruschetta

Pork Cornbread Bites

Risotto Fritters

Spanakopita

Stuffed Mushroom Caps

Texas Goat Cheese Toasts with Raspberry Habanero Jelly

Vegetable Samosa

Warm Brie En Croute with Apricot & Pistachio

Wild Mushroom Tartlets

Elegant Nibbles

ADD to any menu

Antipasto Skewers

Chicken Fig Pops

Chicken Tikka Masala Skewers

Crisp Bruschetta with Figs, Prosciutto & Goat Cheese

Mini Beef Wellington

Mini Crawfish Po-Boy

Mini Fish Tacos

Southern Fried Green Beans

Thai Chicken Satay

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TRAY PASSED HORS D' OEUVRE

Luxe Tastes

ADD to any menu

Apricot Turkey Meatball

Bacon Wrapped Chicken Skewer

Chicken Saltimbocca Skewer

Chicken & Waffle Cones

Coconut Fried Shrimp Skewers

Meatloaf & Mashed Potato Shooter

Mini Chicken Gyro

Mini Salmon Strudel with Spinach & Feta

Mini Shrimp Gordita

Seared Salmon Cakes with Cucumber Relish

Soft Potato Blinis with Crème Fraiche & Salmon Caviar

Lavish Tid -Bits

ADD to any menu

Bacon Wrapped Shrimp

Beef Tenderloin Carpaccio on Focaccia

Ceviche Shooter

Duck Confit Bruschetta

Duck Filled Phyllo Shell

Filet Mignon Crostini

Honey Ginger Salmon Tartare on Sesame Rice Cracker

Jumbo Cocktail Shrimp Shooter

Lobster Corn Dog Tempura

Mini Lobster Grilled Cheese

Maple Bacon Wrapped Scallops

Mini Alaskan Snow Crab Cakes

Mini Lobster Roll

Moroccan Lamb Lollipop

Salmon Rosette with Mascarpone & Fried Avocado

Sesame Oil Seared, Lemongrass Infused Ahi Tuna on Wonton

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GRAZING STATIONS

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

Charcuterie Board | 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 |
Assorted Cured Meats: Spicy Salami | Capicola Ham | Pepperoni.
Sliced Almonds | Dried Fruits | Marinated Olives | Assorted Jams |
Water Crackers | Lavosh Crackers | Sliced Baguette

Amuse Bouche Spoon Wall

Stainless Taster Spoons Displayed On A Vertical Table Top "Wall"
{SELECT ONE} : Savory Lobster & Corn Crème Brulee |
Gingered Salmon Tartar with Radish & Green Apple

Bruschetta Bar

Grilled Flatbread Wedges | Toasted Baguette Rounds | Assorted Spreads & Toppings :
Kalamata Olive Tapenade |
Trio Of Roasted Bell Pepper Strips | Olive Oil | Fresh Garlic | Citrus
Oven-dried Tomato Wedges | Capers | Sea Salt | Olive Oil
Texas Goat Cheese Log | Roasted Garlic Infused Extra Virgin Olive Oil
Caprese Tapenade | Diced Roma Tomato | Diced Mozzarella | Fresh Basil | Pine Nuts

Sushi & Sashimi Station | California Rolls | Vegetarian California Rolls | Salmon |
Tuna Sashimi | Shrimp Sashimi | Pickled Ginger | Wasabi | Soy Sauce

Fruit & Cheese Display

Fresh Berries | Grapes | Assorted Domestic & Import Cheeses |
Assortment of Lavosh | Multi Grain Crackers | Water Crackers.

Southern Hospitality Table

Traditional Deviled Eggs | **Ham Filled Mini Chive Biscuits** |
Jalapeno Fritters | **Bacon Cheddar Mini Potato Boats** |
Puff Pastry Wrapped Sausages | **Michigan Colby & Macaroni Balls**

Mexican Appetizer Station | Mini Beef Empanadas | Beef Taquitos |
Cheese Quesadillas | Mini Pork Tamale Bites | Tortilla Chips |
Salsa | Guacamole | Warm Queso

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ATTENDED STATIONS

****Add An Attended Station To Your Cocktail Hour****

Ceviche Station

Tuna Ceviche | Sushi Grade Tuna | Avocado | Ponzu | Cucumbers
Seafood Mix | Citrus & Cumin Seed Marinade | Diced Red Snapper, Shrimp & Cod
Bahama Style Conch Salad with Tomato, Red Onion, Mango & Chile
Served in Assorted Shaped Plastic "Shot" Servers
with Tortilla Chips
Select 1 Of The Above

