



Culinary Concerts, inc.
performance in cateringSM

Augusta & Danette's Wedding!

Hors D'oeuvres ~ Tray-served

Boneless Chicken Wings | Celery Sticks | Watercress-Gorgonzola Sauce

Pulled Pork | Corn Fritter | Pickled Red Onion

Cremini Mushrooms Provencale

Grilled Vegetables | Plantains | Smoky Tomato Sauce

Avocado - Queso Blanco Crostini

Hors D'oeuvres ~ Table-served

Tuna & Shellfish

Crab Cakes with Citrus Aioli | Seared Tuna on Cucumbers | Mussels Escabeche | Cold Shrimp with Red Cocktail, White Miso, and Spicy Yuzu Sauces

The Gardener - Cheesemaker

New England Extra Sharp Cheddar, Italian Provolone, French Mimolette, Spanish Manchego

Grapes, Breads, Crisps, & Jams

Flutes of Crudites with Basil-Scallion Hummus and Kalamata Olive Tapenade

Dinner Menu

Appetizer ~ Table-served

Gazpacho w Grilled Day Boat Scallop

Artisan Breads ~ Olive Oil

Dinner Stations

"Armida"

...cook-to-order

Spinach Ravioli w Asparagus & Pesto & Orrechiette w Porcini Mushrooms w Sausage, Thyme, & Cream

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Freshly Grated Cheeses, Olive Oils

"Mamma Maria"

Roasted Garlic Bruschetta with Grilled Steak Tips

Sauce Verte | Parmesan – Tomato Relish | Roasted Red Pepper – Caper “Salsa”

Red & Green Cabbage Slaw

“Daria”

Whole Grilled *Salmon ~ Cold Creamy Lemon Herb Sauce & Pineapple–Cucumber Mint Salsa

Israeli Couscous w Grilled Summer Vegetables

Dessert

Scratch–made Pies| Whipped Cream | Ice Cream

Iced Caramel Coffee * Coffee * Tea

Finale ~ Tray–served

Limoncello Granita & Amaretti Cookies