

Culinary Creations'

NEW YEAR'S EVE MENU



**Individual Complete Dinners for 1...2...
or Small Groups**

Place Your Order Today:

www.culinarycreations.com/online-ordering

908-281-3894 *press 2* for Catering Dept

New Year's Eve Celebration Feast

available by the **Single Dinner and up**

☐ \$45 per person (*min. One*)

Select Ong:

- Classic Shrimp Cocktail
- Roasted Shrimp Cocktail
- Hors D'ouvrz Trio - (*Sage Ricotta Meatballs, Applewood Beef Tip Skewers, Spring rolls*)

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Ciabatta Dinner Roll

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Select Ong:

- Winter Grzns - Candied Pecans, Dried Cranberries, Pepitas, Balsamic
- Creamy Caesar Salad – Romaine, Shaved Pecorino, Croutons, Tomato

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Select Ong:

- Beef Tenderloin Steak – reverse seared
 - ½ Rack of Lamb – Chops +5
- Salmon Fillet - Butter Poached, Herb Crusted
 - Stuffed Lobster Tail (Crabmeat) +5
- Chicken Picatta & Gnocchi Vodka duo entrz
- Veal Ossobucco – 12hr., Slow Braised, Mirapoix, Tomatoes, Wine

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Select Ong:

White Truffle Duchess Potatoes

Herbed Parmesan Risotto

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Roasted Asparagus & Winter Vegetable

Surf & Turf?

☐ Add a 6oz. Broiled Maine Lobster Tail

no stuffing

\$17. ea. _____ qty.

We can Accommodate Most Allergies for a small surcharge

Stationary Hors D'oeuvres Platters

Each Serve between 6 and 10 people

Winter Hummus

Roasted Winter Squash Hummus, served with Crisp Chickpeas & Pepitas, Cucumber, Carrots & Pita Triangles

☐ 16oz., serves 6-8 \$39. ____ qty.

Warm 'Blue & White Crab' Artichoke Dip

Ready to Heat & Serve dip made from 100% Fresh Crabmeat & Artichoke Hearts, Seasoned and extra creamy, Fresh Broccoli, Carrots, Pita & Crostini.

☐ 16oz., serves 6-8 Dip, Vegetables & Crackers \$54. ____ qty.

Holiday Charcuterie

House-Smoked Sausages, Cured Meats, Asiago & Parmigiano, Cranberry Preserve, Balsamic Caramelized Onions, Dried Cranberries, Almonds, with Sliced Bread and Crostini

☐ Serves 8-10 \$55. ____ qty.

Antipasto Misto

Dry Cured Meats, Ricotta Stuffed Prosciutto, Tomato Bruschetta, Fried Peppers & Capers & Fresh Mozzarella, Artichoke, Olive Skewers, Crostini

☐ Serves 8-10 \$55. ____ qty.

Nashville Hot Chicken Dip

Buffalo Chicken dip takes a Tennessee Twist, Diced Seasoned double fried Chicken, creamy Cheddar, Nashville Sauce & Bleu Cheese Warm Dip, topped with Pickle, Crostini

☐ Serves 6-8 \$45. ____ qty.

Hors D'oeuvres continued

☐ Hot Hor D'oeuvres Taster

*All Samplings below combined in
One Tray:*

Ricotta Sage Fried Meatballs

Delicious update to the norm, Panko Crusted

Apple wood Beef Tip Skewers

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

Toasted Ravioli

Filled with Ricotta & mozzarella, Breaded

**Small Side Marinara (Ricotta Sage Meatballs)*

☐ ½ Tray \$72.____qty.
(12 Pieces of each item above)

☐ Full Tray \$125.____qty.
(20 Pieces of each item above)

***Above Platter can not be customized*

Chilled Seafoods

Chilled Marinated Shrimp

\$25 dozen

☐ Roasted Shrimp Cocktail ____dz.

☐ Classic Shrimp Cocktail ____dz.

- each dozen comes with a 3.25oz
traditional cocktail sauce

View Menu online: www.culinarycreations.com/holidaycatering
or

Order online: www.culinarycreations.com/online-ordering

Italian Specialties

Shallow Half Tray 4-6 portions / Half Tray 10-12 portions Full Tray 20-24 portions

☐ Old World Italian Lasagna

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

- ☐ \$49 Shallow Half **Cheese Lasagna** ____ qty
- ☐ \$69 Half Tray **Cheese Lasagna** ____ qty.
- ☐ \$95 Full Tray **Cheese Lasagna** ____ qty.

