

CULINARY ARCHITECTURE

MARKET & KITCHEN

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We make food that rocks and feeds your heart. More of the good stuff, less of the bulk. It's all about food sourcing, seasonality, creative thinking about sustainability, design, and whipping up magical flavor combinations. Our focus is on delivering hearty, 'what you want to eat' food that is fun and delicious.

Catering inspired by the world, ideas and seasons.

BREAKFAST

BREAKFAST PACKAGES serve SM 5-6 | LG 10-12

SIMPLE BREAKFAST	\$50 \$100
spiced fruit salad & assorted breakfast pastries	
GOOD MORNING BREAKFAST BARS, FRUIT & YOGURT	\$60 \$120
12 Assorted breakfast bars, Greek honey yogurt, fresh fruit.	
MAKE-YOUR-OWN PARFAITS	\$60 \$120
Everything you need to make your own parfait, including Greek yogurt, organic granola, fresh fruit, dried fruit, nuts and honey.	
MAKE YOUR OWN BREAKFAST BOWLS & AVOCADO TOAST TARTINE	\$90 \$180
Breakfast maple whole grains, coconut chia pudding, vanilla yogurt, dried and fresh fruit, nuts, toasted coconut, granola served with avocado toast.	
BREAKFAST AUSSIE PIES (*HOUSE SPECIALTY)	\$70 \$140
Breakfast hand pies, spiced fruit salad, organic yogurt, Henry Hudson granola.	
Spinach feta • ham & cheese • sausage, egg and cheese • leek & mushroom • tots, steak & egg	
EUROPEAN BREAKFAST	\$90 \$180
Yogurt, hard boiled eggs, cured meats, smoked salmon, cheese, bread, butter, jam, and pastries.	
FABULOUS FLATBREADS	\$60 \$120
Freshly baked middle eastern flatbread with toppings (select 3), spiced fruit salad, yogurt, Henry Hudson granola.	
smoked salmon • Nutella & berries • avocado • peanut butter, banana & honey • prosciutto & brie	
MINI CROISSANT SANDWICHES	\$60 \$120
mini croissant sandwiches-either croissant option, spiced fruit salad, yogurt, Henry Hudson granola	
smoked salmon • ham & cheese • jam & hand dipped ricotta • peanut butter, banana & honey • avocado	
SMOKED SALMON PLATTER	\$90 \$180
Smoked salmon twice; cold smoked salmon and salmon salad. Beautifully garnished with lemon, capers, chopped eggs, fresh veggies, cream cheese spreads & toasted everything flatbreads served with spiced fruit salad and yogurt	
BREAKFAST BURRITOS	\$70 \$140
Breakfast burritos served cinnamon rolls, tater-tots and spiced fruit salad.	
Spinach Florentine • ham & cheese • sausage, egg and cheese • leek & mushroom • steak & egg	

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SIMPLE BREAKFAST ITEMS

BAKERY BOARD	\$50
a delicious assortment of sweet and savory breakfast breads, mini pastries, and seasonal specialties	
MINI CROISSANT SANDWICHES (select 3)	\$60
smoked salmon & avocado • ham & cheese • jam & ricotta • peanut butter, banana & honey • avocado	
BREAKFAST FLATBREADS (select 3).....	\$55
avocado toast • peanut butter & banana • prosciutto • ricotta & smoked salmon • Nutella® & berries	
FRITTATA (SERVES 6)	\$36
spinach Florentine • ham & cheese • leek & mushroom • chickpea & goat cheese	
PLANT-BASED EGG FRITTATA (SERVES 6) JUST egg ® (made from plants not chicken)	\$45
roasted veggie and plant-based chorizo • spinach and plant-based feta	
AUSSIE BREAKFAST PIES & SAUSAGE ROLL (SERVES 6)	\$40
turkey sausage, egg & cheese • ham & brie • mushroom & potato • bacon & egg • spinach Florentine sausage & cheese roll	

INDIVIDUAL BREAKFAST BOXES

all boxes include fresh seasonal fruit and a yogurt parfait.

