

Your Wedding Day

Culinary Creations®

Catering with a Creative Touch



Wedding Packages

You found everything in One Person; now find everything in One Caterer



Culinary Creations® 434 Route 206 South, Hillsborough, NJ. 08844
(908) 281-3894 www.CulinaryCreations.com

About Us...

Congratulations on your Engagement! You Have Found the Perfect Person, let **Culinary Creations** help you find the Perfect Caterer!

One of the most important decisions you will face as you plan your wedding day is the selection of your caterer.

Your Catering Consultant at **Culinary Creations®** has the knowledge and experience to plan every detail of your day so that you can enjoy your family, guests and spouse.

Our professional staff will be attentive to your every need, impress your guests and create lasting memories.

Culinary Creations® is a Full Service catering company, coordinating all aspects of your special day from menu & staffing to bar & rentals ensuring harmony on your wedding day. We make it our priority to find the best quality & price with all our vendors, From Tents, Rentals, Bar on Consignment to Portable Restrooms. We will make sure we can save you wherever possible and get the best quality possible.

Culinary Creations has earned a renowned reputation and numerous prestigious awards for orchestrating memorable events from start to finish. **Culinary Creations** has been featured in voluminous reputable publications.



Chef Pantano and his Talented & Decorated Staff at **Culinary Creations** continuously create innovative menus to exceed expectations for numerous High Profile Celebrities, Dignitaries and influential clientele with Seasonal menus after much research and experimentation to take advantage of their Gardens, Local Farms and distributors from around the world while being considerate of your needs and budget.

The following information will detail certain packages and various options we offer. We will also tailor a package to fit your Vision & Budget.

Call for a custom detailed proposal
& to **Set-up your Complimentary Tasting Today!**

Let us Exceed your Expectations and Dining Experience with True

CULINARY CREATIONS





Venues & Rentals...

Culinary Creations caters to NJ's Premier Wedding Venues including Vineyards, Farms, Historical Buildings, Parks, Arboretums, Museums and Unique Locations. We are fully licensed and insured to cater in Any Venue that accepts outside caterer. Culinary Creations also Specializes in Tented Weddings.

When considering different Venues available to rent or your own backyard keep in mind each Location offers a unique atmosphere, views and in some case history. As you search for that perfect fit, understand each Venue will also require different Rentals for your Guests and Caterer these rentals should be considered when determining your overall budget since the requirements can significantly increase the cost of the venue.

Let Culinary Creations help guide you in each and every step of the way. We will offer you;

*Expert insights & advice on every location
Complete list of Rentals based on the Venues you are considering
We will accompany you on a Site Visit
Computerized Layouts for your peace of mind
Handling of Rentals, Delivery and Set-up & Break-down (preferred vendors)
Professional Staffing, Bartenders & Chefs to pamper you all the way
Shuttles & Overnight accommodations near your Venue
Culinary Creations will work with you to offer the perfect Rentals and Menu to fit all your Needs,
Tastes, Budget & Dreams*

Other Items available, Please Inquire

**Portable Elite Restrooms
Tents & Party Rentals
Super Quiet Event Generators
also
Food Trucks; Ice cream & Fun Foods
Barista Services – Specialty Coffees**

You will appreciate...

*Chef Graduates of The Culinary Institute of America & Johnson & Wales
Excellent service and standings in the catering industry since 1995
Voted Best Caterer & Best Wedding Planning Consecutive Years by over 20 publications
Personalized One on One Tastings
Professional and Experienced Staff
Sit-Down, Family Style, Stations or Buffet service options
Complete Vendor referral list including a roster of professionals specializing in weddings;
Services include florists, musicians, DJs, transportation, photography*



The Premier

Farmer's Market Harvest Table

Walk away Crudités 'Shots' from Farm Fresh Vegetables nestled in Shot Cups & on Decorated Platters with a Roasted Pepper Aioli, Block & Tumbled Artisan & Domestic Cheese Display and Fresh Seasonal Sliced Melons, Honeydew, Cantaloupe, Golden Pineapple, Grapes & Seasonal Berry, Fresh Arugula & Artichoke Dip 'Bread Bowl', Grilled Vegetable Pasta Salad, Kale, Nut & Fruit Salad, Watermelon, Feta & Mint Bites, all accompanied by Crackers, Flatbreads & Cubed Breads
with **Cheese Monger** (complimentary)

~

6 Butler-passed Hors d' oeuvres

(Your Choice from Our Catering Menu)

~

Choice of:

Wedding Buffet ~ Plated Sit-down Service ~ Family Style

Stations Weddings see following pages

Garden Salad Course

(served Tableside) or a Two-Bruschetta on Crostini (see Menu)

One Selection each of:

Chicken, Meat, Pasta

seafood entrée not included

(Buffets; Meat see Carvery Stations, Pasta see Pasta Station selections)

Chef Seasonal Selection of:

Fresh Seasonal Vegetable & Starch Accompaniment

~

Dessert

Platters of Italian Cookies & Biscotti (per table)

**Wedding cake is available for an additional fee (inquire)*

~

Hot Beverage Service

*Freshly Brewed Dark Roast Fair Trade Regular Coffee
Decaffeinated Coffee, Flavored & Herbal International Teas*

\$45. per guest (price reflects min. 75 guests)

Tax & Service Charge not included

Elegant China & Hammered Flatware Included

Staffing charges & Rentals will be estimated at time of proposal after Service Style, Menu & Location are selected. Tables, Chairs, Linens, Kitchen Equipment, Tenting, Beverage not included ~ If Required



The Prestige

Charcuterie Table

Displays of Dried Cured Italian Meats; Prosciutto, Salami, Soppressata, Pepperoni, Fresh Sausages (Italian Hot & Sweet Sausage), Provolone, Asiago & Parmigiano Cheeses, Grilled Vegetables, Pickled Cucumbers, Balsamic Caramelized Onions, Giardiniera Vegetables, Dried Cranberries, Almonds, Preserve, Grapes, Olives, displayed with Sliced Italian Bread and Crackers
with **Cheese Monger** (complimentary)

Choice of One

Chef Culinary Hors D'oeuvres Station

(Your Choice from Our Catering Menu)

~

6 Butler-passed Hors d'oeuvres

(Your Choice from Our Catering Menu)

~

Choice of:

Wedding Buffet ~ Plated Sit-down Service ~ Family Style

Stations Weddings see following pages

Garden Salad Course

(served Tableside) or a Two-Bruschetta on Crostini (see Menu)

One Selection each of:

Seafood, Chicken, Meat & Pasta

(Buffets; Meat see Carvery Stations, Pasta see Pasta Station selections)

Chef Seasonal Selection of:

Fresh Seasonal Vegetable & Starch Accompaniment

~

Platters of Cannoli & Mini Pastries (per table)

**Wedding cake is available for an additional fee (inquire)*

~

Hot Beverage Service

*Freshly Brewed Dark Roast Fair Trade Regular Coffee
Decaffeinated Coffee, Flavored & Herbal International Teas*

\$49. per guest (price reflects min. 75 guests)

Tax & Service Charge not included

Elegant China & Hammered Flatware Included

Staffing charges & Rentals will be estimated at time of proposal after Service Style, Menu & Location are selected. Tables, Chairs, Linens, Kitchen Equipment, Tenting, Beverage not included ~ If Required



The Complete Sophistic

Middle Eastern Table

Char-Grilled Vegetable Mélange, Trio of flavored Hummus: Roasted Red Pepper, Garlic Nage' & Baba Ghanoush Hummus (Roasted Eggplant with Tahini Sauce), Fattoush Salad, Greek Orzo Salad (spinach & roasted pepper), Mountain of Tabbouleh (Salad of Bulgur wheat & Spices) and served with Rosemary Marinated Feta Cheese & Kalamata Olives, Mountain of Lemon Couscous & Grilled Pitas, Crackers
with **Cheese Monger** (complimentary)

One Chef Culinary Hors D'oeuvres Station

(Your Choice from Our Catering Menu)

8 Butler-passed Hors d' oeuvres

(Your Choice from Our Catering Menu)

Choice of:

Wedding Buffet ~ Plated Sit-down Service ~ Family Style

Stations Weddings see following pages

Garden Salad Course

(served Tableside) or a Two-Bruschetta on Crostini (see Menu)

One Selection each of:

Seafood, Chicken, Meat & Pasta

(Buffets; Meat see Carvery Stations, Pasta see Pasta Station selections)

Chef Seasonal Selection of:

Fresh Seasonal Vegetable & Starch Accompaniment

Choice of One Dessert Enhancement Station I

**Wedding cake is available for an additional fee (inquire)*

Choice of One After Dessert 'Walk Away' Station

Hot Beverage Service

*Freshly Brewed Dark Roast Fair Trade Regular Coffee
Decaffeinated Coffee, Flavored & Herbal International Teas*

\$59. per guest (price reflects min. 75 guests)

Tax & Service Charge not included

Elegant China & Hammered Flatware Included

Staffing charges & Rentals will be estimated at time of proposal after Service Style, Menu & Location are selected. Tables, Chairs, Linens, Kitchen Equipment, Tenting, Beverage not included ~ If Required



The Stations Menu

Tuscan Table

Fresh Mozzarella, cured Italian Prosciutto, Salami & Pepperoni, Stuffed Italian Breads, Sun Dried Tomatoes, Artichoke Hearts, Pesto Pasta Salad, Pickled Giardiniera, Olive Mélange, Cherry Peppers & Roasted Red Peppers served with Two Bruschetta Toppings, Crostini, Crackers & Breads
with Cheese Monger (complimentary)

~

8 Butler-passed Hors d' oeuvres

(Select from Our Catering Menu)

~

~ Culinary Stations Menu~

Available after 60 minutes from the start of your event open for 1 & ½ full hours

Mason Jar Salad Station

*Grab a Jar of Arcadia Spring Mix & Create a salad with;
Red Onion, Olives, Tomatoes, Celery, Carrots, Cheddar Cheese, Beets, Bleu Cheese, Sliced Radish; Balsamic Vinaigrette & Buttermilk Ranch*

with a choice of:

Two

Culinary Hors D'oeuvres Stations

(Select from Our Catering Menu)

~

Two

Culinary Main Stations

(Select from Our Catering Menu)

**some self-serve station options may be suggested to limit number of staff required per station
Additional Stations may be selected, Pricing will reflect*

~

~Dessert~

Choice of One Dessert Enhancement Station I

~

Hot Beverage Service *(buffet display)*

*Freshly Brewed Dark Roast Fair Trade Regular Coffee
Decaffeinated Coffee, Flavored & Herbal International Teas*

\$45. per guest *(price reflects min. 75 guests)*

Tax & Service Charge not included

Elegant White China & Hammered Flatware Included

Staffing charges & Rentals will be estimated at time of proposal after Service Style, Menu & Location are selected. Tables, Chairs, Linens, Kitchen Equipment, Tenting, Beverage not included ~ If Required



Celebrating your Wedding with Culinary Creations ®

“Proposal” Contract Pending:

Culinary Creations ® has established a unique and innovative way to reserve a date while you are making your decision, without any financial commitment. We issue a contract for a specific date, with a period of up to 14 calendar days to review your options. During this 14-day period, we will not commit the space to any other party while you are making revisions and reviewing the proposal. You are welcome to schedule a tasting during this period, (within the next 14 days) and your Pending Contract hold will be reserved until the day of your tasting (at the time of your tasting a deposit must be retained to confirm availability of catering) or the date will be released.

Deposit for Reservation:

When we hold a date off the market, we are obligated to turn away other interested parties, therefore all deposits are **non-refundable**. When Culinary Creations ® commits a date to you, we take it “off market” and therefore turn away potential business. Therefore, when a final date is determined, a binding contract is signed and must be accompanied by a non-refundable **deposit retainer of \$500**.

All Retainers and Deposits are Non-Refundable for any reason. A deposit totaling **50%** of the estimated total expense, including tax and service charge is required within **60 days prior to event date** and can be Check, Cash or Credit Card. **Final Payment is due at the 10 Day meeting after final invoice is determined, Final Payment is accepted Only in Check or Cash.** It is solely up to the client to contact Culinary Creations ® for all payment obligations however scheduled meetings will be determined in advance and will be held at the same time all deposits/payments are required.

Site Inspections:

Site Inspections will be performed **only After** a Deposit is obtained to reserve your date for Catering. An Experienced Catering Consultant will observe the area or location of your choice for ideas of; Set-up, Traffic flow, Space requirements, Kitchen requirements & Electrical Needs. We can also provide a Tent Expert if the area is in question of Tenting. Please realize a date must be confirmed by Deposit for a Site Inspection to be arranged.