Ahi Poke Station

White Rice | Brown Rice | Ahi Tuna | Salmon
Choice of Toppings : Scallions | Mushroom | Cucumber |
Tomato | Sweet Corn | Shredded Carrots
Sauces: Ginger Hoisin | Chili Glaze | Sesame Oil
Served in Cosmo Glasses

Maryland Crab Cake Station

Chef Seared Snow Crab & Lump Crab Meat Patties |
Tartar Sauce | Cocktail Sauce | Rémoulade Sauce | Wasabi Infused Aioli

Ravioli Station

Chef Sautéed Cheese Ravioli | Walnut Pesto Cream Sauce

Savory Crepe Station

Chef Manned Crepe Bar | Paper Thin Crepe Pancakes
Filled with Creamy Mushroom Ragout | Melted Gruyere

Udon Noodle Bar

Chef Seared & Sautéed Udon Noodles | Chicken | Beef | Shrimp | Vegetable
Served in Mini Chinese "To Go" Boxes with Chop Sticks

Gordita Station

4" Fried Masa Sopas | Pulled Chicken Mole | Poblano Pulled Pork |
Shredded Cotija Cheese

Korean Taco Station

Warm Flour Tortillas | Braised Korean Spiced Pulled BBQ Beef |
Toppings | Shredded Sharp Cheddar Cheese | Diced Fresh Tomato Chutney |
Chopped Cilantro | Green Chile Sour Cream | Lime Wedges | Napa Cabbage Slaw

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Inspiration: "Plated Panache"

****Plated Dinner Ideas****

CAC Signature Apricot Glazed Chicken with Melted Brie Cheese

Sweet Smashed Potatoes | Chef's Seasonal Vegetables

Creamy Spinach and Artichoke Hearts Chicken Breast

Rice Pilaf | Chef's Seasonal Vegetables

Pomegranate Glazed Chicken with Caramelized Onions & Walnuts

Fontina Polenta | Chef's Seasonal Vegetable

Roasted Chicken Sous Vide

Turnip Mashed Potato | Chef's Seasonal Vegetables

Butterfly Chicken Breast

Butternut Squash Mashed Potato | Chef's Seasonal Vegetables

Chicken Ballotine Apricot Marmalade Glaze & Pistachio Dust

Sweet Potato Hash | Seasonal Vegetables

Mallard Duck Breast

Roasted Sweet Potatoes | Citrus Segment Salad

Cabernet Braised Beef Short Rib

Mashed Garlic Potatoes | Chef's Seasonal Vegetable

Chateau Filet Strip

Gnocchi with Horseradish Cream Sauce | Fioretto Cauliflower and Beet Puree

Filet Mignon Morel Brandy Sauce

Potato Soufflé | Chef's Seasonal Vegetable

Apple-wood Smoked Bacon Wrapped Beef Filet Mignon with Candied Walnuts

Creamy Polenta | Chef's Seasonal Vegetable

All Above Menu includes Salad, Assorted Dinner Rolls & Butter

Custom Menus & Additional Options Available

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Inspiration: "Plated Panache"

****Plated Dinner Ideas****

Beef Wellington

Wild Mushroom Risotto | Chef's Seasonal Vegetable

Salmon Medallion Topped with Spinach & Feta

Couscous Pilaf | Chef's Seasonal Vegetable

Red Snapper Medallions

Mango Salsa | Walnut Infused Orzo | Chef's Seasonal Vegetable

Mahi Mahi Amandine

Cranberry Quinoa Pilaf | Chef's Seasonal Vegetable

Duo Plate of Filet Mignon | Bordelaise Sauce

Seared Salmon | Dill Beurre Blanc

Harvest Grain Wild Rice | Haricot Verts

Duo Plate of Filet Mignon Fig Demi Glace | Chicken Florentine

Potato Soufflé | Sautéed Squash & Zucchini Shoestrings

Duo Plate of Cabernet Braised Short Rib | Pecan Encrusted Chicken

Roasted Garlic Mashed Potatoes | Roasted Carrots

*All Above Menu includes Choice of Salad, Assorted Dinner Rolls & Butter
Custom Menus & Additional Options Available*

**Vegetarian, Vegan and Gluten Free Meals Available*

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Inspiration: "Plated Panache"

**** Salad Options ****

CAC Signature Salad | Mixed Field Greens | Julienne Carrot | Mandarin Orange | Walnuts | Dried Cranberries | Feta Cheese | Chef's Pomegranate Vinaigrette