AUSSIE BREAKFAST HAND PIES	\$12.95
MINI CROISSANT SANDWICHES	\$12.95
BREAKFAST BURRITO	\$12.95
spinach & mushroom • ham & cheese • sausage, egg and cheese • tots, steak & egg	
PLANT BASED BREAKFAST BURRITO	\$13.95
spinach feta (V) • chorizo (V) • Sweet Potato • mushroom	
SMOKED SALMON Lox, smoked salmon salad, lemon, capers, chopped eggs, fresh veggies, cream cheese, toasted everything flatbreads.	\$14.95
EUROPEAN hard-boiled eggs, cured meats, salmon, cheese, mini croissants, butter, jam.....	\$14.95
BREAKFAST TARTINE	\$10.95
smoked salmon • ricotta & fig and hot honey • egg salad • ham & brie	

FANTASTIC FRUIT & SIDES

FRUIT BASKET	\$35
SPICED FRUIT SALAD	\$50
SLICED SEASONAL FRUIT PLATTER	\$60
BERRY BOWL	\$40
PLANT-BASED YOGURT (V)	\$12
VANILLA OR PLAIN GREEK YOGURT	\$10
ARTISAN BREAD BASKET, JAM AND BUTTER	\$15
BOMBOLINI MINI DOUGHNUTS	\$15
BOILED EGGS (6) GOOD FOR KETO DIETS	\$ 7

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HOT BEVERAGES

PT'S COFFEE ROASTERS BOX.....\$25

PT'S Coffee Roasting Company is an award-winning coffee roaster. Coffee and tea service includes cups, stirrers, sweeteners, dairy and non-dairy options.

Choose 2 options: whole milk • half & half • non-dairy Oatly® barista creamer • non-dairy Milkadamia® nut milk.

HARNEY & SONS GOURMET HOT TEA\$25

SPICED HOT COCOA BOX\$25

served with whipped cream.

COLD BEVERAGES

FRESH SQUEEZED ORANGE JUICE GALLON.....\$22

TROPICANA ORANGE JUICE ½ GALLON\$12

APPLE CIDER GALLON\$12

CASE OF WATER\$20

GEROLSTEINER MINERAL WATER 750ml\$8

MINT LEMONADE\$12

CA'S SIGNATURE AQUA FRESCA HOUSE-MADE.....\$12

a house-made beverage with pureed fruit, water, a touch of sugar, lime juice or herbs

passionfruit • three citrus fresh thyme • fresh apple celery • pineapple ginger • fruit punch

MOROCCAN MINT ICED TEA\$12

sweetened • unsweetened

COLD BREW COFFEE 32 oz\$16

regular • Thai • chai • mocha

SINGLE SERVE BEVERAGES

SAN BENEDETTO SPARKLING WATER.....\$2

SAN BENEDETTO STILL WATER.....\$2

APPLE, ORANGE, GRAPE OR CRANBERRY JUICE\$2

SODA 12 OZ CAN\$1

coke • diet coke • sprite

CAWSTON PRESS\$3

Every can of Cawston is pressed fruit and a little fizz. The sweetness comes from the pressed fruit, nothing else.

cloudy apple • elderflower lemonade • rhubarb

WAVE LOW SUGAR SPARKLING FRUIT WATER.....\$3

fruit juice + sparkling water + natural caffeine

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LUNCH

SALADS serves SM 5-6 | LG 10-12

ASIAN greens, tomato, carrots, red cabbage, cilantro, wasabi peas, sesame dressing	\$30 \$40
GARDEN greens, tomato, carrots, cucumbers, radishes, green goddess dressing.....	\$30 \$40
BUTTER LEAF LETTUCE AND CAMPARI TOMATOES vinaigrette.....	\$40 \$50
GREEK field greens, tomatoes, cucumber, feta, olives, greek vinaigrette.....	\$45 \$60
SUPER GRAIN super-grain salad with fresh green chickpeas, vegetable and a light vinaigrette.	\$30 \$40
TUNISIAN COUSCOUS North African spices, couscous, golden raisins, almonds, capers, lemon zest	\$45 \$60
LENTIL & AVOCADO Arugula, lentils, avocado, radish, tomatoes, scallions, flax seeds, basil vinaigrette	\$45 \$60
ROASTED BEET & GOAT CHEESE with toasted pistachios and citrus vinaigrette.....	\$45 \$60
PEAR AND GORGONZOLA toasted walnut vinaigrette, candied walnuts, dried cherries & baby greens	\$45 \$60
PASTA SALAD basil pesto, oven-roasted tomatoes, chopped spinach & feta.....	\$40 \$60
POTATO SALAD celery, hardboiled eggs, chives with a creamy buttermilk dressing.....	\$30 \$40

