



*Buffet Dinner Menus*  
**ELEVATING THE CATERING EXPERIENCE**



# CREATIVE EVENTS BY CULINARY ART CATERING

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**CULINARY ART CATERING** has been deliciously catering weddings and events for over the past 20 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 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 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



**CULINARY ART CATERING**

**PHONE - 972.744.0660**

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

# COCKTAIL HOUR

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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 mixer packages to full bars. We can even customize a bar package to meet your needs.

## Classic Bites

Antipasti Pastry Cup  
Calamata 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

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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# COCKTAIL HOUR

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## Luxe Tastes

Apricot Turkey Meatball  
Bacon Wrapped Chicken Skewer  
Chicken Saltimbocca Skewer  
Chicken & Waffle Cones  
Meatloaf & Mashed Potato Shooter  
Mini Chicken Gyro  
Coconut Fried Shrimp Skewers  
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

Bacon Wrapped Shrimp Skewers  
Beef Tenderloin Carpaccio on Focaccia  
Mini Lobster Grilled Cheese  
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  
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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# BUFFET DINNER: CHICKEN

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

## **CHOICE OF SALAD {SELECT ONE}**

### **CAC Signature Salad**

Mixed Field Greens, Julienne Carrot, Mandarin Orange,  
Walnuts, Dried Cranberries & Feta Cheese  
With Chef's Pomegranate

### **Autumn-Winter Salad**

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

### **Greek Salad**

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

### **Spinach Salad**

Fresh Spinach Leaves with Strawberries, Pecans and  
Apple Dressing

### **Heart of Romaine Caesar Salad**

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

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

With Balsamic Drizzle

### **Beet & Goat Cheese Salad**

Roasted Beets, Walnuts & Goat Cheese with Honey Dijon Vinaigrette

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

With Poppy Seed Dressing

## **ENTRÉE {SELECT ONE}**

### **CAC Signature Sun-Dried Tomato Chicken**

Pan Seared Chicken Breast in a Sun-Dried Tomato Cream Sauce

### **Spinach and Artichoke Chicken Breast**

Sautéed Chicken Breast Topped with Spinach &  
Artichoke Hearts and Lightly Dusted with Grated Parmesan

### **Tomato Mozzarella Chicken**

Grilled Chicken Breast Topped with Thinly Sliced Roma Tomatoes,  
Melted Mozzarella & Basil Beurre Blanc

### **Bourbon Glazed Chicken**

Grilled Chicken Breast in a Sweet and Savory Sauce  
with a Hint of Bourbon and Brown Sugar

### **Chicken Pommery**

Chicken Breast in Creamy Pommery Mustard Cream Sauce

### **Chicken Marsala**

Chicken Breast in Marsala Wine & Mushroom Sauce

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# BUFFET DINNER: CHICKEN

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## **Chicken Breast Tanzania**

Pan Caramelized Dried Apricots, Prunes & Onions  
Served on Top of Chicken Breast & Sprinkled with Crunchy Almonds

## **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**

With Melted Brie Cheese

## **SIDE DISH {SELECT ONE}**

**Creamy Risotto in Vodka Cream Sauce**

**Garlic Whipped Potatoes**

**Wild Rice Pilaf**

**Whipped Potatoes**

**Roasted Red New Potatoes w/ Bacon Crumbles**

**Orzo Mix**

**Pearl Couscous with Shiitake Mushrooms**

## **MENU INCLUDES:**

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

## **\*\*\*GREAT IDEAS\*\*\***

*ADD Three Delicious Butler-Passed Hors d' Oeuvres*

*ADD 2<sup>nd</sup> Chicken Entrée to Buffet*

*ADD 2<sup>nd</sup> Side Dish*

*ADD Beef Entrée to Buffet*

*or Switch to Plated Service*

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# BUFFET DINNER: BEEF

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## **BEEF BUFFET OPTIONS**

*All Selections Include Green Salad, Starch Accompaniment,  
Vegetable Side Dish & Rolls with Butter*

### **Red Wine Braised Beef Short Rib**

**Braised Sliced Roast Beef**  
Slow Cooked in Mushroom Sauce

**Tender Slow Cooked Beef Brisket**  
With Vegetable Mirepoix

# CARVING STATIONS

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

*All Carving Stations Based on 2 pieces per person*

### **Churrasco Station**

Brazilian Spiced Carving Station- Sizzling Cuts of Meat  
on a Gleaming-Spit Stainless Steel Rotisserie.  
Choice of One Premium Meat and Two Additional Options.  
Premium Meats: Herb Marinated Lamb, Picanha, Filet Mignon, Choice Prime Rib  
Additional Items: Flank Steak, Sausage, Parmesan Pork,  
Spicy Pork Loin, Sirloin, Parmesan Chicken  
Served with Horseradish Sauce, Brazilian Tomato Vinaigrette and Chimichurri Sauce

