

CATERING

STYLISHLY PRESENTED BREAKFAST BOXES

4 Options Per Group Order.

LOADED FRUIT & YOGHURT PARFAIT Organic yoghurt, homemade sweet savory granola, honey and berries. \$10.95

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

SAVORY STUFFED BREAKFAST DANISH \$17.95
Choose: ham & cheese, Greek spinach or mushroom & Swiss cheese.
served with seasonal fruit and yogurt cup

SMOKED SALMON BAGEL \$18.95
Smoked Salmon, Boursin Caper Cream Cheese, Cucumbers, Red Onion and Tomatoes. Served with seasonal fruit and yogurt cup.

BIG BREAKFAST SANDWICH \$17.95
Brioche Bun, Egg and Cheese with protein choice of:
Bacon, ham, sausage, avocado chili crisp, or just egg and cheddar.
served with seasonal fruit and yogurt.

RAINBOW FRUIT BOWL A plentiful selection of seasonal fruit & berries, granola bar & yogurt. \$18.95

BREAKFAST TOAST Served with seasonal fruit and yogurt. \$18.95

Avocado mash, citrus-cumin salt, savory granola arugula
Biscoff butter & banana jam
Chocolate tahini spread, crunchy chocolate crisp pearls & berries
Hummus, radish, EVO, microgreens
Pickled strawberry jam & vanilla cream
Smoked salmon, caper boursin, tomato salad
Turkey, bacon, Swiss, raspberry jam

BREAKFAST PACKAGES

FRUIT SALAD BOX serves 10-12 One Size

Seasonal berries & fruit spritzed with Elderflower Syrup. \$ 75

FRUIT SALAD & BARS

An assortment of Bars and whole fruit basket. \$135
Natural organic granola, snack and nut butter bars

BASKET OF SEASONAL WHOLE FRUIT \$ 45

MIXED BERRIES & GRANOLA CUPS (10) \$ 65

BERRIES & GRAPES FRUIT CUPS (10) \$ 65

DONUTS & BAGEL BOX crafted donuts, bagels, cream cheese & jam
serves 10-12 \$ 85

SAVORY PASTRY ASSORTMENT an assortment of: ham & cheese,
Greek spinach, and cheese.
serves 10 -12 \$ 75

SWEET PASTRY ASSORTMENT serves 10-12
An assortment house made of plain, almond, chocolate croissants
muffins and seasonal pastries. \$ 75

BREAKFAST SANDWICHES

An assortment of bacon, sausage, ham egg & cheese
VG Roasted tomato, avocado, VG plant-based bacon egg & Cheese
30 sliders \$120
10 regular \$100

BREAKFAST TOAST

- \$175
- o *Avocado mash, citrus-cumin salt, savory granola arugula*
 - o *Smoked salmon, caper boursin, tomato salad*
 - o *Pickled strawberry jam & vanilla cream*
 - o *Turkey, bacon, Swiss, raspberry jam*

BAGELS & LOX PACKAGE serves 10-12 \$225
Smoked salmon, cream cheese, capers, avocado, tomatoes, bagels,

EUROPEAN BREAKFAST PACKAGE serves 10-12 \$225
Breakfast Pastries, Jam, Fruit Salad, Cured, Meats, Cheese, Hard Boiled Eggs, Yogurt Parfaits.

STYLISHLY PRESENTED LUNCH BOXES served with chips & cookie.

GREEK CHICKEN WRAP House made honey pita marinated feta, tzatziki tomato, cucumber, red onion salad. \$18.95

GRILLED SALMON WRAP House made honey pita marinated feta, tzatziki, tomato, cucumber, red onion salad. \$18.95

DAMN GOOD VEGGIE WRAP beet salad, House made honey pita marinated feta, tzatziki, tomato, cucumber, red onion salad. \$18.95

ETHIOPIAN WRAP spiced lentils, turmeric cabbage an carrots and potatoes, tomato salad, fresh cheese, garlic toum sauce. \$18.95

TURKEY
turkey, cheddar, lettuce, tomato. \$18.95

ROAST BEEF roast beef, boursin cheese, lettuce + tomato \$18.95

NEW ORLEANS ITALIAN MUFFOLETTA salami, ham, provolone, mortadella, olive salad, lettuce & tomato. \$18.95

CURRIED CHICKEN SALAD curried chicken salad apricots, mango chutney, toasted almonds.

