

The Culinary Artist. Tasteful life. Beautiful food.

HORS D'OEUVRES ENHANCEMENTS & STATIONS

In addition to passed hors d'oeuvres, the Culinary Artist will create food displays and stations to enrich your event. Special snackfoods, bar enhancements, and refreshing beverages are also available.

CHEESE

European Cheese Display—garnished with orange-glazed pecans, seedless grapes & berries, accompanied by gourmet crackers (may include imported cheeses such as St. Andre, Champignon Brie, Parmigiano Reggiano, Drunken Goat & Cranberry Stilton)

Baked Brie en Croute with Truffled Wild Mushroom Filling—accompanied by gourmet crackers

Baked Brie en Croute with Sun-Dried Cherries, Almonds & Apricot Preserves—accompanied by gourmet crackers & fruit garnish

Savory Herbed Cheesecake—accompanied by gourmet crackers

Marinated Goat Cheese Rounds with Basil, Garlic & Orange Zest—accompanied by baguette slices

DIPS, TERRINES & PATES

Sun-dried Tomato & Pesto Torta—accompanied by gourmet crackers

Wild Mushroom Pate—accompanied by baguette slices

The Artist's Hummus with Pita Crisps

Szechwan Eggplant Dip with Pita Crisps

COCKTAIL BITES

Orange Glazed Pecans

Rosemary Walnuts

Imported Olives Stuffed with Blue Cheese—a great addition to your cocktails!

PUNCH

Rosemary Fruit Punch — an effervescent fruit punch sweetened with pineapple & herbaceous rosemary syrup. Gingerale, lemon juice, etc.

CULINARY PRESENTATIONS

Herb-encrusted Roasted Beef Tenderloin—USDA Prime beef, sliced & served with arugula, horseradish cream, whole grain mustard & petite rolls

Sesame & Soy-Marinated Pork Tenderloin with Sesame Soy Dipping Sauce

Smashed Potato Martini Bar—creamy mashed potatoes displayed with an array of toppings to include shredded cheddar, blue cheese, roasted garlic, crumbled bacon, diced chorizo, scallions, sautéed mushrooms, diced tomato, sour cream & chives

Fresh Seasonal Ravioli with Housemade Sauces—let our chef make a suggestion

Jumbo Shrimp Cocktail Platter—served with traditional cocktail & remoulade sauces, garnished with lemons & limes

Smoked Salmon Platter—thinly sliced Nova Scotia salmon, displayed with chopped eggs, cream cheese, diced red onion, cucumber slices, capers & lemon wedges, served with pumpernickel

Seasonal Fresh Raw Vegetable Platter with Choice of Dip—select roasted red pepper & artichoke tapenade, blue cheese dip with almonds, or Ancho chile dip

Grilled Vegetable Display—assortment of grilled vegetables marinated & seasoned to perfection

Fresh Fruit Display



The Culinary Artist™

1834 West 25th Street
Cleveland, Ohio 44113
216.241.4842 tel
216.241.0674 fax
www.theculinaryartist.com

Donna E. Hann, President
dhann@theculinaryartist.com