### **Chef's Carving of Beef Tenderloin Cocktail Sandwiches**

Served on Silver Dollar Roll with Whole Grain Dijon Mustard, Horseradish Cream & Lemon Aioli

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

Served on French Roll with English Mustard, Beet Horseradish & Bleu Cheese Aioli

### **Carving of Beef Sirloin Cocktail Sandwiches**

Served on Herb Ciabatta Roll with Blueberry Mustard, Chopped Horseradish & Classic Aioli

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# ATTENDED SIDE STATIONS



## **Gnocchi Station**

Potato Gnocchi in Asiago Cheese Cream Sauce

Served in Cosmo Glass

Choice of Toppings Includes:

Grated Romano Cheese, Shiitake Mushrooms,  
Sliced Artichoke Hearts & Diced Sun-Dried Tomatoes

## **Pearl Couscous Station**

Pearl CousCous

Served in Cosmo 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

## **Sweet Potato Station**

Fluffy Mashed Sweet Potatoes

Topped with Your Choice of Candied Pecans,  
Caramelized Onions, Brown Sugar and Butter;

Served in Cosmo Glasses

## **Potato Martini Station**

Whipped Yukon Gold Potatoes

Scooped Into Cosmo Glasses

Shredded Sharp Vermont Cheddar,

Creamy Butter, Sour Cream,

Chives, Crumbled Bacon, Home-style

Brown Gravy & Onion Frizzles

## **Elote Station**

Grilled Sweet Yellow Corn,

Carved From the Cob by Chef Attendant

Served in Mini White Casserole Dish

Accompanied with Chipotle Sour Cream,

Grated Parmesan Cheese, Sriracha Sauce

(add Pulled BBQ beef or Pork for an additional fee)

## **Cheesy Mac Bar**

Warm, Cheesy and Creamy Macaroni Noodles

Smothered In a Aged White Cheddar Cheese Sauce

Served by Chef Attendants into Mini Casserole  
Dishes

Choice of Toppings Include Diced Ham, Truffle Salt  
and Maple Bacon Crumbles

(add Crab Meat, Poached Lobster Meat or Shredded  
Braised Short Rib for an additional fee)

## **Risotto Station**

Creamy Mushroom & Goat Cheese Risotto

Served in Cosmo Glasses by Chef Attendant

Presented with Choice of Toppings Including

Walnut Pesto, Mélange of Sautéed Mushrooms,

Roasted Baby Artichokes, Caramelized Onions &

Grated Asiago Cheese



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# LAVISH DINING MENU IDEA

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*"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  
Served with a Selection of Thick and Creamy Dressings  
Such as Classic Ranch, Chunky Bleu Cheese & Creamy Chipotle  
Topped with an Assortment of Colorful Toppings Such as Crumbled Bacon,  
Halved Cherry Tomatoes, Sliced Green Onion,  
Shredded Carrots and Crumbled Bleu Cheese

### **Maryland Crab Cake Searing Station**

Snow Crab & Lump Crab Meat with a Hint of Seasoning  
Hand Formed into Patties & Chef Seared  
Served with Tartar Sauce, Cocktail Sauce, Rémoulade Sauce  
Wasabi Infused Aioli

### **Texas Sized Carving Station**

of Beef Ribs  
Picanha  
Beef Sirloin  
Brown Sugar & Chili Brisket  
Simply Roasted Aged Prime Rib

### **Gnocchi- Tini**

Potato Gnocchi in Asiago Cream Sauce  
Served in Mini Casserole Dish  
Served with Walnut Pesto, Mélange of Mushrooms,  
Roasted Baby Artichokes, Caramelized Onions & Grated Asiago

**\*\*\*GREAT IDEA\*\*\***

Add a Chicken Entrée  
Add a 2<sup>nd</sup> "Tini" Station (as in, Potato-tini, Sweet Potato-Tini or CousCous-Tini)

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# POSH DINING MENU IDEA

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*"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 Carrot, Mandarin Orange Segments, Walnuts, Dried Cranberries,  
Feta Served with Chef's Signature Pomegranate Vinaigrette Dressing

