

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

<u>QUICHE/FRITTATA BREAKFAST BOX</u> Egg Casserole, Fruit and Yogurt, Mini French Pastry	\$14
<u>SIMPLE BREAKFAST PACKAGE (serves up to 10)</u>	\$95
Spiced Seasonal Fruit Salad & Assorted Breakfast Pastries	
<u>FULL BREAKFAST PACKAGE (serves up to 10)</u>	\$180
Individual Breakfast Quiche, Spiced Fruit Salad, Yogurt, Henry Hudson Granola, Assorted Breakfast Pastries	
<u>EUROPEAN BREAKFAST PACKAGE(serves up to 10)</u>	\$180
B'More Organic Skyr Yogurt, Hard Boiled Eggs, Cured Meats, Cheese, Butter, Jam & Mini Pastries	
<u>BREAKFAST FLATBREAD PACKAGE (serves up to 10)</u>	\$160
Breakfast Flatbreads sweet, Spiced Fruit Salad, Yogurt, Henry Hudson Granola	

BREAKFAST ADD-ONS

Pequea Valley Yogurt Quart \$12 • B'More Organic Skyr Smoothie / *Strawberry • Mango Banana • Vanilla* \$5

• \$4.50 Straw Propeller Oatmeal & Muesli Bowls (Vegan, Kosher and Gluten-Free) Oat Cups/ PatriOats • Blueberry Blitz • Peaches & Berry Bramble • Maple Oats / Muesli Cups: Crunchy Groovy and Chocolate Banana. – hot water, yogurt or milk not included.

• \$4.50 Melanie's Medley Grain Bowls Artisan grains like quinoa, farro, freekeh and pearled barley with a base of fresh coconut milk, almond milk, or sweetened apple and other natural ingredients./ *Fruit & Almond • Cinnamon Walnut • Chocolate Coconut Almond. Ready to Eat*

FANTASTIC FRUIT

BASKET OF SEASONAL FRUIT	\$20
FRUIT SALAD • SEASONAL FRESH FRUIT TOSSED IN INFUSED SIMPLE SYRUP.....	\$50
SEASONAL FRESH FRUIT, PEQUEA VALLEY YOGURT AND HENRY HUDSON GRANOLA.....	\$80

BAKERY • SWEET & SAVORY

<u>BAKERS BOARD</u>	\$50
A Delicious assortment of sweet and savory breakfast breads, mini pastries, and seasonal specialties.	
<u>MINI CROISSANT SANDWICHES</u>	\$60
Smoked Salmon • Bresaola Beef • Jam & Cheese • Peanut Butter, Banana & Honey •• Avocado & Cucumber •	
<u>BREAKFAST FLATBREAD TOAST</u>	
Avocado Toast, Nutella & Berries, Prosciutto, Ricotta & Fig, Paris Ham & Gruyere, Smoked Salmon.....	\$60

CULINARY ARCHITECTURE

MARKET & KITCHEN

EGGS DISHES - QUICHE AND FRITATTAS FOR BREAKFAST AND LUNCH!

WHOLE QUICHE OR GLUTEN-FREE FRITATTA	\$35
INDIVIDUAL QUICHE OR GLUTEN-FREE FRITATTA	\$7

SOUP

SEASONAL SOUP <u>(please inquire about flavors - serves up to 10)</u>	\$65
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SALADS

<u>ASIAN PERSAUSIAN</u> Organic Field Greens, Tomato, Carrots, Red Cabbage, Cilantro, Savory Granola, Almonds, Ginger Miso Dressing.....	\$45
<u>SOBA & VEGGIE NOODLES</u> red peppers, cabbage, arugula, roasted peanuts, cilantro and sesame peanut Dressing	\$45
<u>FRESH & GREEN</u> GREENS & VEGGIES	\$35
<u>QUINOA + ARUGULA</u> super-grain salad with chickpeas, tomatoes, cucumber, red onions, red yellow pepper, feta tossed in sherry vinaigrette.....	\$40
<u>BALTIMORE BOWL</u> 6 grain mix, black beans, layered with ca's special sauce topped with salsa, cheddar cheese avocado, sour cream, black olives, and cilantro	\$65
<u>SEASONAL SALAD BAR (serves up to 10)</u>	\$95

SANDWICHE BOARDS & BAGS (MINIMUM ORDER 6 PEOPLE) Seasonal Sandwich Fillings And Toppings

