

CULINARY ARCHITECTURE

MARKET & KITCHEN

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In order to provide you with the freshest ingredients and flavors of the season our menu & ingredients change frequently. Menu changes reflect market availability, seasonality, culinary trends and the creative whims of the chef.

Please check our website, Instagram or Facebook for the most current weekly menu.

All menu items can be ordered for breakfast or lunch.

BREAKFAST PACKAGES

BREAKFAST PACKAGE #1 (SERVES 10-12 PEOPLE) \$95

Spiced Fruit Salad & Assorted Breakfast Pastries

BREAKFAST PACKAGE #2 (SERVES 10-12 PEOPLE) \$170

Assorted Individual Quiche (12), Granola, Fruit & Yogurt, Assorted Breakfast Pastries

BREAKFAST ADD-ONS:

Mile High Biscuits, Butter & Jam (10) \$30 • Breakfast Quiche \$7 each • Biscuit Sandwiches (10) \$60

Pequea Valley Yogurt \$13.00 • Charm City Coffee \$25 • Fresh Squeezed Orange Juice \$14

FANTASTIC FRUIT • SEASONAL MEDLEY

FRUIT LOLLIPOPS • EASY TO EAT SEASONAL FRESH FRUIT SKEWERS. \$40

FRUIT SALAD • SEASONAL FRESH FRUIT TOSSED IN SPICE INFUSED SIMPLE SYRUP. \$50

FRUIT PLUS • SEASONAL FRESH FRUIT SERVED WITH YOGURT AND GRANOLA. \$80

BAKERY • SWEET & SAVORY

BAKERS BOARD \$50

Delicious assortment of sweet and savory breakfast breads, mini pastries, and seasonal specialties.

MINI CROISSANT SANDWICHES \$50

CROISSANT FILLINGS (SELECT 4)

Smoked Salmon & Herbed Boursin • Prosciutto & Cheese • Jam & Brie • Peanut Butter, Banana & Honey •

Ricotta & Fig • Herbed Boursin, & Cucumber • Chef's Choice

MILE HIGH BISCUITS, BUTTER & JAM (10) \$30

BREAKFAST QUICHE \$40

MILE HIGH BISCUIT SANDWICH BOARD \$60

BISCUIT FILLINGS (SELECT 2)

Pimiento Cheese & Tomato • Jam & Brie • Sausage, Egg, Cheese • Chef's Choice

EGGS DISHES

SEASONAL FRITTATA \$40

INDIVIDUAL BREAKFAST QUICHE \$7

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SOUP

SEASONAL SOUP.....\$6 PP

SALADS

GRAIN SALAD.....\$30/ \$60

LEGUME • FLAVORFUL HIGH-PROTEIN LEGUME SALAD.....\$30/ \$60

SEASONAL GREENS.....\$25/ \$45

BENTO SALAD PLATTER (SERVES 6/12)\$110/ \$220

Organic mixed grains, black beans, tomato, olives, toasted sunflower seeds, cheese, salsa, avocado, cilantro and CA's yummy special sauce.

ADDITIONAL PROTEIN TOPPINGS (SELECT 1)

Salmon • Chicken • Smoked Tofu • Pork

SANDWICHES (MINIMUM ORDER 6 PEOPLE)

BRIOCHE BUNS/3 BUNS PER ORDER.....\$10PP

PO BOY|BAHN MI SANDWICHES\$10PP

TARTINE/TEA SANDWICH BOARD.....\$10PP

SAVORY PIES

AUSSIE SAVORY PIES • HAND-HELD MEAT & VEGGIE PIES.\$7PP

LASAGNA HAND PIES\$7PP

SWEETS TREATS

FRUIT LOLLIPOPS • EASY TO EAT SEASONAL FRESH FRUIT SKEWERS.\$40

MINI SWEETS • WEEKLY SELECTION OF MINI COOKIES AND SWEETS.....\$60

COOKIE TRAY.....\$40

SEASONAL PIE • 36 HOUR ADVANCE ORDER.....\$40

8" WHOLE CAKE • 36 HOUR ADVANCE ORDER\$60

LUNCH BOXES

BROWN BAG LUNCH • SANDWICH, SALAD OR FRUIT, COOKIE\$12

AUSSIE SACK • SAVORY PIE, SALAD OR FRUIT & COOKIE\$13

SNACKS & BOX LUNCH ADD-ONS

Zapp's Chips \$2.50 • Popped Culture Popcorn \$4 • Big Spoon Peanut Butter Bars \$4 • Box Lunch Salad \$3 •

