

# CATERING

## CHEF CURATED. SEASONALLY INSPIRED. CULINARYARCHITECTURE CATERING SERVICE

### BEVERAGES

#### A UNIQUE SELECTION OF HANDCRAFTED & SMALL BATCH BEVERAGES

<b>GOURMET HOT TEA BY HARNEY &amp; SONS</b>	Serves 10	\$30.00
A variety of international teas with both caffeinated and herbal tisanes. Served with milk and plant based alternative, and sweeteners.		
<b>COFFEE BOX</b>   Pt's Seasonal Roast	Serves 10	\$30.00
A portion of PT's Benefits Blend go towards organizations dedicated to fostering positive social change. Served with milk and plant based alternative, and sweeteners.		
*Pick-up Fee for Coffee Carafes Special Order		\$25.00
<b>CHAI TEA BY JAIPUR AVENUE</b>	Serves 8	\$30.00
Gourmet chai packets. Just add hot water to make unmistakably authentic Indian chai. Served with a box of hot water. Assorted flavors: <i>vanilla, saffron, lemongrass, masala</i>		
<b>ICED TEA</b> 32 oz.	Serves 5	\$16.00
Select: <i>Mint, Southern Sweet Tea or Unsweetened</i>		
<b>LEMONADE</b> 56 oz.	Serves 10	\$18.00
FLAVORED SPARKLING WATER		\$ 2.00
Assorted Flavors		
SAN BENEDETTO SPARKLING WATER CAN		\$ 2.00
SAN BENEDETTO WATER CAN		\$ 2.00
NATALIE'S ORANGE JUICE 32OZ	Serves 5-6	\$14.00
SODA CAN		\$ 2.00
Coke, Diet Coke, Sprite		
UNITED NATURAL CRAFT SODA		\$ 4.00
Orange Nectarine, Sour Blueberry, Cherry Pop, Extra Peach, Strawberry Basil Elderflower Pear, Blackberry Jam White Grape		
CASE OF WATER 24 CANS	Serves 24	\$38.00

## BREAKFAST BOXES

STYLISHLY PRESENTED INDIVIDUALLY BOXED MEALS.

FOR ORDERS OVER 12 PEOPLE: PLEASE LIMIT YOUR 4 OPTIONS GROUP ORDER.

SAVORY CROISSANT \$16.95  
Ham Cheese, Spinach & Caramelized Onion  
Served with seasonal fruit and yogurt

SMOKED SALMON CROISSANT \$18.95  
Smoked Salmon, Capers, Red Onion, Cream Cheese, Cucumbers  
Tomatoes. Served with seasonal fruit and yogurt.

BIG BREAKFAST SANDWICH \$16.95  
Griddled Brioche Bun  
Sausage Egg + Cheese, Bacon Egg + Cheese  
Egg + Cheese | Served with seasonal fruit and yogurt.

RAINBOW FRUIT BOWL \$16.95  
A plentiful rainbow selection of seasonal fruit, breakfast bar, yogurt.

CONTINENTAL BOX \$14.95  
Croissant, brie & jam. served with seasonal fruit and yogurt.

EUROPEAN CONTINENTAL \$18.95  
Croissant, butter & jam, cured meats, cheese, hard-boiled egg

QUICHE BOX \$18.95  
Seasonal Vegetarian Quiche, Bacon or Sausage,  
Served with a croissant. seasonal fruit and yogurt.

BELGIAN WAFFLE, FRESH BERRIES, MAPLE SYRUP \$16.95  
Served with seasonal fruit and yogurt.  
Select sausage or bacon \$ 3.00

TOAST \$17.95  
Chocolate Sea Salt Tahini & Berries  
Peanut Butter & Banana Jam  
Smoked Salmon  
Egg Salad  
Avocado, Veggies, Micro greens  
Turkey, Ham, Brie, Raspberry Jam

## GROUP BREAKFAST PACKAGES

**DONUTS & BAGEL BOX** crafted donuts, bagels, cream, cheese, jam  
serves 10 \$65

**SAVORY CROISSANT BOX** ham & cheese, spinach feta, asparagus & tomato  
serves 10 \$110

**SIMPLE BREAKFAST** | House-made Breakfast Pastries & Fruit Salad  
LG serves 10-12 \$120  
SM serves 5-6 \$75

**BREAKFAST SLIDERS** served with seasonal fruit and yogurt.  
Bacon Egg Cheese, Sausage Egg Cheese, Egg & Cheese  
LG serves 10-12 (24) \$170  
SM serves 5-6 (12) \$90

