

# NUVO ROOM

## 2015 Menu

*....a modern backdrop for timeless memories....*

4241 SIGMA ROAD, SUITE B    DALLAS, TX 75244  
[INFO@NUVOROOM.COM](mailto:INFO@NUVOROOM.COM)    469.453.4563

# LET'S CELEBRATE !

**Nuvo Room is an amazing location for all types of events. We have numerous room set up options available to suit parties with seating for up to 300 guests.**

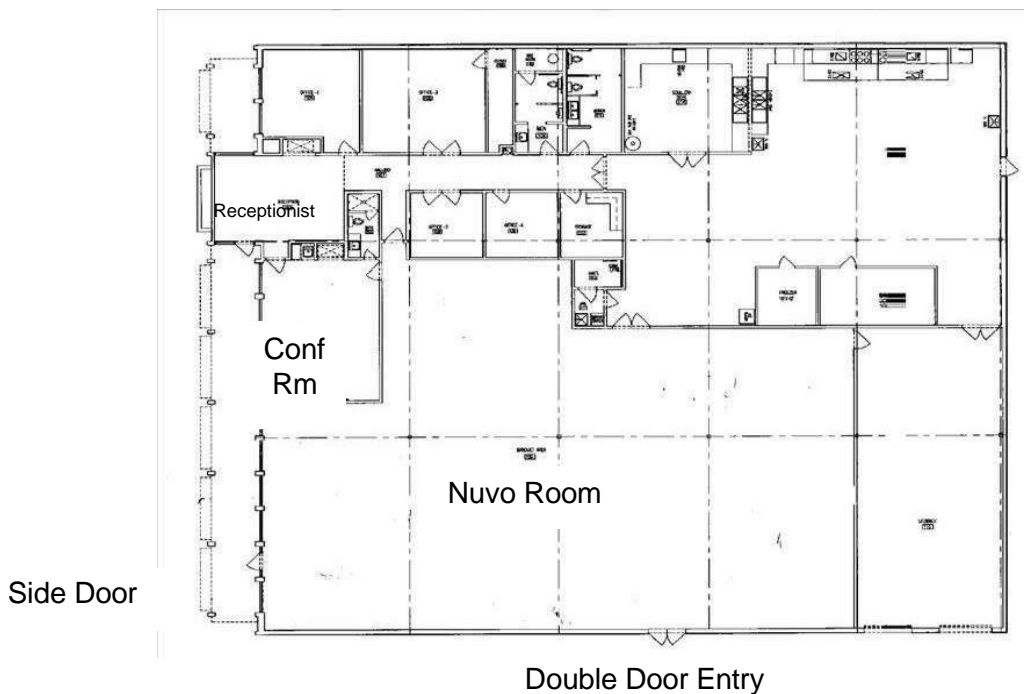
- Fashion Shows
- Conferences
- Birthday Parties
- Anniversary Parties
- Engagement Parties
- Rehearsal Dinners
- Corporate Parties
- Holiday Parties & Much More

**In addition to the Nuvo Room space, your venue rental includes our spacious and well-appointed Conference Room with private bathroom. The suite can be used for:**

- Babysitting Room
- Bar Room
- Pass Through Buffet Room
- Exclusive Lounge area
- Dressing Room

*With over 5500 square feet of space and a pristine all white background, we can create the ideal space of your next event. Our onsite event designers can create the ideal room set up, provide rental, draping, decor and set up of centerpieces as well assist with event coordination (fees may apply). Let us help you take your event to the next level.*

## Room Layout



# PLANNING YOUR MENU

## How Does This Work?

Take a look at some of our most requested menu options contained in this packet. When you find one that suits you, we can take the next step and put a custom proposal together for you. We cover everything from A to Z so you don't need to worry that you have forgotten something. The success of your event and bringing your vision to life is always our motivation. Don't see what you are looking for? Let us custom craft a quote for you.

## What Is Included In The Menu Price?

The pricing in this menu is **INCLUSIVE** of your choice of china, glassware for non-alcoholic beverages, iced tea and water service for your event, white or black napkins and event Service Staff. The only additional fees are sales tax, any additional rentals, bar packages and / or bartenders.

## Questions?

Your Nuvo Room Sales Manager can assist you with any questions you may have regarding the menu. Or speak with the Chef directly when we provide your menu consultation or tasting.

-OR-

EMAIL US at [info@nuvoroom.com](mailto:info@nuvoroom.com)

## Catering Payment Terms

25 % Deposit Required to reserve your date a minimum of 90 days prior to your event.