CA CUBANO
Ham, turkey, swiss cheese, pickles, mustard \$18.95

FRIED TOFU
Teriyaki tofu sesame Asian slaw \$18.95

SMOKED MOZZARELLA CAPRESE \$18.95

CUBAN BEEF EMPANADA \$18.95

SAVORY PIES & SAUSAGE ROLL BOXES served with chips & cookie.

CILANTRO LIME CHICKEN \$18.95
Shredded chicken, creamy jalapeño lime sauce, onion, bell peppers and cilantro.

MUSHROOM BOURGUIGNON \$18.95
mushrooms with fresh herbs, leeks, celery and carrots.

LAMB MERGUEZ & TOMATO \$18.95
Spicy minced lamb, peas and carrots

SAUSAGE ROLL \$16.95
Sausage and puff pastry roll

LUNCH SANDWICH PACKAGES served with chips & cookies. Serves 10 -12.
We make all of our bread in house, it's really delicious! . GF bread available upon request. Select 3 sandwiches or wraps

BUNS
\$170.00

Asian fried chicken
Cubano
Curried Chicken Salad
Italian muffaletta
Italian smoked mozzarella stacker
Roast Beef, Horseradish Boursin
Shrimp tempura sesame Asian slaw
Teriyaki tofu sesame Asian slaw
Turkey club

PITA WRAPS
\$180.00

Chicken Caesar
Salmon Caesar
Ethiopian Veggie

The Greek - *House made honey pita marinated feta, tzatziki, tomato cucumber, red onion salad.*
Chicken, Salmon , Lamb
Roasted Beet Salad

INDIVIDUAL SALAD BOXES with fresh fruit & crackers \$ 19

SHARED GROUP SALADS serves 10-15 & bread basket \$180

CHEF SALAD

Hard-boiled eggs, ham, turkey, tomatoes, cucumbers, cheese, ranch or balsamic dressing.

CHINESE CHICKEN

Napa and red cabbage, lettuce, chicken breast tossed with carrots, green onions, cilantro and sesame seeds. served with hoisin ginger vinaigrette with rice crackers.

CHICKEN COBB

Bacon, avocado, chicken, tomatoes, chopped egg, basil and gorgonzola. served with ranch or blue cheese dressing.

CHOPPED ITALIAN

Mixed greens, roasted turkey breast, julienne salami, garbanzo beans, tomatoes, mozzarella and basil, served with balsamic vinaigrette.

GREEK SALAD

Tomatoes, cucumbers, onion, marinated feta cheese, olives, hummus and Greek served with house pita | Add Chicken Skewer + \$3

SUPER GRAIN TABBOULEH

Super-grain salad, tomatoes, red onion, cucumbers, parsley, feta, served with a lemony vinaigrette.

ROASTED BEET SALAD & SPINACH

Beet Dip; pickles, shallots capers, goat cheese, savory sesame granola on spinach.

HOT ENTREES SERVED BUFFET STYLE (MIN QTY 10)