- ☐ \$59 Shallow Half **Meat Lasagna** ____ qty.
- ☐ \$75 Half Tray **Meat Lasagna** ____ qty.
- ☐ \$105 Full Tray **Meat Lasagna** ____ qty.

Eggplant Rollanting

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

- ☐ \$60 _____ (12 pcs.)
- ☐ \$98 _____ (20 pcs.)

Homemade Gnocchi

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

- ☐ \$59 Shallow Half Tray ____ qty.
- ☐ \$75 Half Tray ____ qty.
- ☐ \$105 Full Tray ____ qty.

Penne Vodka

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

- ☐ \$39 Shallow Half Tray ____ qty.
- ☐ \$59 Half Tray ____ qty.
- ☐ \$89 Full Tray ____ qty.

Meats / Roasts / Game

Heat & Serve

Veal Osso Bucco

12 hour mirepoix, Glace & Tomato slow roast

- ☐ **Four 2" thick 8+oz. Portions \$79_____qty.**
- ☐ **Eight 2" thick 8+oz. Portions \$149_____qty.**

Filet Mignon Selections *(select one)*

☐ **Reverse Seared Filet Mignon Steaks, Garlic Brown Butter**

- ☐ **Four 8oz. Steaks \$85**
- ☐ **Eight 8oz. Steaks \$165**

☐ **Fine Herb, Pink Salt, Garlic & Pepper Tenderloin**

- ☐ **\$79 Half Filet Mignon (2lb. Average - unsliced) _____qty.**
- ☐ **\$145 Full Filet (4lb. Average - unsliced) _____qty.**

Lamb

Baby New Zealand Rack of Lamb

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

- ☐ **\$129 (4 Racks, unsliced, Approx. 28 Pieces) _____qty.**
- ☐ **\$219 (7 Racks, unsliced, Approx. 49 pieces) _____qty.**

Optional Meat Sauces

☐ **White Horseradish Cream Sauce**

☐ **Roast Garlic Demi 'Gravy'**

☐ **Natural Au jus Reduction**

- ☐ **\$10 pt. _____qty.**
- ☐ **\$18 qt. _____qty.**

Poultry & Seafood

Chicken Selections

☐ **Chicken Piccata** _____ *qty.*
Lemon, Capers, White Wine
& Parsley Butter Sauce

☐ **Chicken Saltimbocca** _____ *qty.*
Prosciutto, Spinach & Fresh
Mozzarella, Lemon, Sage Sauce

☐ **Chicken Marsala** _____ *qty.*
Chicken Thighs (boneless) with Wild
Mushrooms & a Marsala wine Sauce

☐ **Chicken Parmesan** _____ *qty.*
Breaded in seasoned crumbs, topped
with Marinara, Mozzarella & Parmesan

☐ **Chicken Francaise** _____ *qty.*
Lemon Slices, Parsley & Herbs
White Wine Sauce

- 6 piece Tray \$45
- 12 piece Tray \$69
- 24 piece Tray \$99

Shrimp Francaise

Sliced Lemons, White wine,
Fresh Broccoli florets (Two Lg. per portion)

- ☐ 24 pc. \$59
- ☐ 48 pc. \$95

Seafood Risotto

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

- ☐ Shallow Half 4-5 person \$49
- ☐ Half Tray 10+ person \$74

Fresh Calamari (*Tubes & Tentacles*)

- ☐ 2 & ½ lbs. Flash Fried Calamari Fried
in Seasoned Flour & Cornmeal
 - side of Marinara & Lemon
(2 & ½ lbs.) \$59. _____ *qty.*

Crab Stuffed Prawns

Butter fried, Sliced Lemons, Fresh Broccoli
florets, Dry Vermouth sauce
(*Large Shrimp*)

- ☐ \$3.95 per Shrimp _____ *qty.*
Minimum order 24 Shrimp

Lump Crab Cakes

Maryland Style, simple & fresh

- ☐ 5oz. Cake \$12 ea. _____ *qty.*
Minimum order 6 cakes

House-made Cranberry Sauce

☐ Red Grape Cranberry Sauce

- ☐ \$12 pt. _____ *qty.*
- ☐ \$20 qt. _____ *qty.*

A la Carte Sides / Salads

Salads

Creamy Caesar Salad

- ☐ Shallow Half ___*qty.* \$19.
- ☐ Half Tray ___*qty.* \$35.
- ☐ Full Tray ___*qty.* \$65.