Summer Salad | Mixed Field Greens | Pecans | Grapefruit Segments | Julienne Carrots | Zesty Honey Citrus Dressing

Autumn-Winter Salad | Assorted Greens | Grapes | Diced Pear | Walnuts | Dried Cranberries | Balsamic Vinaigrette

Greek Salad | Crispy Romaine Lettuce | Crumbled Feta Cheese | Kalamata Olive | Diced Tomato | Cucumber | Red Onion Ring Relish | Pepperoncini Peppers | Oil & Balsamic Vinaigrette

Spinach Salad | Fresh Spinach Leaves | Strawberries | Pecans | Apple Dressing

Bibb Lettuce Salad | Oven Roasted Tomato | Shoestrings of Jicama | Shoestrings of Cantaloupe | Honey Chile Vinaigrette

Kale, Cranberry & Pumpkin Seed Salad | Poppy Seed Dressing

Hearts Of Romaine Caesar Salad | Romaine and Radicchio | Toasted Herb Croutons | Shaved Asiago | Shaved Parmesan | Creamy Caesar Dressing

Iceberg Wedge Salad | Julienne Carrot | Roma Tomato Garnish | Bleu Cheese Dressing

Watermelon, Feta & Arugula Salad | Balsamic Drizzle

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

**** Additional Side Options ****

Roasted Garlic Mashed Potatoes | Rosemary & Thyme Roasted New Potato Wedges | Harvest Grain Wild Rice | Shiitake Mushroom Risotto with Shaved Gruyere | Potato Soufflé | Leek Risotto Topped with Crispy Pancetta | Cranberry Quinoa Pilaf | Herbed Pearl Couscous | Lemon & Parsley Orzo | Shallot Potato Mash | Potato Duchesse Swirl | Potato Lyonnaise | Parsnip Puree | Five Cheese Creamy Polenta | Herbed Polenta Cake | Sweet Potato Puree

**** Plated Vegetable Options ****

Chef's Choice of Seasonal Vegetables | Roasted Brussel Sprouts | Haricots Verts | Sautéed Vegetable Medley | Sautéed Squash & Zucchini Shoestrings | Broccolini with Garlic Butter | Orange Glazed Roasted Baby Carrots

**** Upgrade Options ****

Asparagus Spears | Roasted Baby Vegetables | Mediterranean Vegetable Gratin | Roasted Squash Blossoms

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Inspiration: "Lavish"

*"Some of our top selling stations combined to create one of our most requested menus!
This menu offers an array of options for all your guests."*

Passed Hors D' Oeuvres

**This menu includes 2 Hors D' Oeuvres from "Elegant Nibbles" list
1 Hors D' Oeuvres from "Luxe Nibbles" list**

Dinner Stations

Wedge Salad Station | Crisp Iceberg Lettuce Wedges | Crumbled Bacon |
Halved Cherry Tomatoes | Sliced Green Onion | Shredded Carrots |
Crumbled Bleu Cheese | Classic Ranch Dressing | Chunky Bleu Cheese Dressing

Maryland Crab Cake Searing Station | Snow Crab & Lump Crab Meat Patties |
Served with Tartar Sauce | Cocktail Sauce | Rémoulade Sauce | Wasabi Infused Aioli

Texas Sized Carving Station | Beef Sirloin | Brown Sugar Chili Brisket |
Simply Roasted Aged Prime Rib | Parmesan Crusted Chicken

Raclette Station | Melting Cheese Wheel | Grilled Asparagus |
Broccoli | Mini Potatoes | Cornichons

Gnocchi-Tini Station | Potato Gnocchi | Asiago Cream Sauce
Mélange of Mushrooms | Roasted Baby Artichokes | Caramelized Onions | Grated Asiago
Served in Mini Casserole Dish

Assorted Dinner Rolls | Herb Whipped Butter

**Requires Chef Attendants (Plus cost of Service Staff)*

Pricing Based on 75 person minimum

Food & Beverage minimum spend varies by venue

*****ENHANCEMENT IDEAS*****

Add a Chicken Entrée

Add a 2nd "Tini" Station (as in, Potato-tini, Sweet Potato-Tini or CousCous-Tini)

OR add a Raw Bar or Shrimp Display for a perfectly lavish affair!

