

# 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**

<b>SIMPLE BREAKFAST (serves up to 10)</b> .....	\$ 95
Spiced Seasonal Fruit Salad & Assorted Breakfast Pastries	
<b>MORNING FLATBREADS (serves up to 10)</b> .....	\$120
Breakfast Flatbreads sweet, Spiced Fruit Salad, Yogurt, Henry Hudson Granola	
<b>BREAKFAST SANDWICH MEAL (serves up to 10)</b> .....	\$130
Homemade English Muffin Sandwiches, Seasonal Fruit Platter and Breakfast Potatoes Cakes.	
<b>EUROPEAN BREAKFAST (serves up to 10)</b> .....	\$150
Cured Meats, Smoked Salmon, Cheese, Yogurt, Hard Boiled Eggs, Breakfast Pastries, Butter & Jam	
<b>FULL BREAKFAST (serves up to 10)</b> .....	\$180
Individual Breakfast Quiche, Spiced Fruit Salad, Yogurt, Henry Hudson Granola, Assorted Breakfast Pastries	
<b>BREAKFAST QUICHE MEAL</b> .....	\$22PP
Individual Seasonal Vegetable Breakfast 6" Quiche, Locally-made Chicken Sausage, Breakfast Potato Cakes, Seasonal Fruit Platter and Assorted Pastries.	
<b>BREAKFAST SCRAMBLED EGG MEAL</b> .....	\$20PP
Breakfast Egg Scramble, Ricotta French Toast served with Butter and Maple Syrup, Seasonal Fruit Salad, French Yogurt Cups, Assorted Pastries, and Breakfast Potato Cakes.	
<b>BREAKFAST BURRITO MEAL</b> .....	\$16 PP
Vegetarian Egg & Cheese Breakfast Burritos with Italian Whole Grains In A Flour Tortilla House-Made Pico, Guacamole, Cilantro, Red Onion, Jalapeno, Breakfast Potato Cakes, and Seasonal Fruit Salad.	

### **BREAKFAST ADD-ONS**

- **DUROC BACON STEAK** with Maple Syrup..... \$24 / 10 Strips
- **NORTH CAROLINA SAUSAGE COIL** with Maple Syrup.....\$16
- **CHICKEN SAUSAGE LINKS**..... \$25 /10 Links
- **TURKEY SAUSAGE PATTIES**.....\$18 /12 Patties
- **TURKEY BACON** .....
- \$25 Culinary Architecture's Seasonal Blend from PT's Coffee
- \$25 Harney & Sons Assorted Hot Teas
- \$16 Apple Cider GL
- \$16 Fresh Squeezed Orange Juice GL
- \$12 Vanilla Yogurt QT

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### INDIVIDUAL BREAKFAST BOXES

<u>QUICHE BREAKFAST BOX</u> with Fresh Fruit, Yogurt, Pastry .....	\$14
<u>PANCAKE OR WAFFLES</u> with Hash Brown Patty, Bacon or Sausage and fruit.....	\$14
<u>BAKED HONEY RICOTTA FRENCH TOAST</u> with Hash Brown Patty, Bacon or Sausage and fruit .....	\$14
<u>BREAKFAST BURRITO</u> with Fresh Fruit, Yogurt, Pastry.....	\$14
<u>BREAKFAST SANDWICH</u> with Hash Brown Patty, Bacon or Sausage and fruit.....	\$14

### FANTASTIC FRUIT

BASKET OF SEASONAL FRUIT .....	\$25
FRUIT SALAD • SEASONAL FRESH FRUIT TOSSED IN INFUSED SIMPLE SYRUP.....	\$50
FRUIT COBBLER Great For Breakfast Or Dessert! .....	\$40
DRIED FRUITS, NUTS & HENRY HUDSON GRANOLA .....	\$25

### 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 • Ham & Cheese • 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

### EGGS DISHES

INDIVIDUAL BREAKFAST QUICHE .....	\$7PP
INDIVIDUAL BREAKFAST FRITTATA.....	\$6PP

### SALADS

<u>ASIAN PERSAUSIAN</u> Organic Field Greens, Carrots, Red Cabbage, Cilantro, Savory Granola, Almonds, Hoisin Hot-Honey Dressing. ....	\$45
<u>FRESH &amp; GREEN</u> .....	\$35
<u>SEASONAL PASTA SALAD</u> .....	\$40
<u>SEASONAL WHOLE GRAIN</u> super-grain salad with chickpeas, roasted seasonal veggies & vinaigrette. ....	\$50
<u>BALTI 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

