



Culinary Concerts, inc.
performance in catering™

Cindy & Paul's Wedding!

MENU

Hors D'oeuvres ~ Tray-served

Rosemary-Sambuca Seared Shrimp & Prosciutto

Jerked Chicken Crispy Spring Roll | Mango Ketchup

Braised Beef Short Ribs-stuffed Mushrooms | Horseradish Creme & Chives

Seared Sea Scallop | Black Bean & Bacon Aioli

House-made Pizzette | Mashed Potato | Bacon | Sauce

Dinner Stations

"The Grill"

Latin: Chile & Coffee Dry-rubbed Flat Iron Steak | Spicy Peach & Corn "Salsa" | Chimichurri

French: Chicken Kebabs | Provencale | Roasted Vegetable Tapenade | Basil-Parsley Pistou

**all-natural chicken breast skewers w veggies and a marinade of Dijon, lemon, evo, herbs de provence, and golden balsamic*

Sides: Israeli Couscous w Caramelized Onions & Zucchini | Horseradish-Green Bean Potatoes

“Trattoria”

Cook-to-order:

*Penne Amtraciana | Italian Plum Tomatoes | Onions | Garlic | Pancetta | EVO | Red Pepper Flakes | Basil
*caterer’s courtesy

Antico’s of Meriden Butternut Squash Ravioli | Prosciutto | Tomato | Lemon | Basil Mascarpone | Walnuts

Parslied Meatballs

**veal, beef, & pork*

Freshly-grated Parmesan Reggiano | Pecorino Romano | Herbs | Roasted Garlic Bulbs | Olive Oils

Romaine w House-made Preserved Lemon Caesar

Focaccias | Pugliese | Parmesan Crackers

“Martini Bar”

Seafood Paella | Shelled Lobster | Mussels (in and out of shell) | Ham | Shrimp | Rice | Vegetables

Crispy Vegetable Spring Roll | Wasabi Mashed Potatoes | Hoisin – Soy Drizzle

Wedding Cake

Jamaican High Mountain Coffees | Harney & Son Teas | Iced Coffee

Finale ~ Tray-served ~ Complimentary

Freshly-baked Chocolate Chip Cookies | Vanilla Milk Shakes