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Inspiration: "Posh"

"A traditional and elegant menu with attended buffet stations offering dinner size portions"

****Passed Hors D' Oeuvres****

This menu includes a choice of 2 Hors D' Oeuvres from "ELEGANT NIBBLES" list
& 1 Hors D' Oeuvre from "CLASSIC BITES" list

****Dinner Buffet Stations****

CAC Signature Salad | Mixed Field Greens | Julienne Carrots | Mandarin Oranges | Walnuts | Feta |
Dried Cranberries | Chef's Pomegranate Vinaigrette

Grilled Vegetable Display | Portobello Mushroom | Yellow Squash | Zucchini | Asparagus Spears
Balsamic Drizzle | Served Room Temperature

Presentation of Freshly Baked Artisan Rolls | Herb Whipped Butter

****Dinner Meat Carving Station****

Expertly carved to order for your guests

Garlic Studded Prime Rib Cocktail Sandwiches | French Roll |
English Mustard | Beet Horseradish | Bleu Cheese Aioli

****Served From Chafing Dish****

Chicken in Asiago Cream Sauce

****Martini Side Station****

{SELECT ONE}

Creamy Risotto-Tini | Mushroom & Goat Cheese Risotto | Grated Romano Cheese |
Shiitake Mushrooms | Sliced Artichoke Hearts | Mushroom Cream Sauce | Diced Tomatoes

Potato Tini | Whipped Yukon Gold Potatoes | Shredded Sharp Vermont Cheddar |
Creamy Butter | Sour Cream | Chives | Crumbled Bacon |
Home-style Brown Gravy | Onion Frizzles

Scooped Into a Martini or Cosmo Glass by Chef Attendants

** Requires Chef Attendants (Plus cost of Service Staff)*

Pricing Based on 75 person minimum

Food & Beverage minimum spend varies by venue

All menus are customizable, let's discuss

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Inspiration: "Fairy Tale Fabulous"

"A full buffet meal at a reasonable priced. Maybe a "not so basic" chicken & beef buffet dinner."

** Salad **

{SELECT ONE}

CAC Signature Salad | Mixed Field Greens | Julienne Carrots | Mandarin Oranges | Walnuts | Feta | Dried Cranberries | Chef's Pomegranate Vinaigrette

Spinach Salad | Strawberries | Pecans | Crumbled Bacon | Shaved Red Onions | Chipotle Bacon Vinaigrette

Summer Salad | Mixed Field Greens | Pecans | Grapefruit Segments | Julienne Carrots | Zesty Honey Citrus Dressing

Autumn-Winter Salad | Assorted Greens | Grapes | Diced Pear | Walnuts | Dried Cranberries | Balsamic Vinaigrette

Kale Salad | Chopped Kale | Cranberries | Pumpkin Seeds | House Vinaigrette

** Chicken Entrée **

{SELECT ONE}

CAC Signature Sun-Dried Tomato Chicken | Pan Seared Chicken Breast | Sun-Dried Tomato Cream Sauce

Spinach and Artichoke Chicken Breast | Sautéed Chicken Breast | Creamy Spinach & Artichoke Hearts

Tomato Mozzarella Chicken | Grilled Chicken Breast | Thinly Sliced Roma Tomatoes | Melted Mozzarella | Basil Beurre Blanc

Bourbon Glazed Chicken | Grilled Chicken Breast | Bourbon and Brown Sugar Sauce

Chicken Pommery | Chicken Breast | Creamy Pommery Mustard Cream Sauce

** Beef Entrée **

{SELECT ONE}

Braised Roast Beef | Slow Cooked Vegetable Mirepoix | Red Wine Reduction

Guinness Braised Beef Short Rib | Fresh Rosemary | Thyme | Parsley

Beef Carving Stations Available

** Accompaniments **

{SELECT ONE}

Roasted Garlic Mashed Potatoes | Rosemary & Thyme Roasted New Potato Wedges | Harvest Grain Wild Rice

Shiitake Mushroom Risotto with Shaved Gruyere | Leek Risotto Topped with Crispy Pancetta

Cranberry Quinoa Pilaf | Herbed Pearl Couscous | Lemon & Parsley Orzo | Shallot Potato Mash

** Menu Includes **

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

Pricing Based on 75 person minimum

Food & Beverage minimum spend varies by venue

**endless options available – lets discuss*

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Inspiration: "Mangia!"

A full buffet dinner with a Tuscan feel.