### **Grilled Vegetable Display**

Portobello Mushroom, Yellow Squash, Zucchini & Asparagus Spears  
Drizzled with Balsamic - Served Room Temperature

### **Presentation of Freshly Baked Artisan Rolls**

Served with Herb Whipped Butter

### **Dinner Meat Carving Station**

Expertly carved to order for your guests

#### **Beef Sirloin**

Served on Herb Ciabatta Roll with Blueberry Mustard, Chopped Horseradish & Classic Aioli  
*(Upgrade to Garlic Studded Prime Rib with Au Jus & Horseradish for \$4 additional per person)*

### **Served from Chafing Dish**

#### **Chicken in Asiago Cream Sauce**

### **Martini Side Station**

{SELECT ONE decadent dish to be scooped into a martini or cosmo glass  
and topped with a selection of delicious toppings by our chef attendants}

### **Creamy Risotto-Tini**

Mushroom & Goat Cheese Risotto Served in Martini Glasses  
Served with Grated Romano Cheese, Shiitake Mushrooms, Sliced Artichoke Hearts,  
Mushroom Cream Sauce & Diced Tomatoes

### **Potato Tini**

Whipped Yukon Gold Potatoes Scooped Into Martini Glasses  
Toppings Include Shredded Sharp Vermont Cheddar, Creamy Butter, Sour Cream, Chives,  
Crumbled Bacon, Home-style Brown Gravy & Onion Frizzles  
(Chef Attended)

**\*\*\*GREAT IDEA\*\*\***

*ADD Our Poached & Peeled Shrimp on Ice Display*

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# MEDITERRANEAN DINING IDEA

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*"Family Style Dining with a Mediterranean Twist "*

## **TABLE APPETIZERS**

*Table appetizers served on long white trays (one for the three appetizer "salads" and one for the dolmas)*

**Rice Filled Grape Leaves (dolmas)**  
With Fresh Lemon Juice and Capers

**Lemon & Pepper Hummus**

**Assorted Olives and Pickled Vegetables**

**Eggplant BabaGhanoush**

**Sliced Pita Wedges and Assorted Dinner Rolls**

## **SALAD COURSE**

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

### **Greek Salad**

Field Greens, Crumbled Feta Cheese, Calamata Olives, Diced Tomato, Red Onion Ring and Pepperoncini Pepper Relish  
Dressing of Fresh Lemon Juice & Zatar Spice -

**Table Bread Baskets of Assorted Dinner Rolls and Pita Wedges**

## **ENTREES**

**Oven Roasted Half Cornish Hen** Stuffed with Apple, Sun-Dried Cranberries & Apricots  
With Port Wine Reduction  
On a Bed of

### **Pearl Couscous**

With Sun-Dried Tomatoes

**Sliced Lamb Roast**  
**Served with Basil Orzo**

**Roasted Baby Vegetables**  
with Balsamic & Garlic

**\*\*\*GREAT IDEA\*\*\***

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

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# ITALIAN DINNER IDEA

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*A full buffet dinner with a "Tuscan feel."*

## **DINNER STATIONS**

### **Caesar Salad Station**

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

### **Tasty Tuscany Pasta Bar**

Variety of Pre-Cooked Pastas Served from Silver Chafing Dishes –  
Replenished by Chef Attendants - Sautéed Hot & Fresh Behind the Station  
**{CHOOSE TWO TYPES OF PASTA}**

#### **Cheese Filled Tortellini**

in Vodka Cream Sauce

#### **Chicken Fettuccini 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

#### **Tuscan Penne Pasta**

with Sliced Black Olives, Sliced Italian Sausage and Marinara Sauce

### ***Menu Includes:***

#### **Antipasto Display**

Marinated Mushrooms, 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 Assortment of Crackers & Crisp Wafers

#### **Assorted Rolls & Warm Bread Sticks**

Served with Butter

**\*\*\*GREAT IDEA\*\*\***

*\*UPGRADE to a "Made to Order Pasta Action Station" with a variety of toppings.  
Additional Chef Attendants required*

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# PETITE SWEETS

An Assortment of Two-Bite Treats Hand crafted By Our Own Culinary Artists

## **Assortment of French Mini Pastries**

Such As: Mini Cheesecake, Fruit Tartlet, Mini Pecan Diamonds, Cream Filled Swans, Lemon Tartlet, Mini Napoleon, Mini Coconut Cream, Mini Black Forest Cake, Mini Seven Layer Torte, Mini Cannoli, Mini Cream Puff