An additional 25% is due 30 days prior to the event date

The balance of payment due 48 hours prior to your event.

We accept the following credit cards:

- American Express
- Master Card
- Visa

## Tastings

We offer Open House Tastings, Private Menu Tastings for up to four people and our Quarterly Bridal Preview Tastings. All of these events are absolutely free!



## *Yossi Ohayon*

*Culinary Art Catering Executive Chef*

With an eye for color and design, a flair for presentation and authentic, incomparable food creations Executive Chef and founder, Yossi, Ohayon has set the stage for Culinary Art Catering. Beginning his career in the leading Euro Style hotels of the Israel Coast, Chef Yossi continued training in France and was selected to represent Israel in international cooking contests worldwide. In 1996, Chef joined the culinary staff at Westin Galleria and despite his limited English; he conversed in mostly French culinary terms. His course has included such venues as Dallas Country Club, The Fairmont Hotel, and various Dallas restaurants as both Executive Chef and Menu Consultant. Since forming Culinary Art Catering in 1998, Chef has continued to push his skills and draws creativity and energy from working with clients with an appreciation for gourmet food.



# PLATED PANACHE

**Looking for an elegant plated menu?** This menu offers your guests a relaxed evening of sitting down to a full a delicious meal. It just begs for a soup, intermezzo or dessert course to bring it to the next level! Soup options might include a creamy asparagus soup or a light and refreshing gazpacho. For dessert, surprise your guests with a trio of dessert shots or a fun, interactive dessert station !

Dinner menus includes a salad course, entrée, two sides, rolls and butter.

## Plated Salad Course Options **{Select One}**

### CAC Signature Salad

Mixed Field Greens, Julienne Carrot, Mandarin Orange, Walnuts, Dried Cranberries & Feta Cheese  
With Chef's Pomegranate

### Autumn-Winter Salad

Assorted Greens, Grapes, Diced Pear, Walnuts & Dried Cranberries- Balsamic Vinaigrette

### Greek Salad

Crispy Romaine Lettuce, Crumbled Feta Cheese, Calamata Olive, Diced Tomato & Cucumber,  
Red Onion Ring Relish & Pepperoncini Peppers Oil & Balsamic Vinaigrette

### Spinach Salad

Fresh Spinach Leaves with Strawberries, Pecans and Apple Dressing

### Heart of Romaine Caesar Salad

Romaine and Radicchio with Toasted Herb Croutons, Shaved Asiago & Shaved Parmesan, Creamy Caesar Dressing

### Watermelon, Feta & Arugula Salad

With Balsamic Drizzle

### Beet & Goat Cheese Salad

Roasted Beets, Walnuts & Goat Cheese with Honey Dijon Vinaigrette

## Side Options **{Select Two}**

Asparagus Spears in Roma Tomato Ring (add \$1.50 pp)

Mediterranean Vegetable Gratin (add \$1.50 pp)

Haricots Vert

Sautéed Vegetable Medley

Sautéed Squash & Zucchini Shoestrings

Potato Soufflé

Pearl Couscous with Shiitake Mushrooms

Potato Duchess Swirls

Whipped Potatoes

Wild Rice Pilaf

Creamy Polenta

Orzo Mix

## Plated Entree Options **{Select One}**

**CAC Signature Apricot & Pistachio Stuffed Chicken**  
with Ginger-Soy Pan Reduction

**Portabella Mushroom Duxelle Chicken Roulade**

**Chicken Wellington** Boneless Chicken Breast  
Stuffed with Onion & Mushroom Duxelle & Wrapped in Puff Pastry

**Chicken Florentine En Croute** Pan Seared  
Chicken Breast Topped with Sautéed Spinach, Roasted Garlic, Mushrooms & Melted Mozzarella