Menu Selections/ Tasting

Final Menu selections must be made **Ten Days** before your event. Culinary Creations ®’ Highly trained and Experienced Chefs can help you in selecting the perfect combinations for your memorable event. A

Menu Tasting is offered on specific days/times Only for up to Four Guests. Initial tasting menu is designed by our professional chefs based on the proposed package offered if there are items you are interested in tasting we will attempt to accommodate. (certain items are unavailable for tastings) Any Allergies or Dietary Requests must be made

Customizing Menus

You are welcome to add/delete certain items from packages and we will quote the price reduction or addition. We will be happy to work with you to create the menu or package of your dreams for your special day

Guarantees:

Guaranteed guest count must be given to Culinary Creations ® Ten days prior to your special day. Your ‘guarantee’ is the minimum number of guests you are obligated to pay for. All weddings must be prepaid prior to the event and in accordance with the contract. No credit or refund will be offered for guests that cancel within 10 days of the event date or for guests that do not show up.

Event Locations & Cost Estimates

It is important to select the Location of your Wedding prior to receiving an accurate cost estimate. The Location of your event will decide the overall cost factor, some locations offer more “rental items” such as Tables, Chairs, China some locations request that you supply these items. Culinary Creations ® offers over 35 Unique Off-Premise locations to host your special day. Please visit our Web site @ www.CulinaryCreations.com Culinary Creations ® is insured to work in any facility of your choice that allows outside catering companies.

Rentals:

Culinary Creations ® will provide an accurate proposal on all of your rental needs. We offer a full line of over 350,000 discounted rental items, and will accommodate the task of scheduling and adjusting quantities as necessary. We will ensure the perfection of all of your rental items. A True Full Service Caterer will handle all aspects of your Wedding day, so that you have no concerns. We will search our extensive vendors to offer you the best quality and price available. If for any reason the overall cost of an outside rental company (comparing all exact same items) is less expensive we will get a similar price from one of our vendors. We want to show you we offer this service to save you the complications of dealing with multiple companies making changes, scheduling delivery/pickups and being responsible for the quality of each rental item. If for any reason something does not arrive or is not of the best quality it will be up to us to rectify the situation. Please keep in mind if cost is within reason, the cost of peace of mind is priceless.

Outside Rentals: Culinary Creations has a fee of \$500 automatically added to any Outside Rentals this will cover the prepared Layout, Suggestions, Adjustments to Quantities and set-up &/or break-down any Tables, Chairs, Linens, China, Flatware or Glassware supplied by an outside Rental Company. Items that are offered direct from a venue/location as part of their rental fee are permitted and Culinary Creations can handle all set-up and break-down.

Floor Plans

Culinary Creations ® will provide you with a sample floor plan (tables, dance floor, DJ location, etc) to work from; finalizing these plans typically takes two drafts, so we encourage you to begin early and provide your thoughts to us. Your final table/guest layout must be handed in with your final payment of your contract Eight days prior to your Special Day.

Party Planners

If you are using a party planner to assist you with special themes, props, overall décor, etc. a meeting with your planner is essential to insure a successful event. We work hand-in-hand with your planner and need to understand their needs and familiarize them with our facility and policies.

Children's Pricing

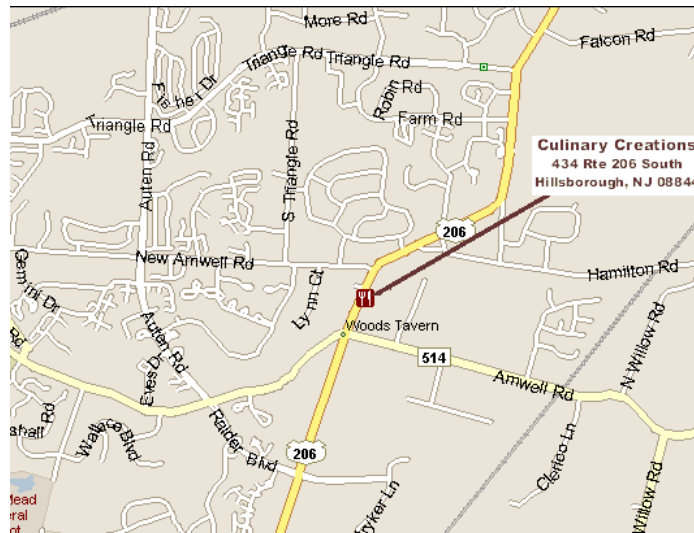
There is a 25% charge for toddlers (age 5 and under) Rental costs remain the same. Please advise us regarding booster or high chair needs, so that we can add to your rentals. Other children age 5-9 are charged 50% of the adult package price, plus rentals as a minimum, to cover our fixed expenses, preselected menu item can be offered for children upon request. Sher-style events can be accommodated by our Catering staff. Kosher and Glatt Kosher can be accommodated from an outside source for an additional charge. Please inquire.

Outside Food/Caterers

All food must be prepared by Culinary Creations ®. Some exceptions may occur for religious needs. This must be discussed with one of our Catering Consultants.



Culinary Creations ® Catering Office & Restaurant is conveniently located at 434 US HIGHWAY 206, Hillsborough, NJ. 08844 (GPS: 434 US Highway 206) near the intersection of Amwell Road & Route 206



From Northern New Jersey

I-287 (South)

At I-287 Exit 17, turn off onto Ramp

Continue (South) on US-206 [US-202]

Continue roundabout (Somerville Circle)

At roundabout, take the SECOND exit following the signs for US-206 South

Follow US-206 for 6.5 miles, you will pass New Amwell Road, immediately following 7-11, we are the next parking lot on the Right side – Black Awning that Reads “Culinary Creations ®”

From Southern New Jersey

At I-95 Exit 7B, turn off onto Ramp

Continue (North) on US-206 [Lawrenceville Rd]

Pass Amwell Road Intersection, on Left side of Road, look for Black awning that reads “Culinary Creations ®”

Arrive 434 US-206 South, Hillsborough, NJ 08844



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Culinary Creations

WEDDING MENU



Catering with a 'Creative Touch'



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Stationary Hors D'oeuvre 'Tables'

Full Service Staffed Events Only

Pitmaster Table

Carolina Pulled Pork Slider Display with Trio of BBQ sauces, Smoked Sausage & Chorizo, BBQ Chopped Brisket, Grilled Marinated Vegetables, Texas Slaw & Cream Slaw, Yukon Potato Salad, Pickled red Onions, Pickled Daikon & Carrots, House made Pickles, Cornbread, Mac & Cheese Cups & more Classics