## **Assortment of Mini French Macaroons**

### **Assortment of Dessert Shots**

Such As: Banana Foster Shots, Apple Caramel Shots, NY Cheesecake Shots, Tiramisu Shots, Strawberry Shortcake Shots, Chocolate Mousse Shots  
Served in Assorted Mini Plastic Containers  
With Itty Bitty Utensils

## **Mini Cake Pops**

### **Petite Cocoa Mousse Martini**

Chocolate Mousse in a Teeny Plastic Martini Glass

## **Mini Crème Brulee**

## **Mini Fruit Tart**

## **Mini Petit Four**

**Chocolate Dipped Strawberries**  
SEASONAL

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# INDIVIDUAL DESSERTS & DISPLAYS

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## **Assorted Baklava & Honey Sweets**

## **Assortment of Tea Cookies**

Hearts, Sugar Cookies, Florentine & Lemon

## **Assortment of Soft Baked Jumbo Cookies**

## **Chocolate Éclairs**

## **Cupcakes**

Chocolate or Vanilla

*\*specialty available, pricing varies*

## **Strawberries Romanoff**

## **Assortment of Mousse**

Chocolate, Strawberry, Lemon ,Cappuccino

## **Fresh Fruit Cocktail**

With Mint Relish

## **Individual Mini Pies**

(2 ¼ " Size)

Pecan, Apple, Cherry , Chocolate

## **Cookie with Milk Shooter**

## **Warm Bread Pudding**

With Bourbon Sauce

## **Warm Fruit Cobbler**

## **Dessert Cheese Display**

A Luscious Selection Of Cheeses Such As Danish Saga Bleu, Cream Havarti & Triple Crème St. Andre Cheese Served With Lavosh Crackers, Fresh Strawberries & Champagne Grapes

## **Assortment of Full Size Pies**

Apple, Cherry, Chocolate Cream, Pecan

## **Trio of Table Top Chocolate Fountains**

White Chocolate, Milk Chocolate

& Warm Caramel

Served With Assorted Dipping Items

Such as :Fresh Fruit Skewers & Sun Ripened Strawberries, Pound Cake Cubes, Pretzel

Rods, Jumbo Marshmallows, Graham Crackers and Chef's Choice of Yummy Items



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# ATTENDED DESSERT STATIONS

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*Priced Per Person, Plus Cost of Chef Attendant*

## **Bananas Foster Station**

Watch A Chef Attendant Caramelize Sliced Bananas  
With Brown Sugar, Butter, And Brandy.  
Served With A Scoop Of Vanilla Bean Ice Cream

## **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

## **Signature Sundae Bar**

Vanilla Bean Ice Cream,  
Served With A Variety Of Toppings Including:  
Crushed Nuts, Chocolate Syrup, Caramel Sauce,  
Crushed Pineapple, Multi Colored Sprinkles, Crushed  
Oreo Cookies, M & M Candies, Gummy Bears,  
Maraschino Cherries, Whole Bananas & More

## **Build Your Own Banana Split Bar**

Creamy Vanilla Bean Ice Cream is a Perfect Base for  
a Selection of Decadent Toppings Including, Sliced  
Bananas, Whipped Cream, Maraschino Cherries,  
Caramel Sauce, Chocolate Sauce, Fudge Brownies,  
Sprinkles & Chopped Nuts

## **S'mores Station**

Toasted Marshmallows Sandwiched in Honey  
Graham Crackers with Melting Milk Chocolate

## **Classic Crepes Station**

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

## **Cherries Jubilee Station**

Dark Sweet Cherries Sautéed with Kirschwasser  
Served Over Vanilla Ice Cream

## **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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# ADDITIONAL SERVICES

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## BAR OPTIONS

Beer & Wine Bar

Name Brand Bar

Premium Bar

*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*

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

## STAFFING DETAILS

**BARTENDERS**

**EVENT CAPTAIN**

**SERVICE STAFF**

**CHEF ATTENDANTS**

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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.



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## LETS START PLANNING!

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### WHERE DO WE BEGIN?

CALL US at 972.744.0660 or EMAIL US at [info@culinaryartcatering.com](mailto:info@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 Open Houses, Chef Tasting & Private Tastings (conditions apply). Give us a call to discuss.

### COORDINATION

We offer Event Management and a limited Coordination Package depending on your needs. Additional fees apply.

### 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. We require a minimum food and beverage order for our immediate delivery area, minimums may vary based on the location of your event venue.

### 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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*Layer Cake*

CARATS  
& CAKE

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