



Reception & Dinner Menus

Sole Preferred Caterer for



CULINARY ART CATERING
PHONE - 972.744.0660
MAIN ADDRESS - 4241 SIGMA RD. DALLAS, TX 75244
ADDISON SALES OFFICE (By Appt Only)- 4306 SUNBELT DR. ADDISON, TX 75001
WEB - INFO@CULINARYARTCATERING.COM

AWARD WINNING CATERING SERVICE



ABOUT US

Culinary Art Catering has been operating as a full service, off premise catering company in the Dallas-Fort Worth area for nearly two decades. During that time we have established our company as a premier leader in the local and national event catering industry. Our awards and accolades speak for themselves, but, beyond that our high level of quality, professionalism and integrity allows our company to continue to grow and flourish no matter the economic climate. Our secret to long lasting success lies in doing business ethically and putting our clients first

Proud
Member





CULINARY ART CATERING HAS PARTNERED WITH THE ADDISON CONFERENCE CENTRE TO PROVIDE OUR DELICIOUS FOOD FOR YOUR MEETINGS AND EVENTS. OUR MENU OPTIONS USE THE FRESHEST, FINEST QUALITY INGREDIENTS WHILE STILL BEING REASONABLY PRICED FOR YOUR NEEDS.

HOW TO ORDER

CALL US at 972.744.0660 OR EMAIL US at AddisonSales@CulinaryArtCatering.com
Our Catering Managers will be happy to offer assistance on making your final menu decisions.

SERVICE EQUIPMENT

Culinary Art Catering provides styro-foam plates, clear plastic eating utensils and paper napkins with all breakfast and lunch orders **AT NO CHARGE**. Additional equipment for your event needs is available upon request. Including china plates, silverware and glassware, tables, linens, chairs, themed decorations, centerpieces and much more. These additional items typically require the addition of service staff.

STAFFING

Pricing does not include Service Staff. Service Staff is charged at a rate of \$30 per hour, per server with a four hour minimum required. Depending on your event needs.

PAYMENT

We accept personal and business checks. All major credit cards accepted.
All events must be paid in full prior to the event. Please see your contract for payment details.



Yossi Ohayon

Founder & Executive Chef

With an eye for color and design, a flair for presentation and authentic, incomparable food creations Executive Chef and founder, Yossi Ohayon, has set the stage for Culinary Art Catering. Beginning his career in the leading Euro Style hotels of the Israel Coast, Chef Yossi continued training in France and was selected to represent Israel in international cooking contests worldwide. In 1996, Chef joined the culinary staff at Westin Galleria and despite his limited English; he conversed in mostly French culinary terms. His course has included such venues as Dallas Country Club, The Fairmont Hotel, and various Dallas restaurants as both Executive Chef and Menu Consulting. Since forming Culinary Art Catering in 1998, Chef has continued to push his skills and draws creativity and energy from working with clients with an appreciation for fine food.



Classic Bites

Antipasti Pastry Cup
Texas Goat Cheese Toasts
Calamata Olive Tapenade on Crostini
Caprese Brochette
Hoisin Glazed Beef Satay
Pork Cornbread Bites
Chicken Quesadilla Trumpets
Fried Mac & Cheese Bites
Risotto Fritters
Vegetable Samosa
Stuffed Mushroom Caps
Wild Mushroom Tartlets
Spanakopita
Mozzarella, Basil & Pear Tomato Brushetta

Elegant Nibbles

Mini Brisket Tacos
Thai Chicken Satay
Antipasto Skewers
Mini Crawfish Po-Boy
Mini Fish Tacos
Mini Beef Wellington
Chicken Tikka Masala Skewers
Warm Brie En Croute
with Apricot & Pistachio
Crisp Bruschetta with Figs,
Prosciutto & Goat Cheese

Luxe Tastes

Bacon Wrapped Chicken Skewer
Chicken Saltimbocca Skewer
Mini Chicken Gyro
Chicken & Waffle Cones
Seared Salmon Cakes with Cucumber Relish
Mini Lobster Grilled Cheese
Mini Alaskan Snow Crab Cakes
Coconut Fried Shrimp