SPECIALTY SALAD BARS serves SM 5-6 | LG 10-12

FARMER'S MARKET	\$60 \$120
salad greens, seasonal veggies, hard boiled eggs, assorted crunchy toppings, trio of dressings.	
MACROBIOTIC	\$60 \$120
carrots, green beans, cucumber, avocado, kale, red cabbage, pickled ginger tamari ginger tofu, carrot miso dressing	
CHOPPED POWERHOUSE KALE	\$60 \$120
butternut squash, kale, fresh garbanzo beans, avocado, dried cranberries, almonds, red onions, lemon dressing	
BALTIMORE BAR	\$70 \$140
Whole grains, black beans, layered with CA's special sauce topped with salsa, cheddar cheese, tomatoes, avocado, cilantro, sour cream, black olives, savory granola	
chicken • salmon • smoked tofu	
TRIO OF CLASSIC SALADS	\$80 \$155
Butter lettuce, cherry tomatoes, fresh radishes, cucumbers, hard boiled eggs, cucumbers, green beans, fresh berries	
tuna salad • salmon salad • chicken salad • egg salad • ham salad • fresh chickpea hummus	
CHICKEN COBB	\$80 \$155
chicken, hard-boiled egg, avocado, bacon, tomatoes, scallions, blue cheese, and a tea vinaigrette.	
ITALIAN ANTIPASTO	\$90 \$180
cured meats, cheese and assorted antipasti, olives, Campari tomatoes, arugula.	
SHRIMP LOUIE	\$110 \$220
Argentinian red shrimp, bibb lettuce, romaine, avocado, Campari tomatoes, celery, chopped eggs and louis dressing.	
AVOCADO MANGO POKE SALAD	\$110 \$220
tuna, seaweed salad, whole grains, avocado, cucumber, mango, sliced jalapeno, tobiko, sesame seeds, wonton chips, cilantro, chopped macadamia nuts, shredded carrots, sliced radishes and/or pickled ginger.	

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SANDWICHES (SELECT UP TO 3) serves SM 5-6 | LG 10-12

VIETNAMESE BAHN MISM\$65 | LG\$120

baguette spicy mayo, pickled carrots, cucumbers, cilantro, and jalapeno

chicken • roast pork • salmon salad • Brazilian beef • mushroom • smoked tofu

BISTRO baguette.....SM\$65 | LG\$120

- garlic greens & white bean hummus, crispy onions
- chicken salad
- tuna salad
- turkey, bacon, Havarti cheese, cranberry mayo
- roast pork, apple & blue cheese
- ham & cheese
- green goddess chicken breast & garden greens
- Italian cured meat muffuletta, sweet pepper relish, olive spread, micro greens, cornichons & roasted tomatoes.
- Montreal smoked beef, pub cheese and fried onions

TARTINESM\$65 | LG\$120

Belgian open-faced sandwiches served on whole wheat sourdough bread). Select up to 3 tartine types:

- smoked salmon & avocado • Paris ham, grainy mustard brie • ricotta fig • curried chicken salad
- white bean hummus & shaved vegetables • prosciutto & apple fennel • butternut squash & kale
- roast beef, arugula, roasted tomato, basil oil • turkey, bacon jam, butter lettuce, tomato • Nutella and berries
- peanut butter, banana jam, caramelized banana (bacon optional)

GROUP SANDWICH PACKAGE (MIN ORDER 10).....\$14PP

Our most popular lunch-time options! Bistro or Tartine sandwiches, two salads and really big cookies.

garden • super grain • kale & apple garden • spinach salad • French lentil

LUNCH BAGS

BAG LUNCH Any bistro sandwich, chips, homemade cookie or whole fruit\$12pp

BOX LUNCH Bahn Mi, Bistro or Tartine Sandwich, Zapps chips, salad, cookie or sliced fruit.....\$15pp

LUNCH PLATE BOXES

Lunch boxes are served with seasonal fresh veggies, side, a sweet treat or fresh fruit.

