



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

## **MENU**

### **Drinks**

Client-furnished: Rum (Mojitos), Vodka, Bourbon, Wines, & Beers

Caterer-furnished: Strawberry - Cucumber Mojito Prep, Waters, Soft Drinks (Coke & Diet, Sprite, Ginger), Tonic, Club, Lime Juice, Citrus, Cranberry, OJ, Grapefruit, Pineapple, Ice, Coolers, Tubs, Etc.

Classic Mint Iced Tea | Raspberry Lemonade

### **Bar Bites**

Classic & Cilantro-Edamame Hummus w Heirloom Carrots, Organic Veggies, and Soft Pita

Buffalo Chicken Dip w Celery & French Bread

House-made Rosemary Russet Chips w Caramelized Vidalia Onion Dip

### **Appetizers ~ Tray and/or Table-served**

Curried Butternut Squash Samosa | Tamarind - Ginger Sauce

Summer Gazpacho w Pecorino Crisp & Basil Leaf

Veggie & Tuna Cold Rolls w Wasabi Mayo, House-pickled Ginger

**Mains**

(easy-to-eat smalls)

Wagyu Burger on a Cheddar-Gruyere Gougere w Caramelized Onion, Quick Pickles, Lettuce, Ranch, and Waffle Chips

Rosemary-Balsamic Grilled Portabella w Smoked Mozzarella, Pesto, Red Onion, Toasted Ciabatta

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Chicken Kebab w Sweet Onion – Tomato jam  
...all-natural chicken breast

Salmon & Harissa Kebab w Mint-Garlic Yogurt

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Greens: Young Kale w 12 Month Manchego, Smoky Almonds, and Garlic-infused Lemon-EVO

Quinoa Salad w Garbanzos, Veggies, Cilantro, Cumin, & Curry

**Sweets**

Graduation Cake

Fruit & Strawberries | Vanilla Mascarpone Whipped Cream

Sea Salt & Tahini Chocolate Chip Cookies, Coconut Olive Oil Brownies, Key Lime Bars

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Brew Coffees & Iced Caramel Coffee