Hearts of Romaine Caesar Salad

Romaine and Radicchio with Toasted Herb Croutons,
Shaved Asiago & Shaved Parmesan, Creamy Caesar Dressing

****Main Course****

{SELECT TWO}

Classic Meat Lasagna | Blend of Beef & Sausage | Fresh Mozzarella Cheese | Parmesan Cheeses

Vegetable Lasagna | Carrots | Spinach | Broccoli | Onions | Parmesan & Romano Cheeses

Chicken Marsala | Chicken Breast in Marsala Wine & Mushroom Sauce

Lemon Chicken Breast Piccata | Chicken Breast In White Wine & Caper Sauce

Baked Ziti | Pasta | Spiced Red Sauce | Beef Meatballs | Melted Cheese

Eggplant Parmesan | Sliced Breaded Eggplant | Provolone and Mozzarella Cheeses |
Hearty Marinara Sauce

****Accompaniments****

{SELECT TWO}

Bowtie Pasta | Marinara | Sliced Black Olives

Basil Pesto Penne Pasta

Fusilli Pasta | Broccoli Florets | Sliced Mushrooms | Sliced Red Bell Pepper

Italian Mac & Cheese | Cavatappi Pasta | Roasted Garlic | Cream Tomato Sauce | Melted Mozzarella

Parmesan Orzo | Peppers | Spinach

****Menu Includes****

Chef's Sautéed Vegetable Medley

Assorted Rolls | Warm Bread Sticks

**Requires Chef Attendants (Plus cost of Service Staff)*

Pricing Based on 75 person minimum

Food & Beverage minimum spend varies by venue

*****GREAT IDEA*****

ADD Passed Classic Bites Hors D' Oeuvres

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Inspiration: "Comfort Classics"

"A Comfort Food Buffet of Classic Dishes"

Dinner Buffet Stations

Summer Salad | Mixed Field Greens | Pecans | Grapefruit Segments | Julienne Carrots | Zesty Honey Citrus Dressing

Fresh Green Beans

Lightly Sautéed and Seasoned with Fresh Garlic & Shallots

****Carving Station****

Carving of Texas Raised Top Beef Sirloin | Horseradish | Aioli | Grain Mustard | Chipotle Barbeque Sauce | Assortment of Soft Rolls

****Slider Station****

{SELECT ONE}

Dr Pepper BBQ Pulled Pork Sliders | Soft Potato Roll | Assembled To Order |

-OR-

Fried Chicken Biscuit Station | Chicken Fried Chicken Breast | Buttermilk Biscuit | Smoky Paprika Aioli | Sweet Honey Mustard

****Side Station****

Cheesy Mac Bar | Macaroni Noodles | Smothered In an Aged White Cheddar Cheese Sauce | Diced Ham | Truffle Salt | Maple Bacon Crumbles
Served by Chef Attendants into Mini Casserole Dishes
(add Crab Meat, Poached Lobster Meat or Shredded Braised Short Rib for an additional fee)

** Requires Chef Attendants (Plus cost of Service Staff)*

Pricing Based on 75 person minimum

Food & Beverage minimum spend varies by venue

*****GREAT IDEA*****

ADD Passed Classic Bites Hors D' Oeuvres

ADD 2nd Slider Station

ADD 2nd Side Station

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Inspiration: "Family Style"

****Salad Course****

Pre-Dressed Salad Served "Family Style" from large white bowl placed on each table

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

Table Bread Baskets of Assorted Dinner Rolls

****Main Course****

Platters and Bowls Placed On Each Table for "Family Style" Dinner Sharing

Herb Roasted Chicken | Eight Cut Herb Roasted Bone In Chicken

Sliced Roast Beef | Slow Cooked in Vegetable Mirepoix | Red Wine Reduction

Rosemary Roasted Potato Wedges

White Cheddar Mac and Cheese

Fresh Green Beans | Lightly Sautéed and Seasoned with Fresh Garlic & Shallots

(Plus cost of Service Staff)

****Pricing Based on 75 person minimum****

Food & Beverage minimum spend varies by venue

*****GREAT IDEA*****

ADD Three Delicious Butler-Passed Hors d' Oeuvres from "Classic Bites" List

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Inspiration "Sweet Treats"

****Sweets & Dessert Stations****

Chocolate Chip Cookies & Milk Shooters

Individual Mini Pies

Pecan, Apple, Cherry, Chocolate Mousse

Oreo Cookies & Crème Brulee

Served in Cosmo Glass

Ice Cream Sandwich Station

Assortment of Jumbo Cookies Filled with a Scoop of Vanilla Ice Cream
Choice of Rolled in Chocolate Chips or Crushed Oreo Cookie Crumbs

Homemade Fruit Cobbler Station

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

Bananas Foster

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

S'mores Station

Toasted Marshmallows Sandwiched in Honey Graham Crackers
with Melting Milk Chocolate