Charcuterie Table

Displays of Dried Cured Italian Meats; Prosciutto, Salami, Soppressata, Pepperoni, Fresh Sausages (Italian Hot & Sweet Sausage), Provolone, Asiago & Parmigiano Cheeses, Grilled Vegetables, Pesto Orzo, Pickled Cucumbers, Balsamic Caramelized Onions, Giardiniera Vegetables, Dried Cranberries, Almonds, Preserve, Grapes, Olives, displayed with Sliced Italian Bread and Crackers

French Country Table

Warm Baked Brie in Puffed Pastry with Raspberry and Sliced Almonds, French Imported Artisan Cheeses, Potted Chicken Rillettes, Tarragon Tomato & Gruyere Flatbread, Marinated Mushrooms, Grapes and Strawberries, Niçoise Platter, Haricot Verts, Potato, Egg, Caramelized Onion, Kalamata Olives & Artichokes, Cornichons, Caramelized Onions, Capers and, displayed with Sliced French Baguettes and Crackers

Tuscan Table

Fresh Mozzarella, cured Italian Prosciutto, Salami & Pepperoni, Stuffed Italian Breads, Sun Dried Tomatoes, Artichoke Hearts, Pesto Pasta Salad, Pickled Giardiniera, Olive Mélange, Cherry Peppers & Roasted Red Peppers served with Two Bruschetta Toppings, Crostini, Crackers & Breads

Middle Eastern Table

Char-Grilled Vegetable Melange, Trio of flavored Hummus: Roasted Red Pepper, Garlic Nage' & Baba Ghanoush Hummus (Roasted Eggplant with Tahini Sauce), Fattoush Salad, Greek Orzo Salad (spinach & roasted pepper), Mountain of Tabbouleh (Salad of Bulgur wheat & Spices) and served with Rosemary Marinated Feta Cheese & Kalamata Olives, Mountain of Lemon Couscous & Grilled Pitas, Crackers & Breads

Farmer's Market Harvest Table (Vegetarian Friendly)

Walk away Crudités 'Shots' from Farm Fresh Vegetables nestled in Shot Cups & on Decorated Platters with a Buttermilk Herb ~Block & Tumbled Artisan & Domestic Cheese Display ~ Fresh Seasonal Sliced Melons, Honeydew, Cantaloupe, Golden Pineapple, Grapes & Seasonal Berry ~ Fresh Arugula & Artichoke Dip 'Bread Bowl' ~ Grilled Vegetable Pasta Salad ~ Kale, Nut & Fruit Salad ~ Watermelon, Feta & Mint Bites ~ all accompanied by Crackers, Flatbreads & Cubed Breads

Ask About 'Turnip the Beet' (\$3. Surcharge per person)

Farm to Table "Locally Farmed" or House-Grown for a True Farm to Table experience



Culinary Hors D'oeuvres Stations

Full Service Staffed Events Only CHEF 'CULINARY STATIONS'

Salsa ~ Guacamole Bar

Tri-Color Tortilla Chips displayed with Pico Di Galo, Fresh Made Guacamole to Order, Salsa Verde, Chardonnay Cheese Sauce, Cilantro Black Beans Spread, Sour Cream, Tomatoes, Olives & Jalapeno

Bistro Station

*Beef Sliders served on Petite rolls with Tater Tots, selection of Toppings:
Caramelized Onions, Seared Mushrooms, Cheddar & Blue Cheese Crumbles, Sliced Tomatoes, Spring Mix,
Applewood Bacon, Thyme Ketchup, Truffle Aioli*

❖ Loaded Tater Tot Bar

*Sweet Potato Tater Tots & Classic Tater Tots with a variety of toppings:
Bacon, Gravy, Scallions, Cheese Sauce, Tomatoes, Salsa & Sour Cream*

Chef Pasta Station (select Two Sauces)

*Penne Rigate Pasta cooked with a Choice of Two;
Brandy Tomato cream sauce ~ Fresh Basil Cannelloni wine sauce ~ Parmesan Cream Sauce
~ Pink Cream Sauce ~ Roast Garlic Olive Oil ~ Plum Tomato sauce
with accompanying fresh Vegetables; Spinach, Mushrooms, Peas, Tomatoes*

Chicken Wing Display

*Dry Rubbed Wings ~ Traditional Buffalo Wings ~ Signature Sweet BBQ Wings ~ Hoisin Soy Wings,
side of Buttermilk Ranch, Celery, Baby Carrots*

❖ Dim Sum Station

*A Variety of Spring Rolls, Dumplings & Pot Stickers, Vegetable, Chicken & Pork, Wok Fried or Steamed in a Bamboo Basket
with Sesame Soy Dip & Asian Plum Sauce, served with Sesame Broccoli Salad and a Ginger Noodle Salad*

❖ 'Spud' Station

*Baked Idaho Potatoes & Baked Sweet Potatoes Toppings;
Applewood Bacon, Cheddar, Feta, Olives, Sour Cream, Tomatoes, Scallions, Gravy*

❖ Southern Biscuit Bar

*Cheddar Chive Biscuits & Buttermilk Biscuits; made to Order with
Sausage Country Gravy & Fried 'Boneless' Chicken with Gravy*

❖ Self-served Station





Butler Style Passed Hot Hors D'oeuvres

Bacon Wrapped Artichokes

fondi di carciofi, chipotle aioli

Breaded Toasted Ravioli

spicy cheese, tomato puree'

Crab & Red Snapper Cakes

Maryland style, horseradish sauce

Sesame Crusted Chicken

tenderloins, sesame soy dip

Thai Pork & Bacon K-Bob

slightly spiced Asian glaze

Saltimbocca Stuffed Clams

with spinach, Prosciutto & mozzarella

'Truffled' Bleu Angus Sliders

*petite black angus burgers topped with
bleu cheese, apple cider bacon, truffle aioli*

Sicilian Stuffed Bread

Pinwheels of Italian Meats, Pesto, Mozzarella

Bahn Mi Sliders

*Vietnamese Pork, Pickled
Vegetables & Cucumbers, Cilantro*

Spicy Tuna Poke

*cucumber round topped with
Ahi spicy tuna & scallion*

San Francisco 'Grilled Cheese'

*mini pumpernickel, sharp aged cheddar,
apple cider bacon, pear chutney*

Sausage 'in Blankets'