Lavish Tid-Bits

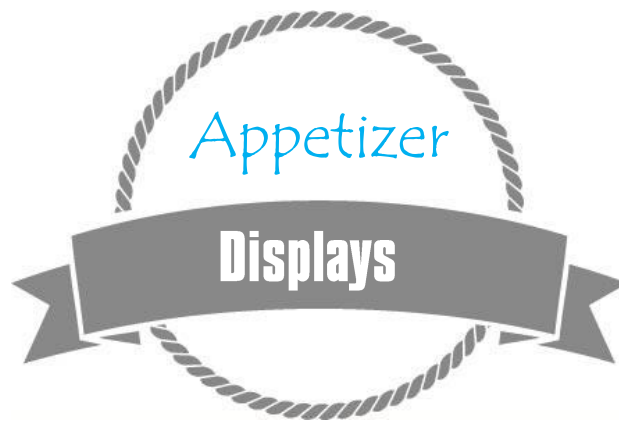
Filet Mignon Crostini
Sesame Oil Seared, Lemongrass Infused Ahi Tuna
Beef Tenderloin Carpaccio on Focaccia
Mini Lobster Roll
Honey Ginger Salmon Strudel on Sesame Rice Cracker
Duck Filled Phyllo shell
Jumbo Cocktail Shrimp Shooter
Bacon Wrapped Shrimp
Lobster Corn Dog Tempure
Maple Bacon Wrapped Scallops

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Bruschetta Bar

Grilled Flatbread Wedges & Toasted Baguette Rounds
Served With Assorted Spreads &
Toppings Including Calamata Olive Tapenade
Trio of Roasted Bell Pepper Strips with Olive Oil,
Fresh Garlic & Freshly Squeezed Lemon
Oven-Dried Tomato Wedges with Capers & Sea Salt Texas
Goat Cheese Log Soaked in
Roasted Garlic Infused Extra Virgin Olive Oil
Tapenade of Diced Roma Tomato, Diced Mozzarella,
Fresh Basil & Pine Nuts

House Seasoned, Poached & Peeled Shrimp Display

Displayed on Ice with Vodka Spiked Cocktail Sauce
& Fresh Lemon

(16/20 Count-Based On 3 Pieces per person)

*Price Subject To Change Based On Market Price

Deluxe Display of International Cheeses

Slices, Cubes and Wedges of Cheeses
Varieties May Include Double Crème Brie, Dutch Gouda,
Boursin, French Port Salut, Aged Swiss,
Sage Derby, Port Wine Colby, Aged Cheddar, Dill Havarti,
Gruyere, Camembert, Maytag Bleu Cheese,
Served With Water Crackers & Lavosh Crackers

Gourmet Garden Crudités V GF

Crisp Market Fresh Vegetable Display
Varieties May Include: Asparagus Spears,
Belgian Endive, Carrot Sticks, Jicama Sticks, Blanched Sugar
Snap Peas, Radishes & Plum Tomatoes
Served With Peppercini Aioli Dipping Sauce

Mediterranean Appetizer Table*

Bountiful Table Display of Rice Filled Grape Leaves with Fresh
Squeezed Lemon,
Traditional Hummus Dip, Red Pepper Hummus, Eggplant
Babaghanoush Dip,
Marinated Hearts of Palm & Artichokes
An Assortment of Pickled Vegetables
Crispy Fried Falafel
Basket of Sliced Pita Wedges

Tuscan Tapas Table*

Plentiful Display of Marinated Button Mushrooms, Balsamic
Marinated Cippolini Onions,
Platter of Cured Meats & Sausages
Such as Mortadella, Salami, Capicola
Bocconcini, Fontina d'Aosta & Asiago Cheeses
Eggplant Capponeta
Tomato & Sweet Pepper Bruschetta Topping
Diced Roma Tomatoes, Fresh Herbs & Fresh Minced Garlic
Served With Baskets of Crackers, Rosemary Focaccia, Lavosh
& Toasted Baguettes

Southern Hospitality Table*

"Best in Texas" Traditional Deviled Eggs
Mini Chive Biscuits Filled with Ham & Orange Marmalade
Jalapeno Fritters
Mini Potato Boats Filled with Melted Cheddar,
Crispy Bacon Crumbles & Chives
Puff Pastry Wrapped Sausages
Michigan Colby & Macaroni Balls