**Chicken Cordon Bleu Style** Topped with Whole Grain Mustard, Julienne Ham & Melted Asiago Cheese

**Salmon in White Wine & Caper Sauce**

**Salmon Medallion** Topped With Spinach & Feta

**Red Snapper Medallions** With Mango Salsa

**Beef Sirloin** with Red Wine Demi-Glace

**Red Wine Braised Beef Short Rib**

**Roast Pork Tenderloin** Calvados Demi Glace

**Vegetable Wellington**

Price includes salad, starch, veggie, rolls & butter

### 6 oz. Roast Filet Mignon

Stuffed With Mushroom Duxelle Morel Brandy Sauce

**Apple-wood Smoked Bacon**

Wrapped Beef Filet Mignon with Walnut Gorgonzola

**Beef Wellington**

**Grilled Halibut** with Cilantro Lime Butter

**Mahi Mahi Almandine**

**Pomegranate Marinated Lamb Chops**

Price includes salad, starch, veggie, rolls & butter

**Duo Plate of 4 oz. Bacon Wrapped Filet**

Red Wine Demi -Glace & **Chicken Florentine**

**Lamb Medallions** with Champagne Mint & Fig Sauce

**Crab Stuffed Filet Mignon** Whiskey - Peppercorn Sauce

Price includes salad, starch, veggie, rolls & butter

Above menus price inclusive of Service Staff, China, Flatware, Iced Tea, Water, Coffee, Glassware for Non Alcoholic Beverages and White or Black Napkins

\*\*All Pricing Based on 75 person minimum\*\* Lunch Pricing Available Upon Request

*This menu is perfect for a quick, elegant reception where your guests are expecting Light Hors D' Oeuvres.  
Make the menu heartier by adding a carving or action station!*

## **Hors d' Oeuvres Stations {Select One}**

### **Deluxe Display of International Cheeses**

Slices, Cubes and Wedges of Cheeses

Varieties May Include Double Crème Brie, Dutch Gouda, Boursin, French Port Salut, Aged Swiss, Sage Derby, Port Wine Colby, Aged Cheddar, Dill Havarti, Gruyere, Camembert, Maytag Bleu Cheese, Served With Water Crackers & Lavosh Crackers

### **Bruschetta Bar**

Grilled Flatbread Wedges & Toasted Baguette Rounds

Served With Assorted Spreads & Toppings Including Calamata Olive Tapenade

Trio of Roasted Bell Pepper Strips with Olive Oil, Fresh Garlic & Freshly Squeezed Lemon

Oven-Dried Tomato Wedges with Capers & Sea Salt Olive Oil

Texas Goat Cheese Log Soaked in Roasted Garlic Infused Extra Virgin Olive Oil

Tapenade of Diced Roma Tomato, Diced Mozzarella, Fresh Basil & Pine Nuts

### **AND {Select Four Of The Following}**

*Pricing based on 2 pieces per person of each of your 4 selections*

#### **Antipasti Pastry Cup**

Chopped Calamata Olive, Julienne Salami, Diced Mozzarella & Sun-Dried Tomatoes in a Mini Pastry Cup

#### **Mini Brisket Tacos**

Crispy Two Bite Size Corn Taco Shell Filled with Hickory Smoked Shredded BBQ Beef Brisket

#### **Hoisin Glazed Beef Satay**

Prime Beef Glazed with Sweet & Spicy Asian Hoisin Sauce Threaded on 4" Bamboo Skewer

#### **Thai Chicken Satay**

Moist Chicken Breast Tenderloins Threaded on 4" Skewer Glazed with Spicy Thai Peanut Sauce

#### **Chicken Quesadilla Trumpets**

Flour Tortilla Trumpet Filled with Smoked Chicken, Monterrey Jack Cheese, Peppers and Fresh Cilantro

#### **Pork Cornbread Bites**

House-made Mini Jalapeno Cornbread Muffin Filled with Tangy BBQ Flavored Pulled Pork

#### **Fried Mac & Cheese Bites**

Creamy White Cheese Sauce Macaroni with Finely Diced Ham. Hand Formed into Small Cake, Breaded and Deep Fried

#### **Risotto Fritters**

Cheesy Risotto Mixed with Melted Gouda Cheese. Hand Rolled into Ball Shape, Dipped in Tempura Batter & Fried

#### **Vegetable Samosa**

Crispy Phyllo Triangle Filled with Peas, Carrots & Corn, Seasoned with Lemongrass, Ginger & Curry

#### **Breaded Stuffed Mushroom Caps**

Plump Mushroom Caps, Filled with Sautéed Spinach & Triple Cream Boursin Cheese

#### **Spanakopita**

Fresh Spinach, Sautéed with Chopped Onion, Garlic, Lemon, Dill & Parsley with Crumbled Feta Cheese

#### **Stuffed Baby New Potatoes**

Twice Baked Mini Red Potato Topped With Crumbled Bacon, Melted Cheddar Cheese, Finely Chopped Green Onion & Topped with Sour Cream

Call us for current menu prices!

Menu price is inclusive of Service Staff, China, Flatware & Paper Cocktail Napkins

# CONTEMPORARY

Contemporary appetizer display featuring tasting bars make this menu fun, creative and delicious.

