

Culinary Creations' 2014 Holiday Menu



New Year's Eve



Christmas Eve/Day

CULINARY CREATIONS
Holiday Menu Available from
December 1st to January 1st

Place Your Order Today:
908-281-3894 *press 2 for Catering Dept*
catering@culinarycreations.com

Stationary Hors D'oeuvres Platters

Goat Cheese 'Yule Log'

A Culinary Creation... A Blend of Spinach & Artichoke rolled with Creamy Goat Cheese In Wild Mushroom Duxelle, Decorated to resemble a Buche de Noel (Yule Log) With Rosemary & Mushrooms. Served with Sliced Crostini & Pita Triangles

☐ (16" Log \$79.) ___ qty.

Hot 'Blue & White Crab' Artichoke Dip

Ready to Heat & Serve dip made from 100% Fresh Crabmeat & Artichoke Hearts, Lightly Spiced and extra creamy, served with a Bread Bowl for display,

Fresh Broccoli, Carrots & Water Crackers.

☐ 1 Qt. Dip, Vegetables & Crackers \$75. ___ qty.

'Tri-Colorful' Cheese Roulades

1# Goat Cheese & Scallion, 1# Cheddar & Cranberry & 1# Roquefort & Walnut
Served with Water Crackers, Sliced Cucumbers, Celery & Petite Carrots

☐ 3# Goat Cheese Tasting \$79. ___ qty.

Stuffed Fresh Mozzarella Pinwheels

grilled eggplant, roast peppers & pesto rolled in House made mozzarella,
side of Balsamic Vinaigrette

☐ 16" Platter \$59. ___ qty.

Holiday Decorated Baked Briz in Puffed Pastry

stuffed with fresh raspberry preserve & almonds, Fruit Garnish,
assorted crackers & flatbreads.

☐ 2 kilo Platter \$67. ___ qty.

Italian Torta (our signature Holiday Dish)

layered display of Mascarpone cheese, sun dried tomatoes, cream cheese & pesto
served with Sliced Focaccia Bread

☐ 18" Platter \$69. ___ qty.

Holiday Dip Display

Trio of Dips: Spinach & Artichoke Dip ~ Roasted Pepper & Feta Hummus ~ Roasted Eggplant & Garlic Dip ~ served in Bread Bowls with Crostini, Crackers & Petite Carrots

☐ (1 lb. per variety) \$69. ___ qty.

Three Bruschetta 'Bar'

Tomato & Basil Bruschetta ~ Eggplant Capanata ~ Artichoke, Fresh Mozzarella & Tomato ~
Served with Sliced Focaccia Bread & Crostini

☐ (1 lb. per variety) \$69. ___ qty.

Hot Hors D'oeuvres

By The Dozen

Ricotta & Sage Meatballs

Delicious update to the norm, Panko Crusted,

Side Marinara

\$24. dozen ___ qty.

Crab & Red Snapper Cakes

Maryland style, horseradish sauce

\$24. dozen ___ qty.

Sesame Crusted Chicken

Chicken tenderloins, sesame soy dip

\$20 dozen ___ qty.

Apple wood Beef Tip Skewers

'Filet Mignon tips' stuffed with gorgonzola cheese,
wrapped in apple bacon

\$24. dozen ___ qty.

Asian Shrimp & Spiced Berry

Jumbo Shrimp crusted in coconut & nuts

\$24 dozen ___ qty.

Saltimbocca Baked Clams

Fresh Littleneck Clams stuffed with spinach,

Prosciutto & mozzarella

\$24. dozen ___ qty.

Breaded Toasted Ravioli

Fresh Ravioli stuffed with spicy cheese,
tomato puree'

\$19. dozen ___ qty.

Stuffed Hot Italian Peppers

Hot Italian Fryer Peppers stuffed with Spiced
Sausage & Mozzarella

\$19. dozen (bite size pieces) ___ qty.

Special Italian Hot Antipasto Platter

All Samplings below combined in
One Tray:

Ricotta Sage Fried Meatballs

Delicious update to the norm, Panko
Crusted

Sausage Stuffed Mushrooms

Button Mushrooms with a Sausage &
Breadcrumb Stuffing

Clams Saltimbocca

Clams on the Half Shells with a Spinach,
Prosciutto & Cheese Stuffing

Italian Stuffed Bread

Imported Meats, Mozzarella, Roasted Red
Peppers, Pesto

Toasted Cheese Ravioli

Pan Fried Spicy Cheese Ravioli
with a Breadcrumb coating

**Small Side of Marinara*

½ Tray \$64. ___ qty.