** All Portions are Appetizer Size – Not a Full Buffet Meal*

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Appetizer Stations

****Each Station Requires One or More Chef Attendants**

Shrimp & Grits Station

Rich Creamy Cheesy Grits Served In Martini Glasses
Topped with Sautéed Jumbo Shrimp
Topped To Order with Choice of
Chopped Hickory Smoked Bacon, Chives,
Assortment of Grated Cheeses & Sweet Butter

Gordita Station

*(Pricing based on 1 pieces per person
of each of the following)*

4" Fried Masa Sopas Filled with
Choice of Pulled Chicken Mole
Thinly Sliced Beef Carne Asada

Flavored with Cumin & Ground Red Pepper
OR Creamy & Mild Queso Fresco

Served with House-made Pico de Gallo, Shredded Crisp
Lettuce, House-made Chunky Tomato Salsa
and Sliced Jalapenos

Persian Kabob Station

*(Pricing based on 1 piece per person of each of the
following)*

Round Flat Iron Display of Tender Beef Sirloin, Onion &
Bell Pepper Shish Kabobs on 4" Skewers
Joojeh Kabob of Open Flame Seared Turmeric & Saffron
Young Chicken Breast Pieces on 4" Skewers
& Barreh Kabob of 4" Skewer of Tender Baby Lamb
Marinated in Aromatic Spices, Fresh Squeezed Lemon
Juice & Garlic

Savory Crepe Station

Chef Manned Crepe Bar with Paper Thin Crepe Pancakes
Filled "A La Minute"

Choose one of the following:

Creamy Seafood Blend of Shrimp &
Scallops in a Classic Mornay Sauce

Crepes Filled with Creamy Mushroom Ragout
& Melted Gruyere
Crawfish Etouffee

Chicken Filled Crepes with Sun-Dried Tomatoes,
Olives & Artichokes

Quesadilla Station

Grilled To Order by Chef Attendants
Sharp Cheddar Cheese, Queso Fresco,
Strips of Beef Fajita Skirt Steak, Sliced Fajita Style Chicken
Breast, Sautéed Red Onions, Fresh Spinach, Jalapeno
Pepper Rings, Fresh Cilantro, Sour Cream
& House-made Chipotle Salsa

Street Taco Station

(Based on 2 per person)

Chef Prepared On Round Flat Iron Gill
Using Soft Corn Tortillas

With Chopped Asado Style Beef Roast
Slow Stewed Tomato & Poblano Pulled Chicken Breast
Topped with choice of Fresh Cilantro, Pico de Gallo,
Finely Chopped Onions, Fresh Lime Wedges

Hot Wok Noodle Bar (Select Two)

Seared & Sautéed in a Giant Wok by Chef Attendant
Served in Mini Chinese "To Go" Boxes
Coconut Shrimp & Spicy Noodle with Eggs, Sprouts, Hunan
Pork Bolognese –
Udon Noodles, Tomato Broth, Lotus Roots
Mee Slame-
Rice, Vermicelli, Tofu, Chives, Beef, Chicken or Shrimp
Mushrooms & Egg Noodles – Garlic Sauce & Bok Choy
Lo Mein – Soba Noodles, Bean Sprouts,
Scallions with Chicken, Beef or Shrimp
Prepared to Order Upon Request
(appetizer portion)

Ground Beef Mini Slider Station

Served on Slider Bun with Sautéed Mushrooms,
Caramelized Onions, Bleu Cheese,
Sliced Aged Cheddar, Aioli, Grain Mustard

Gnocchi Station

Potato Gnocchi in Asiago Cheese Cream Sauce
Served in Cosmo Glass
Choice of Toppings Includes:
Grated Romano Cheese, Shiitake Mushrooms,
Sliced Artichoke Hearts & Diced Sun-Dried Tomatoes

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****Each Station Requires One or More Chef Attendants**

**Chef's Carving of Beef Tenderloin
Cocktail Sandwiches**

Served on Silver Dollar Roll with Whole Grain Dijon Mustard, Horseradish Cream & Lemon Aioli