BAKED BURRITO BOX hot oven baked burrito, salad, chips and salsa\$14pp

LUNCH PLATE\$16pp

- chicken • beef • salmon • pork tenderloin

TACO BOX 3 tacos, chips & salsa, guacamole, pico de gallo, salad\$14pp

- chicken • beef • mushroom mix

GLORIOUS SEASONAL VEGGIE BOX fresh veggies, seasonal side, and a sweet treat\$14pp

VEGETARIAN FARRO RISOTTO fresh veggies, seasonal veggie risotto, and a sweet treat.....\$14pp

VEGETARIAN PASTA BOX seasonal pasta & fresh veggies and a sweet treat.....\$14pp

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CA'S FAMOUS AUSSIE PIES & SAUSAGE ROLLS * 48 HOURS NOTICE

meat pies are an Australian icon. Our spin on delicious fillings enveloped in a short crust pastry base and a puff pastry lid. Select up to 2 fillings per order.

AUSSIE PIES6 | \$36

- merguez lamb • seasonal chicken • barbecue chicken • beef taco • red dragon mac & cheese •
- mushroom • red beans and rice • pork & rice boudin • spinach and feta

SAUSAGE ROLLS * LOCALLY HANDMADE SAUSAGES FROM MEATCRAFTERS6 | \$36

- merguez lamb • IPA Brat • NC Carolina • chicken apple • beef frank

MEAT PIE PACKAGE (MIN ORDER 10)\$14pp

Meat pies and sausage rolls, salad, minted peas and mash

SEASONAL SOUP serves up to 8-10 people.

SEASONAL SOUP 96 oz. container\$65

- tomato bisque • caramelized carrot • mushroom bisque • kale, white bean & parmesan
- fresh pea (ham optional)

BORSCHT served with chopped fresh herbs and yogurt\$75

One of our favorites year round-summer served chilled and winter served hot. Eastern European comfort food! Beets and fresh veggies cooked in a delicious savory broth and topped with fresh herbs and yogurt.

SEASONAL CHOWDER OR CHILI 96 oz. container\$90

- Texas beef chili, sour cream onions and cheese • plant-based chorizo & bean chili, non-dairy "sour cream" onions and cheese • bacon chicken chowder • fish chowder served with oyster crackers

BREAD BASKET\$12

assorted dinner rolls & cornbread with butter

Velvet Bee Honey Butter\$9

CREATIVE & FUN TACO BARS minimum order 10 people.

GREEK TACO BAR (select 2)\$14pp

homemade Lamb gyros meat | herb chicken | falafel

tzatziki, cucumber & tomato relish, feta, red onions, four tortillas, pita chips & hummus and house salad.

TAIWAN TACO BAR (select 2)\$14pp

red cooked chicken | king mushroom | minced pork | crispy 5 spice tofu

minced garlic greens, pickled carrots, green onions, cilantro, garlic rice and house salad.

MEXICAN TACO BAR (select 2)\$14pp

Chili lime chicken | American taco beef | plant based chorizo

ROASTED VEGETABLE TACO BAR

butternut squash & queso | mushrooms | cauliflower | green chili potatoes

tortillas, fresh cheese, guacamole, red onions, cilantro, limes. beans & rice, chips and salsa

PLANT PROTEIN TACO BAR\$16pp

Select plant-based "chicken", "Chorizo" Garlic greens, black beans, tortillas, dairy-free cheese & sour cream,

guacamole, red onions, cilantro, limes, garlic rice, chips and salsa\$16pp

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SNACKS & BOX LUNCH ADD-ONS

AWESOME BARS cherry almond, cranberry trail mix, or salty peanut.....	\$4
YES, BARS maple pecan, vegan dark chocolate, or black sesame sea salt	\$4
BIG SPOON PEANUT BUTTER BAR figgy chai, cherry pecan, or apricot pepita.....	\$4
MFG TOFFEE 7 OZ. BAG	\$8
ZAPPS CHIPS.....	\$2.5
REALLY BIG COOKIES chocolate chip, toffee, salty oatmeal	\$3

VEGETARIAN & GLUTEN-FREE SNACK TREATS

12 DESSERT BARS (GF, VG, V) Big Spoon Roasters, Awesome Bars, Yes, Bars And Honey Mamas	\$60
DRIED FRUIT BAG jumbo California peaches, apricots, and honey plums.....	\$12
SPICED ROASTED NUT BAG rosemary olive oil pecans, pistachios and almonds	\$12
GLUTEN-FREE BROWNIE TRAY	\$36
GLUTEN-FREE BABY BUNDT CAKES	\$36
VEGAN SNACKS.....	\$15pp
mushroom jerky, honey chocolate nut bars, beet tartare, seasonal house-made hummus, vegan cheese dip, veggies and bread.	

