

## CULINARY CREATIONS

### DINNER MENU

Available for **Pick-up or Delivery** between 3pm – 11pm

*Petite Rolls & Whipped Butter (included)*

#### SALAD (please select one)

- Mixed Seasonal Greens-** Leaf Lettuce, Baby Mesclun Mix, Cherry Tomatoes, Olives, Parmesan Croutons, Balsamic  
**Mandarin Field Mix-** Field Greens, Almonds, Mandarin Orange, Golden Raisins, White Balsamic Vinegar  
**Autumn Greens-** Mixed Baby Lettuces with Walnuts, Dried Cranberries, Granny Smith Apples, Maple Dressing  
**Creamy Caesar Salad-** Crisp Romaine, Toasted Croutons, shaved Parmesan Cheese, Caesar Dressing  
**Kale, Nut & Fruit Salad-** Fresh Kale, Dried Cranberries, Sliced Almonds, Raisins, Parmesan, Red Onion, White Balsamic

#### PASTA (please select one)

- Penne Vodka-** Fresh Peas, Pink Absolute Vodka Cream Sauce  
**Gemilli & Bacon Carbonara-** Applewood Bacon, Fresh peas & Mushrooms in a Classic Carbonara Sauce  
**Cavatelli & Broccoli-** Garnished with fresh diced Tomatoes in a Garlic fresh Herb & White wine sauce  
**Farmers Market Pasta-** Farm Fresh Vegetables, Artichokes, Tomatoes & Spinach in Roast Garlic Olive Oil  
**Hand Rolled Ricotta Gnocchi-** Ricotta cheese 'pillows' rolled in herbs, with fresh Peas in a Sun Dried Tomato cream sauce

#### ENTREES (see pricing below)

- Boneless Short Ribs-** Braised with Red Wine, Mirepoix & Tomato Broth (\$2.5 supplement)  
**Filet Tip Bourguignon-** Beef Tenderloin Tips, Mirepoix, Red Wine, Tomato, Thyme & Mushrooms (\$2.5 supplement)  
**Lemon Herb Chicken-** Fresh Broccoli Florets, Herbs, White Wine Sauce  
**Eggplant Rollatini-** Light Egg Battered Eggplant rolled with Ricotta, Asiago & Mozzarella, Plum Tomato Sauce  
**Baked Mustard Crusted Salmon-** Light Panko Crust, Pommery Mustard, Roast Asparagus, Fresh Tarragon  
**Chicken Creations –** Sun-dried Tomatoes, Artichoke Hearts, Portobello's, Red Peppers, White wine Sauce  
**Honey Soy Wild Salmon-** Marinated & Oven Roasted  
**Crisp Cod Provencal-** Seared over roast Tomatoes, Red Onions & Tarragon  
**Seafood Risotto-** Scallops, Shrimp & Crabmeat Tossed in Italian Arborio Rice  
**Chicken Saltimbocca-** Prosciutto, Spinach & Fresh Mozzarella, Lemon Sage Sauce  
**Tenderloin Medallions –** Roast Filet Mignon, Shallot & Cognac Demi Sauce (\$4.5 supplement)  
**Grilled Filet Mignonettes –** Shiitake Mushrooms, Oven Roast Vegetables, Red Wine Demi (\$4.5 supplement)

#### VEGETABLE & STARCH (please select one)

- Grilled Seasonal Vegetables ~ Roasted Root Vegetables ~ Baby Carrots & Seasonal Vegetables**  
**Garlic Mashed ~ Haricot Verts & Roasted Red Potatoes ~ Wild & White Rice Pilaf ~ Parmesan Risotto**

|                          |                 |                      |
|--------------------------|-----------------|----------------------|
| <b>Simple Dinner:</b>    | 1 Entrée .....  | \$18 per person food |
| <b>Specialty Dinner:</b> | 2 Entrées ..... | \$22 per person food |
| <b>Gourmet Dinner:</b>   | 3 Entrées ..... | \$26 per person food |

Prices above are based on 50-100 people

30-45 people add \$4 per person food

15-25 people add \$6 per person food

CULINARY CREATIONS

DINNER MENU

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**\*DROP-OFF SERVICES ONLY**  
**ADD A STATIONARY PLATTER**

**Artisanal Cheese Platter**

Chevre Goat Cheese, Creamy French  
Brie, Aged Asiago & Roquefort  
Sheep Cheese served with Grapes,  
Candied Pecans & Fig Preserves,  
Crackers & Crostini.

*\$79 based on 20p*

**Three Bruschetta 'Bar'**

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

*\$79 based on 20p*

**Mediterranean Mezze**

*(1lb each)* Roasted Red Pepper  
Hummus, Green Pea Hummus,  
served with: Cucumber, Brined  
Olives, Feta, Pepperoncini  
& Pita Triangles

*\$79 based on 20p*

**International Cheese Board**

Imported & Domestic Varieties,  
Assorted Crackers, Grapes, Garnish

*\$5 p/p*

**Fresh Sliced Fruit Display**

Artistic display of seasonal melons,  
pineapple, grapes & Seasonal Fresh  
Berries *\$5 p/p*

**Garden Vegetable Crudités'**

Local Fresh Seasonal Assortment  
with a Roast Red Pepper Dip

*\$4.5 p/p*

**ADD A DESSERT** *(Selection reflects price)*

**Something simple**

**Assorted Mini Pastries & Petite Fours \$4**

**Brownies, Bars & Cookies \$3**

**Homestyle Cookies \$2.5**

**Specialty Cake- Pricing Varies**