

Culinary Village Catering, LLC

RECEPTION ACTION STATION

Themed appetizer Station set to begin the evening, Great ideas for Meet and Greet and Ice- Breaker Gatherings (Must add at least 5 appetizers and a 50 guest Minimum requirement)

The Japanese Steak House

Teriyaki Glazed Sliced Hanger Steak
Tempura Chicken and Shrimp Tempura Vegetables
Jasmine Steamed Rice
Steamed Gyoza Dumplings, Soy Dipping Sauce
\$15 .00 per person
up to (2) hours
\$75.00 per chef per hour



Everybody Loves Shrimp

Scampi Style Shrimp in Herb, Lemon and Garlic Butter
Shrimp Provençale with Calamari and Fresh Basil
Crispy Fried Shrimp, Horseradish Tomato Cocktail
Sauce
Shrimp and Green Chili Quesadillas
\$18.00 per person

Under the Sea

Lobster Quesadilla Tomatillo Cilantro Salad
Medley of Florida Gulf Seafood Tomato, Basil and
Garlic Broth Sour Dough Bread
Seared Crab Cakes Cajun Remoulade
\$40 .00 per person
for up to (2) hours
\$75.00 per chef per hour

Gold Rush

Chef Tossed Salads
Presented in White Bowls.
Crispy Romaine Hearts Haricots Vert, Grape Tomatoes,
Fresh Fennel and Brioche Crouton
Lemon Olive Oil Dressing
Traditional Caesar Salad, Garlic Croutons
Crispy Iceberg Lettuce Charred Beef, Cilantro, Bean
Sprouts and Grapefruit
Miso Teriyaki Dressing
\$13.00 per person for up to (2) hours



22% taxable service charge and 6.5% sales tax will be applied to all food and beverage pricing

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From the Sidelines

Mini Reuben Sandwiches

Chili Chicken Quesadillas

Beef Fajita Station

Guacamole, Tortilla Chips, Salsa, Guacamole and Queso Dip

\$19.00 per person for up to (2) hours

\$75.00 per chef per hour



Tutto di Risotto

Wild Mushroom Risotto Mascarpone, Parmesan, White Truffle, Sweet Peas

Roasted Tomato, Saffron and Fennel Risotto

Calamari, Bay Scallop and Rock Shrimp Risotto Parmesan Cheese, Basil Chiffonade

\$20.00 per person

for up to (2) hours



Venerable Vegetables

Baked Potato Bar

Bacon, Scallions, Sour Cream, Cheddar Cheese, Tomatoes

Sautéed Asparagus with Classic Hollandaise

Grilled Mediterranean Vegetables with

Pesto or Curry Crème Fraîche

Stew of Wild Mushrooms over Asiago Polenta

\$12.00 per person for up to (2) hours

Pasta à la Culinare

Pear and Gorgonzola Focchi -Beggars Purse Pasta

Ricotta Agnolotti- Priest's Cap Pasta

Diced Tomato and Basil Pommodoro, Toasted Garlic Alfredo Sauce

Fresh Basil and Parmesan Pesto

Garlic Basted Ciabatta Bread

\$15.00 per person

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Mediterranean Tapas

Small bits with big flavors!

Greek Style Hummus

Grilled Pita

Egg Plant Baba Ghannouj

Garlic Lavosh

Mini Red Pimentos

Stuffed with Goats Cheese in Olive Oil

Assorted Jumbo Olives Marinated in Fines Herbs

Roasted Tuscan Artichoke Hearts

Stuffed Grape Leaves, Dolmades Style

Green Olive Crostini

\$16.00 per person



Italian Deli

Pasta Fagioli

Romaine Lettuce, Caesar Dressing, Garlic Focaccia Croutons, Shaved Parmesan Cheese Vine-Ripe Tomato,

Fresh Mozzarella and Basil Salad Farfalle Pasta Salad with Roasted Peppers, Olives and Pancetta Prosciutto Di Parma

Ham and Melon, Port Wine Reduction with Mint Seasonal Whole Fruit

Rosemary Roasted Chicken Breast with Bresaola, Salami and Mortadella Provolone,

Fontina and Gorgonzola Cheese

Sliced Tomatoes, Lettuce, Roasted Eggplant, Peppers, Zucchini and Condiments

Focaccia, Ciabatta and Italian Loaf Bread

\$18.00 per person



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