



Culinary Concerts, inc.
performance in catering™

MENU

Drinks

Basil Cucumber Smash (vodka) & Blueberry Bourbon Shrub (bourbon)

French 75 and/or Champagne (Veuve)

Kim Crawford Sauvignon Blanc & Hess Select Cabernet

Craft Beers | Classic Iced Tea | Pellegrino

Hors D'oeuvres

Avocado & Green Olive Toasts: Mixed Kale, Feta, Watermelon Radish, Pumpkin Seeds, EVO

Cilantro- Edamame Hummus & Veg

Chicken Za'tar in Lettuce Cups

Cold Corn Bisque & Lobster-Corn Salad Gougere

Mains

Grilled Salmon with Habanero-Lime Butter & Black Bean – Corn Salsa

Grilled Skirt Steak with Smoky Eggplant Chutney

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Tomato, Watermelon, & Feta Salad | Sherry Vinegar

Green Bean Salad w Red Quinoa

Sweet

Confetti – Vanilla- Maraschino Ice Cream Cake

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Black Cocoa – Vanilla Filling Sandwich Cookie

Raspberry Macaroons

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Chilled Turkish Coffee Float s