MINI BRIOCHE SLIDERS TRAY/4 PER ORDER	\$10PP
SANDWICH BOARD	\$10PP
TARTINES & TEA SANDWICHES TRAY	\$10PP
*ADD GOURMET ORGANIC SURF CHIPS TO YOUR SANDWICH BOARD	\$8

SAVORY PIES (MINIMUM ORDER 6 PEOPLE) Seasonal Savory Fillings

AUSSIE SAVORY PIES • HAND-HELD MEAT & VEGGIE PIES.	\$7PP
SWEET HAND PIES ASSORTED FRUIT PIES (6 PIES)	\$35

FLATBREAD TRAY (5 Flatbreads Per Tray, Select 3 Flavors, Chef's Seasonal Selections Also Available)

<u>CARNITAS GRILLED CHEESE</u> pulled pork, ginger marmalade, brie spread	
<u>SMOKIN BEEF & BACON BALLS</u> Korean mustard, caramelized onions & cheddar	
<u>PEKING DUCK</u> confit, hoisin, purple cabbage, carrots, scallions & toasted sesame oil.	
<u>CAPRESE</u> pesto, tomatoes, crave brothers mozzarella, parmesan, fresh basil	
<u>NUTELLA</u> , strawberry & banana, Mike's Hot Honey	\$45

SWEETS TREATS

FRUIT LOLLIPOPS • EASY TO EAT SEASONAL FRESH FRUIT SKEWERS.....	\$60
MINI SWEETS • WEEKLY SELECTION OF MINI COOKIES, TARTS AND SWEETS.....	\$60
SIGNATURE WHOLE COOKIE TRAY SM. OR LG.	\$20/\$40
CAKE CUPS (12 CUPS) CHEF'S CHOICE OF SEASOJNAL FLAVORS	\$48

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LUNCH BOXES & LUNCH BOWLS (MINIMUM ORDER 6)

BROWN BAG LUNCH • SANDWICH, GRAIN SALAD, COOKIE.....	\$13
AUSSIE SACK • SAVORY PIE, GRAIN & GARDEN SALAD, COOKIE	\$13
GRILLED SALMON BOWL	\$15
HOT CHICKEN BOWL.....	\$15
MEATBALL BOWL SEASONAL MEATBALL DISH.....	\$15
VEGETARIAN BOWL	\$12
MEAT PASTA BOWL	\$12
ADD CHIPS.....	\$2.00
ADD WHOLE FRUIT	\$1.50

SNACKS & BOX LUNCH ADD-ONS

RX Bars \$4 • Zapp's Chips \$2.50 • Popcorn \$4 • Big Spoon Peanut Butter Bars \$4 • MFG Toffee \$8

SAVORY SHARING PLATTERS

CHEESE, FRUIT AND NUTS \$110

A selection of artisan cheese & herb roasted mixed nuts, dried and fresh fruit, jam, bread and crackers.

CROSTINI TRAY..... \$90

Seasonal Antipasto consisting of grilled bread rubbed with garlic and topped with olive oil and salt. variations may include toppings of tomato, vegetables, beans, cured meat, or cheese.

GLORIOUS VEGETABLE \$75

Seasonal fresh vegetable crudité & roasted veggies.

DIPS & SPREADS, OLIVES, FRUIT AND ARTISAN BREAD..... \$75

CHARCUTERIE \$120

Seasonal charcuterie & cured meats served with cornichons, homemade grainy mustard, fruit compote, and artisan bread round.

SMOKED SALMON & FISH..... \$110

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.

AFTERNOON TEA..... \$180

Traditional finger sandwiches, scones, macrons & tarts, and other tempting nibbles. Accompanied by jam, fresh ricotta, butter, assorted tea.

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TACO BARS

<u>ASIAN TACO BAR</u>	\$120
Asian marinated-chicken, Mike’s Hot Honey pork, Korean beef, or you can substitute seasonal tofu dish. corn tortillas, green onions, pickled veggies, sauces, garlic rice, sesame slaw, chips & salsa.	
<u>MEXICAN TACO BAR</u>	\$120
Seasonal mexican meats and vegetarian fillings, corn tortillas, fresh cheese, guacamole, red onions, cilantro, limes. beans, garlic rice, chips and salsa.	
<u>BARBECUE TACO BAR</u>	\$180
Beef brisket, pork and chicken, corn tortillas, fresh cheese, guacamole, red onions, cilantro, limes fresh cucumber salad or coleslaw, mac & cheese, chips and salsa.	
<u>BALTIMORE BOWL NACHOS</u>	\$65
6 grain mix, black beans, tomatoes, chopped romaine lettuce, layered with ca’s special sauce, salsa, cheddar & fresh cheese, guacamole, sour cream, black olives, scallions, pepitas and cilantro.	