**BREAKFAST TOAST** served with seasonal fruit and yogurt.  
Chocolate Tahini & Berries | Lemon Curd & Blueberries | Peanut Butter + Banana Jam  
Ricotta Honey Figs | Egg Salad | Smoked Salmon + Avocado | Ham + Brie  
LG serves 10-12 \$220  
SM serves 5-6 \$110

**BAGELS & LOX**  
Smoked salmon, cream cheese, capers, avocado, tomatoes, bagels,  
LG serves 10-12 \$175  
SM serves 5-6 \$95

**WHOLE QUICHE PACKAGE** | Vegetarian Quiche, Breakfast Pastries Jam, Fruit & Yogurt  
L \$225.00 | w/meat add \$30  
SM \$125.00 | w/meat add \$15

**EUROPEAN BREAKFAST** | Breakfast Pastries, Jam, Fruit Salad, Cured, Meats, Cheese,  
Hard Boiled Eggs, Yogurt Parfaits  
LG serves 10-12 \$250  
SM serves 5-6 \$125

**FRUIT SALAD BOX** \$95  
Seasonal fruit salad spritzed with Elderflower Syrup.

**FRUIT & BREAKFAST BARS** \$115  
A Selection of Breakfast Bars and whole fruit basket. Yes Bars, Honey Mama, Big Spoon  
Roasters

**BASKET OF SEASONAL WHOLE FRUIT** \$75

## **GROUP SANDWICH BOXES** SERVED WITH CHIPS & COOKIES.

**SELECT UP TO 3 SANDWICHES PER BOX.**

LG serves 10 | SELECT 3 | \$170.00

SM serves 5 | SELECT 2 | \$ 85.00

ASIAN FRIED CHICKEN  
CHICKEN CAESAR WRAP  
ITALIAN MUFFALETTA  
CUBANO  
CHICKEN SALAD  
SHRIMP TEMPURA  
TURKEY CLUB

HAM & CHEESE  
ROAST BEEF MELT  
SMOKED SALMON & AVOCADO  
TUNA SALAD  
SMOKED MOZZARELLA STACKER  
SMOKED TOFU  
VEGGIE BURGER

## **SLIDER BOX ... SERVED WITH CHIPS & COOKIES GREAT FOR LIGHT LUNCHES AFTERNOON SNACKS, AND RECEPTIONS. SELECT UP TO 4 SANDWICHES PER BOX.**

LG serves 10 | SELECT 3 | \$150.00

SM serves 5 | SELECT 3 | \$ 75.00

CUCUMBER BOURSIN  
HUMMUS, SPROUTS, ROASTED TOMATO  
MAPLE ROAST BEET, ARUGULA + GOAT  
CHEESE  
CHICKEN SALAD

ROAST BEEF  
HAM & BRIE  
SMOKED SALMON  
EGG SALAD

## **GOURMET LUNCH BOXES**

**SANDWICH BOXES \$17.95 served with fresh fruit, chips, and chocolate chip cookie.**

GREEK CHICKEN WRAP pita, chicken,  
lettuce, tomato cucumber, feta, tzatziki

ROAST BEEF | roast beef, horseradish  
boursin, lettuce + tomato

GRILLED SALMON WRAP pita, ginger  
yuzu, asian slaw

ITALIAN | salami, ham, provolone,  
mortadella, olive salad, lettuce &  
tomato.

ETHIOPIAN BURRITO WRAP spicy lentils,  
sauteed turmeric cabbage, tomato  
salad, fresh cheese, garlic toum sauce.

CHICKEN SALAD | curried chicken salad  
apricots, mango chutney, toasted  
almonds

DAMN GOOD VEGGIE WRAP beet  
salad, fresh chickpeas, cucumbers,  
marinated goat cheese, tzatziki sauce

CUBANO | Ham Roasted Pork, Swiss,  
Pickles, Mustard  
FRIED TOFU Asian Slaw  
SMOKED MOZZARELLA CAPRESE

TURKEY | turkey breast, cranberry jam,  
havarti, bibb lettuce

CUBAN BEEF EMPANADA

## CA HOUSE SPECIALTY

### SAVORY PIES & SAUSAGE ROLLS

\$18pp

House made pie crust, delicious savory filling, enclosed with puff pastry. Served with mixed greens, chips, and a cookie.