Cheesecake Bar

Sliced New York Cheesecake
With Assortment Of Toppings Such As:
Raspberry Sauce, Caramel Sauce, Chocolate Sauce,
Crushed Pecans, Cherry Sauce

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Inspiration "Late Night Bites"

Late Night Snacks

Served for 45 minutes to 1 hour

Bamboo Cones Filled with Glazed Donut Holes

Bamboo Cones Filled with Mini Churros

Funnel Cake Station | Funnel Cakes | Powdered Sugar |
Whipped Cream | Chocolate Sauce
Chef Attendant Required

Ballpark Hot Dogs | Relish | Mustard | Ketchup
(add an Hot Dog Cart with Umbrella)

Mini Beef Sliders | Truffle Aioli

Mini Soft Pretzel Bites | Cheese Dipping Sauce

Pretzel Machine | Warm, Soft Pretzels |
Yellow Mustard | Honey Mustard | Chocolate Sauce | Salsa

Popcorn Machine | Freshly popped buttery popcorn

Create Your Own Trail Mix Bar | Assorted Nuts | Pretzels | Raisins |
Mini Marshmallows | Chocolate Candies

Fried Chicken Biscuit Station | Chicken Fried Chicken Breast | Buttermilk Biscuit |
Smoky Paprika Aioli | Sweet Honey Mustard

Chicken and Waffle Station | Crispy Buttermilk Fried Chicken | Fluffy Waffle | Maple Butter Gravy

Root Beer Floats | Vanilla Ice Cream | Frothy Root Beer

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

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Details..Details..

Bar Options

Beer & Wine Bar

Name Brand Bar

Premium Bar

Signature Drinks & Customized Bar Packages Available

We also offer set-up and bartending services if you wish to provide your own alcohol. Inquire for details!

Rental Options

CHINA RENTAL

*9" & 6" plates (SEVERAL STYLES TO CHOOSE FROM),
Flatware (dinner fork, dinner knife, coffee spoon, dessert fork)*

GLASSWARE PACKAGES

Package priced per person with an unlimited supply to meet your event needs

LINEN

*Available in a variety of colors and fabrics
Poly Cotton 60" Round Table or 6' Table*

Full Range of additional items available for rental - Inquire today!

Staffing Details

BARTENDERS

EVENT CAPTAIN

SERVICE STAFF

CHEF ATTENDANTS

Provided Items & Services

Cake Cutting - Always Free!

CAC Service Staff will take care of cutting and serving the cake(s) provided by the client.

We will provide all necessary items required for cutting cake.

Buffet Serving Equipment-Included (for events over 75 guests)

Standard Beverage Package-Included *Including Iced Tea and Ice Water (for events over 75 guests)*

Pre-Event Site Inspection-Included! *And Space Planning*

Preparation of Your Food Service Timeline-Included!

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

ALL PRICING SUBJECT TO CHANGE – CONTACT US FOR THE MOST CURRENT PRICING

ALL PRICING SUBJECT TO ADMIN FEE

4241 SIGMA ROAD | DALLAS, TEXAS 75244

Call or Text 972.744.0660 | INFO@CULINARYARTCATERING.COM

 @Culinaryart1  @CulinaryArtCatering



DETAILS AND ADDITIONAL SERVICES

Where Do You Begin?

CALL US at 972.744.0660 or **EMAIL US** at weddings@culinaryartcatering.com

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

Tastings

You **HAVE** to try it!

We offer Chef Tasting Events & Private Tastings (conditions apply). Give us a call to discuss.

Delivery, Setup & Minimums

Delivery and set up fees may apply. We pride ourselves on upfront, transparent pricing. There are no hidden fees and all pricing is disclosed to our clients prior to signing a contract

Final Guest Count

Not due until 7 business days prior to the event date

Payment Terms

25 % Deposit Required to reserve your date.

An additional 50% is due 30 days prior to the event date with the balance of payment due 7 business days prior to your event. We accept cash, checks and major credit cards

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CHEF YOSSI OHAYON

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



OUR WORK HAS BEEN FEATURED IN:

DWeddings

ColinCowie[®]
WEDDINGS



Ruffled

every last detail

Brides of North Texas
WEDDINGS

100
Larger Cake

CARATS
& CAKE

OUR EXCLUSIVE VENUES

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

NUVO ROOM

Vow
meeting & event space

 **REFLECTIONS**
venue & gardens

and a Preferred Caterer at the top DFW area venues

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