## Appetizer Bars

**{Select Three Of The Following }**

*Sumptuous Sampling Size Portions of Tantalizing Dishes Presented as Grazing Stations for Guests – Each Item Is Delightfully Presented In Sleek, Unique Acrylic Vessel, Cocktail Plate or Glass , Replenished or Attended by Chef Attendants*

### **Mini Plate Station of Braised Boneless Short Rib**

On Truffle Mashed Potato with Wilted Swiss Chard & Smoked Bacon Confetti  
Chef Plated on 5" Square White Plate

### **Mini Plate Station of Banana Leaf Wrapped Halibut Tamale**

Presented on 5" Square White Plate with Maple Chile Glaze

### **Mini Plate Assembly Station of Tempura Salmon**

Atlantic Salmon Deep Fried In Tempura Batter Presented Atop Potato Frittata with Tarragon Aioli Drizzle  
On 5" White Square Plate

### **Mini Plate Station of Chicken & Waffle Station**

Crispy Buttermilk Fried Chicken & Fluffy Waffle with Maple Butter Gravy On 5" White Square Plate

### **Mini Plate of Sage Marinated Beef Tenderloin Skewer**

Dusted with Mortar Ground Pistachios. Assembled & Served In Bamboo Boat on 5" White Plate

### **Mini Plate of Boneless Chicken Thigh Roulade**

Wrapped in Bacon & Dressed with Brandy Fig Reduction

### **Pearl Couscous Station**

Pearl CousCous Served in Martini Glasses by Chef Attendant  
Dressed To Order with an Assortment of Toppings Including  
Asparagus Tips, Sun-Dried Tomatoes, Wild Mushrooms, Quartered Baby Artichoke Hearts,  
Crumbled Feta Cheese, Grated Asiago, Vodka Cream Sauce, Saffron Sauce

### **Potato Martini Station**

Whipped Yukon Gold Potatoes Scooped Into Martini Glasses  
Shredded Sharp Vermont Cheddar, Creamy Butter, Sour Cream,  
Chives, Crumbled Bacon, Lobster Sauce, Home-style Brown Gravy & Onion Frizzl

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# FUN TASTE - IC

*The perfect menu for attended hors d'oeuvre stations!  
Plenty of variety for your guests to select from and an abundance of food so no one leaves the party feeling hungry!*

## Nibble Station

### **Antipasto Display**

Marinated Mushrooms, Marinated Cippolini Onions, Marinated Bell Pepper Strips,  
Assorted Spanish Olives, Marinated Artichokes, Marinated Hearts of Palm, Julienne Sun-Dried Tomatoes,  
Herb Marinated Mozzarella, Julienne Provolone Julienne Meats Such As: Spicy Salami, Capicola Ham & Pepperoni  
Served with an Assortment of Crackers & Crisp Wafers

## Choice Of Meat Station

**(Select One Of The Following):**

### **Ground Beef Sliders**

With Sautéed Mushrooms, Caramelized Onions, Bleu Cheese, Aged Cheddar, Aioli, Grain Mustard

### **Flat Bread Pizza Station**

Milano Style Flatbreads Brushed with Olive Oil and Topped with Choice of Manchego Cheese,  
Fresh Mozzarella, Roasted Red Peppers, Artichokes, Sun Ripened Tomatoes, Pepperoni, Salami  
Prosciutto Ham, Sliced Black Olives and Green Spanish Olives  
Warmed & Melted on Flat Grill or in our Mobile Pizza Oven

### **Street Taco Station**

*(Based on 2 per person)*

Chef Prepared On Round Flat Iron Gill Using Soft Corn Tortillas  
With Choice of Chopped Asado Style Beef Roast  
& Slow Stewed Tomato & Poblano Pulled Chicken Breast  
Topped with choice of Fresh Cilantro, Pico de Gallo, Finely Chopped Onions, Fresh Lime Wedges

### **Philly Cheesecake Sliders**

Thinly Sliced Beef Steak with Caramelized Onions, Melted Provolone Cheese  
On Brioche Bun Served with Red Bell Pepper Aioli, Garlic Aioli, Serrano Pepper Aioli

## Choice Of Side Station

**(Select One Of The Following):**

### **Cheesy Mac Bar**

Warm, Cheesy and Creamy Macaroni Noodles  
Smothered In a Aged White Cheddar Cheese Sauce  
Served by Chef Attendants into Mini Casserole Dishes  
Choice of Toppings Include Diced Ham, Truffle Salt and Maple Bacon Crumbles

