



Culinary Concerts, inc.  
performance in catering<sup>SM</sup>

## **MENU**

### **Drinks**

Black Cherry Bittered “Sling”: Single Barrel Bourbon, Lime, Syrup, Cherry Bitters, Black Cherry Soda

“Cuba Libre”: Rum, Cola, Lime

Wines: Two Oceans Pinot Grigio | Enrique Foster Malbec | Vega Sindoa Cabernet

\*customer-furnished Ferrari – Carano Chardonnay

Beers: Amstel Light | Stony Creek Pilsner IPA | Corona

N/A: Classic Mint Iced Tea | Raspberry Lemonade

Pellegrino | Soft Drinks

**Bar Bites:** Vegetable Caponata w Crisps

### **Appetizers ~ Tray-served**

...house and yard

“Steak Frites” Sushi Roll

Curried Butternut Squash Samosa | Tamarind – Ginger Sauce

Seared & Peppered Tuna | Wasabi Mayo

Lobster Pot Stickers | Chili – Lime Sauce

Cucumber & Avocado Summer Rolls w Mustard-\*Soy Sauce

\*gf

**Manis ~ Grill & Griddle Cooking**

Grilled Italian Cheese w Fig Jam, Arugula | Ciabatta

Roasted Red Bell Pepper Soup

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Wagyu Burger | Cheddar–Gruyere Gougere | Caramelized Onions | Quick Pickles | Waffle Chips

Portabello w Smoked Mozzarella | Romaine | Cornichon– Caper Relish

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\*Chicken Kebab | Rosemary | Lemon | Sea Salt | Veg

\*sweet onion – tomato jam

\*all–natural chicken breast

\*Shrimp & Scallop Brochette | Veg | Citrus Lime

...avocado – corn relish, salsa verde

\*wild–caught white shrimp, dry sea scallops

**Sweets**

\*customer–furnished graduation cake (chocolate)

Strawberries | Vanilla Mascarpone Whipped Cream

Sea Salt & Tahini Chocolate Chip Cookies

Tray–served: House–made Ice Cream Sandwiches (2 recipes):

Vanilla & Blueberry Swirl–Limoncello

Graham & Chocolate– Caramel–Sea Salt–Chocolate

Iced Caramel Coffee