



GRADUATION CATERING PACKAGE

PREPARED BY: Vivian Morgan



*Voted The KNOT'S 2007, 2008 & 2009 Best of Weddings Caterer in Dallas



*Voted "Favorite Caterer" by the American Association of Certified Wedding Professionals 2009 & 2010



BREAKFAST MENU # 1

Breakfast Breads

*Including Muffins, Danish,
Bagels with Cream Cheese, & Butter Croissants
with Assorted Jellies and Jams*

CAC Signature "Egg-Tini" Station

*Soft Scrambled Eggs, Served In Martini Glasses An Array Of Toppings Including:
Crumbled Bacon, Crumbled Spicy Sausage, Fried Country Style Potatoes, Shredded Cheddar Cheese,
Diced Canadian Bacon, Hollandaise Sauce, Cream Gravy and Fresh Pico De Gallo*

Made To Order Pancake Station

*Buttermilk Pancakes
Served With Cream Butter, Powdered Sugar, Warm Berry Compote,
Chocolate Sauce, Whipped Cream & Gourmet Syrup*

Assorted Breakfast Juices

Apple, Cranberry, & Orange

Freshly Brewed Coffee

Regular & Decaffeinated With Sugar, Sweeteners, Creamer

Bottled Water

*****Inclusive of China, Linens, and Service Staff ***
MENU PRICED @ \$30.00 per person, ++**



**+ Plus tax (8.25%) +Gratuity (20%)
Culinary Art Catering
14370 Marsh Lane
Addison, Texas 75001
972.744.0660**

BREAKFAST MENU # 2

Breakfast Breads

*Including Muffins, Danish, Coffee Cake,
Bagels with Cream Cheese, & Butter Croissants
with Assorted Jellies and Jams*

Soft Scrambled Eggs

Smoked Apple Bacon and Sausage Patties

Breakfast Potatoes

with Sautéed Onions & Peppers

Sliced Seasonal

Melons With Fresh Berries

Assorted Breakfast Juices

Apple, Cranberry, & Orange

Freshly Brewed Coffee

Regular & Decaffeinated With Sugar, Sweeteners, Creamer

Bottled Water

*****Inclusive of China, Linens, and Service Staff *****
MENU PRICED @ \$25.00 per person, ++



+ Plus tax (8.25%) +Gratuity (20%)
Culinary Art Catering
14370 Marsh Lane
Addison, Texas 75001
972.744.0660

RECEPTION MENU # 1

Deluxe Display of International Cheeses

*Such As Double Crème Brie, Dutch Gouda, Boursin, French Port Salut
Garnished with Grapes & Strawberries Served with Water Crackers & Lavosh
Serves 75% of Guests*

Sliced Fresh Fruit Display

*With Seasonal Berries
Serves 75% of Guests*

Coconut Chicken Skewer

Based On 2 Pieces Per Person

Mini Beef Wellington

Based On 2 Pieces Per Person

Caprese Crostini

*Toasted Olive Oil Brushed Baguette Topped with Diced Marinated Mozzarella
and Diced Roma Tomato and Basil
Based On 2 Pieces Per Person*

Vegetarian Egg Rolls

*With Ginger Soy Dipping Sauce
Based On 2 Pieces Per Person*

Mushroom Tartlet

*With Chevre
Based On 2 Pieces Per Person*

Choice of Dessert: (Select One)

*~Chef's Assortment of Bar Cookies (Meltaway Bars, Lemon Berry Bars,
Pecan Chocolate Chunk Bars, Apple Granny Bars and Oreo Dream Bars)*

~Decadent Triple Chocolate Cake

~Jumbo Soft Baked Gourmet Cookies (Assorted)

*~Custom Inscribed- Half Sheet Cake
With "Happy Graduation"*

Beverage Menu:

Iced Tea, Lemonade, OR Punch

******Inclusive of China, Linens, and Service Staff ******

MENU PRICED @ \$35.00 per person, ++

**+ Plus tax (8.25%) +Gratuity (20%)
Culinary Art Catering
14370 Marsh Lane
Addison, Texas 75001
972.744.0660**

RECEPTION MENU # 2

Parmesan Spinach Artichoke Dip

With Assorted Crisps

Display of Import & Domestic Cheese

Cubes, Slices and Wedges of the World's Finest Fromage

Served with Crisp Water Crackers

The Season's Finest Vegetable Crudités

Including Carrots, Celery, Cherry Tomatoes, Broccoli Florets & Yellow Squash

Served with Signature Dipping Sauce

Cocktail Sandwich Carving Station

(SELECT ONE MEAT)

Black Forest Ham, Fresh Turkey Breast, Pork Loin or Beef Sirloin

Condiments (SELECT THREE) :