Fruit Lollipop \$3 • Granola Bars \$3 • YES Bars \$5 • MFG Toffee \$8 • Bag of Pork Cloud Crisps \$4

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SAVORY SHARING PLATTERS

CHEESE, FRUIT AND NUTS	\$115
A selection of regional artisan cheese & herb roasted mixed nuts, fruit chutney, garlic-shallot jam, bread and crackers.	
GLORIOUS VEGETABLES	\$110
Seasonal vegetables & dips	
DIPS & SPREADS, OLIVES, DRIED FRUIT AND ARTISAN BREAD	\$ 90
CHARCUTERIE	\$120
Seasonal charcuterie & cured meats served with cornichons, homemade grainy mustard, fruit compote, and artisan bread.	
AFTERNOON TEA	\$180
Traditional finger sandwiches, an array of dainty scones, mini cakes, and other tempting nibbles. Accompanied by jam, fresh ricotta, butter, assorted teas.	

FRESH FARMER'S MARKET MEALS: VEGETABLE SIDES & PROTEINS

Call us for our weekly meal specials or check online under "Market Menu." Market Meals are priced per-person.

BEVERAGES

BOTTLED WATER	\$8
SPARKING MINERAL WATER 750ML	\$8
FRESH SQUEEZED 32 OZ. ORANGE JUICE	\$14
FRESH SQUEEZED 32 OZ. LEMONADE	\$12
FRESH BREW 32 OZ. MOROCCAN MINT ICED TEA	\$12
CHAI COLD BREW COFFEE 32 OZ.	\$16
COLD BREW COFFEE OR TEA 32 OZ.	\$16
HOT COFFEE BOX (SERVES 10)	\$25
HOT TEA (SERVES 10)	\$25
CRAFT SODAS (PLEASE INQUIRE FOR FLAVORS)	\$3
MOBTOWN FERMENTATION KOMBUCHA	\$5
MAKE YOUR OWN SODA BAR (SERVES 12)	\$60

CARE PACKAGES

Know someone who could use a little pick-me-up? send them a care package from Culinary Architecture! This special box of local treats is great for new parents, students, or anyone who could use a little something special! this box might include a variety of goods, drawing from items like MFG Toffee, granola, seasonal market flowers, locally made snacks, our house-made chef's meals, and more!

CULINARY ARCHITECTURE MARKET & GARDEN FOR PRIVATE PARTIES, POP UPS & FOOD EVENTS.

A truly intimate dining experience, our private dining room seats 10. Our seasonal outdoor space offers more tables, allowing for up to 30 guests to enjoy a customized garden parties & dinners. Throughout the year, we offer

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public events in this space with pre-purchased tickets. Subscribe to our mailing list to be informed of these dates. We look forward to cooking for you!

PERSONAL CHEF DROP-OFF BUFFETS

We provide personal chef catering, at no additional cost, and deliver our food ready to eat to your location. We're happy to set it up buffet style, or we can arrive early enough for you to replate and serve on your own. These are sample menus below which feature some of our most popular Drop-Off menu items. Please contact us to design a customized drop-off buffet menu for your next meeting or event.

