



Culinary Concerts, inc.
performance in catering™

Rachel & Nathan's Wedding!

The Grill

Baby Lamb Chops Two-ways:

Mongolian Barbecue: hoisin, tamari, rice vinegar, ginger, garlic, and cilantro and chinese style mustard sauce

Greek-style; Pomegranate-marinated with a honey-mint vinaigrette

And..

Atlantic Swordfish Skewer with Salsa Verde
...roasted corn – avocado relish

Zesty Garlic Shrimp
...marinated in garlic, lemon, oregano, olive oil, and parsley

Farm Table Salads

Romaine, Grilled Avacado and Smoky Corn Salad
... chipotle caesar dressing

Asian Rice Noodle Salad with Peanuts

Indian Style Heirloom Tomato Gazpacho

Lemongrass Ginger Risotto Salad
... toasted coconut, thai basil, lemon zest

Field Greens
... grape tomatoes, tofu croutons, roasted shallot sherry vinaigrette

Raw Vegan Lasagna
...thin sliced layered vegetables, baby spinach, pesto, tomato confit

Artisan Naan Breads

Veg Entrees

Farmers Market Mixed Vegetable Curry

... hot red curry, vegetable broth with blend of fresh herbs over basmati rice

Coconut Tofu Scallopini

... mild green curry, bok choy, carrots

Sieton Piccata Cutlets

... shallots, lemon, capers

Pasta Entrees

Anglioti Cheese

... heirloom tomato fresco sauce, crushed red pepper, fresh chopped herbs

Chicken Morcone Penne

... garlic, white wine, kalamata, baby artichoke, roma tomato, basil

Orzo Santorini

... wilted escarole, gorgonzola, pine nuts, lemon zest, veg broth, green olive

Zucchini "Papardelle"

... fresh pesto vinaigrette