Winter Greens

- ☐ Shallow Half ___*qty.* \$24.
- ☐ Half Tray ___*qty.* \$40.
- ☐ Full Tray ___*qty.* \$70.

Caprese Salad

- ☐ Shallow Half ___*qty.* \$29.
- ☐ Half Tray ___*qty.* \$45.
- ☐ Full Tray ___*qty.* \$75.

Sides

Shallow Half Tray – 6+ people
Half Tray – 12+ people
Full Tray 25+ servings

Baby Carrots & Asparagus

- ☐ Shallow Half ___*qty.* \$27.
- ☐ Half Tray ___*qty.* \$47.
- ☐ Full Tray ___*qty.* \$67.

Traditional Bread Stuffing

- ☐ Shallow Half ___*qty.* \$25.
- ☐ Half Tray ___*qty.* \$45.
- ☐ Full Tray ___*qty.* \$65.

Sweet Potato Mash

Pecan & Maple

- ☐ Shallow Half ___*qty.* \$25.
- ☐ Half Tray ___*qty.* \$45.
- ☐ Full Tray ___*qty.* \$65.

Creamy Mashed Potatoes

- ☐ Shallow Half ___*qty.* \$29.
- ☐ Half Tray ___*qty.* \$49.
- ☐ Full Tray ___*qty.* \$69.

Porcini Wild Mushroom Risotto

- ☐ Shallow Half ___*qty.* \$27.
- ☐ Half Tray ___*qty.* \$45.
- ☐ Full Tray ___*qty.* \$65.

Herb Parmesan Risotto

- ☐ Shallow Half ___*qty.* \$34.
- ☐ Half Tray ___*qty.* \$54.
- ☐ Full Tray ___*qty.* \$74.

Cookies, Pastry & Cakes

☐ 7" Snowflake Cake

Vanilla cake filled with chocolate and vanilla custard, iced in buttercream ombre rosettes,

☐ \$32.00 ____ qty. (8+ servings)

☐ Struffoli

Small puffy balls of dough that are crunchy outside and light inside. Dipped in honey and sprinkled with non-pareils.

☐ \$17.00

☐ Individual Lobster Tails

Shell-shaped pastry made with a crunchy, flaky dough and filled with a whipped cream custard filling.

☐ \$29.00 (6 pieces)

☐ 7" Tiramisu

Mascarpone and heavy cream filling between layers of rum and espresso- soaked sponge cake – decorated for the season.

☐ \$30.00 ____ qty. (8+ servings)

☐ 7" Red Velvet Cheesecake

Smooth and creamy New York Style cheesecake sandwiched between layers of Red Velvet cake topped with real cream cheese frosting.

☐ \$32.00 ____ qty. (8+ servings)

☐ Yule Log

Hazelnut sponge cake roll filled with Nutella flavored custard and iced with chocolate Italian buttercream.

☐ \$ 32.00 ____ qty. (8+ servings)



Traditional 9" Pies

House Baked Pies \$20

(Standard Depth)

- ☐ 9" Pecan Pie ____ qty.
- ☐ 9" Apple Pie ____ qty.
- ☐ 9" Chocolate Mousse Pie ____ qty.
- ☐ 9" Banana Cream Pie ____ qty.



Lobster Tail

CULINARY CREATIONS'

Pick-Up - Hours

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

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

Deliveries/Drop-offs

Min. Food Order of \$195.00 - Limited Availability -

- ☐ **New Year's Eve Delivery** \$50. up to 6pm \$125 after 6pm & 20% of Food & Beverage (Local)
- ☐ **New Year's Day Delivery** \$75. & 20% of Food & Beverage (Local)

New Year's 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 \$495 -or- Listed Holiday Buffets with min. Guest Count, Plus Delivery Fee

- ☐ **New Year's Day** \$275 per each Staff person
plus delivery, gratuity & service charge - over 5 hours charged at \$60 per hour/per staff
- ☐ **New Year's Eve** \$300. per each Staff person
plus delivery, gratuity & service charge- over 5 hours charged at \$75 per hour/per staff

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)**