(6 Pieces of each item above)

Full Tray \$119. ___ qty.

(12 Pieces of each item above)

Chilled Fresh Seafood Salad

Calamari, Shrimp & Scallops, Celery, Roast
Peppers, Red Onion, Lemon, Garlic & Oil

\$16. lb. minimum of 3lbs. ___ lbs.

Chilled Marinated Shrimp

\$25 dozen

Grilled Garlicky Shrimp ___ dz.

Basil Pesto Poached ___ dz.

Soy/Sake Marinated ___ dz.

Shrimp Cocktail ___ dz.

Whole Roasts

Sold Unsliced - Heat & Serve

Amazing One of a Kind 'Porchetta'

(Min. of 72 Hour Notice is Necessary)

**Boneless Pork Loin Wrapped with a Mahogany Crusted Pork Belly
(Uncured Bacon), Stuffed with Sage, Fennel, Oranges, Rosemary & Garlic.**

Sold in One Piece

\$95 (10lb. Average Piece) ____ qty.

Bacon Maple Pork Loin

Brined Pork Loin, Wrapped with Apple-Wood Smoked Bacon

Served with a Pint of Cider Gravy on the side

\$79 (8+ lb. Average) ____ qty.

Spiral 'Root Beer' Glazed Ham

Spiral Sliced, Slow Baked with Brown Sugar, Nutmeg and Root Beer Glaze

\$72 (7+ lb. average - pre-glazed) ____ qty.

Baby New Zealand Rack of Lamb

Over Shaved Potatoes & Artichokes, Side of Minted Yogurt Sauce, -7 Bones/Rack

\$115 (4 Racks, Approx. 28 Pieces) ____ qty.

\$195 (7 Racks, Approx. 49 pieces) ____ qty.

Oven Roast Whole Leg of Lamb

Braised with Mirepoix, Tomatoes, Potatoes & Roast Garlic Au Jus

\$105. - 8 lb. average ____ qty.

Filet Mignon Selections *(select one)*

Coffee Crusted Tenderloin Filet

\$84 Half Filet Mignon (4lb. average) ____ qty.

\$155 Full Filet (8lb. average) ____ qty.

Bleu Crusted Tenderloin Filet

\$84 Half Filet Mignon (4lb. average) ____ qty.

\$155 Full Filet (8lb. average) ____ qty.

Fresh Horseradish Crusted Beef Tenderloin

\$84 Half Filet Mignon (4lb. average) ____ qty.

\$155 Full Filet (8lb. average) ____ qty.

Italian Specialties

Half Tray (14 four ounce portions) - Full Tray (24 four ounce portions)

Old World Italian Lasagna

Fresh Pasta Sheets Layered with Ricotta, Mozzarella, Asiago, Baked in a Plum Tomato Sauce with Melted Mozzarella Cheese

- \$55 Half Tray **Cheese Lasagna**
- \$80 Full Tray **Cheese Lasagna**
- \$75 Half Tray **Meat or Vegetable Lasagna**
- \$95 Full Tray **Meat or Vegetable Lasagna**

Eggplant Rollanting

Light Egg Battered Eggplant rolled with Ricotta, Asiago & Mozzarella, baked in a Plum Tomato Sauce

- \$5. per piece _____ pcs.
Minimum of 12 pieces.

Eggplant Parmesan

Light Dipped Eggplant, Baked with Ricotta Cheese, Asiago & Mozzarella in a Plum Tomato sauce

- \$64 Half Tray _____ qty.
- \$89 Full Tray _____ qty.

Homemade Gnocchi

Hand Rolled Ricotta cheese 'pillows' with herbs, & fresh Peas in a Sun dried & Plum Tomato cream sauce

- \$54 Half Tray _____ qty.
- \$84 Full Tray _____ qty.

Penne Vodka

Tossed with fresh Peas in a pink Absolute Vodka cream sauce, Shaved Parmesan

- \$51 Half Tray _____ qty.
- \$81 Full Tray _____ qty.

Penne Rustica

Penne Pasta Baked with Ground Sausage, Peeled Plum Tomatoes, Mozzarella, Ricotta, Fontina & Parmesan Cheese

- \$65 Half Tray _____ qty.
- \$85 Full Tray _____ qty.

