

Culinary Canvas Catering, LLC

CATERING MENU

Custom Menu Available Upon Request

SALADS

All Selections served Buffet or Plated

Summer Greens

Blend of mixed greens with red onion, feta, cucumber, tomato, sunflower seeds, and berries

Caesar

fresh romaine, parmesan, garlic croutons, homemade caesar dressing w/ shaved parmesan 8

House

Lettuce, carrots, red cabbage, cherry tomato, and and cucumber 8

Caprese

Fresh Mozzerella, sweet basil leaves, Fresh sliced Tomato, and Balsamic Glaze with EVOO

Fresh Tomato Salad

Fresh Tomato's marinated in fresh garlic, onions and Italian seasoning and Olive Oil.

SOUPS

Italian Wedding

Savory chicken broth with homemade Italian mix veal and pork mini meatballs, shredded chicken, carrots, celery, spinach and egg drop served with orzo pasta! One of a Kind Soup!

Italian Sausage

Italian sausage, beef broth, red wine, bell peppers, red onion, garlic, zucchini and yellow squash served with farafalle noodles

Pasta Fagioli

Italian Classic! homemade with cannellini beans, Northern Beans, carrots, celery, onion, and served over ditini pasta

HORS D'OEUVRES

Passed by Server or Stationed

Cheese & Charcuterie Platter

Assorted artisan cheeses and meats, figs, jam or chutney, fresh breads or crackers

Artisan Flatbread Pizzetta

Customized toppings on fresh baked flaky dough

Artisan Breads & Dipping Oils

Assorted Italian Artisan breads served with warm custom dipping oil flavors

Crudites

Assorted Vegetables with a creme sauce (Choice of Chipotle Creme or Basil Creme)

Italian Marinated Mushrooms

Assorted White and Bella Mushrooms in a white vinegar marinated italian seasoning mix

Bacon Wrapped Shrimp w/ Honey Glaze

Shrimp wrapped in hickory bacon in a honey butter glaze

Italian Stuffed Hot Peppers

Banana Peppers stuffed with Sausage and baked in spaghetti sauce.

Italian Stuffed Mushrooms

Portabella Mushroom Cap stuffed with a vegetarian Italian stuffing mix.

Italian Shrimp Marinade Salad

Salad shrimp in vinegar and olive oil marinade with Italian spices, roasted red peppers, garlic and artichokes

Bruchetta

Crostini and other italian artisan breads topped with tomato, basil, olive tapenade and OO and Balsamic Glaze

Prociutto Melon Skewers
Prociutto Wrapped Melons on a skewer

Bacon Wrapped Asparagus
Bacon wrapped asparagus bunches baked to perfection in sea salt and EVOO

Lasagna Rolls
Miniature Lasagna Rolls filled with Ricotta cheese mix and red sauce in bite size pieces

Spinach Artichoke Dip
Spinach and Artichokes blended in a creamy dip with parmesan cheese

Spinach Artichoke Wonton Cups
Fresh Sautéed Spinach and Fresh Artichoke Dip in Wonton Cups Baked to perfection!

Watermelon Feta Skewers
Watermelon Wedges and Feta Cheese Skewers topped with Prosciutto and Mint

Roasted Red Pepper Hummus
Chickpeas, garlic, tahini mixed to perfection with Red Peppers and olive oil

CHICKEN

All-Natural Meats, Natural Raised, Organic Fed, No-Hormone Infused, No Artificial Flavoring or Preservatives

Chicken Romano
Italian romano seasoned breading on a tenderized cut of all-natural chicken, baked in a butter sauce.

Chicken Parmesan
Italian parmesan seasoned breading on a tenderized cut of All-Natural Chicken and baked in Red Sauce topped with provolone cheese

Italian Grilled Chicken Breast
Italian Seasoned Chicken Breast, marinated in our special blend.

Chicken Piccata
Tenderized Italian chicken strips cooked with capers, in a lemon butter and garlic wine sauce

40 Clove Garlic Chicken
Tenderized chicken breast bathed in butter, garlic cloves, white wine and EVOO, roasted with tarragon, onion, and mushrooms to perfection

Chicken Marsala
Tenderized chicken in a marsala wine sauce with mushrooms

Stuffed Chicken
Stuffed chicken breast with an Italian seasoned stuffing

PASTA

Lasagna
layered lasagna noodles mixed with ricotta cheese and italian spices with ground sausage, spinach and cheese baked to perfection 32

Vodka Sauce
A red sauce infused with cream and pancetta over penne pasta with parmesan cheese 25

Clam Sauce over Linguini
A light butter with olive oil cooked with savory clam sauce infused with onions and garlic, over Linguini or Angel Hair

Baked Ziti
Italian sausage, pepperoni, red sauce, fresh Italian herbs, a medley of vegetables and black olives, baked to perfection

Manicotti
Italian manicotti shells stuffed with ricotta mix

Stuffed Shells
Italian jumbo shells stuffed with Italian ricotta mix

Hot Pepper Trio and Hot Sausage Linguini
Italian sausage, bell peppers, and onions in a red sauce over linguini pasta

Fettuccine Alfredo
*Fettuccine Noodles with Alfredo Sauce
Chicken Shrimp Broccoli*