### **Elote Station**

Grilled Sweet Yellow Corn, Carved From the Cob by Chef Attendant  
Served in Mini White Casserole Dish  
Accompanied with Chipotle Sour Cream, Grated Parmesan Cheese, Srirachi Sauce

### **Gnocchi Station**

Potato Gnocchi in Asiago Cheese Cream Sauce  
Served in Martini Glass  
Choice of Toppings Includes: Grated Romano Cheese, Shiitake Mushrooms,  
Sliced Artichoke Hearts & Diced Sun-Dried Tomatoes

### **Gourmet Guac Station**

Fresh Mexican Avocado Halves Mixed To Order by Chef Attendant  
Offered with Your Choice Toppings  
Cotija Cheese, Chopped Cilantro, Diced Garden Tomatoes, Finely Chopped White Onions,  
Diced Chicken, Crumbled Peppered Bacon, Open Flame Roasted Corn, and Diced Jalapenos.  
Topped with Chipotle Mayo - Served with Red & Blue Corn Tortilla Chips  
(Add Crabmeat for an additional \$5.00 per person)

### **Truffle Fry Station**

Cones of Steak Fries Sprinkled with Truffle Sea Salt  
Offered with Choice of Flavored Ketchups

Call us for current menu prices!

Above menus price inclusive of Service Staff, China, Flatware, Iced Tea, Water, Coffee, Glassware for Non Alcoholic Beverages  
and White or Black Napkins

# NUVO FAIRY TALE

A classic menu of all the basics. Served, of course, in delicious Nuvo fashion !

## Salad {SELECT ONE}

### **CAC Signature Salad**

Mixed Field Greens, Julienne Carrots, Mandarin Oranges, Walnuts, Feta, Dried Cranberries  
And Chef's Pomegranate Vinaigrette

### **Garden Salad**

Iceberg And Romaine Lettuces, Roma Tomatoes, & Julienne Carrots  
Raspberry Vinaigrette And Classic Ranch

### **Spinach Salad**

With Strawberries & Pecans, Crumbled Bacon and Shaved Red Onions  
Tossed with Chipotle Bacon Vinaigrette

### **Kale Salad**

With Chopped Kale, Cranberries, Pumpkin Seeds & House Vinaigrette

## Entrée {SELECT ONE}

### **CAC Signature Sun-Dried Tomato Chicken**

Pan Seared Chicken Breast in a Sun-Dried Tomato Cream Sauce

**Lemon Chicken Breast Piccata** In White Wine, Caper Sauce

### **Spinach and Artichoke Chicken Breast**

Sautéed Chicken Breast Topped with Spinach & Artichoke Hearts and Lightly Dusted with Grated Parmesan

**CAC Signature Apricot Glazed Chicken Breast** with Melted Brie Cheese

### **Tomato Mozzarella Chicken**

Grilled Chicken Breast Topped with Thinly Sliced Roma Tomatoes, Melted Mozzarella & Basil Beurre Blanc

### **Bourbon Glazed Chicken**

Grilled Chicken Breast in a Sweet and Savory Sauce with a Hint of Bourbon and Brown Sugar

### **Chicken Provencal**

Pan Sautéed Chicken Breast Topped with Sun-Dried Tomatoes, Artichoke Hearts, Roasted Peppers & Black Olives

## Side Dish {SELECT ONE}

**Creamy Risotto in Vodka Cream Sauce**

**Garlic Whipped Potatoes**

**Wild Rice Pilaf**

## *Menu Includes:*

**Chef's Choice of Fresh, Seasonal Matchstick Vegetables**

**Assortment of Dinner Breads & Rolls**

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### *Customize the Experience*

**ADD Three Delicious Butler-Passed Hors d' Oeuvres** from "Classic Bites" List: +\$5.50 per person

**ADD Beef Entrée to Buffet:** or Add Beef Carving Station to Buffet

{This Menu Can be Served Plated, Plated Pricing Quoted Based on Your Event Details, Let's Discuss! }





# MODERN CLASSIC

*In one word – DELICIOUS! This is a classic dinner menu served as buffet stations.*

## Dinner Stations

### **Wedge Salad Station**

Crisp Iceberg Lettuce Wedges  
Served with a Selection of Thick and Creamy Dressings  
Such as Classic Ranch, Chunky Bleu Cheese & Creamy Chipotle  
Topped with an Assortment of Colorful Toppings Such as Crumbled Bacon, Halved Cherry Tomatoes,  
Sliced Green Onion, Shredded Carrots and Crumbled Bleu Cheese