prices are per person (pp) unless otherwise indicated

ROAST CHICKEN BREAST & THIGHS choice of sauce:	\$12
Barbecue	
Cilantro lime	
Garlic honey soy	
Garlic parmesan cream	
Hawaiian Pineapple	
Lemon-thyme	
Pesto roasted tomato	
Fajita Style - sauteed onions, peppers, and seasoned meat. Served with flour tortillas, sour cream, salsa.	\$16
PORK TENDERLOIN choice of sauce:	\$14
Coconut curry	
Garlic honey soy	
Hawaiian Pineapple	
Lemon & capers	
Mustard dill cream	
Yuzu ginger marmalade	
Fajita Style - sauteed onions, peppers, and seasoned meat. Served with flour tortillas, sour cream, salsa.	\$16
ATLANTIC SALMON FILETS choice of sauce:	\$16
Coconut curry	
Creamed spinach	
Garlic honey soy	
Hawaiian Pineapple	
Lemon & capers	
Mustard dill cream	
Yuzu ginger marmalade	
Fajita Style - sauteed onions, peppers, and seasoned meat. Served with flour tortillas, sour cream, salsa.	\$19
SHRIMP choice of sauce:	\$16
Coconut curry	
Garlic honey soy	
Garlic parmesan cream	
Hawaiian Pineapple	
New Orleans barbecue	
Pesto roasted tomato	
Fajita Style - sauteed onions, peppers, and seasoned meat. Served with flour tortillas, sour cream, salsa.	\$20

POT PIE Plenty of vegetables, tender morsels of meat, sauce encased in flaky puff pastry crust. Served in a half pan.	
Beef & Potato shepherd's pie	\$110
Creamy Chicken	\$ 85
Meaty mushroom brown gravy (VG)	\$ 75

WHOLE BAKED EMPANADA - half sheet pan serves 10-12
 They real show stopper and great lunch and for receptions.
 A delicious sheet pie filled with a spiced meats and vegetable mixture encased in a savory dough. Served as half sheet pan size.

Chicken Picadillo: A flavorful hash of chicken, spices and olives	\$120
Cuban beef: A Delicious stew cooked in a savory sauce.	\$130
Curry potato, peas & fresh cheese empanada (VG)	\$120

ASSORTED SAVORY PIES PLATTER \$14
 An assortment of chicken, lamb, vegetarian and sausage rolls

DELICIOUS VEGETARIAN & VEGAN DISHES

SMOKED TOFU CASHEW STIR FRY. Served in a half pan. (VG, V) \$110
 roasted cashews, aromatic scallions, ginger, garlic, bell pepper, and smoked tofu,

ETHIOPIAN VEGETARIAN SAMPLER (VG, V) \$160
 Berbere Lentils, Cabbage, Carrots & Potatoes, Yellow Split Peas with Turmeric Sauce, Tomato Salad, Fresh Cheese, Green Beans.

GREEN CHILI ENCHILADAS. Served in a half pan. (VG)
 New Mexican style with a handmade green chile sauce, corn tortillas, corn, potatoes, sunflower seeds, and lots of melted cheese. \$ 85

SIDES DISHES half pan serves 10-12

Asian vegetable medley	\$60
Buttered parsley egg noodles	\$35
French style mashed potatoes	\$45
Green Beans Almondine	\$65
Honey roasted butternut squash with sesame savory granola	\$65
Loaded potato casserole, onions & bacon, cheddar	\$65
Mediterranean vegetable medley	\$60
Parsley, brown butter, pee wee potatoes	\$40
Pesto pasta, sundried tomatoes, broccoli	\$40
Popcorn garlic rice drizzled with evo	\$40
Roasted brussels sprouts with ricotta salata	\$65
Roasted butternut squash & gnocchi sage cream	\$65
Three Cheese Mac	\$65

GRAZING FOR GROUPS serves 12-15

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; Choose 2 \$140

Our signature toasted mini croissant bites with delicious toppings.

Blue cheese, grape & pecans	Potato, bacon chives
Mushroom duxelle & goat cheese	Shrimp toast
Smoked salmon cucumber	Shredded Duck, Scallion, Hoisin
Avocado & spicy nutty salsa macha	Crab cake *market price
Shredded duck & onion jam	Lobster Roll *market Price
Egg salad, salmon roe, fresh herbs	Roasted Beet & Goat Cheese
Pork Belly BLT	Sweet Pea Hummus

BAKED BRIE PUFF PASTRY \$115

A 2lb. wheel of brie wrapped in puff pastry, topped seasonal marmalade.
Served with artisan bread & fruit

SLIDERS (30 per box)

Meats are packaged separately and served with buns to build your own sandwich.
sliced onions, pickles, crispy potato chips, confetti coleslaw

BBQ Pork Belly	\$120
BBQ Smoked Tofu	\$110
Montreal Smoked Brisket	\$135
Thai Barbecue Chicken	\$120

MIXED GRILLE serves 12-15 \$350

Sous-vide pork belly, chicken skewers, assortment of sausages
served with pee wee potatoes, roasted mushrooms, and green bean almondine.