Spaghetti and Meatballs
*An Italian Classic, all vegetarian base flavor, our meatballs are made with all-natural beef and blended with Italian spices full of flavor
20% gratuity for Full Service Catering. 12% gratuity for Drop off Service Catering. Sales Tax 8.4%, \$25 minimum Delivery Charge*

Macaroni and Cheese

Elbow macaroni baked in a creamy cheese sauce with cheddar cheese and buttery toasted Italian breadcrumbs

PORK

Pork Tenderloin w/Cherry Glaze (Signature Dish)

Grilled Pork Tenderloin finished in an oven roast to perfection with a cherry balsamic glaze sauce

Italian Stuffed Pork Chop

Oven-roasted Thick-Cut boneless natural pork chop, stuffed with Italian bread stuffing and herbs, baked in a wine pork gravy

Fennel Seasoned Grilled Pork Chop

All-Natural Fennel Seasoned Grilled Pork Chop

BEEF

Beef Tenderloin

Grilled beef tenderloin with cherry balsamic pan sauce

Beef Burgundy

Eye of round beef cooked in burgundy wine and mushroom sauce, served over wild rice

Flank Steak

Perfectly grilled Flank Steak to perfection

Sirloin Steak

Top Sirloin Cut steak

Filet Mignon

Prime Filet Cut

Italian Beef BBQ

Chuck roast braised in our homemade BBQ sauce served in a ciabatta bun

SEAFOOD

Shrimp and Scallops Scampi

Fresh shrimp simmered in EVOO, buttery herbs and white wine sauce served with angel hair.

Cod Romano

Fresh wild caught cod fillet lightly breaded with Italian romano cheese mix baked to perfection in a buttery wine sauce

Salmon

Wild caught salmon marinated Italian herbs, fresh cut lemons and white wine, butter and olive oil baked to a flaky perfection

VEGETARIAN

Eggplant Parmesan

Fresh eggplant breaded with Italian seasoning and filled with ricotta Italian cheeses, Italian herbs and spinach, baked in Italian red sauce.

Pasta Primavera

Italian mixed vegetables sauteed in Italian EVOO and white wine with Italian seasoning to perfection

Vegetable Lasagna

Thin sliced zucchini and eggplant layers mixed with ricotta cheese blend, Italian herbs and spinach.

SIDES

Oven Roasted Italian Vegetables

Italian Vegetable mix, asparagus, red onion, tomato, bell peppers, and diced potato's mixed in Italian balsamic marinade roasted to perfection in Italian herbs

Roasted Asparagus

Asparagus in a bunch broiled with EVOO and sea salt

Garlic Mashed Potatos

Fresh baked garlic and EVOO and wine mixed into mashed potato's

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Baked Sweet Potato

Organic sweet potato baked to perfection in foil with sea salt and served with butter and cinnamon and sugar mix.

Fresh Broccolini

Fresh italian broccolini steamed and served with butter and sea salt

Rice Medley Mix

Wild rice and white rice mix, seasoned w/ Italian herbs and butter flavoring

Baked Sweet Potato

Sea Salt Soaked Sweet Potato Baked to perfection and Smothered in Butter and Cinnamon and Sugar

Roasted Beets

Fresh Cut Beets Broiled in Olive Oil and Sea Salt

Green Bean Almondene

Freshly sauteed green beans with almonds and butter sauce

SANDWICHES

Italian Turkey Sub

Boars Head cracked pepper turkey breast, provolone cheese, and onions on an Italian bun served with lettuce and tomato

Italian Sub

Boars Head sweet ham, hot cappy ham, salami and provolone on an Italian bun served with lettuce, tomato, Italian dressing

Italian Sausage Sandwich

*Hot or Sweet Sausage grilled to perfection smothered in sauteed onions and peppers to a sweet perfect taste
Red Sauce*

Italian Pinnini

Italian Meats of Choice cooked on Faccocia Bun

LARGE GROUP IDEAS

Street Taco Bar

Choice of (Beef, Chicken, or Pork), all the fixings of a street taco bar.

Pasta Bar

3 Types of Pasta, 3 Types of Sauces

Broschetta Bar

Toasted Crostini with olive tapinades, tomato spread, Basil, other options

Sandwich Tray

Variety of half sandwiches

Salad Bar

Salad, served with all the fixings and dressings

DESSERTS

All cakes & Desserts are made w/quality all-natural organic ingredients

Chocolate Walnut Sheet Cake

Italian Creme Cake

Almond Cake

Cheesecakes

*Topped with your choice of raspberry or strawberry topping
New York Style Nutella Pumpkin*

Seasonal Cobblers and Crisps

Berry Crisp (Summer) Peach Blueberry Cobbler (Summer) Apple Pear Crisp (Fall)

Truffles

Chocolate Brownie Vanilla Berry

Tiramisu

Assorted Italian Cookies

Sugar Anise Snowballs Butter Cookies Shortbread

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Chocolate Mousse

Decadant, rich, fluffy chocolate mousse topped with fresh whipped cream

Homemade Baked Pies

*Strawberry (Summer) Key Lime (Summer) Strawberry-Rhubarb (Summer) Blueberry (Summer) Pumpkin (Fall) Apple (Fall)
French Apple (Fall) Apple Cranberry (Fall/Winter) Coconut Cream French Silk Chocolate Cherry Pie (Spring)*

Mini Dessert

Personal mini desserts

Custom Dessert

Any dessert you request or from recipe you have