SWEETS TREATS

MINI SWEETS • Mini Italian doughnuts, French macarons, Belgian brownie bites.....	\$50
MINI TARTS a seasonal selection of mini tarts	\$55
CHOCOLATE & BERRIES Belgian brownie bites, double chocolate chip cookies, and berries.	\$60
CUPCAKES 12 full size cupcakes	\$36
Chocolate S'more • Peanut Butter & Jelly • Carrot Cake • Speculoos Pecan • Caramel Pearl • Strawberry	
EVERYTHING BUT THE KITCHEN SINK BARS (10)	\$48
WHOLE JUMBO COOKIE TRAY (SM 6 LG 12 cookies).....	\$20 \$40
VEGAN DESSERT BARS Big Spoon Roasters, Awesome Bars, Yes! Bars from out market.....	\$60

HOLIDAY DESSERTS * 48 hour advance notice required

SEASONAL FRUIT COBBLER (serves 6)	\$35
old fashioned apple crisp • very much berry • frangipane pear	
WHOLE PIE	\$35
chocolate meringue • southern pecan • apple • pumpkin • tarte au citron • caramel nut tart	
BOMBOLINI chocolate covered cream filled Italian mini doughnuts	\$50
CHOCOLATE-PEPPERMINT BARK TART	\$40
FLOURLESS CHOCOLATE ESPRESSO CAKE	\$65
HAZELNUT-PRALINE TORTE	\$65

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PISTACHIO RASPBERRY DACQUOISE	\$65
TUNESIAN ORANGE ALMOND CAKE	\$40
GINGERBREAD TRIFLE WITH COGNAC CUSTARD AND PEARS	\$65
STICKY "MFG TOFFEE" PUDDING	\$65
EGGNOG TIRAMISU	\$75
RICOTTA MARSCAPONE CHEESECAKE	\$65
HOLIDAY COOKIES	\$50

SIGNATURE WOODEN GRAZING TRAYS

- **48 HOUR ADVANCE NOTICE REQUIRED**
- **OUR SIGNATURE WOODEN SERVING TRAYS ARE A GREAT ALTERNATIVE FOR OTHER MATERIALS LIKE PLASTIC WHICH ARE HARMFUL FOR THE ENVIRONMENT. WOOD BEING NATURAL AND A NON-CONDUCTOR IS IDEAL FOR CARRYING FOOD WITH ELEGANCE.**

NOSH & NIBBLES

VEGETABLE CRUDITÉ\$60 |\$120
 Lighten things up with this mixed board of peppers, zucchini, carrots, cauliflower, haricot vert, and tomatoes and garlic labneh dip.

CHARCUTERIE\$75 |\$150
 Cured meats & pate served with olives, cornichon, mustard, chutney, bread and crackers.

CHEESE\$75 |\$150
 served with dried fruit, spiced nuts, fresh grapes, bread and crackers. Each month, we feature a new platter with five of our favorite of-the moment cheese.

CHARCUTERIE & CHEESE\$75 |\$150
 served with olives, cornichon, mustard, Dalmatian cherry preserves, fresh & dried fruit, nuts, bread and crackers.

MEZZE DIPS AND SPREADS\$75 |\$150
 Our favorites dips and spreads on one platter– romesco red pepper dip, white bean spread, pea hummus, garlic labneh, beet spread, feta spread, Spicy marinated mixed olives with preserved lemon and chili and everything pita bites.

ITALIAN ANTIPASTI\$80 |\$160
 Bresaola, Salami, fresh mozzarella, stuffed grape leaves, stuffed mushrooms, roasted veggies, olives, crostini.

DIM SUM\$80 |\$160
 lumpia, pot-stickers, Asian wings, radish cake, and other seasonal dim sum favorites.

HIGH TEA.....\$90 |\$180
 Traditional finger sandwiches, scones, and sweets. Accompanied by jam, fresh ricotta, butter and Harney and Sons teas.

CHOCOLATE, CHEESE & BERRIES.....\$120|\$240
 chocolate and cheese make a great pairing, and this delightfully decadent board puts that idea front and center. blue cheese, aged gouda, and triple cream served with dried fruit, berries, Honey Mama’s cacao bars, locally MFG Toffee, and Nutella.