Pearl Couscous Station

Pearl CousCous

Served in Cosmo Glasses by Chef Attendant
Dressed To Order with an

Assortment of Toppings Including

Asparagus Tips, Sun-Dried Tomatoes, Wild Mushrooms,
Quartered Baby Artichoke Hearts, Crumbled Feta Cheese,
Grated Asiago, Vodka Cream Sauce, Saffron Sauce

Elote Station

Grilled Sweet Yellow Corn,

Carved From the Cob by Chef Attendant

Served in Mini White Casserole Dish

Accompanied with Chipotle Sour Cream,
Grated Parmesan Cheese, Srirachi Sauce

(add Pulled BBQ beef or Pork for an additional fee)

Maryland Crab Cake Station

Snow Crab & Lump Crab Meat with a Hint of Seasoning
Hand Formed into Patties & Chef Seared

Served with Tartar Sauce, Cocktail Sauce, Rémoulade
Sauce

Wasabi Infused Aioli

(based on 2 per person)

Ragout Station

Puff Pastry filled with Selection of Sautéed Mushrooms,
Étouffée, Andouille Sausage

Panini Station

Assortment of Chef Pressed Panini

Made Onsite & To Order

Filled With an Assortment of Items & Sliced Into Fingerling
Size -Variety of Ingredients Including: Sliced Turkey Breast,
Virginia Ham, Aged Hard Salami, Pastrami & Mortadella
Sausage, Provolone Cheese, Mozzarella Cheese, Gruyere
Cheese, Chef's Assortment of Flavor Condiments

Such as: Marinated Bell Peppers, Country Dijon Mustard,
Arugula Pesto, Artichoke Tapenade, Basil Aioli, Sliced
Black Olives, Sun-Dried Tomatoes

Served on a Variety of Fresh Baked, Sliced Breads

Satay Display

(Based on 1 piece person of each of the following)

Flat Iron Round Displays of Skewers

4" Skewers of Red Pepper Flake Marinated Beef Skewers
with Tamarind Soy Glaze

4" Skewers of Malaysian Chicken Satay
with Peanut Dipping Sauce

4" Skewers of Wild Salmon Satay with Serrano,
Ginger & Lemongrass Pesto

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Sample Hors D' Oeuvre Menu

Display of Import & Domestic Cheese

Slices, Cubes and Wedges of Cheeses
Served With Water Crackers & Lavosh Crackers

Sliced Fresh Fruit Display

Chicken Skewer Satay with Thai peanut sauce

(2 pieces per person)

Mini Beef Wellington

(1 piece per person)

Fresh Mozzarella, Basil & Pear Tomato Bruschetta

Drizzled with Balsamic Reduction
(1 piece per person)

Antipasto Skewers

Calamata Olive, Basil Marinated Mozzarella,
Artichoke, Genoa Salami on 4" Skewer
(1 piece per person)

*Pricing based on a 4 hour event and includes delivery, setup, service equipment, china plates, white or black napkins, silverware, iced tea and ice water. Please call for special pricing on events larger than 200 guests. Consider adding Passed Hors D' Oeuvres for your cocktail hour.

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Heavy Hors D' Oeuvre Stations

Antipasto Display

Marinated Mushrooms, Marinated Cippolini Onions, Marinated Bell Pepper Strips, Assorted Spanish Olives, Marinated Artichokes, Marinated Hearts of Palm, Julienne Sun-Dried Tomatoes, Herb Marinated Mozzarella, Julienne Provolone, Julienne Meats Such As: Spicy Salami, Capicola Ham & Pepperoni Served with an Assortment of Crackers & Crisp Wafers

Carving Station of Cocktail Sandwiches

(based on 2 cocktail sandwiches per person)

Beef Sirloin

Served with Blueberry Mustard, Chopped Horseradish
& Classic Aioli on Herb Ciabatta Roll

Bacon Wrapped Chicken Thigh

Served with Avocado Cream
& Roasted Jalapeno Jelly

Potato Martini Station

(requires chef attendant at additional cost)

Whipped Yukon Gold Potatoes
Scooped Into Martini Glasses
Shredded Sharp Vermont Cheddar, Creamy Butter,
Sour Cream, Chives, Crumbled Bacon, Lobster
Sauce,
Home-style Brown Gravy & Onion Frizzles