### **Maryland Crab Cake Searing Station**

Snow Crab & Lump Crab Meat with a Hint of Seasoning  
Hand Formed into Patties & Chef Seared  
Served with Tartar Sauce, Cocktail Sauce,  
Rémoulade Sauce, Wasabi Infused Aioli

### **Chef's Carving of Beef Tenderloin Cocktail Sandwiches**

Served on Silver Dollar Roll with Whole Grain Dijon Mustard, Horseradish Cream & Lemon Aioli

### **Taste of Tuscany Pasta Bar**

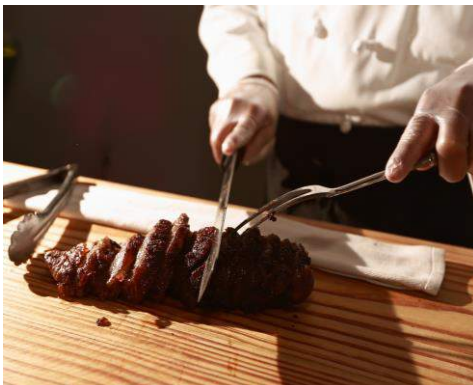
Variety of Pre-Cooked Pastas Served from Silver Chafing Dishes –  
Replenished by Chef Attendants While Sautéed Hot & Fresh Behind the Station

*Choose Three From The Following:*

Cheese Filled Tortellini in Vodka Cream Sauce  
Penne Pasta Tossed in Creamy Sun-Dried Tomato Alfredo Sauce with Sliced Grilled Chicken  
Bowtie Pasta with Shrimp Scampi Sauce  
Fusilli Pasta Primavera with Broccoli Florets, Sliced Mushrooms, Sliced Red Bell Pepper, Squash and Zucchini  
Coquielette Pasta with Sliced Black Olives, Sliced Italian Sausage and Marinara Sauce  
Wild Mushroom Ravioli with Sage Brown Butter Sauce

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## Global Stations

{Select Two of the Following Displays}

### Latin Display

#### **Churrasco Station**

Brazilian Spiced Carving Station- Sizzling Cuts of Meat on a Gleaming-Spit Stainless Steel Rotisserie.  
Choice of One Premium Meat and Two Additional Options.  
Premium Meats: Herb Marinated Lamb, Picanha, Filet Mignon, Choice Prime Rib  
Additional Items: Flank Steak, Sausage, Parmesan Pork, Spicy Pork Loin, Sirloin, Parmesan Chicken  
Served with Horseradish Sauce, Brazilian Tomato Vinaigrette and Chimichurri Sauce

#### **Elote Station**

Grilled Yellow Corn, Carved From the Cob by Chef Attendant  
Served in Mini White Casserole Dish  
Accompanied with Chipotle Sour Cream, Grated Parmesan Cheese, Srirachi Sauce

### Asian Display

#### **Hot Wok Noodle Bar (Select Two)**

Seared & Sautéed in a Giant Wok by Chef Attendant  
Served in Mini Chinese "To Go" Boxes  
Coconut Shrimp & Spicy Noodle with Eggs, Sprouts, Scallions  
Hunan Pork Bolognese – Udon Noodles, Tomato Broth, Lotus Roots  
Mee Slame- Rice, Vermicelli, Tofu, Chives, Beef, Chicken or Shrimp  
Mushrooms & Egg Noodles – Garlic Sauce & Bok Choy  
Lo Mein – Soba Noodles, Bean Sprouts, Scallions with Chicken, Beef or Shrimp

#### **Vegetable Egg Rolls**

#### **Korean Taco Station**

Warm Flour Tortillas Filled by Chef Attendant with Braised Korean Spiced Pulled BBQ Beef  
Topping with Shredded Sharp Cheddar Cheese, Diced Fresh Tomato Chutney,  
Chopped Cilantro, Green Chile Sour Cream, Lime Wedges, Napa Cabbage Slaw

### Mediterranean Display

#### **Satay Display**

*(Based on 1 piece person of each of the following)*

Flat Iron Round Displays of Skewers  
4" Skewers of Red Pepper Flake Marinated Beef Skewers with Tamarind Soy Glaze  
4" Skewers of Malaysian Chicken Satay with Peanut Dipping Sauce  
4" Skewers of Wild Salmon Satay with Serrano, Ginger & Lemongrass Pesto

