



Culinary Concerts, inc.
performance in catering™

MENU

Drinks

*customer-furnished

Caterer-furnished:

Tonic, Club, Lemons, Limes, Classic Iced Tea & Red Cherry Lemonade

N/C

Table Big Tray | Reclaimed Board:

Artisan Cheddars and Charcuterie w Fruit, Nuts, Fig Jam, Crisps
...duck and wild boar saucisson, garlic sausage (D'Artagnan)

Passed Trays:

“Classic Lobster Roll”

...warm, fresh-shelled lobster, melted butter, gray salt, black pepper, parsley, and lemon spritz
in a Martin's Soft Potato Roll

80 ea. servings for 60 guests, made-to-order, approx. 3 oz lobster meat per roll, prepped
from 40 ea. 1.25 – 1.49 lb. hard-shell lobsters

Seared Choice Beef Filet on Sourdough Toasts w Horseradish Crème Fraiche & Tarragon
(served warm)

Premium Bacon-wrapped Enoki Mushrooms w Green Onion