Kids menu available

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Dinner Buffet Stations

CAC Signature Salad

Mixed Field Greens, Julienne Carrot, Mandarin Orange Segments,
Walnuts, Dried Cranberries & Shredded Feta Cheese
Served with Chef's Signature Pomegranate Vinaigrette Dressing

Grilled Vegetable Display

Portobello Mushroom, Yellow Squash, Zucchini & Asparagus Spears
Drizzled with Balsamic Served Room Temperature

Presentation of Freshly Baked Artisan Rolls

Served with Herb Whipped Butter

Dinner Meat Carving Station

Expertly Carved to Order for Your Guests for an Elegant Entree

Garlic Studded Prime Rib with Au Jus & Horseradish

&

Spinach and Cheese Stuffed Chicken Roulade

Flavorful Chicken Roulade Filled with Spinach, Onions, Red Peppers, Roasted Garlic and Pine Nuts.

Martini Side Station

Decadent Dish to be Scooped into a Martini Glass
Topped with a Selection of Delicious Toppings by Our Chef Attendants

Select One:

Creamy Risotto-Tini

Creamy Mushroom & Goat Cheese Risotto
Served in Martini Glasses by Chef Attendant
Presented with Choice of Toppings Including
Walnut Pesto, Mélange of Sautéed Mushrooms, Roasted Baby Artichokes,
Caramelized Onions & Grated Asiago Cheese

-OR-

Pearl CousCous Tini

Pearl CousCous Served in Martini Glasses by Chef Attendant
Dressed To Order with an Assortment of Toppings Including
Asparagus Tips, Sun-Dried Tomatoes, Wild Mushrooms,
Quartered Baby Artichoke Hearts, Crumbled Feta Cheese,
Grated Asiago, Vodka Cream Sauce, Saffron Sauce

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Dinner Buffet Stations

Bubble Station

**Clear Plastic "Bubbles" featuring
Cold Soba Noodle Salad**
With Cucumber, Carrots & Cilantro

Churrasco Station

Brazilian Spiced Carving Station: Sizzling Cuts of Meat on a
Gleaming-Spit Stainless Steel Rotisserie.
Choice of One Premium Meat and Two Additional Options.
Served with Horseradish Sauce, Brazilian Tomato Vinaigrette
and Chimichurri Sauce

Roasted Baby New Potatoes

Tasty Tuscany Pasta Bar

*Variety of Pre-Cooked Pastas Served from Silver Chafing Dishes –
Replenished by Chef Attendants - Sautéed Hot & Fresh Behind the Station*
Chicken Fettuccini Pasta *Tossed in Creamy Sun-Dried Tomato Alfredo Sauce
with Sliced Grilled Chicken*

Fusilli Pasta Primavera *with Broccoli Florets, Sliced Mushrooms,
Sliced Red Bell Pepper, Squash and Zucchini*

Tuscan Penne Pasta *with Sliced Black Olives, Sliced Italian Sausage and Marinara Sauce*

Presentation of Freshly Baked Artisan Rolls

Served with Whipped Butter

*Pricing based on a 4 hour event and includes delivery, setup, service equipment, china plates, white or black napkins, silverware, iced tea and ice water. Additional fees for Service Staff. Consider adding Passed Hors D' Oeuvres for your cocktail hour.

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PLATED DINNER

"BUCKTHORN"

Spinach Salad
Stuffed Chicken Roulade
Sautéed Vegetable Medley
Wild Rice Pilaf
Assorted Rolls with Butter

Plus the cost of Service Staff

"ACACIA"

CAC Signature Salad
Vegetable Wellington
Steamed Broccoli W/ Garlic Olive Oil
Parmesan Risotto

Plus the cost of Service Staff

"VITRUVIAN"

CAC Signature Salad
Filet Mignon
with Red Wine Demi Glace
Potato Duchess Swirl
Sautéed Green Beans
Assorted Rolls

*Plus the cost of Service Staff**

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"THE CLASSIC" DINNER BUFFET

House Garden Salad
With Choice of Dressings

CHOICE OF ONE ENTRÉE:
CAC Signature Sun-Dried Tomato Chicken
CAC Signature Spinach & Artichoke Chicken Breast
Classic Chicken Piccata
Tomato Mozzarella Chicken