Shrimp & Bowtie Pasta

White Beans, Tomatoes, Spinach, Roast Garlic, Herb Olive Oil, Parmesan Cheese

- \$89 Half Tray (2 shrimp per portion) _____ qty.
- \$109 Full Tray (2 shrimp per portion) _____ qty.

Seafood Selections

Half Tray (14 four ounce portions)

Full Tray (24 four ounce portions)

Sicilian Tuna Medallions

Fresh Grilled Tuna Loin with Caper, Onion, Celery, Olives, Lemon, Tomato

\$69. Half Tray ___*qty.*

\$129. Full Tray ___*qty.*

Calamari (Sautéed or Fried)

2 & ½ lbs. Fresh Calamari Fried in Flour & Cornmeal, side of Marinara

\$40. (2 & ½ lbs.) ___*qty.*

Sautéed in Plum Tomato sauce, Garnished with Sliced Lemons.

\$40. (2 & ½ lbs.) ___*qty.*

Shrimp & Scallops Francaise

Sliced Lemons, White wine, Fresh Broccoli florets

\$69. Half Tray ___*qty.*

\$129. Full Tray ___*qty.*

Seafood Risotto

Scallops, Shrimp, Mussels & Crabmeat, Tossed in Italian Arborio Rice

\$74. Half Tray ___*qty.*

\$135. Full Tray ___*qty.*

Potato Crusted Red Snapper Fillet

Fresh Red Snapper Fillet with a Lemon Caper Aioli spread & Shredded Potato Crust,

\$69. Half Tray (10 Larger Portions) ___*qty.*

\$129. Full (20 Larger Portions) ___*qty.*

Crab & Red Snapper

Stuffed Prawns

Butter flied, Sliced Lemons, Fresh Broccoli florets, Dry Vermouth sauce

(2 Shrimp per portion)

\$74. Half Tray ___*qty.*

\$135. Full Tray ___*qty.*

Pecan Crust Salmon

Brown butter sauce (Buerre Noisette), Lemon Slices

\$69. Half Tray ___*qty.*

\$129. Full Tray ___*qty.*

Maryland Crab cakes

Sautéed Broccoli, Garlic, White wine sauce, Fresh Broccoli

\$69. Half Tray ___*qty.*

\$129. Full Tray ___*qty.*

Tuscan Tuna

Over White Bean Cassoulet, Sundried Tomato Sauce

\$74. Half Tray ___*qty.*

\$135. Full Tray ___*qty.*

Balsamic Shrimp

Marinated & Grilled Over Charred Vegetables

\$69. Half Tray ___*qty.*

\$129. Full Tray ___*qty.*

Fried Flounder Fillets

In a Light Seasoned Flour, Semolina & Cornmeal

\$69. Half Tray ___*qty.*

\$129. Full Tray ___*qty.*

Turkeys

Bone-in (Unstuffed)

Herbes De Provence Rubbed Oven Roast Turkey

\$58 ___ qty.

(12-14lb Average, 8+ person Estimate)

\$98 ___ qty.

(24-26lb Average 15+ Person Estimate)

\$118 ___ qty.

(36-38lb Average 25+ Person Estimate)

\$15 Chef Carving Fee if requested

Unsliced – Whole

De-Constructed Turkey

Our 24 lb. average Turkey, Sliced off the Bone & Artfully Displayed On a Platter at Room Temperature; White Meat, Dark Meat & Legs
Served with a pint of Cranberry Aioli

\$124. ___ qty.

Turkey

Accompaniments

Roast Garlic Mushroom Gravy

\$9. pt. ___ qty.

\$17 qt. ___ qty.

House-made Cranberry Sauce

Red Grape Cranberry Sauce

\$9. pt. ___ qty.

\$17 qt. ___ qty.

Sides

Half Tray (14 portions)

Full Tray (24 portions)

Apple & Sausage Brioche Stuffing

\$39. Half Tray ___ qty.

\$59. Full Tray ___ qty.

Traditional Lzek Stuffing

\$39. Half Tray ___ qty.

\$59. Full Tray ___ qty.

Yukon Gold & White Mashed Potatoes

\$43. Half Tray ___ qty.

\$63. Full Tray ___ qty.

Lzek & Porcini Rosti Potatoes

\$49. Half Tray ___ qty.

\$69. Full Tray ___ qty.