SEAFOOD\$140|\$280
 smoked salmon, Chesapeake shrimp salad, tinned fish & tuna tartare served with lemon ricotta boursin, fresh herbs, chopped eggs, capers, and olive oil crostini and everything flatbread bites.

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GOURMAND.....\$250|\$325

when you want a bit of everything- seasonal cheese, charcuterie, antipasti, seafood, cornichons, olives & market accompaniments, fresh fruit & veggies.

AUSSIE PIE AND SAUSAGE BOARDS meat pies are an Australian icon. Our spin on delicious, thick, fillings enveloped in a short crust pastry base and a puff pastry lid. Served with curry ketchup, grainy mustard and sesame sriracha sauce.

PIES12 |\$85

- merguez lamb • seasonal chicken • barbecue chicken • beef taco • red dragon mac & cheese •
- mushroom • red beans and rice • pork & rice boudin • spinach and feta

PUFF PASTRY SAUSAGE ROLLS * LOCALLY HANDMADE SAUSAGES FROM MEATCRAFTERS.....12 |\$90

- merguez lamb • IPA Brat • NC Carolina • chicken apple • beef frank

SPECIALTIES & SNACKS BOARDS

CHIPS & DIPSSM \$75|LG \$140

Guacamole, pico de gallo, queso, spinach dip, garlic labneh, hummus, corn, potato and vegetable chips.

FRUIT & DIP BOARD.....SM \$75|LG \$150

Colorful fruits skewers with sauces for dipping. Pineapple whip & homemade chocolate sauce.

SLICED FRUIT BOARD.....SM \$75|LG \$150

A fresh, colorful spread of seasonal sliced fruit. Tastes of the season may include melon, pineapple, oranges, blueberries, raspberries, blackberries, and grapes.

“TAKE ME OUT TO THE BALLGAME” BOARD.....SM \$75|LG \$150

Pigs in a blanket, soft pretzels with beer cheese, caramel corn, salted peanuts, mustard and ketchup .

“GAME DAY” BOARD.....SM \$75|LG \$150

Chicken wings, pimiento cheese stuffed jalapeno , pigs in a blanket, and homemade rosemary Chex-mix.

“MOVIE NIGHT” BOARD.....SM \$75|LG \$150

A showstopping board covered in favorite movie-time popcorn and assorted candy!

SLIDERS AND MINI CROISSANT SANDWICHES *

50 PIECES PER BOARD

CHICKEN SALAD BAHN MI.....\$125

VIETNAMESE BARBECUE CHICKEN\$125

CUBANO\$125

MUFFALTA\$135

LAMB GYROS MEATBALL\$140

PORK TENDERLOIN, PEAR & BLUE CHEESE.....\$140

BRAZILIAN BEEF ARUGULA, ROASTED TOMATO, BASIL OIL\$150

CRAB CAKES\$150

CHEASAPEAKE SHRIMP SALAD.....\$150

MONTREAL SMOKED BEEF, PUB CHEESE AND FRIED ONIONS\$150

TURKEY, SPINACH, BRIE, CRANBERRY CHUTNEY.....\$150

ITALIAN BRAISED PORK BAHN MI\$150

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VEGETARIAN & PLANT BASED PROTIEN SLIDERS

TOFU CROQUETTE BAHN MI	\$110
VEGGIE BURGER BAHN MI	\$120
GARLIC GREENS AGED PROVOLONE.....	\$120
MEDITERRANEAN VEGGIE STACK.....	\$110
MUSHROOM DUXELLE GOAT CHEESE MOUSSE	\$125
GRILLED HALLOUMI WITH HOT HONEY.....	\$125

MEAT & SEAFOOD WOODEN BOARDS

GREEK LAMB MEATBALLS	\$125
APRICOT TURKEY MEATBALLS	\$125
HOMEMADE SWEDISH MEATBALLS	\$125
THAI PEANUT CHICKEN SKEWERS	\$150
TERIYAKI SALMON BITES	\$160
CHOCOLATE DUROCK BACON STRIPS.....	\$160
GINGER MARMALADE PORK TENDERLOIN	\$160
CAJUN RUBBED PORK TERNDERLOIN	\$160
LEMON MARINATED CHICKEN BREAST & THIGH.....	\$160
SWEET AND SOUR THAI FISH CAKES.....	\$160
SHRIMP PINEAPPLE SKEWERS.....	\$200
JUMBO SHRIMP COCKTAIL.....	\$200
SLICED BEEF WITH HORASRADISH CREAM	\$225
LOLLIPOP LAMB CHOPS	\$250
BEEF & ASPARAGUS ROLLS	\$250

