

Display Table
A beautiful display of Assorted Artisan Cheeses, Bruschetta, Hummus, Dips, Crackers, and Crostini

PASSED HORS D' OEUVRES (choose three)
~Spanakopita Wedges
~Chicken Skewers with Orange Glaze
$\sim$ Cocktail Meatballs in Marinara with Crispy Basil
$\sim$ Teriyaki Pineapple Meatballs
~Buffalo Chicken Shooter
~Assorted Stuffed Mushrooms
$\sim$ Spinach Dip with Tortilla Chip
~Pork Pot Sticker with Ponzu
~Chicken Pot Sticker with Ponzu
~Caprese Skewers
~BBQ Pulled Pork on a Croustade
~Bacon Wrapped Scallops*
$\sim$ Jumbo Shrimp Cocktail ${ }^{*}$
$\sim$ Mini Beef Wellington with Horseradish Cream*
$\sim$ Assorted Hand Rolled Sushi*
*Upcharge
Plated Menu
SALAD (choose one)
~Classic Caesar Salad
$\sim$ Culinary Creations House Salad
$\sim$ Seasonal Tossed Salad
~French Onion Caesar Salad
ENTRÉE SELECTIONS (choose two)
BEEF
~Sliced Herb Encrusted Tenderloin Beef with Beef Au Jus or Horseradish Cream (add $\$ 5.00$ per guest)
$\sim 6 \mathrm{oz}$ Filet Mignon with Red Wine Demi (add $\$ 8.00$ per guest)
~Roast Eye Round Beef with Beef Au Jus
$\sim$ Braised Beef Short Rib with Beef Au Jus
PORK
$\sim$ Garlic Herb Encrusted, Orange Glaze, or Honey Mustard
CHICKEN
~Bruschetta, Creamy Garlic Parmesan, Lemon Garlic, or Chicken Marsala

FISH
~Haddock with Lemon Garlic
~Salmon with Dill Cream
~Crab Cakes with Remoulade
~ Vegetarian Available Upon Request ~
ACCOMPANIMENT (choose two)
~Chef's Choice Vegetable Medley
$\sim$ Garlic Green Beans
~Honey Glazed Baby Carrots
~Mashed Potatoes
~Oven Roasted Red Potatoes with Rosemary and Thyme
$\sim$ Rice Pilaf
~Plated Menu Includes Rolls and Butter~

## Buffet Menu

## PLATED SALAD (choose one)

~Classic Caesar Salad
~Culinary Creations House Salad
$\sim$ Seasonal Tossed Salad
$\sim$ French Onion Caesar Salad

## PASTA (choose one)

~Cavatappi Florentine - Sun Dried Tomatoes, Spinach, and Garlic Cream Sauce
$\sim$ Cavatelli - Broccoli, Garlic, and Olive Oil
$\sim$ Penne - Housemade Ala Vodka Sauce
~Penne-Housemade Marinara

## ENTRÉE CHOICES (choose two)

## BEEF

~Sliced Herb Encrusted Tenderloin Beef
with Beef Au Jus or Horseradish Cream (add $\$ 5.00$ per guest)
$\sim$ Roast Eye Round Beef with Beef Au Jus
~Braised Beef Short Rib with Beef Au Jus

## PORK

~Garlic Herb Encrusted, Orange Glaze, or Honey Mustard

## CHICKEN

$\sim$ Bruschetta, Creamy Garlic Parmesan, Lemon Garlic, or Chicken Marsala

## FISH

~Haddock with Lemon Garlic
~Salmon with Dill Cream
~Crab Cakes with Rémoulade

## OVEN ROASTED TURKEY BREAST

## HONEY GLAZED HAM

~ Vegetarian Available Upon Request ~

## ACCOMPANIMENT (choose two)

~Chef's Choice Vegetable Medley
~Garlic Green Beans
~Honey Glazed Baby Carrots
~Mashed Potatoes
~Oven Roasted Red Potatoes with Rosemary and Thyme
$\sim$ Rice Pilaf
~Buffet Menu Includes Rolls and Butter~

## Station Menu

## SALAD CUP STATION (choose one)

~Classic Caesar Salad
~Culinary Creations House Salad
~Seasonal Tossed Salad
$\sim$ French Onion Caesar Salad

## PASTA (choose two)

$\sim$ Cavatappi Florentine - Sun Dried
Tomatoes, Spinach, and Garlic Cream Sauce
$\sim$ Cavatelli - Broccoli, Garlic, and Olive Oil
$\sim$ Penne - Housemade Ala Vodka Sauce
$\sim$ Penne - Housemade Marinara
~Pasta Station Includes Rolls and Butter~

## GOURMET MAC \& CHEESE

## (choose two)

~Traditional
~Chicken Bacon Ranch
~Buffalo Chicken
~ Lobster (add \$5.00 per guest)
Toppings: Salsa, Crushed Nacho Chips, Crushed Cheez It, Broccoli, Bacon Bits, Crispy Onions, Assorted Hot Sauces

## MEATBALL STATION (choose two)

~Classic Italian Meatballs in Marinara
$\sim$ Teriyaki Pineapple Meatballs
~Buffalo Chicken Meatballs in Mild Wing Sauce with Blue Cheese Crumbles

## CARVING STATION (choose two)

Add $\$ 5$ per person
Accompanied with Chef's Choice Vegetable
$\sim$ Beef Tenderloin with Beef Au Jus and Horseradish Cream
~Oven Roasted Turkey Breast with Cranberry Sauce and Turkey Gravy
~Country Baked Ham with Apple Sauce and Ham Gravy

## POTATO BOWL STATION (choose two)

$\sim$ Traditional - Mashed Potato, Chicken Bites, Corn, Chicken Gravy, Cheddar Cheese
~Shephard's Pie - Mashed Potato, Thyme, Carrots, Peas, Ground Beef, Sour Cream, Chive
~BBQ - Mashed Potato, Chicken or Pork, Cheddar, Crispy Onion, BBQ Sauce
~Thanksgiving - Mashed Potato, Turkey, Corn, Stuffing, Cranberry Sauce, Turkey Gravy
$\sim$ Chicken Bites - French Fries, Chicken Bites, Blue Cheese, Celery
Sauces: Buffalo, BBQ, Spicy Ranch, Garlic Parmesan
Pierogi - Pierogi, Butter, Caramelized Onion, Sour Cream, Bacon

## SMALL PLATES STATION (choose two) <br> Accompanied with Chef's Choice Vegetable BEEF

~Roast Eye Round Beef with Beef Au Jus
~Braised Beef Short Rib with Beef Au Jus

## PORK

~Garlic Herb Encrusted, Orange Glaze, or Honey Mustard

## CHICKEN

$\sim$ Bruschetta, Creamy Garlic Parmesan, Lemon Garlic or Chicken Marsala

## FISH

~Haddock with Lemon Garlic
~Salmon with Dill Cream
~Crab Cakes with Rémoulade

## DESSERT STATION (choose one)

~Assorted Miniature Dessert Display
$\sim$ Krispy Kreme ${ }^{\circ}$ Donuts Display
~Assorted Jumbo Cookies Display
~Ice Creăm Sundae Bar

2,000 calories a day is used for general nutrition advice, but calorie needs vary. Additional nutrition information available upon request. *Items are served raw, or undercooked, or may contain raw or undercooked ingredients. Consuming raw or undercooked meats, poultry, seafood, shellfish or eggs may increase your risk of food-borne illness.