Haricot Verts, Roast Red Potatoes & Peppers

\$43. Half Tray ___ qty.

\$63. Full Tray ___ qty.

Wild Mushroom and Artichoke Risotto

\$49. Half Tray ___ qty.

\$69. Full Tray ___ qty.

Portobello & Potato Gratin

\$49. Half Tray ___ qty.

\$69. Full Tray ___ qty.

Haricot Vert Cassoulet

\$49. Half Tray ___ qty.

\$69. Full Tray ___ qty.

Holiday Buffet Packages

Prix Fixe All Inclusive Menus

Minimum 20 people (Additional fees apply for less than 20 guests)

Simple Holiday Buffet

☐ \$17.95 a person _____ people

Three Bruschetta 'Bar'

Tomato & Basil Bruschetta
Eggplant Capanata
Artichoke, Fresh Mozzarella &
Tomato. Served with Sliced
Focaccia Bread & Crostini

Pasta Rustica

Penne Pasta Baked with Ground
Sausage, Peeled Plum Tomatoes,
Mozzarella, Ricotta, Fontina &
Parmesan Cheese

Oven Roast Turkey

Herbes de Provence Rubbed Oven
Roast Turkey, Wild Mushroom &
Roast Garlic Giblet Gravy

☐ \$15. Chef Pre-Carved Fee For All Turkeys
Upon Request

Haricot Verts

French Green Beans

With Roast Red Potatoes & Peppers
in Olive oil & Fresh Herbs

Holiday Creation

☐ \$23.95 a person _____ people

Assorted Rolls & Butter

'Tri-Colorful' Cheese Roulades
1 Goat Cheese & Scallion, 1 Cheddar
& Cranberry & 1 Roquefort &
Walnut, Served with Water
Crackers, Sliced Cucumbers, Celery
& Petite Carrots

Hand Rolled Ricotta Gnocchi

House-Made Ricotta Cheese
'Pillows' rolled in Herbs with Fresh
Peas in a Pink Vodka Cream Sauce

Crab & Red Snapper

Stuffed Prawns

Butter flied, Sliced Lemons, Fresh
Broccoli florets, Dry Vermouth sauce

Bacon Maple Pork Loin

Brined Pork Loin, Wrapped with Apple-
Wood Smoked Bacon, Served with a Pint
of Cider Gravy on the side

Wild Mushroom and Artichoke Risotto

*We can Accommodate Most Allergies
for an Additional Fee*

*Substitutions may be made within the
listed Menus for an additional fee*

Holiday Buffet Packages

Prix Fixe All Inclusive Menus

Minimum 15 people (Additional fees apply for less than 20 guests)

Holiday Feast

☐ \$27.95 a person _____ people

Italian Stuffed Bread

Imported Meats, Mozzarella,
Roasted Red Peppers, Pesto

Tri-Color Salad

Mixed Greens, Endive & Radicchio,
Balsamic Vinaigrette

Old World Cheese Lasagna

Fresh Pasta Sheets Layered with
Ricotta, Mozzarella, Asiago, Baked
in a Plum Tomato Sauce with Melted
Mozzarella Cheese

Whole Filet Mignon

Blue Cheese Crusted Whole
Tenderloin of Beef, side of Demi

Portobello & Potato Gratin

Sliced Potatoes poached in Parmesan
Cream with Grilled Portobello
Mushrooms & Asiago Cheese

Green Bean Cassoulet

French Green Beans baked in a Four
Mushroom Cream with Aged NY
Cheddar, Cornflake & Panko Crust

Italian Seven Fishes Feast

☐ \$35.95 a person _____ people

Insalata di Mare

Fresh Seafood Salad of Calamari,
Shrimp & Scallops, Celery, Roast
Peppers, Red Onion, Lemon, Garlic
& Olive Oil

Fried Smelts

Clams on the Half Shells with a
Spinach, Prosciutto & Cheese
Stuffing

Cod Fish Balls

Old World Style, Potatoes, Garlic &
Onions

Clams Saltimbocca

Clams on the Half Shells with a
Spinach, Prosciutto & Cheese
Stuffing

Seafood Risotto

Scallops, Shrimp, Mussels &
Crabmeat, Creamy Arborio Rice

Fried Flounder Fillets

In a Light Seasoned Flour, Semolina
& Cornmeal

*Substitutions may be made within
the listed Menus for an additional fee*

*We can Accommodate Most Allergies for
an Additional Fee*

Holiday Menu Ideas

Sample Menu below to help you create an unforgettable event

Hors D'oeuvres Tasting

Hot 'Bluz & White Crab' Dip

Made from 100% Fresh Crabmeat & Artichoke Hearts, Lightly Spiced and extra creamy, served with a Bread Bowl for display, Fresh Broccoli, Carrots & Water Crackers.