VEGETABLES & SIDES

GREEK LEMON GARLIC POTATOES	\$65
BUTTERNUT SQUASH, ROASTED GRAPE, ROSEMARY BROWN BUTTER.....	\$65
STICKY ROASTED BABY AUBERGINES with date syrup and tamari dressing, sesame and coriander	\$65
GRILLED MEDITERRANEAN VEGGIES	\$65
ROASTED CARROTS & CAULIFLOWER STEAKS fried halloumi cheese, Mike's hot honey.....	\$35
CLASSIC WHIPPED POTATOES.....	\$35
CREAMED SPINACH.....	\$35
GREENS WITH SAUTEED GARLIC	\$35
SHAVED BRUSSEL SPROUTS, BACON LARDON, ROASTED PISTACHIOS.....	\$35
CHEAPEAKE SHRIMP MAC AND CHEESE	\$65
RICOTTA MAC & CHEESE	\$45
GREEN BEANS & FRIED SHALLOTS.....	\$45
THAI FRIED RICE	\$50
ZA'ATAR MONKEY BREAD WITH GARLIC AND ONION LABNEH.....	\$45
BREAD BASKET (serves 10)	\$20
Dinner Rolls, Everything Flatbread, Cornbread Muffin Butter & Maple Butter	

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EXTRAS

- **Glam your event or meeting**
Wasara origami plates and bowls, fiber cloth-like napkins. \$5PP
- **Chef-owned and operated**
- **Sustainable, eco-friendly and globally conscious green business**
- **Restaurant style formal table settings**
- **Staff**
- **Flowers and Design**
- **Grazing Tables**

Grazing tables are ideal for larger venues and events that invite guests to move around, like a gallery tour or team-building day. A casual dining option where guests can help themselves. We'll punctuate the space with these tables - which double up as the perfect spot to showcase the theming of the event with select tableware and flowers - so guests can collect what they'd like at their leisure. We also cater breakfast grazing tables!

- **Event experience**

When it comes to planning, we've got your back.

We also offer full event and planning services to make every task a piece of cake. This includes: wait and bar staff, drinks packages, serveware, styling, kitchen equipment and other services. Our no waste ethos trickles down into everything we provide.

If you are looking for something that's an extra bit special, our team of experts would love to collaborate with you on concept creation, theming and next level styling. Whilst you may be our new favorite client, the eater is who we're ultimately designing the experience for. We keep that in mind at every step of concept creation so you create an experience they keep talking about.

ABOUT THE CHEF | ENTREPRENEUR SYLVA LIN

It was her parents who first triggered Sylva's love for cooking. They were both raised in rural environments, her father in Taiwan and her mother in Canada. Together they passed to an appreciation for the land and the delicious bounty it held. They were urban farmers long before it was trendy. She grew-up in Ann Arbor, Michigan, where her parents raised chickens and ducks in the garage, tapped local trees for syrup, hunted morels in old apple orchards, and raised bees in the back yard. We experimented with whatever our parents found interesting or possible. They made tofu, yogurt, applesauce, beer, and dandelion wine. A considerable amount of what they consumed was planted and harvested from their half-acre. She considers her parents pioneers of today's garden-to-fork and maker movements.

She brings this free spirit, combined with classical training, into her cooking by always using the freshest ingredients and by building relationships with customers, culinary artisans, farmers, and her suppliers. A visitor to her home will find cookbooks in almost every room of the house. She sources information about food from cooking blogs, food tech companies, fellow chefs, and cool restaurants to learn about food trends worldwide. She considers travel international travel to be her best cookbook. Making good food takes practice, curiosity and research. Her neighbors and friends are often the recipients of her experiments, smuggled international food contraband, practice drills and culinary ideas.

After working as an event planner, corporate catering manager, and private chef in Washington, DC Sylva was compelled to give that same experience to others on another level. She set out to bring her passion for good food and design to the where many people spend half their lives--the workplace. Seeing people enjoy eating, laughing and sharing the day's event--provides her with a great sense of achievement. Culinary Architecture set down Baltimore roots in 2016.