CHICKEN  
BEEF

VEGETARIAN  
SAUSAGE ROLL

### SALAD BOXES served with fresh fruit & crackers

\$17pp

CHEF SALAD  
CHINESE CHICKEN  
CHICKEN COBB  
SALMON SPIINACH SALAD  
CHOPPED ITALIAN  
GREEK SALAD  
GREEK CHICKEN  
SANTA FE CHICKEN

## HOT ENTREES SERVED BUFFET STYLE (MIN QTY 12)

ROAST CHICKEN BREAST AND THIGHS

\$12pp

*choice of sauce: mushroom marsala, garlic cream, pesto roasted tomato, thyme chicken gravy, Thai massaman curry, Teriyaki, Barbecue*

SALMON ENTRÉE 4 OZ. SALMON FILETS

\$13pp

*choice: Florentine, ginger citrus, coconut curry, lemon & capers, mustard dill cream*

SOUTHWESTERN BEEF EMPANADA CASSEROLE

\$13pp

CHICKEN CORDON BLEU | MUSTARD CREAM

\$12pp

EGGPLANT PARMESAN

\$12pp

BUTTERNUT SQUASH GNOCCHI SAGE CREAM

\$10pp

WHITE BEANS AND PARMESAN GREENS

\$10pp

ASSORTED SAVORY PIES

\$14pp

Chicken, Beef, Vegetarian

## SIDES SERVED BUFFET STYLE ½ PAN

PARSLEY NEW POTATOES	\$40
POTATOES, ONIONS & BACON, CHIVE CREME	\$65
POPCORN RICE	\$40
BUTTERED PARSLEY EGG NOODLES	\$35
PESTO PASTA	\$40
TRIPLE CHEESE MAC	\$65
MEDITERRANEAN VEGETABLE MEDLEY	\$60
ASIAN VEGETABLE MEDLEY	\$60
PARMESAN CAULIFLOWER	\$40
HONEY ROASTED BUTTERNUT SQUASH	\$40
PISTACHIO SHAVED BRUSSELS SPROUTS	\$65
MARKET SNACK BASKET	\$110

A great selection of sweet, savory, crunchy snacks from our gourmet store!

## INDIVIDUAL ENTRÉE BOXES

**SERVED WITH A SEASONAL SIDES HOMEMADE ROLL, DESSERT**

**CHOICE OF SAUCE:**

garlic cream, pesto roasted tomato, citrus thyme gravy

Teriyaki, Barbecue

	\$27
CHICKEN	\$28
SALMON	
BEEF	\$29
VEGETARIAN CURRY	\$25
VEGETARIAN PASTA	\$24

## SHARING BOXES BOWLS

MEDITERRANEAN PASTA SALAD	\$45
GARDEN SALAD	\$45
CHEF SALAD	\$120
CHINESE CHICKEN SALAD	\$120
CHICKEN COBB SALAD	\$125
Chicken, bacon, avocado, tomatoes, egg, fresh beets, fresh basil, blue cheese	
CHOPPED ITALIAN	\$125
Cured meats, cheese and assorted antipasti, olives, tomatoes, arugula.	
GREEK SALAD BOX	\$110
GREEK CHICKEN SALAD BOX	\$125
SANTA FE CHICKEN	\$125
cilantro whole grains, lime chicken, tomatoes, sweet corn, black beans red cabbage, fresh avocado, peppers toasted pepitas, and ranch.	

## GRAZING BOXES FOR GROUPS

Each of these boards will add a touch of sophisticated simplicity to your meeting or gathering. We have classics which you can and should make at home, an irresistible take traditional party favorites and more.

### **BITES ON BREAD (30 Pieces)**

**\$140**

Our signature croissant cubes toasted and topped.