#### **Mediterranean Table**

Table Display of Rice Filled Grape Leaves with Fresh Squeezed Lemon, Traditional Hummus Dip, Red Pepper Hummus, Eggplant Babaghanoush Dip, Marinated Hearts of Palm & Artichokes, An Assortment of Pickled Vegetables, Crispy Fried Falafel  
Basket of Sliced Pita Wedges

### Southern Display

#### **Guinness Braised Beef Short Rib Sliders**

Served on Soft Potato Bun with Pickled Red Onion, Truffle Aioli & Baby Arugula

#### **Shrimp & Grits Station**

Rich Creamy Cheesy Grits Served In Martini Glasses  
Topped with Sautéed Jumbo Shrimp  
Topped To Order with Choice of Chopped Hickory Smoked Bacon, Chives,  
Assortment of Grated Cheeses & Sweet Butter

#### **Fried Mac & Cheese Bites**

Creamy White Cheese Sauce Macaroni  
With Finely Diced Ham  
Hand Formed into Small Cake, Breaded and Deep Fried

#### **Bacon Wrapped Chicken Skewer**

Flavorful Chicken Thigh Meat Wrapped With Crispy, Brown Sugar Bacon  
Drizzled With Balsamic-Date Reduction

### French Display

#### **French Fromage Display**

Full Wheels of Classic French Cheeses & Assorted Spreads  
Stilton Cheese with Pear Gelatin,  
Vodka Soaked Brie En Croute  
Semi Soft Port Salut  
Apricot Marmalade  
Caramelized onion Balsamic Spread  
Roasted Pineapple Habanero Spread  
Served with Baskets of Assorted Crackers, Crisps & Lavosh

#### **Savory Crepe Station**

Chef Manned Crepe Bar with Paper Thin Crepe Pancakes Filled "A La Minute"

*Choose one of the following:*

Creamy Seafood Blend of Shrimp & Scallops in a Classic Mornay Sauce  
Crepes Filled with Creamy Mushroom Ragout & Melted Gruyere  
Crawfish Etouffee  
Chicken Filled Crepes with Sun-Dried Tomatoes, Olives & Artichokes

#### **"Croque Monsieur" Station**

Chef Prepared To Order Sandwiches  
Gruyere or Aged Cheddar Cheeses with Thinly Sliced Deli Ham or Sliced Oven Roasted Turkey Breast  
On Toasted Buttered White Bread  
Choice of Champagne Dijon Mustard, Sun-Dried Tomato Aioli or Topped with Béchamel

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# HORS D' OEUUVRES

Passed Hors D' Oeuvres are the perfect addition to any menu! They welcome your guests to the cocktail hour and provide them with nibbles to savor prior to dinner service. **CALL FOR CURRENT PRICING**, if you choose to only have hors d' oeuvre items for the reception, your Nuvo Sales Representative will be happy to provide an itemized proposal for your needs.

## Classic Bites

Mozzarella, Basil & Pear Tomato Bruschetta  
Antipasti Pastry Cup  
Texas Goat Cheese Toasts with Raspberry Habanero Jelly  
Mini Brisket Tacos with Grilled Peach BBQ Sauce  
Calamata Olive Tapenade on Crostini  
Caprese Brochette  
Hoisin Glazed Beef Satay  
Thai Chicken Satay

Chicken Quesadilla Trumpets  
Pork Cornbread Bites  
Fried Mac & Cheese Bites  
Risotto Fritters  
Southern Fried Green Beans  
Vegetable Samosa  
Stuffed Mushroom Caps  
Wild Mushroom Tartlets  
Spanakopita

## Elegant Nibbles

Mini Shrimp Gordita  
Crisp Bruschetta with Figs, Prosciutto & Goat Cheese  
Salmon Rosette with Marscapone & Fried Avocado  
on Plastic Asian Spoon  
Mini Fish Tacos  
Antipasto Skewers  
Mini Crawfish Po-Boy  
Mini Beef Wellington  
Mini Short Rib Pot Pie  
Mini Shepherds Pie

Apricot Turkey Meatball  
Bacon Wrapped Chicken Skewer  
Chicken Saltimbocca Skewer  
Chicken Tikka Masala Skewers  
Mini Chicken Gyro  
Chicken Fig Pops  
Chicken & Waffle Cones  
Warm Brie En Crouete with Apricot & Pistachio  
Savory Cheddar & Chive Beignet Bites

