Party PLATTERS

Imported and Domestic Cheeses
served with grapes, melon, artisan breads and crackers
Medium $75 / Large $100

Charcuterie Board
selection of artisanal cured meats with marinated vegetables, olives, flatbreads and focaccia
Medium $95 / Large $120

Authentic White Corn Tortilla Chips
served with pico de gallo, guacamole and salsa verde
Medium $45 / Large $65

Mediterranean Mezze and Pita
choose three dips: classic hummus • red beet hummus • jalapeno hummus • pumpkin hummus
yogurt-cucumber • creamy eggplant • tomato-cucumber • feta-roasted red pepper • kalamata olives • lemon herb tahini
Medium $60 / Large $80

Mini Sliders
fresh mozzarella, tomato and basil pesto • roast turkey, swiss cheese, avocado and ranch • grilled chicken, roasted red pepper, goat cheese and arugula • roast beef, cheddar and cracked pepper horseradish spread • Italian combo with pickled peppers
cuban pulled pork with swiss cheese and pickle • buttermilk fried chicken and waffle with maple butter • brie, prosciutto, and fig
spicy shrimp salad and roasted tomato
Medium $75 / Large $110

Smoked Salmon
whole side of pre-sliced smoked salmon with lemon, capers, red onion, whipped crème fraîche and black bread
$110

Jumbo Shrimp Cocktail
with Cocktail and Remoulade Sauces
Medium $100 / Large $150

Spinach, Artichoke and Roasted Red Pepper Dip
served in a Bread Boule with Crisp Breads and Crackers
Medium $60

Flatbread Pizzas
Margherita, Spinach-Sausage and Ricotta, Caramelized Onion and Mushroom, BBQ Shrimp
Medium $70 / Large $90

Brie Baked in Puff Pastry
with Toasted Almonds, Fresh Sliced Pears, Seedless Grapes and Assorted Crackers
Medium $60
Hors d’OEUVRES

$22 per dozen
Mini Franks in a Blanket with Spicy Mustard
Spinach and Feta Spanakopita
Mini Quiche Lorraine
Mini Spinach Quiche
Potstickers with Soy Dipping Sauce
Buffalo Wings
Spring Rolls with Ginger Sauce
Vegetable Rice Paper Rolls with Sweet Chili Dipping Sauce
Mini Italian Meatballs
Crispy Mac and Cheese Bites
Crispy Sausage Stuffing Bites
Caprese Garlic Bread Skewers
Fresh Ricotta and Roasted Grape Crostini
Pumpkin Coconut Soup Shooters

$24 per dozen
Potato Pancakes with Crème Fraîche and Smoked Salmon
Red Flannel Hash Stuffed Mushrooms
Crispy Quinoa Chicken Tenders with Cranberry Crema
Beef Satay with Peanut Sauce*
Butternut Squash Risotto Cake
Mini Chicken Wellington
Wild Mushroom and Goat Cheese Tartlets
Roast Beef and Caramelized Onion Potato Crisp*
Thai Red Curry Chicken Spring Rolls
Cage-Free Deviled Egg on Pumpernickel Toast
Grilled Mini Cheddar Cheese, Bacon and Tomato Sandwiches
Korean Fried Chicken Tenders
Caramelized Apple and Gorgonzola Tart
Avocado Toast with Feta and Pomegranate

$28 per dozen
Mini Crab Cakes with Smokey Paprika Remoulade
Duck Confit with Truffle Aioli on Parmesan Crisp
Coconut Shrimp with Sweet Yogurt
Sesame Tuna Tartare* with Avocado, Sriracha Aioli on Wonton Crisp
Mini Fish Tacos with Pico de Gallo
Brie and Walnut Wontons with Orange Marmalade Dipping Sauce
Burrata, Prosciutto and Balsamic Crisps
Pepper Seared Beef* and Caramelized Onion Jam on Brioche Toast
Roasted Tomato and Fresh Mozzarella Bruschetta

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Hand CARVED

Sliced Filet of Beef with Horseradish Cream $195
Freshly Roasted Turkey Breast with Orange Cranberry Relish $150
Mustard Crusted Lamb with Pan Jus* $175

Hand CARVED serves up to 20 guests

Holiday BUFFET DISHES

Priced per tray. Each tray serves approximately 25 people. Trays include sterno and use of a wire chafing rack

Entrées
Roasted Chicken with Apples, Cranberries & Walnuts $115
Chicken Parmigiana $115
Champagne Chicken with Tarragon Butter $115
Pan Roasted Duck Breast with Cherries and Green Olives $135
Mustard-Herb Roasted Pork Loin $125
Slow Cooked Burgundy Beef $125
Harissa-Lime Grilled Salmon Fillets $135
Garlic-Leek Shrimp Sauté with Lemon Chive Butter $125
Italian Meatball Parmigiana $95

Entrées
Butternut Squash Puree $50
Smashed Red Bliss Potatoes $45
Potato Gratin with Goat Cheese and Sage $60
Maple Glazed Sweet Potatoes $45
Cider Braised Tuscan Kale $45
Balsamic Roasted Heirloom Carrots $55
Spaghetti Squash with Cinnamon and Browned Butter $50
Winter Ratatouille $55
Roasted Root Vegetables $55
Caramelized Brussels Sprouts $55
Bread Basket with Artisan Rolls, Flatbreads and Crisps $24

Pasta and Grains
Four Cheese Lasagna al Forno $135
Penne alla Vodka $125
Truffle Mac and Cheese $125
Sweet Carrot and Golden Beet Risotto with Ricotta Salata $135
Farro & Wheat Berries with Butternut Squash, Sage & Parmesan $125
Green Bamboo Rice with Cranberries and Roasted Mushrooms $95

Pasta and Grains
Kale Caesar Salad with Parmesan Croutons $45
Arugula & Frisée with Poached Pears, Almonds & Feta $65
Field Greens, Orange Supreme & Fig-Balsamic Vinaigrette $55
Caprese Salad with Fresh Mozzarella, Vine-Ripe Tomatoes, Sweet Basil, Olive Oil and Balsamic Drizzle $65
Chopped Holiday Garden Salad with Chickpeas, Olives, Cranberries, Gorgonzola Cheese, Scallions, and Red Wine Dressing $60

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**SWEETS**

- Holiday Cookie Platter
- 3 lbs $45
- Eggnog Cheesecake
- 16 slices $60
- Gourmet Brownies and Bars
- 2 lb tray $45
- Matcha Grinch Peppermint Bark
- 24 pieces $40
- Caramel Apple Shortcake
- serves 8 $45
- Holiday Pies
- serves 8 $24

**BEVERAGES**

- Holiday Fruit Punch
- 3 gallons $30
- Eggnog with Grated Nutmeg
- half gallon $14
- Chilled Apple Cider
- half gallon $17
- Warm Apple Cider with Cinnamon
- half gallon $17
- Assorted Sodas and Bottled Water
- per person $1.60

**ADDITIONAL OFFERINGS, SERVED HOLIDAY EVENTS, CHINA AND LINEN UPGRADES ARE AVAILABLE. MENU SUBJECT TO CHANGE.**

CATERING CONTACT:

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