BLUE CHEESE MOUSSE, GRAPE & PECANS  
SHERRIED MUSHROOM & GOAT CHEESE  
MARINADE FETA, OLIVE TAPENADE &  
MARCONA ALMONDS  
SMOKED TROUT CUCUMBER  
WHIPPED AVOCADO & SALSA MACHA  
CHICKEN LIVER MOUSSE, ONION JAM

EGG SALAD, SALMON ROE, FRESH HERBS  
DUCK, ORANGES & GREEN OLIVE  
MARMALADE  
WHIPPED POTATO BACON CHIVES  
SESAME SHRIMP TOAST  
PEKING DUCK  
SHRIMP SALAD

### **MIXED GRILLE**

**\$350**

Pork Belly, Sausage and Chicken skewers served with sea salt roast potatoes, roasted mushrooms, and broccolini.

### **SLIDERS**

**\$225**

Choose 1: Brisket, Pulled Pork, Half & Half

Meats are packaged separately and served with Buns to build your own sandwich. Sliced Onions, Pickles and Barbecue Sauce, crispy Potato Chips, Confetti Coleslaw

### **THE GREEK**

**\$275**

This Greek spread will transport you straight to the Mediterranean. lamb skewers, grilled chicken, honey pita, spinach spanakopita, olives, tzatziki sauce, tomatoes, cucumbers, red onion and feta.

### **CHESAPEAKE SHRIMP**

**\$250**

Eastern Shore platter of jumbo shrimp, parsley potatoes, carrots and green beans with two delectable sauces for dipping: an avocado aioli and a sprightly sriracha sesame sauce.

### **BAKED BRIE PUFF PASTRY**

**\$135**

A wheel of 2lb. brie wrapped in puff pastry, garlic onion jam, spiced toasted nuts. garnished with seasonal fresh fruit, bread and crackers.

## **SMOTHERED HUMMUS BOARD**

**\$125**

This hummus grazing board is highly seasonal, local and impeccably curated. Hummus with a twist! Hummus topped with delicious toppings, and is often the star of the table. This favorite is served with flatbread pita, and your choice of hummus.

CHOPPED AVOCADO, FRESH TOMATO, AND CHILI CRISP  
BUTTERNUT SQUASH, PISTACHIOS, GRAPES, POMEGRANATE.  
ROASTED EGGPLANT, ROASTED POTATOES, MARINATED TOMATOES & FETA, PARSLEY

## **MEZZE, DIPS & SPREADS**

**\$130**

This grazing board is highly seasonal, local and impeccably curated. this favorite is served with soft pretzels, pita and seasonal veggies.

ROASTED BEET & WALNUT SPREAD  
LEMON ROSEMARY RICOTTA  
BALTIMORE CRAB DIP \* ADD \$15  
ROMESCO RED PEPPER SPREAD  
CRAB RANGOON DIP \* ADD \$15  
SPINACH & ARTICHOKE

FRENCH ONION DIP  
CHUNKY GUACAMOLE  
HUNGARIAN MUSHROOM  
BUFFALO CHICKEN DIP

## **SMOKED FISH**

**\$225**

A classic selection of tinned fish and seafood, smoked salmon, salmon salad, gravlax, smoked white fish. Served with chopped eggs, parsley, capers, romesco sauce, horseradish cream and sliced baguette.

## **CHARCUTERIE**

**\$185**

Sliced Rosemary ham, Mortadella, Salami, Coppa, and artisan sausages. Served with vegetable accompaniments, olives, mustard, sliced baguette and crackers.

## **CHEESE**

**\$150**

A seasonal cheese selection cheese served with dried fruit, spiced nuts, fresh fruit baker's basket.

## **CHARCUTERIE & CHEESE**

**\$175**

Cheese selection, cured meats, pate, olives, cornichon, mustard, preserves, fresh & dried fruit, nuts, bread and crackers.

## **ITALIAN ANTIPASTI**

**\$175**

Italian cured meats, fresh mozzarella bites, stuffed grape leaves, pickled veggies, olives, crostini.



## **HIGH TEA**

**\$225**

Tea sandwiches, chocolates and mini sweets. Accompanied by jam, ricotta, creamed honey and gourmet tea.

## **CHOCOLATE, CHEESE & BERRIES**

**\$175**

Chocolate and cheese make a great pairing, and this delightfully decadent board puts that idea front and center. Baked Brie served with dried fruit, French baguette berries, chocolate confections and artisan bars.