THE GREEK PLATTER \$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, boiled carrots & green beans with two delectable sauces for dipping: cocktail and remoulade sauces.

SMOTHERED HUMMUS**\$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 house-made pita, and your choice of hummus toppings

Guacamole, fresh tomato, red onion, cilantro and chili crisp
Roasted butternut squash, grapes, pistachios, pomegranate molasses drizzle.
Eggplant, roasted potatoes, marinated tomatoes & feta, parsley
Cauliflower Caesar, Focaccia Dipping Croutons, Chopped Romaine, EVO

DIPS & SPREADS VEGETABLE CRUDITE**\$125**

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

Choose 1, or an assortment of 3

Baltimore crab dip * add \$15
Buffalo chicken dip
Chunky guacamole * market price
Eggplant Dip
French onion dip

Hungarian mushroom caviar
Lemon rosemary ricotta
Roasted beet spread
Romesco red pepper spread
Spinach & artichoke

SMOKED FISH & SEAFOOD**\$350**

A classic cured salmon, smoked trout, shrimp cocktail, and pickled herring.
Served with chopped eggs, parsley, capers, romesco sauce, horseradish cream and artisan bread.

CURED MEAT & CHEESE**\$250**

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

CURED MEAT SELECTION**\$225**

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

CHEESE SELECTION**\$215**

A seasonal cheese selection served with dried fruit, fresh fruit, marcona almonds, marmalade honey, and breads and crackers.

ITALIAN ANTIPASTI**\$215**

Italian cured meats, mozzarella tomato skewers, stuffed grape leaves, pickled vegetables, cured olives, crostini.

HIGH TEA**\$275**

Mini croissants & tartine tea sandwiches, chocolate truffles and mini sweets & tarts.
Accompanied by nut spreads, jam, creamed honey and gourmet tea selection

AFTERNOON SNACKS

PECANS & ALMOND CRUNCH

\$ 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.

AFTERNOON GRAPES, CRACKERS & CHEESE

\$ 45

smoked cheddar & crackers

GOURMET SNACK BASKET

\$125

An assortment of sweet and savory snacks from our gourmet grocery store

DESSERTS & SWEETS ... our sweets are seriously good!

CA SPECIALTY COOKIE BOX (10 giant cookies)

\$ 75

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

CHOCOLATE CHIP COOKIE BOX (15 regular size cookies)

\$ 35

CUPCAKES choose: * 36 hour Advance Notice

Vanilla Sprinkle, Pickled Strawberry Jam, Chocolate Brownie, Biscoff Cookie Butter, Lemon Meringue Pie

Mini (12) 1 flavor per box \$22 Regular (12) \$ 60

CHOCOLATE & BERRIES

Belgian Brownies Cupcakes & Mixed Berries \$ 85

CHOCOLATE, CHEESE & BERRIES ASSORTMENT

\$165

DESSERT BARS

\$ 55

Lemon, brownie, seasonal

MINI SWEETS BOX

mini tarts, macarons, dessert bars, bombolini \$ 75

MINI TARTS

Vanilla Cream Fruit tart, peanut butter Buckeye, lemon Meringue \$ 65

DESSERT CUPS

\$ 55

strawberry shortcake, lemon meringue pie, or banana pudding cups

BAR & BEVERAGE PACKAGES

Additional bar service time over 3 hours available for an added fee of \$5/per person, per hour.

NON ALCOHOLIC \$12/per person for 3 hours.

