

Know what to serve this holiday season ?



We do



Culinary Concerts, Inc.



Holiday Orchestrations

Chime in Anytime

. . . bite-size appetizers

Coriander Beef Skewers . . . wheat beer-cheddar sauce	30	Lobster Thai Sticks . . . hoisin-ginger sauce	36
Twice-baked Fingerling Potatoes . . . black truffle, herbs, butter	24	Veal Meatballs . . . red-wine veal sauce reduction	21
Prosciutto-wrapped Shrimp . . . sambuca and rosemary	25	Mushrooms with Polenta . . . parmigiano and thyme	18
Pistachio-cruste Baby Lamb Chop . . . roasted carrot crème fraîche	48	Fontina Risotto Fritter . . . tomato sauce	18
Chicken Spring Rolls . . . sun-dried tomato and spinach	21	Seared Scallop Taco . . . avocado-jicama relish	24
Maryland Crab Cakes . . . tomato jam	25	Figs in a Blanket . . . prosciutto-wrapped	21
Artichoke and Spinach in Phyllo	21	Spicy Vegetable Croquette	18



Priced per dozen. three-dozen minimum per selection.

. . . bar nibbles



Cheddar Cheese Gougeres	14. dz	Fire and Spice Nuts	18 . lb
Swiss Cheese Allumettes	12 . dz	Spicy Paprika Cashews	20 . lb
Chorizo Puffs	14 . dz	Oven-dried Root and Fruit Chips	10 . (¼) lb

Three-dozen minimum per selection

¼ lb minimum per selection



Sing Me A Song

. . . appetizer displays

Apple-Mustard Glaze Ham

5

. . . dried fruit, cranberry, and port wine conserve, rye-grain rolls

Brie Torta

3

. . . sun-dried tomato and basil pesto, French bread

Jumbo Shrimp Cocktail

MARKET

. . . red horseradish, cilantro almond relish

Five Filet

MARKET

. . . roasted tenderloin of Hereford beef with 5 peppercorns,
roasted garlic-horseradish sauce, paninis

Asparagus Cigars

6

. . . herb butter, prosciutto, phyllo

Roasted Turkey Breast with Spiced Cranberry Glaze

7

. . . orange mayo, sprouts, soft potato rolls

Roasted Root Vegetable Skewers

7

. . . salsa romesco and salsa verde

Chicken Negimaki

7

. . . red peppers, scallions, soy-garlic glaze

Green and White Endive

6

. . . gorgonzola-apple spread, walnut halves

Shrimp, Roasted Fennel, and Artichoke Bruschetta

8

Winter Grilled Pizza

11

. . . enoki, potato-bacon, or mixed olive

Pastrami-cured Salmon

16 lb

. . . rye toasts, mustard oil

Priced per serving

Easy on the Strings

. . . buffets and entrées

Filet Mignon

. . . cipollini onions, swiss chard, boulangere potatoes, bordelaise

Beef Bourguignonne

. . . baby mushrooms, white carrots, green onion mashed potatoes, burgundy wine sauce

Herb-Marinated Lamb Top Sirloin

. . . steamed spinach, mustard gnocchi, parsley lamb jus

Pork Rib Roast

. . . root vegetable roesti, pear-thyme sauce

Seafood Paellea

. . . lobster, scallops, shrimp & Mahogany Clams

Grilled Atlantic Salmon

. . . braised romaine, baby artichokes, celery sauce

Shiitake-Dusted Black Sea Bass

. . . bok choy, asparagus, ginger lime sauce

Pacific Coast Halibut

. . . crispy, crunchy eggplant, French beans & Saki BBQ sauce

Tamarind-roasted Organic Chicken

. . . apple-onion whipped Yukon gold potatoes, roasted broccolini

Wild Mushroom-stuffed Breast of Chicken

. . . glazed carrots, haricot verts, chardonnay-poultry jus

Butternut Squash, Rosemary, and Roasted Garlic Lasagna

Rigatoni with Spicy Roasted Tomato Sauce

. . . gorgonzola, sweet red pepper

Priced per serving.

MARKET

18

22

16

18

17

18

18

12

12

8

7





Strike a Chord

. . . desserts

Trio:	Dark, Milk, and White Chocolate Mousse . . . mixed in martini glasses	6
Trifle:	Pear, Raspberry, and Vanilla Custard . . . yellow cake, whipped cream	5
Triumph:	Ginger-Molasses Spice Cake . . . mascarpone cream, lady apple chips	7
Trumpets:	White Chocolate-Espresso Tart	38 *
Troubadour:	Mango, Kiwi, Raspberry Tart . . . coconut custard	45 *
Treble:	Red Wine Poached Pears	5
Tremolo:	Tiny Fresh Fruit Tartlets	24 . dz
Trinity:	Classic Crème Brûlée . . . shortbread, fresh berries	5
Concerts and Harmonies	. . . coconut macaroons, hazelnut stars, chocolate brownie cookies, ginger snaps, raspberry tuiles	24 . dz

Individual servings unless otherwise note.

* Serves 8 – 10 people



Culinary Concerts, Inc.
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Discounts may be applied to the menu on staffed events and/or events that rent party gear from Culinary Concerts, Inc.

<http://culinary-concerts.com/17rental.htm>

For more information contact our sales office at 203-245-0184, extension #22
or email sales@culinary-concerts.com

Concertino

. . . hors d'oeuvres

Pops, Phyllo's,
and Puffs

Gouda Pops 12

Phyllo . . .

Roquefort & Pear 10

Brie & Raspberry Phyllo Puffs . . . 10

Sun-dried Tomato 8

Portobello Reggiano 11

Balsamic Caramelized Onion 10



Empanadas, Croûtes,
and Croquettes . .

Andouille en Croûte 10

Empanada's . . .

Beef 10

Shrimp Curry 12

Ratatouille 10

Guava 10

Croquette's . . .

Crab 15

Shrimp with Ginger 15

Wild Mushroom 10

Priced per dozen, three-dozen minimum per selection.