*'Saucisson En Crouste'; Andouille
sausage baked in puff pastry*

Peppered Candy Bacon Skewer

maple, brown sugar, cracked pepper

Pepper Seared Scallop

Asian ginger coconut broth

Warm Goat Cheese Bruschetta

caramelized onion, herbed tomato

Chipotle Seared Shrimp

served in silver spoons over roast corn salad

Crisp Spring Rolls

shredded vegetables, soy dip

Coconut Chicken Tenders

spiced berry, pineapple dip

Stuffed Hot Peppers (buffet only)

spicy sausage & mozzarella

Potato, Cheese & Leek Cakes

green onion sour cream

Asian Shrimp & Spiced Berry

crusted in coconut & nuts

Sweet Potato Latkes

touch of jalapeno, scallion dip

Applewood Beef Tip Skewers

gorgonzola cheese, wrapped in bacon

Sage Ricotta Fried Meatballs

*unique twist to the norm, fresh sage & ricotta
cheese with ground sirloin, panko*

Nashville Hot Chicken

*Spicy Chicken Fritters, Pickle Slice
Slaw, Texas Toast*

Strawberry Pesto Crostini

on brioche Crostini, Strawberry Slice

Chicken & Waffle

Fried Chicken, bite size Waffle, Bacon Syrup

Mini Street Tacos

*Smoked Brisket, Red Slaw, Cilantro
Queso, Alabama Q*

Black & White Tuna 'Tartar' Crisp

*sashimi seared tuna, sesame seeds, scallion.
cilantro & soy, cucumber round*

Passed Crudités Shots

variety of matchstick vegetables, buttermilk

Teriyaki Wood Smoked Salmon

crisp wonton, cucumber slice

Ecuadorian Shrimp 'Shooters'

*cooked 'ceviche' tomato & citrus
marinade, in shot glasses, popcorn*

Garden Salads

❖ *Substitute a Plated Two-Bruschetta on Crostini for the Salad Course \$1.5p/p*

Available for All Services

Wedding Buffet, Plated Sit-down ~ Family Style

MIXED SEASONAL GREENS

*Leaf Lettuces & Baby Mesclun Mix Garnished with Cherry Tomatoes, Olives
Croutons, Parmesan & aged Balsamic vinaigrette*

AUTUMN GREENS

Mixed Baby Lettuces with Walnuts, Dried Cranberries, Granny Smith Apples, Maple Dressing

KALE NUT & FRUIT SALAD

Fresh Kale, Dried Cranberries, Sliced Almonds, Raisins, Parmesan, Red Onion, White Balsamic

DECONSTRUCTED NICOISE SALAD

*Arcadian Spring Mix, Haricot Verts, Cooked Egg, Tomato, Onion, Olive, Cucumber, Lemon
Vinaigrette*

MANDARIN FIELD MIX

*Field Greens, Slivered Almonds, Mandarin Orange Segments & Golden Raisins tossed with White
Balsamic Vinegar*

MEDITERRANEAN SALAD

Baby Greens with Goat cheese, Grapes, Pine Nuts, Raspberry vinaigrette

ASIAN BABY SPINACH SALAD

Water Chestnuts, Snow Pea Pods, Red Peppers, Mandarin Oranges, Orange Ginger Dressing

CREAMY CAESAR SALAD

Crisp Romaine, Toasted Croutons, shaved Parmesan cheese, Caesar salad dressing



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Chicken Entrée's

Available for All Services

Wedding Buffet, Plated Sit-down ~ Family Style

Boneless & Skinless Breasts

Lemon Herb Chicken

*Fresh Broccoli Florets
Herb, White Wine Sauce*

Chicken Creations'

*Sundried Tomatoes, Artichokes
Portobellos, Red Peppers
White wine, butter sauce*

Chicken Shiraz

*Shallots, Cremini Mushrooms, Squash
& Artichoke Hash, Red Wine Reduction*

Chicken Saltimbocca

*Prosciutto, Spinach & Fresh
Mozzarella, Lemon, Sage Sauce*

Chicken Paillard Bruschetta

*Grilled, topped with a Tomato, Mozzarella, Fresh
Basil & Onion Compote*

Grilled Chicken Viola

*Fresh Asparagus, Wild Mushrooms
Tomatoes, Roast Garlic Basil Sauce*

Free Range Chicken Pieces

Chicken Riesling

*Slow Braised, Mirepoix, Leeks, Red Potatoes,
Lemon & Riesling*

Chicken Bouillabaisse

*Tender Stewed Chicken, Vegetables, Saffron,
Tomato & Thyme Broth*

Simple Roast Chicken

*Rubbed & Roasted Chicken Pieces with Garlic,
Fresh Thyme & Potatoes*

Chicken Poulet Provençal

*Stewed Chicken Pieces, Three Tomatoes, Olives,
Mirepoix, Herb Broth Vegetables*

Sambal Chicken

*24 hour marinated moist Chicken Pieces with an
Asian Flare, over Napa Cabbage & Shredded*

& We do All of the Classics

**Marsala, Parmesan, Cacciatore, Piccata, BBQ,
Pulled Chicken & Fried Chicken**

*Prepared Old World Style, with a Creative
Touch*



Hot Pasta Selections

Wedding Buffet - Chef Pasta Station

*Penne Rigate Pasta will be prepared with fresh Vegetables; Spinach, Mushrooms, Peas, Tomatoes and cooked with a **Choice of Any Two Sauces**;*

Sauces - Brandy Tomato cream sauce ~ Fresh Basil Cannelloni wine sauce ~ Parmesan Cream Sauce ~ Pink Cream Sauce ~ Roast Garlic Olive Oil ~ Plum Tomato sauce

Plated Sit-Down ~ Family Style ~ *(or Chafing Dish)*

Select One as Chafing Dish to Replace Pasta Station – Wedding Buffet

Select One Family Style or Plated Sit-down

Penne Vodka

Tossed with fresh Peas in a pink Absolute Vodka cream sauce

Cavatelli Bianaca

Hand rolled pasta with fresh Spinach, Garlic & diced Tomato in a White bean sauce

Asperges & Portobello

Thumbprint Pasta, Grape Tomatoes, Asparagus & Portobello, Parmesan Peppercorn Cream

Gemilli & Bacon Carbonara

Spun Pasta with Applewood Bacon, Fresh Peas & Mushrooms in a Classic Carbonara Sauce

Hand Rolled Ricotta Gnocchi

Ricotta cheese ‘pillows’ rolled in herbs, with fresh Peas in a Sun Dried Tomato cream sauce

Penne Bosco

Sliced Portobello Mushrooms & Italian Proscuitto sautéed in a Tomato cream sauce

Farmers Market Pasta

Farm Fresh Vegetables, White Cannelloni Beans, Tomatoes & Spinach, roast Garlic Olive Oil