Still & sparkling water, coke, diet coke, sprite, lemonade

SPIRIT FREE \$20/per person for 3 hours

Still & sparkling water, coke, diet coke, sprite

- 2 Specialty Mocktails
- 1 NA Beer | 2 NA Wine
- Ice for serving and chilling
- Upscale disposable glassware (for any beverage served by us)
- Fruit & herb garnishes from local farmers market
- Handcrafted mixers, fresh-pressed juices
- Beverage Napkins
- Straws upon request

BEER AND WINE \$20/per person for 3 hours.

Still & Sparkling Water, Coke, Diet Coke, Sprite

- 3 Beers cans only
- 3 Wines: red, white, rose, or bubbles
- NA Dealcoholized wines & beer
- Seasonal Non Alcoholic
- Ice for serving and chilling
- Wine chillers & coolers
- Beverage napkins
- Straws upon request

BEER, WINE, & COCKTAILS \$24/per person for 3 hours.

Still & Sparkling Water, Coke, Diet Coke, Sprite

- 2 specialty cocktails of your choice
- 3 Beers; domestic, import & craft
- 3 Wines: red, white, rose or bubbles
- Upscale disposable glassware (for any beverage served by us)
- Fruit & herb garnishes from local farmers market
- Select sodas for serving & mixing
- Handcrafted mixers, fresh-pressed juices
- Beverage napkins
- Straws upon request

FULL BAR \$30/per person for 3 hours.

Still & Sparkling Water, Coke, Diet Coke, Sprite

- A full bar with spirits
- 2 specialty cocktails of your choice
- 3 Beers: domestic, import & craft
- 3 wines: red, white, rose or bubbles
- Ice for serving and chilling
- Upscale disposable glassware (for any beverage served by us)
- Fruit & herb garnishes from local farmers market
- Select sodas for serving & mixing
- Handcrafted mixers, fresh-pressed juices
- Beverage napkins
- Straws upon request

ADDITIONAL SERVICES

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.)

STAFF

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.

ONSITE STAFF

- Servers \$35 per Hour
- Bartenders \$45 per Hour
- Head Chef \$55 per Hour
- Executive Chef \$75 per Hour
- Gratuity of 20% will be added to the invoice

DROP OFF AND SET-UP CATERING – NO STAFF REQUIRED

Delivery and setup fee determined per location. No chefs or staff attend event. Menu is delivered to desired location or event warm and ready-to-serve on disposable platters.

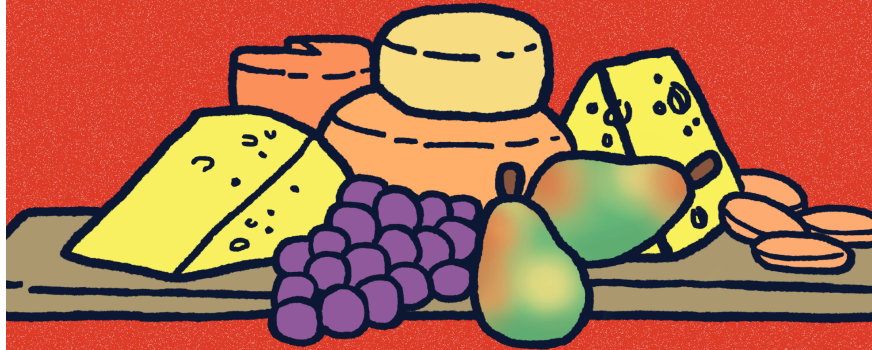
JOHNS HOPINS MT WASHINGTON CONFERENCE CENTER DELIVERY, SERVICE, DISCOUNTS AND GRATUITY

- Delivery & set-up 1 hour | \$35
- Service Fees 4%
- Gratuity 20% for events | Drop off Catering 10%
- JH Conference Center Discount 10%

CULINARY ARCHITECTURE
MARKET & KITCHEN



EXPERIENCE
THOUGHTFUL
HOSPITALITY



CORPORATE & PRIVATE
EVENT CATERING

INQUIRE AT CHECKOUT OR EMAIL US
CATERING@CULINARYARCHITECTURE.COM