*Wasabi Horseradish, Cream Horseradish, Beet Horseradish, Tarragon Aioli,
Roasted Red Pepper Aioli, Truffle Aioli, Spicy Mustard or Grain Mustard*

Choice of Dessert: (Select One)

*~Chef's Assortment of Bar Cookies (Meltaway Bars, Lemon Berry Bars,
Pecan Chocolate Chunk Bars, Apple Granny Bars and Oreo Dream Bars)*

~Decadent Triple Chocolate Cake

~Jumbo Soft Baked Gourmet Cookies (Assorted)

~Custom Inscribed- Half Sheet Cake

With "Happy Graduation"

Beverage Menu:

Iced Tea, Lemonade, OR Punch

*****Inclusive of China, Linens, and Service Staff *****

MENU PRICED @ \$30.00 per person, ++



+ Plus tax (8.25%) +Gratuity (20%)

Culinary Art Catering

14370 Marsh Lane

Addison, Texas 75001

972.744.0660

DINNER MENU #1

Choice of Green Salad: (Select One)

CAC Signature Salad

*Mixed Field Greens, Julienne Carrot, Mandarin Orange Segments,
Walnuts, Dried Cranberries & Optional Feta Cheese
With Chef's Pomegranate Dressing*

"KISS" Salad

*Our "KEEP IT SIMPLE" option -
Iceberg and Romaine Lettuce, Cherry Tomatoes, Julienne Carrots
Served With Classic Ranch and Italian Dressing*

Choice of Chicken Entree: (Select One)

Spinach & Artichoke Chicken

Grilled Breast of Chicken Topped With Sautéed Spinach & Artichoke Hearts - Lightly Dusted With Grated Parmesan

Chicken Marsala

Chicken Breast in Marsala Wine & Mushroom Sauce

CAC Signature Sun-Dried Tomato Chicken

Chicken Breast in House Made Sun-Dried Tomato Cream Sauce

Choice of Starch: (Select One)

*~Rosemary Roasted Whole New Potatoes
~Garlic Whipped Potatoes*

Choice of Vegetable: (Select One)

*~ Sautéed Veggie Medley
~ Vegetable Gratin*

Assorted Rolls

With Butter

Choice of Dessert: (Select One)

*~Chef's Assortment of Bar Cookies (Meltaway Bars, Lemon Berry Bars,
Pecan Chocolate Chunk Bars, Apple Granny Bars and Oreo Dream Bars)
~Decadent Triple Chocolate Cake
~Jumbo Soft Baked Gourmet Cookies (Assorted)
~Custom Inscribed- Half Sheet Cake
With "Happy Graduation"*

Beverage Menu:

Iced Tea, Lemonade, OR Punch

*****Inclusive of China, Linens, and Staff *****

MENU PRICED @ \$40.00 per person,++

**+ Plus tax (8.25%) +Gratuity (20%)
Culinary Art Catering
14370 Marsh Lane
Addison, Texas 75001
972.744.0660**

DINNER MENU #2

Hearts of Romaine Caesar Salad

*With Toasted Herb Croutons, Shaved Parmesan,
And Caesar Dressing*

Choice of TWO Entrées:

Beef Lasagna,

Chicken Parmigianino

Pasta Primavera

Italian Meatballs with Penne Pasta In Red Sauce

OR

Bowtie Pasta with Chicken, Asiago Cream Sauce

Pan Sautéed Garden Vegetable Medley

Garlic Bread Sticks

Choice of Dessert: (Select One)

*~Chef's Assortment of Bar Cookies (Meltaway Bars, Lemon Berry Bars,
Pecan Chocolate Chunk Bars, Apple Granny Bars and Oreo Dream Bars)*

~Decadent Triple Chocolate Cake

~Jumbo Soft Baked Gourmet Cookies (Assorted)

*~Custom Inscribed- Half Sheet Cake
With "Happy Graduation"*

Beverage Menu:

Iced Tea, Lemonade, OR Punch

*****Inclusive of China, Linens, and Staff*****

MENU PRICED @ \$35.00 per person++



**+ Plus tax (8.25%) +Gratuity (20%)
Culinary Art Catering
14370 Marsh Lane
Addison, Texas 75001
972.744.0660**

PAYMENT TERMS

25% deposit required to secure event date.
An additional 25% is due thirty days prior to the event date.
Balance is due 48 hours prior to the event date.

FINAL GUEST COUNT

Due 7 business days prior to the event date

SALES TAX

Texas state sales tax of 8.25% will be added to the final invoice

GRATUITIES

20 % gratuity added to final invoice

**+ Plus tax (8.25%) +Gratuity (20%)
Culinary Art Catering
14370 Marsh Lane
Addison, Texas 75001
972.744.0660**