Orecchiette Giardenere

Artichoke Hearts, Button Mushrooms, Broccoli & Sun dried Tomatoes, Dry Vermouth sauce

Grilled Vegetable Gemilli

Grilled seasonal Vegetables tossed with Plum Tomatoes, Olive Oil & Pesto

Cavatelli & Broccoli

Garnished with fresh diced Tomatoes in a Garlic fresh Herb & White wine sauce



Seafood Selections

Available for All Services

Wedding Buffet, Plated Sit-down ~ Family Style

Soy-Honey Lacquered Salmon

Lime Wedges, on a bed of Wild
Rice , with Mirin rice wine

Teriyaki Wood Smoked Salmon

Brined, Lightly Smoked,
Black Sesame & Teriyaki Glaze

Baked Mustard-Crusted Salmon

Light Panko Crust, Pommery Mustard, Roast
Asparagus, Fresh Tarragon

Maryland Crab Cakes

Pan Seared with Broccoli
Garlic, White wine sauce

Potato Crusted Cod

Fresh Fillet of Cod with a Lemon
Caper Aioli Spread & Crisp Potato Crust

Tuscan Tilapia

Over White Beans & Thyme
Sun dried Tomato sauce

Sicilian Baked Tilapia

Fresh baked Tilapia Fillet with Caper, Onion, Celery,
Olives, Lemon, Tomato

Gingered Seafood Orzo

Scallops, Shrimp & Crabmeat
Sake Wine, Cilantro sauce

Vietnamese Salmon

Ginger Lime Marinade Oven Roasted,
Carrot Sesame Dressing

Sesame Seared Tuna

Ginger Soy Marinade
Over Oriental Vegetables

Balsamic Shrimp

Marinated & Grilled over
Assorted charred Vegetables

Salmon in Corn Husks

Fresh Roast Corn, Pablano
Chipotle & Lime oil marinade

Pecan Crust Salmon

Pan Seared served with a
Garlic, Brown Butter sauce

Seafood Risotto

Scallops, Shrimp & Crabmeat
Tossed in Italian Arborio Rice

Crisp Cod Provencal

Seared over roast Tomatoes
Red Onions & Tarragon

Glazed Wild Salmon Agrodolce

Reduction of Aged Balsamic
Infused with Fresh Berries & Onions

Shrimp & Scallops Française

Fresh Broccoli florets
Sliced Lemons, White wine

Seafood Paella

Shrimp, Mussels, Calamari
Chorizo Sausage, Saffron Rice

Tilapia Piccata

Baked in Lemon, Caper & White Wine
Diced Red Potatoes, Fresh Herbs

Truffle Poached Salmon

Wild Poached Salmon with a Truffle Cream
Sauce over Roast Corn Succotash



Meat Selections

Plated Sit-down ~ Family Style

not available for Wedding Buffets – see Chef Carvery Stations

Tenderloin Medallions (\$4.5 p/p surcharge)

Roast Filet Mignon sliced Over Shaved Potatoes & Roast Shallots in a Cognac sauce

Pulled Pork Wellington

Wrapped in Puff Pastry with Roasted Portobello, Cremini & Oyster Mushrooms

Oven Roasted Prime Rib of Beef (\$3.5 p/p surcharge)

Natural Pan Jus, Garlic Nage

Veal Saltimbocca

Egg Dipped Veal Scallopini with Prosciutto, Spinach & Fresh Mozzarella, Lemon Sage

Filet Mignonettes (\$4.5 p/p surcharge)

Grilled, Shiitake Mushrooms Over Oven Roast Vegetables, Red Wine Reduction

Boneless Short Ribs

Tender Braised with Red Wine, Mirepoix and Tomato Broth

Tender Beef Brisket

Texas Style, Lightly Smoked & Braised, Mirepoix of Vegetables and Tomato

Seared Pork Tenderloins

Sliced Apple, Onion Compote, Applejack, Brandy Glaze

Pork Tenderloin Madeira

Tender Medallions, Fresh Sage, Shallots & Madeira Wine

Veal Buerre Noisette

Veal Scallopini with Brown Butter, Capers & Red Onions

Stuffed Flank Steak

*Arugula, Artichoke & Cheese
(or) Spinach, Roast Pepper & Panko*

Veal Osso Bucco (\$4.5 p/p surcharge)

Slow Braised Veal Shanks with Vegetable Mirepoix, Fresh Thyme, Tomato, Lemon Zest

Frenched Rack of Lamb Chops

Rosemary Dijon Crust (\$7. p/p package surcharge)



Chef Carvery Stations

Wedding Buffets

Stuffed Pork Loin (Choice)

Bracirole: *Rolled with Parsley, Cooked Egg, Garlic, Asiago, Tomato Braised*

Roulade: *Stuffed with Artichoke, Spinach & Sun Dried Tomato*

Bacon Maple Pork Loin

Brined Pork Loin, Wrapped with Apple-Wood Smoked Bacon

Stuffed Flank Steak

Arugula, Garlic Chips & Sun Dried Tomatoes

Domestic Tenderloin of Beef

Filet Mignon (\$4.50 p/p package upgrade)

Choice: *Herbed Rubbed – Coffee Crusted – Bleu Cheese Crusted – Horseradish Crusted*

Whole Oven Roast Prime Rib Eye

Garlic Studded, Fine Herbs (\$3.5 p/p package surcharge)

Carved Frenched Rack of Lamb

Rosemary Dijon Crust (\$7. p/p package surcharge)

‘Root Beer’ Glazed Ham

Whole, Slow Baked with Brown Sugar, Nutmeg and Root Beer Glaze

Oven Roast Leg of lamb

Braised with Mirepoix, Tomatoes, Potatoes & Garlic Jus (\$2. p/p package surcharge)

Lemon Thyme Glazed Roast Chicken

Whole Bird, Slow roasted, Lemon Thyme Au Jus

Oven Roast Whole Turkey

Choice: *Thyme & Garlic Rubbed (or) Apple Sage Tender Brine*

Beef Brisket (select One preparation)

Jack Daniels BBQ glazed, Texas Style House Smoked & Braised (or) Traditional

Corned Beef Brisket

Simmered in our Special Spices until Fork Tender, Dijon Jus

Top Round Sirloin of Roast Beef

Roast Garlic & Fine Herb Rubbed

Choose one Hot & one Chilled sauce

Hot: *Garlic Demi *Red Wine Demi *Seasoned Aujus

*Wild Mushroom Turkey Gravy *Apple Cider Turkey Gravy

Chilled: * White Horseradish Sauce *Steak Sauce



Culinary Main Stations

Full Service Staffed Events Only
CHEF 'CULINARY STATIONS'