Choice of Starch Side
Chef's Seasonal Vegetable Sautee
Assorted Rolls with Butter
Choice of Cookies, Brownies or Dessert Bars
Beef and Fish options Available

"BORDER TOWN" BUFFET

Multicolored Corn Tortilla Chips & Homemade Salsa
Hickory Grilled, Tequila Marinated Chicken & Beef Fajitas
with Caramelized Onions & Sautéed Bell Peppers
Served with Shredded Cheddar Cheese, Sour Cream, Guacamole, Pico De Gallo,
Warm Flour & Corn Tortillas
Mexican Rice & Ranchero Beans
Choice of Cookies, Brownies or Dessert Bars!

***Add Queso

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ITALIANO BUFFET

Caesar Salad

CHOICE OF ENTRÉE:

Beef Lasagna

OR

Herb Grilled Chicken Pasta in Asiago Alfredo
Bowtie Pasta, Grilled Chicken Slices, Sun-dried Tomatoes

OR

Penne Pasta with Meat Balls in Marinara Sauce

Choice of Vegetable Side

Garlic Breadsticks

Choice of Cookies, Brownies or Dessert Bars

HOMECOOKING BUFFET

Farmhouse Salad

Hearts of Romaine & Radicchio, Toasted Herb Croutons,
Julienne Carrots & Cherry Tomatoes,
Buttermilk Ranch and Italian Dressings

Bone-In Herb Roasted Chicken

Buttermilk Whipped Potatoes

Sautéed Vegetable Medley Tossed in Herb Butter

Assorted Dinner Rolls

Warm Peach Cobbler

***Substitute Sliced Brisket or Roast Beef for additional cost**

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SALADS

CAC Signature Salad

Mixed Field Greens, Julienne Carrots,
Mandarin Oranges, Walnuts,
Feta, Dried Cranberries & Chef's
Pomegranate Vinaigrette

Keep It Simple Salad

Iceberg and Romaine Lettuce,
Cherry Tomatoes, Julienne Carrots
& Ranch Dressing

Classic Caesar Salad

Romaine Lettuce, Toasted Herb Croutons,
Shaved Parmesan & Caesar Dressing

Spinach Salad

Sliced Mushrooms, Bermuda Onions, Bacon,
Chopped Egg & Apple Vinaigrette

Additional Salad Dressing Options:

Italian, Raspberry Vinaigrette,
Bleu Cheese, Balsamic, Mango Pineapple,
Pomegranate Vinaigrette & Ranch Dressing

STARCH SIDES

All House Made From Scratch

Garlic Whipped Potatoes

Smashed Red Potatoes

Rosemary Oven Roasted New Potatoes

Twice Baked Potato Casserole

Wild Rice Pilaf

Lemon Ginger Basmati Rice

Parmesan & Three Herb Farfalle Pasta

White Cheddar Mac & Cheese

Rotini Pasta Casserole With Tomato & Mozzarella

Creamy Risotto

Mediterranean Pearl Couscous

Orzo with Sun-Dried Tomatoes

VEGGIES

All House Made with Farm Fresh Vegetables

Sautéed Vegetable Medley

Grilled Vegetable Medley

Green Beans Amandine

Sautéed Yellow Squash & Zucchini with Dill

Oven Roasted Dill Carrots

Garlic Broccoli with Cherry Tomatoes

Buttery Corn

Peas with Pearl Onions & Mushrooms

****10 Person Minimum Per Item Selection****

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PLATED DESSERTS

New York Style Cheesecake
With Strawberry Coulis

Snickers Cheesecake
With Candy Garnish

Salted Caramel Cheesecake

Individual Crème Brûlée

Individual Key Lime Tower

Individual Chocolate Autumn Leaves Cake

Tiramisu



Chocolate Raspberry Mousse Cake

Kahlua Cake

Lemon Cream Cake

Tres Leche Cake

Italian Cream Cake

Chocolate Fudge Cake

Chocolate Hazelnut Cappuccino Cake



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ATTENDED DESSERT STATIONS

Priced Per Person, Plus \$150.00 Per Chef Attendant

Bananas Foster Station

Watch A Chef Attendant Caramelize Sliced Bananas With Brown Sugar, Butter, And Brandy.
Served With A Scoop Of Vanilla Bean Ice Cream