### SANDWICH BAGS (MINIMUM ORDER 6 PEOPLE, ONE TYPE OF SANDWICH)

PANINI /GRILLED & TOASTY .....	\$10PP
BAHN MI / PICKLED CARROTS, CUKES, CILANTRO, SRIRACHA MAYO.....	\$10PP
CLASSIC / LETTUCE AND TOMATO.....	\$10PP
Turkey, Roast Beef, Pork, Roasted Veggies With Cheese, Veggie Burger, Prosciutto, Bresaola, Salami, Tuna Salad	

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### **FLATBREAD TRAY** (5 FLATBREADS PER TRAY, SELECT 3)

GRILLED CHEESE, ginger marmalade, selection of seasonal cheese and seasonal fruit

SOUTHWESTERN CHICKEN southwestern chicken, cheddar cheese, jalapenos

HAM, CHEESE & PINEAPPLE

BEEF BRESAOLA pesto, roasted tomatoes, mozzarella, fresh basil

CAPRESE pesto, roasted tomatoes, mozzarella, fresh basil

ROASTED BROCCOLI, provolone, fried garlic and onions .....\$50

### **LUNCH BOXES & LUNCH PLATES (MINIMUM ORDER 6) Order 36 Hours In Advance**

BROWN BAG LUNCH • Sandwich, Grain Salad, Cookie .....\$14

AUSSIE SACK • Savory Meat or Veggie Pie, Whole Fruit & Cookie .....\$14

SALMON LUNCH BOX Roasted Butternut Squash, Pecans, Grapes and Rice.....\$16

ORGANIC CHICKEN BREAST LUNCH BOX with Greens & Veggies and Lemon Olive Oil.....\$16

BEEF FILET LUNCH BOX Whole Grain Wild Mushroom Risotto and Salad.....\$18

VEGETARIAN FARRO VERDE Whole Grain Risotto Verde With Roasted Veggies, Herbs, and Za'atar.....\$14

VEGAN PLANT "MEAT" ENTRÉE Chicken, Italian Sausage, Veggie Patty whole grains with & Veggies .....\$17

### **SWEETS TREATS**

MINI SWEETS • WEEKLY SELECTION OF COOKIES, MINI TARTS AND SWEET TREATS.....\$60

CA'S SIGNATURE COOKIE TRAY (6 OR 12 LARGE COOKIES) SALTED OATMEAL RAISIN, CHOCOLATE CHUNK, AND TOFFEE  
\$20/\$40

STICKY CINNAMON NUT ROLLS.....\$25

AFTERNOON FRESH FRUIT PLATTER.....\$55

### **SAVORY SHARING PLATTERS Order 36 Hours In Advance**

#### **CHEESE, CHARCUTERIE, AND SMOKED SALMON & TINNED FISH**

Cheese Only .....(\$12 per person)

Charcuterie Only .....(\$12 per person)

Cheese and Charcuterie Pairing .....(\$15 per person)

Smoked Salmon and Tinned Fish Selection..(\$18 per person)

Enjoy a selection of artisan cheese, charcuterie, or preserved fish, with accompaniments.

**VEGAN SNACK BOARD**.....\$110

Pan's Mushroom Jerky, Chocolate Salami, Beet Tartare, Vegan Herbed Cheese, White Bean Rosemary Garlic Dip, Marcona Almonds, and Veggies.

**MINI SLIDERS (SELECT 3 PER ORDER)** .....\$10PP

Chicken Salad Bahn Mi; Prosciutto and Brie; Ham with Collard Greens, Olive Aioli, and Roasted Onions; Roast Beef with Horseradish Aioli; Smoked Salmon with Crème Fraiche, Capers and Meyer Lemon Oil; Roasted Seasonal Vegetables with Roasted Tomatoes Pesto and Fresh Mozzarella.