Street Tacos

*Authentic Mesa Tortillas warmed on Griddles with Pulled Pork (or) Seasoned Shrimp
Red Onion, Shredded Cheddar, Chopped Cilantro, Pico De Gallo
Displayed with Guacamole & Sour Cream*

Chef Risotto Station *(Choice of Two)*

*Vegetable Risotto & Seafood Risotto both tossed with Mushrooms & Peas
Italian creamy Arborio Rice, Shaved Parmesan cheese & Fine herbs*

❖ Texas Station

*Petite Rolls with Tender Pulled Pork
(or) Low & Slow Smoked Beef Brisket, served with a
variety of BBQ Sauces, Texas Slaw & Cornbread*

Chef Carvery Station

*Choice of One Whole Roast from previous Page 16 served with one Hot
& one Chilled accompanying Sauce*

Chef Paella Station

*Chorizo Sausage tossed with Saffron Rice, Peas & Tomatoes
(choice of One) Trio of Seafood Mixture of Mussels, Clam & Shrimp~
(or) ~Seared Chicken Tenderloin accompanied by a Vegetarian Version*

❖ Asian Station

*Mini Takeout containers filled with Asian Noodles &
Stir-fried Vegetables, Sesame Soy, Displayed with Platters of
petite Spring Rolls, Teriyaki glazed Chicken & Bahn mi Shredded Pork*

Quesadilla Station

*Mini Tortilla 'Grilled' to Order filled with Pulled Pork, Roasted Red Pepper & Provolone ~ Garlic Lime
Chicken & Shrimp, Monterey & Cilantro Pesto served with A Flame Roasted Corn Salsa, Tomato & White
Bean Salsa, Sour Cream & Guacamole*

❖ Self-served Station



Culinary Main Stations

Full Service Staffed Events Only
CHEF 'CULINARY STATIONS'

"Mini Meal" Station

Displayed on Petite Taster Plates Transforming A Main Course Into A Taster Size

Choose One of the below selections;

- Chicken Riesling, Mushroom Risotto, Baby Carrots
 - Potato Crusted Cod, Wild Rice, Haricot Vert
- Smoked Beef Brisket, Truffle Mashed, Flame Roast Corn
 - Tender Pulled Pork on Country Drop Biscuits
- Teriyaki Wood Smoked Salmon, Black & White Rice, Squash Coins
- Applejack Pork Tenderloin, Rosemary Potatoes, Apple Compote
 - Simple Roast Chicken, Thyme Potatoes, Green Beans
 - Lemon Herb Chicken, Broccoli Florets, Rice
- Petite Filet Mignon, Rosemary Biscuit, Balsamic Glaze, Wedge Pom Friet 4.5
- Herb Lamb Chop, Rosemary Potato Round, Ratatouille, Cognac Sauce 6
 - Boneless Short Rib, Mirepoix, Parmesan Risotto 2.5

Pad Thai Station

Transport to Bangkok. A stir-fry of Chicken & Vegetables with Celery, Onion, Green beans, Bean sprouts & Carrots tossed with a Crushed Peanut style sauce tossed with Pad Thai Noodles

❖ Comfort Station

Pairing of Two Comfort Foods; House Made Gemilli Macaroni & Cheese & Rich, homemade blend of Homestyle Mashed Potatoes - Offered with mini-martini glasses with Condiments including: sour cream, butter, diced scallions. Crumbled Bacon, Diced Ham, Tomato, Brown Gravy, Sautéed Mushrooms, Bleu cheese Crumbles

Petite Panini Station

(2 dedicated outlets required)

Marble Rye, Pumpernickel and White Panini Breads Pressed with the fillings below to create a Grilled Finger Sandwich; Italian Grilled Cheese with Tomato, Fresh Mozzarella & Basil~ Turkey, Brie & Spinach Panini with Honey Dijon

❖ Mason Jar Salads

Grab a Jar of Arcadia Spring Mix & Create a salad with Sliced Grilled Chicken, Red Onion, Olives, Tomatoes, Celery, Carrots, Cheddar Cheese, Beets, Bleu Cheese, Radish; Balsamic Vinaigrette & Buttermilk Ranch

❖ Self-served Station

Enhancement Stations

Full Service Staffed Events Only

Create an Hors D'oeuvre Party or Replace a Buffet Offering (Fees Apply)

Stationary Displays

Sushi Buffet Station *(inquire for fee)*

Buffet style; an assortment of sushi rolls (flavored rice & nori wrapped around special ingredients)
artisan presentation Buffet Style, Wasabi, Soy & Pickled Ginger

**Sushi Chef Attendant(s) available (additional \$295. flat fee- per every 75 guests max)*

Tapas Display Table *(inquire for fee)*

Inventive morsels that encourage nibbling & grazing including All:

Garlic Seared Mushrooms

Button Mushrooms sautéed in olive oil, garlic, parsley, and white wine.

Olive Mélange

A selection of marinated olives from Spain and around the world.

Balsamic Grilled Vegetables

A seasonal variety of marinated veggies sprinkled with Manchego cheese and drizzled with balsamic reduction.

Alcachofas En Salsa

Artichokes in a reduced sherry wine sauce

Fried Calamari with Cherry Peppers

Caper, Artichokes and a Balsamic reduction

Marinated Feta in Rosemary

Herbs & Olive Oil

Shrimp Trio *(inquire for fee)*

A Mélange of Colossal Cilantro Marinated Shrimp with Red & White Cocktail sauces & Shrimp Tostados on tri-color chips with Guacamole & Shrimp or Roast Corn Salad in Asian Spoons, Chipotle Oil

Seafood Raw Bar & 'Partial' Raw Bar available *(Market Pricing)*

Array of Shrimp, Clams & Seasonal Shellfish

~ Seasonal Varieties





After Dessert 'Walk Away' Stations Great as a Thank you!