Ice Cream Sandwich Station

Assortment of Jumbo Cookies Filled with a Scoop of Vanilla Ice Cream. Choice of Rolled in Chocolate Chips or Crushed Oreo Cookie Crumbs

Signature Sundae Bar

Vanilla Bean Ice Cream,
Served With A Variety Of Toppings Including:
Crushed Nuts, Chocolate Syrup, Caramel Sauce, Crushed Pineapple, Multi Colored Sprinkles, Crushed Oreo Cookies, M & M Candies, Gummy Bears, Maraschino Cherries, Whole Bananas & More

Build Your Own Banana Split Bar

Creamy Vanilla Bean Ice Cream is a Perfect Base for a Selection of Decadent Toppings Including, Sliced Bananas, Whipped Cream, Maraschino Cherries, Caramel Sauce, Chocolate Sauce, Fudge Brownies, Sprinkles & Chopped Nuts

S'mores Station

Toasted Marshmallows Sandwiched in Honey Graham Crackers with Melting Milk Chocolate

Classic Crepes Station

Assorted Fillings & Toppings Including:
Fresh Strawberries, Ripe Bananas, Warm Chocolate Sauce, Whipped Cream & Powdered Sugar

Contemporary Crepes Station

Prepared By Chef Attendant
Assorted Fillings & Toppings Including:
Balsamic Strawberry Salsa, Orange Chipotle Salsa
Grapefruit & Persimmon Chutney,
Seared Pineapple, Warm Chocolate Sauce,
Whipped Cream & Powdered Sugar

Cherries Jubilee Station

Dark Sweet Cherries Sautéed with Kirschwasser
Served Over Vanilla Ice Cream

Cheesecake Bar

Sliced New York Cheesecake
With Assortment Of Toppings Such As:
Raspberry Sauce, Caramel Sauce, Chocolate Sauce,
Crushed Pecans, Cherry Sauce

CULINARY ART CATERING
PHONE - 972.744.0660

MAIN ADDRESS - 4241 SIGMA RD. DALLAS, TX 75244

ADDISON SALES OFFICE (By Appt Only) - 4306 SUNBELT DR. ADDISON, TX 75001

WEB - INFO@CULINARYARTCATERING.COM

BAR PACKAGES

OPTION #1: BYOB

You are welcome to bring your own alcohol to events at the Addison Conference Centre. We offer bar set up packages for a beer & wine and for a full bar. These packages include all of the necessary utensils, ice, coolers, and mixers (full bar only) to get your bar up and running. We also provide fully TABC certified and licensed bartenders to serve the alcohol at \$35.00 per hour with a 4 hour minimum.

OPTION #2: CASH BAR

If you would like to have a bar available for your guests and prefer them to pay for their own drinks, we offer a convenient Cash Bar option. The client would be responsible for a bar set-up and glassware package, necessary staffing (bartender and cashier), and a \$500 guarantee which will be returned to the client at the completion of the event should your guests purchase an amount equal or greater to this value. You can also purchase a set amount of drink tickets (inquire for pricing) and have your guests purchase any additional drinks they may want past that point.

OPTION #3: HOSTED BEER & WINE BAR

If you don't want the hassle of having to get your own alcohol or keep up with drink tickets for your guests, let us take care of everything. We have many years of experience and know exactly what it takes to provide the perfect experience for your guests. Beer & Wine Bar Packages include two domestic beer choices, two of our house wines, soft drinks, and bottled water.

OPTION #4: HOSTED FULL BAR PACKAGE

For the ultimate experience, provide one of our full bar packages for your guests to enjoy. Name Brand Bar Packages include Makers Mark, Jack Daniels, Crown Royal, Johnny Walker Red, Camarena Tequila, Tito's, Tanqueray, Bacardi Silver, two types of domestic beer, and two of our house wine selections as well as mixers, soft drinks, and bottled waters.

Ask us about our Premium and Top Shelf bar packages

Hosted Bar Packages include glassware rental

****PRE-PURCHASED DRINK TICKET OPTIONS AVAILABLE****



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