Holiday Decorated Baked Briz in Puffed Pastry
stuffed with fresh raspberry preserve & almonds, Fruit Garnish,
assorted crackers & flatbreads.

Ricotta & Sage Meatballs

Delicious update to the norm, Panko Crusted, Side Marinara

Sesame Crusted Chicken

Chicken tenderloins, sesame soy dip

Apple wood Beef Tip Skewers

'Filet Mignon tips' stuffed with gorgonzola cheese,
wrapped in apple bacon

Crab & Red Snapper Cakes

Maryland style, horseradish sauce

Breaded Toasted Ravioli

Fresh Ravioli stuffed with spicy cheese, tomato puree'

Package above for approx. 15 Guests \$295 _____*qty.*

Based on 1.5 dozen each hors d'oeuvres & 1 platter of each stationary

Contact one of Our Catering Consultants to help you create a
menu to fit your tastes, needs & budget

We can Accommodate Most Allergies for an Additional Fee

Holiday Cakes & Pies

Buche De Noel ~ Yule Log

Rich Yellow Sponge Cake,
Chocolate Buttercream filling,
Drizzled in Chocolate Ganache,
Traditional Elegant Decoration

- 8" \$27.95 ___ qty
(serves 8+ people)
- 15" \$38.95 ___ qty
(serves 14+ people)

House Baked Pies \$19.95

- 10" Deep Dish Apple Pie ___ qty.
(Crumb Top Only)
- 10" Coconut Custard Pie ___ qty.
- 9" Bourbon Pecan Pie ___ qty.
(Standard Depth)

Chocolate Raspberry Truffle

- \$25 6" Cake ___ qty.
- \$30 8" Cake ___ qty.

Red Velvet Cake

- \$23 6" Cake ___ qty.
- \$28 8" Cake ___ qty.

Old Fashion Chocolate Layer Cake

- \$23 6" Cake ___ qty.
- \$28 8" Cake ___ qty.

Chocolate Peanut Butter Cake

- \$23 6" Cake ___ qty.
- \$28 8" Cake ___ qty.

Carrot Cake Supreme

- \$23 6" Cake ___ qty.
- \$28 8" Cake ___ qty.



CULINARY CREATIONS'

Explanation of Holiday Services

Pick-Ups

Available during Regular Scheduled Hours Below. For your Convenience All Pick-up Food is Prepared in Disposable Pans with Detailed Heating Instructions or can be requested Hot and Ready to Eat. *Chafing/Heating units available for an additional fee

- Christmas Eve Pick-up Hours: 8:00am. - 1:00 pm.
- New Year's Eve Pick-up Hours: 8:00am.- 3:00pm.

Deliveries/Drop-offs

Min. Food Order of \$375.00 -or- 20 Person Prix Fixe. Limited Availability -
*Chafing/Heating Unit available equivalent to food ordered upon request

- Christmas Eve Delivery \$75. & 20% of Food & Beverage (Local)
- Christmas Day Delivery \$150. & 20% of Food & Beverage (Local)
- New Year's Eve Delivery \$50. & 20% of Food & Beverage (Local)
- New Year's Day Delivery \$75. & 20% of Food & Beverage (Local)

Full Service Staffed Events

Full Service Staffed Dinners Are Available with a Min. \$200 per Staff Person Plus 20% Service Charge & Delivery Fee Above (Local). (based on 5 hour min. including Set-up & Clean-up)
Min. Food Order of \$450 -or- 20 person Prix Fixe, Plus Delivery Fee

- Christmas Day \$50. per hour per Staff person, plus delivery & service charge
- New Year's Eve \$40. per hour per Staff person, plus delivery & service charge

CLIENT ORDERING INFORMATION

Client Name: _____

Address: _____

E-Mail: _____

Telephone: _____

Time you plan to Eat: _____

Number of Guests: (if applicable) _____

- Please Check Service above (Pick-up, Delivery/Drop-off or Full Service by the Appropriate Day Requested)