Full Service Staffed Events Only
CHEF ATTENDED 'CULINARY STATIONS'

~ an unforgettable End to Any Wedding ~

Jersey 'Pork Roll' Station \$5.5

Trenton Pork Roll & Cheese Sandwich on a Kaiser Roll, wrapped and ready To-go, Salt, Pepper, Ketchup & Hot Sauce (available)

Cheese Steak 'Jersey Shore' Station \$6

Soft Hero with Thin Sliced Ribeye, Sautéed Onions, Peppers & Cheese Sauce, Ketchup & Hot Sauce, Foil Wrap

Popcorn 'Bar'

*Barrels of Popcorn; Gourmet White, Caramel, Rainbow & Cheese
Served with toppings; Chocolate Chips, Crushed Oreos, Chocolate Candies, Mini Marshmallows, Pecans & Raisins, Clear Bags & Ties To-Go*

Sabrett Hot Dog 'Cart' \$4.5

A Tabletop Version of this Local Favorite, 'Dirty Dog' Style, Sauerkraut, BBQ Onions, Fresh Baked Rolls, Mustard, Ketchup & Relish (available)

Milk & Cookies \$4

Fresh Baked Chocolate Chips Cookies to Order in Giveaway Bags with a Short Glass of Milk, Ready To-Go with a Lid & Straw

Doughnut Wall Display (*select one Style, min. 7 dozen)

**Classic Doughnuts - Glazed, Chocolate, Powdered, Toasted Coconut, Vanilla Frosted, Chocolate Glazed,*

**Gourmet Bakery Doughnuts - Bacon Maple, Chocolate Oreo, Chocolate Salted Caramel,*

*Blueberry/Blackberry, Lemon Coconut *Mini Doughnuts - Only available in Powdered, Old Fashioned & Cinnamon - Petite doughnuts (platter only, no wall)*

**Farmhouse Doughnut Wall \$95 rental ~ *Classic \$16. Dozen ~ *Gourmet \$26. Dozen ~ *Mini \$11. Dozen*





The Finishing Touch

Dessert Enhancement Stations I

Full Service Staffed Events Only

Ice Cream Bar

*Chocolate & Vanilla Ice Cream served with a Variety of Toppings:
Chocolate Sauce, Sprinkles/Jimmies, Whipped Cream, Crushed Nuts, Crushed Oreo Cookies, Maraschino
Cherries & Chocolate Chips
~ \$5. per person (Minimum 35 Guests)*

Retro Donut Bar

*Plain Old Fashion Doughnuts – Guests Create their own Donut beginning with a Classic Plain Retro Donut,
Dipping Glazes; Creamy Chocolate Glaze or Vanilla Glaze. Toppings; Rainbow Sprinkles, Shredded
Coconut, Fruity Pebbles, Crushed Oreos, Streusel Crumbs, Graham Crackers, Chocolate Chips
Displayed on Platters or Rent a Farmhouse Doughnut Wall \$95 rental ~ \$4.5 per person (min. 75 guests)*

Cake Pop Display

*Tiers of Cake bites on a Stick for your guests to enjoy:
Carrot Cake, Red Velvet, Strawberry, Peanut Butter & Double Chocolate
~ \$6. per person (min. 35 guest charge)*

Hot Chocolate 'Lava' Molten Cake

*Our Decadent Chocolate Cake 'Warmed to order' filled with a melted Chocolate Ganache center, served
Warm with Fresh Tahitian Vanilla Whipped Cream
~ \$6 per person*

Chef Piped Cannoli Station

*Regular & Chocolate Covered Cannoli shells, piped to order with Chocolate Chip Vanilla Sweet Ricotta
Cream
~ \$4.5 per person*

S'mores Station

*Bring your Guests back to their childhood with the Classic Dessert Favorite! Graham Crackers, Assorted
White & Dark Chocolates, Strawberries and Marshmallows, Artfully Displayed and ready to be roasted over
an Open Flame - Indoor & Outdoor versions available
~ \$5 per person (min. 50 guest charge)*





The Finishing Touch

Dessert Enhancement Stations II

Full Service Staffed Events Only

Chef Flambé Station

Choice of one: Flaming Bananas Foster over Ice Cream; Crepes Suzette with Oranges & Gran Marnier; Bread Pudding with a Flaming Banana Whiskey sauce
~ \$6.5 per person (Minimum 35 Guests)

Attended Crème Brule Station

Warm custard style dessert dusted with sugar and caramelized with a fire torch, served with Fresh Berries & whipped cream
~ \$7.5 per person

Chipwich Station (create your own)

Flashback to your Childhood; Vanilla Ice Cream between Chocolate Chip Cookies & Double Chocolate Cookies, rolled in your favorite topping; ate Chips, Sprinkles, Peanut Butter Chips, Crushed Nuts or Crushed Oreos
~ \$5.5. per person (min. 35 guest charge)

Attended Viennese table

Variety of Petite Individual cakes, tortes, miniature pastries assorted Biscotti, cannolis, chocolate-dipped strawberries (in season), and assorted Cookies, Bars & Brownies, artistically displayed
~ \$7.5 per person (min. 75 guest charge)

Chocolate Dipping Station

Beautiful Flowing Chocolate Fountain, served with Fresh Berries, Rice Krispy Treats, , Sliced Bananas, Graham Crackers, Pretzels, Skewered Marshmallows & Fresh Pineapple
~ \$7. per person (min. 75 guest charge)

Cheesecake 'Martini' Bar

Martini Glasses filled with a Square of Plain NY Style Cheesecake for Your guests to Decorate with; Golden Pineapple, Blueberry Compote, Fresh Sliced Strawberries, Chocolate Sauce, Rum Glaze & Cinnamon Whipped Cream
~ \$6 per person (min. 75 guest charge)



Optional WEDDING CAKE VARIETIES

For an Additional Fee



Pricing depends on Cake/Filling/Buttercream Variety & Decoration

****All Cake Toppers, Fresh Flowers or Non-Edible Decorations (except ribbon)**

Must be Supplied or Ordered by Client

Standard Cake Flavors

Chocolate

Vanilla - (yellow)

Shadow - ½ & ½

Standard Filling

Chocolate Custard

Vanilla Custard

Cookies & Cream

Lemon Filling

Chocolate Buttercream

Strawberry Buttercream

Raspberry Buttercream

Mocha Buttercream

Lemon Buttercream

Standard Icing

Vanilla Buttercream

Chocolate Buttercream

Whipped Cream

Premium Cake Flavors

Red Velvet

Carrot Cake

Cannoli Cake

Premium Filling

Chocolate Mousse

Cannoli Filling

Cream Cheese

Mango Mousse

Strawberry Preserve

Raspberry Preserve

Pineapple Preserve

Whipped Cream & Fruit

**Bananas or *Strawberries
(seasonal)*

Premium Icing

Cream Cheese

Chocolate Ganache

Fondant Icing is an additional fee
beginning at \$7 additional p/p