BEVERAGES

Bottled Water 750ml.....	\$8
Gerolsteiner Sparking Mineral Water 750ml.....	\$8
Individual Water	\$1.50
Coke, Diet Coke, Sprite	\$1
Healthy People Juice Alkaline Water.....	\$6
Healthy People Juice Fresh Squeezed OJ.	12oz. \$4.25/ 32. oz\$14/ 64. Oz.\$28
Fresh Squeezed Mint Lemonade.....	\$12
Signature Artisan Fruit Water “Aqua Fresca”	\$12
Cranberry Juice	\$10
Moroccan Mint Iced Tea	\$12
Chai Cold Brew Coffee.....	\$16
Cold Brew Coffee Or Tea.....	\$16
Charm City Coffee Roasters Coffee Service (Serves 10)	\$25
Harney & Sons Hot Tea Service (Serves 10)	\$25
Craft Sodas (Please Inquire For Flavors).....	.\$3
Mobtown Fermentation Kombucha	\$5
Gourmet Sodas	\$2.50

COLD PRESS JUICE BAR A CULINARY ARCHITECTURE PARTNERSHIP WITH HEALTHY PEOPLE JUICE

ABOUT HEALTHY PEOPLE JUICE * BUY LOCAL TO HELP SUPPORT SMALL BUSINESS IN BALTIMORE

The founder of Healthy People Juice, Juan Nance, grew up in Baltimore City. Access to nutritious and healthy food is a challenge in many city neighborhoods. Juan is a former 5th grade teacher who was inspired to start juicing to help address many of the health issues he saw in his community. The goal of healthy people juice is provide access to nutritious food and to be an active participant in the greater Baltimore community.

Organic Cold Press Juice Bar (serves 6 or 12 people and requires 36 hour advance order) \$36/\$72

Pinemingo: Pineapple Mango Infused With Mint * Beet Break: Beets, Pear, Carrot, Ginger Lemon

Supreme Green Ginger, Lime, Cucumber, Kale & Apple * Turmeric Tonic: Celery, Carrot, Turmeric, Pear & Apple

Big Daddy Cane: Ginger, Lemon, Strawberry and Cane Sugar

CULINARY ARCHITECTURE

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CUSTOM CAKE & DESSERTS

Enjoy the signature look of Culinary Architecture's cheesecake, pies, mini dessert trays, cupcakes, and more for your next meeting or event. Choose from any combination and we can build a customized dessert tray. Please contact us for seasonal sweets options. Please contact us for more information.

COCKTAIL PARTIES

The signature look of Culinary Architecture's beautiful presentations are styled with seasonal greenery, flowers & foliage on white, wood or eco-friendly disposable platters. Our food is artistically presented; Each menu is customized to the occasion, client, and venue whether it's a university board room, corporate meeting, private home, or rented party lounge.

We offer different array of hors d'oeuvres - many of them hot options including beef sliders, avocado toast, grilled cheese sandwiches, and pigs in a blanket - that are consistent hits at cocktail parties. Delicious one bites (that allow guests to mingle with a drink in the other hand).

Our menus capture the modern palate that craves familiar foods and mainstream flavors during the cocktail hour. While many offerings don't stray far from the classic recipe, most entail a creative spin that stays comfortably within the cocktail party comfort zone. An unexpected flavor-boosting ingredient, a new take on an old favorite, or an innovative way of presenting an hors d'oeuvre. Our service is ideal for groups of all sizes from 10 to 100.

PERSONAL CHEF CATERING

Whether it's an intimate dinner, important client lunch, or company celebration. Our mission is to serve the finest food and create engaging atmospheres for guests and hosts alike.

Quality and taste are our top priorities. Our menus are constantly evolving, as we play on the tastes of the seasons, drawing inspiration from global trends and the collaborative input of our clients. We aim to create an atmosphere of genuine hospitality so our clients and their guests can truly experience every moment. Let us be the silent partner that bears the burden of making sure the pieces fit flawlessly together, while you remain the star of your story, enjoying every moment.

It's no secret that the success of an event depends on many details simultaneously working together. Along with industry partners, we work collaboratively to ensure the unique requirements of every event are executed with care and attention.

CARE PACKAGES & CORPORATE GIFTS

Know someone who could use a little pick-me-up? Send them a Culinary Architecture care package! This special box of local treats is great for new parents, client gifts, 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!