



Culinary Concerts, inc.
performance in catering™

Madolyn and CJ's Wedding!

Guest Welcome & Greeting

Spiced Cider | Lemonade w Thyme Simple Syrup | Bottled Waters

!! Celebrate !!

Tray-served Signature Drinks:

Bourbon Cider: Bourbon, Cider, Lemon Juice

Moscow Mule: House vodka, lime juice, ginger beer

Hors D'oeuvres ~ Tray-served

"Fried Dough" Pizzas: Broccoli di Rabe & Olives

Empanadas de Plantano | Roasted Tomatillo – Chipotle Salsa Toma

....house-made w queso fresco, semi-ripe plantains, chicken, guajillo chilies

Rosemary – Sambuca & Prosciutto-wrapped Shrimp

Dinner Menu

Sunday Dinner Stations

The Bistro

House-made Barbecued Chicken, Sweet or Idaho Potato, & Corn Stew "individual crocks" | Corn Bread Crust

Frisee | Baby Spinach | Pecan | Red Apple Salad | Golden Balsamic Vinaigrette

Katz' Sandwich Shop ~ Made-to-order

“The Bobby”: Roast Turkey ~ White & Dark | Sausage Stuffing | Mayo | Cranberry Relish | White Dinner Roll | Warm Gravy

“French Dip”: Lean Rare Roast Beef & au jus | French Roll | Rosemary Sea Salt Pommes Frites

Grilled Tomato, Mozzarella, and Fresh Basil Panini

Bayou

Blackened Cat Fish | Green Tomato Relish – Pepper Onion “Chow Chow”

Pigeon Peas “Rice-n-Beans”

Sweet Potato Bread

Dessert

Wedding Cake

Donut Tower: House-made Mini Doughnuts (lime-sized) Confectionary Sugar-dusted | Raspberry, Vanilla Cream, & Orange Blossom Fillings | Apple Cider

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

Finale

Apple Sundaes: Small Red Delicious Apples | Cider – Caramel Sauce | Vanilla Bean Gelato | Whipped Cream

