



Culinary Concerts, inc.
performance in cateringSM

BILL OF FARE

Drinks (all-day)

Sangria Blanca

Respectable Wines:

White: "Fetinanés" Albarino, Giesen Sauvignon Blanc, & Terres St. Louis Rose

Red: Acacia "A" Pinot Noir, Ique Foster Malbec

Craft Beers: Local

CT Liquor License: # LCT-15

Minted Honeydew Limeade | Classic Iced Tea

Pellegrino, LaCroix, & Waters

LUNCH MENU

Premium Wagyu Burger on a Potato Roll w Caramelized Onion, Quick Pickles, Butter Lettuce, House-made Ranch, and Waffle Chips

Rosemary-Balsamic Grilled Portabella w Smoked Mozzarella, Parsley-Basil Pesto, Red Onion, Toasted Ciabatta

Chicken Tikka Kebab w Sweet Onion - Tomato Jam

...all-natural chicken breast

Power Salad

...Brussels, young kale, fresh chick peas, heirloom carrots, pecans, dried cranberries, w lemon-tahini dressing

Ruby Red French Crescent Potato Salad w Tarragon, Shallots, & EVO

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Coconut Sea Salt EVO Brownies | Rustic Lemon Bars | Cherry & Almond Biscotti | Chocolate Chip – Tahini Cookies

Watermelon Wedges | Fresh Whole Fruit

AFTERNOON SNACKS

Avocado Mash-ups:

- 1) Roasted Corn & Peppers, 2) Pineapple – Lime Citronette, 3) Olive Tapenade

Multi-grain Toasts and Tortillas

Hummus Garden: Cilantro-Edamame, Red Beet, & Classic w Local Farm Veggies

Spicy Grilled Shrimp w Mango-Habanero Sauce

In the Freezer: House-made Mini Ice Cream Sandwiches:

Key Lime Sorbet on Coconut Macaroon, Cappuccino Chip on Chocolate Crisp, Blueberry-Limoncello-Vanilla on Cardamom Short Bread

DINNER MENU

Drinks

Basil-Cucumber Vodka Smash & Blueberry Bourbon Shrub

*repeat lunch drinks menu

Apps

Mini Lobster Rolls w Clam Chowder Shooters

Cajun-spiced Meatballs w Peach BBQ Glaze

Arancini w Brandy-soaked Golden Raisins

Mains

Grilled Wild King Salmon with Habanero-Lime Butter & Black Bean – Corn Salsa

Grilled US Choice NY Sirloin w Horseradish Mint Glaze

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Tomato, Watermelon, & Feta Salad | Sherry Vinegar

Green Bean Salad w Red Quinoa, Lime, and Marcona Almonds

Mixed Romaine w Basil-Romaine Dressing

Dessert

Blueberry Hand Pies, Dark Chocolate Cream Mini Pie-in-a-Jar, Peach Cobbler

Sundaes: Peanut Butter & Bacon Brittle & Bourbon Butterscotch Sauce on Vanilla Ice Cream

Chilled Turkish Coffee Floats