## **SNACKS**

### **PECANS & MARCONA ALMONDS**

**\$35**

A special blend of poppy and sesame seeds, garlic, and onion to create a unique sweet and savory flavor. It's like an Everything bagel, but nuttier!

### **PARTY MIX**

**\$35**

Rosemary, Thyme Cayenne Snack Mix A sophisticated, seasoned and herbed mix of cereals, mixed nuts and bite-size crackers, perfect for serving at a cocktail party.

### **CRACKERS**

**\$25**

No Party is Complete Without Ranch or Blue Cheese Seasoned Crackers!

## **DESSERTS & SWEET BOXES ... OUR SWEETS ARE SERIOUSLY GOOD!**

### **CHOCOLATE CHIP COOKIE BOX (15 REGULAR SIZE COOKIES)**

**\$35**

### **CA ASSORTED COOKIE BOX (10 GIANT COOKIES)**

**\$110**

midnight rider, cardamom rye, double chocolate chip, oatmeal, malted white chocolate strawberry jam.

### **MINI SWEETS BOX**

**\$65**

mini tarts, macarons, dessert bars, bombolini

### **MINI TARTS**

**\$65**

chocolate mousse, caramel sea salt, lemon curd

### **DESSERT BARS**

**\$55**

Lemon, Brownie, Apple, Marzipan

### **CHOCOLATE & BERRIES**

Belgian Brownies Cupcakes & Mixed Berries

**\$75**

<b>DESSERT CUPS (9)</b> (Choose 1) double chocolate pudding, strawberry shortcake, key lime pie banana pudding	<b>\$55</b>
<b>SEASONAL GINGERBREAD LOAF</b>	<b>\$25</b>
<b>APPLE CRANBERRY CAKE</b>	<b>\$65</b>
<b>HOLIDAY COOKIES</b>	<b>\$55</b>

## **ADDITIONAL SERVICES**

We love working with you to plan a day and a menu that reflects your individual taste, fulfills the highest standards of sustainability, and culminates in a stress-free experience for you and your guests.

### **CUSTOM EVENT PROPOSALS**

To receive a proposal for your event, please choose your menu items so we may quote your event. Our event team would love to assist in menu planning, if any guidance is needed. All pricing is based on guest count and event details. All service comes with trays used for passing, floral garnish for the trays, cocktail napkins and event area clean up. We bring our own light cleaning supplies (paper towels, trash bags, etc.)

If using a catering platform like **EZCATER** OR **CATER NATION** we will put a proposal together for your event, then and send it to them directly. **ALL BILLING FOR ALCOHOL & ALCOHOL SERVICES** will go directly through Culinary Architecture invoicing for payment. And must be paid prior to the event.

**FULL-SERVICE EVENT PLANNING** We know that planning anything can be stressful. If you're looking for more help, we offer a comprehensive, one stop shop for Event Planning and Design. We've planned weddings, social events, corporate and non-profit galas. From day of coordination to full-service planning, we have custom packages to fit your needs.

**RENTALS AND STAFFING** Our offerings extend beyond creating beautiful food — we offer a full suite of bar, staffing, and rental services. Our team can take on every level of planning, down to the smallest details. We ensure the whole process is seamless and well-considered, leaving you to focus on each other and your loved ones.

## **CUSTOM BAR**

One of the added values of the Culinary Architecture experience is creating a custom bar package to complement our menu. We offer everything from top shelf, call, well bar packages to craft beer and wine.

ALL BILLING FOR ALCOHOL & ALCOHOL SERVICES will go directly through Culinary Architecture invoicing for payment.

## **ONSITE STAFF**

- Servers \$35 per Hour
- Bartenders \$45 per Hour
- Head Chef \$55 per Hour
- Executive Chef \$75 per Hour

## **STAFF REQUIREMENT**

The number of Chefs, Cooks, Servers, Staff Captains and Bartenders for each event is determined by Culinary Architecture according to guest count and (or) menu selections. CA will arrive approximately 1½ to 2 hours prior to each event for setup and food preparation. CA departs the premises approximately one hour after the event ends or when the last guest departs.

## **DROP OFF CATERING – NO STAFF REQUIRED**

Delivery and setup fee determined per location (\$35-\$120). No chefs or staff attend event. Menu is delivered to desired location or event warm and ready-to-serve on disposable platters. Disposable chafing dishes provided on request for \$15 each.