BREAKFAST BUFFET

Breakfast Egg Scramble
Eggs with Cured Meats and Roasted Vegetables
(Vegetarian Available)

Scottish Salmon Platter
Smoked Salmon with Caper Berries, Lemon, Sweet Onions, Tomato Slices, Butter Lettuce Cups, Shaved Cucumber, Sea Salt Capers, and Olives, served with Mini Brioche Toasts and Roasted Vegetable Cream

Avocado Baguette
Blended Avocado, Sliced Avocado, Grilled Green Onions, Reduced Balsamic Vinegar, Sea Salt, and Extra Virgin Olive Oil
House Made Belgian Waffles
Seasonal Fruit Compote

Bacon & Sausage
Fruit Parfait / Seasonal Fruit, Yogurt and Jam
Seasonal Fantastic Fruit Salad
Mini Pastries
Fresh Squeezed Orange Juice
Freshly Brewed Charm City Coffee Roasters Coffee served with Half & Half, Almond Milk, and Raw Sugar

TACO BUFFET

Heirloom Taco Buffet
Achiote Chicken
Carne Asada Beef
Roasted Vegetables
Served with Fresh Tomato Salsa

Oaxacan Rice & Beans
Fresh Guacamole & Pico de Gallo
Tortilla Chips
Seasonal Farmer's Market Salad

Spiced Chocolate Pots & Mini Cookies

LUNCH BUFFET

Lettuce Wrap Buffet
Sweet and Sour Mary's Chicken Salad
Steak Salad with Parmesan, Lemon, and Salsa Verde
Vegetable Salad with Carrots, Avocado, Pumpkin Seeds, Bitter Greens, and Lemon Vinaigrette

Beet Couscous Salad **Roasted Beets, Couscous, Raisins, and Toasted Pecans with Cumin Vinaigrette**
Farmer's Market Vegetable Side

Lasagna Pies: **Turkey Bolognese & Confit Baby Artichoke**
Chocolate Brownies & Brown Sugar Blondies

COCKTAIL PARTY

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Crostini Station

Seasonal Selection of Fresh Cheeses, Artisan Cured Meats, Marinated Olives, Vegetables, Toasted Nuts, and a Variety of House Made Dips, served with Bread and Crackers.

Seasonal Cheese Platter

Artisan Cheeses with House Made Jam, Crackers, and Assorted Grilled Breads

Mini Fried Chicken 'N Biscuits

House Made Mile High Mini Biscuits with Buttermilk Fried Mary's Chicken, Brown Butter, and Sea Salt Served with Blueberry Maple and Crème Fraiche

Shrimp Skewers

Skewered Fresh Marinated Shrimp with Rosemary Served with Orange Saffron Glaze

Mushroom Polenta Cake

Mushrooms, Ricotta, and Italian Parsley on top of a Sweet Corn Polenta Cake Served with Lemon Vinaigrette

Prosciutto Wrapped Dates

Medjool Dates stuffed with Parmesan Cheese, wrapped with Prosciutto and roasted to caramelize

Chef's Choice Sweet Treats

Catering Terms and Conditions

- Catering orders may be placed Monday through Friday, 8:00 a.m. to 5:00 p.m.
- Whole pies and cakes require 36 hours' notice. Please place orders for these items as early as possible.
- Payment may be made by American Express, Visa, Master Card or Discover Card.
- Cancellations must be made and confirmed at least 24 hours in advance. Last minute cancellations are subject 50% fee of the total catering cost.
- Any additional costs incurred by Culinary Architecture Catering in preparation of the event up until the time of cancellation will be charged to the client. This is to cover any losses caused to Culinary Architecture Catering for administration costs, travel, supplies, etc. and will be discussed full in the event of a cancellation.
- Culinary Architecture will endeavor to provide suitable adaptations to the client's menu for any guests with special dietary requirements or allergies. We cannot however take responsibility for any guests unless advised in advance by the client.
- Catering deliveries are subject to a service charge.
- Delivery available to downtown Baltimore. Additional delivery fees may be applied to areas outside the normal delivery zones.
- Packages and pricing are subject to change as per market conditions.
- Menus will be updated on our website www.culinaryarchitecture.com
- Charges for lost or unreturned catering equipment will apply.
- Taxes. In addition to the contract price, you will be charged and responsible to pay all state and local taxes. If you are a tax-exempt company, you must submit a tax-exempt certificate.
- Rentals and Event Coordination Services. Our catering coordinator can manage all of your catering and event needs. Including corporate events, staffing, providing tables, chairs, linens, china and floral arrangements. Rentals and event coordination services are charged in addition to catering services.