**AFTERNOON TEA** .....\$180

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

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### **FAMILY STYLE CATERING WINTER MENU / SM SERVES 5-6 / LG SERVES 8-10**

#### **ORDER 36 Hours In Advance**

<b>VIETNAMESE GRILLED STEAK PLATTER</b> .....	\$60/\$75
Brazilian Churrasco is marinated in a traditional sweet, tangy, and salty Vietnamese marinade, then grilled to perfection. steak, lime juice, fish sauce, brown sugar, jalapeno, garlic, cucumber, cilantro	
<b>CHILI LIME CHICKEN PLATTER</b> Grilled chicken marinated with red chili and lime juice.....	\$45/\$65
<b>SATSUMA PORK TENDERLOIN TOPPED WITH POMMEGRANITE &amp; CILANTRO</b> .....	\$60/\$75
<b>CAULIFLOWER STEAKS</b> Caramelized Root Vegetables, Fresh Lime, Cilantro Pesto.....	\$60/\$75
<b>SEASONAL PASTA ENTRÉE</b> .....	\$50/\$65
<b>CHERMOULA ROASTED CARROTS</b> .....	\$35/\$45
<b>TRUFFLE PEE WEE POTATOES</b> .....	\$45/\$65
<b>SHAVED BRUSSEL SPROUTS WITH TOASTED NUTS</b> .....	\$35/\$45
<b>RICOTTA ROSEMARY MAC AND CHEESE</b> .....	\$40/\$60
<b>GREEN BEANS ALMONDINE</b> .....	\$35/\$45
<b>ROASTED BEETS W/MIKES HOT HONEY, ORANGES, GOAT CHEESE AND PISTACIOS</b> .....	\$45/\$65
• <b><u>CUSTOMIZED MEAL PACKAGES AVAILABLE</u></b> (Please Call CA directly for Chef's menu options and pricing.)	

#### **TACO BARS ORDER ORDER 36 Hours In Advance**

<b>ASIAN TACO BAR (SELECT 2 MEATS)</b> .....	\$14PP
Suka Chicken, Pork Adobo, or Marinated Beef, or you can substitute a plant based meat. Handmade Corn Tortillas, Green Onions, Veggies, Sauces, Garlic Rice, Sesame Slaw, Chips & Salsa.	
<b>MEXICAN TACO BAR</b> .....	\$14PP
Seasonal Meats and Vegetarian Fillings, Handmade Corn Tortillas, Cheese, Guacamole, Sour Cream, Red Onions, Cilantro, Limes. Beans, Rice, Chips And Salsa.	
<b>VEGETARIAN/VEGAN TACO BAR</b> .....	\$17PP

• **CUSTOM TACO KITS AVAILABLE** (Please Call CA directly for Chef's menu options and pricing.)

#### **BEVERAGES**

Bottled Water 250ml .....	\$2
Sparkling Water 250ml.....	\$2
Mobtown Fermentation Kombucha .....	\$5
Gerolsteiner Mineral Water 750ml.....	\$8
Coke, Diet Coke or Sprite .....	\$1
Sparkling Mineral Water 750ml.....	\$8
Fresh Squeezed Orange Juice ½ GL.....	\$12
Fresh Squeezed Orange Juice GL .....	\$16
Fresh Lemonade .....	\$12
Moroccan Mint Iced Tea .....	\$12
Homemade Aqua Fresca: Pomegranate Elderflower, Passion Fruit Mango, Three Citrus Thyme.....	\$12
Iced Thai Style Cold Brew Coffee 32 Oz .....	\$14
PT's Coffee Roasting Coffee Box (Serves 10) Served with Half & Half, Nut Milk (V), And Sweeteners .....	\$25
Harney and Sons Hot Tea (Serves 10) Served with Half & Half, Nut Milk (V), And Raw Sugar.....	\$2

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### **Executive Packages**

Recyclable wood platters, great disposables, cloth napkins, and paper goods for your event....for those special groups.

Add a Tablecloth	Per Person	\$5.00
Executive Upgrade for Up to 10 People	Serves 10	\$40.00
Executive Upgrade for Up to 20 People	Serves 20	\$75.00
Executive Upgrade for Up to 50 People	Serves 50	\$125.00

### **COCKTAIL PARTIES**

The signature look of Culinary Architecture is our beautiful presentations on white, wood or eco-friendly disposable platters. Our food is artistically presented; We style our dishes with seasonal greenery, flowers & foliage. Each menu is customized to the occasion, client, and venue (whether it's a university board room, corporate meeting happy hour, 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 DINING**

Whether it's an intimate dinner, a corporate affair, important client business dinner, 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, our team works collaboratively to ensure the unique requirements of every event are executed with care and attention.