## Luxe Tastes

Filet Mignon Crostini  
Sesame Oil Seared, Lemongrass Infused Ahi Tuna on Wonton  
Duck Confit Bruschetta  
Soft Potato Blins with Crème Fraiche & Salmon Caviar  
Beef Tenderloin Carpaccio on Focaccia  
Mini Lobster Roll  
Honey Ginger Salmon Tartare on Sesame Rice Cracker

Mini Salmon Strudel with Spinach & Feta  
Seared Salmon Cakes with Cucumber Relish  
Mini Lobster Grilled Cheese  
Moroccan Lamb Lollipop  
Meatloaf & Mashed Potato Shooter  
Duck Filled Phyllo Shell

## Lavish Tid -Bits

Jumbo Cocktail Shrimp Shooter  
Ceviche Shooter  
Mini Alaskan Snow Crab Cakes  
Bacon Wrapped Shrimp

Coconut Fried Shrimp Skewers  
Lobster Corn Dog Tempura  
Maple Bacon Wrapped Scallops

# KID FRIENDLY

*Little ones don't always like the same menu as adults, so we are happy to provide these options to please their taste buds.  
All menus are customizable and adjustable. Ask for more details.*

**{Choose One}**

Beef Sliders  
Cheese Quesadillas  
Chicken Tenders  
Fish Sticks  
Homemade Corny Dogs  
Pizza (By The Slice)

**{Choose One}**

Delectable Chocolate Brownies  
Fruit Salad  
Chocolate Chip Cookie

**{Choose Two}**

Mini Corn on the Cobb  
French Fries  
Tater Tots  
Mashed Potatoes  
Warm Bowtie Pasta with Marinara & Meatballs  
Macaroni & Cheese  
Cooked Carrots  
Green Peas

**{Choose One}**

Lemonade Juice Box  
2 % Milk

**Kids Station Options \$12 per station**

**Pasta Station**

Penne Pasta, Macaroni Pasta and Rotelli Pasta Served with Marinara, Parmesan Alfredo, Butter & Garlic Breadsticks

**Fries & More Station**

French Fries, Fried Green Beans & Chicken Fingers  
Served with Mustard, Ketchup, Ranch & Honey Mustard from Large Pump Dispensers

**Slider Station**

Assembled To Order Choice Of Ground Beef Patties or Ground Turkey Patties American Cheese, Swiss Cheese, Ketchup, Mayo, Mustard, Lettuce. Pickles

**Flatbread Pizza Station**

Cheese Pizzas, Pepperoni Pizzas and Veggie Pizzas Prepared Hot and Fresh

**Hot Dog Station**

Jumbo Beef Franks Served with Mustard & Relish

**"Build The Better" Nacho Station**

Tortilla Chips, Nacho Cheese, Jalapeno Slices, Sour Cream

**Grilled Cheese Station**

Made To Order Grilled Cheese Sandwiches with Choice of White, Wheat or Sour Dough Bread  
American Cheese, Cheddar Cheese or Muenster Cheese

# SWEETNESS

*Desserts and Late Night Snacks are the perfect addition to any menu! CALL FOR CURRENT PRICING, if you choose to only have dessert items for your event, your Nuvo Sales Representative will be happy to provide an itemized proposal for your needs.*

## **Espresso / Cappuccino Station**

Customizable Station Serving Hot And Cold Beverages –Themed Drinks And Alcoholic Versions Available

## **Hot Cocoa Bar**

Chocolate Shavings, Whipped Cream, Crushed Peppermint, Cinnamon Sticks And Candied Orange Peel

## **Chocolate Chip Cookies & Milk Shooters**

### **Ice Cream Sandwich Station**

Assortment Of Jumbo Cookies Filled With A Scoop Of Vanilla Ice Cream  
Choice Of Rolled In Chocolate Chips Or Crushed Oreo Cookie Crumbs

### **Cheesecake Lollipops**

Dipped In Dark And Milk Chocolate

### **Mini Chocolate Cake Pops**

### **Cupcakes**

Red Velvet, Chocolate Or Vanilla

### **Chocolate Dipped Strawberries**

### **Selection Of French Mini Pastries**

Such As: Chocolate Roulade, Mini Cheesecake, Fruit Tartlet, Mini Pecan Diamonds, Cream Filled Swans, Lemon Tartlet, Mini Napoleon, Mini Seven Layer Torte, Mini Cannoli, Mini Cream Puff

### **Mini Milkshake Shots**

Creamy Chocolate And Vanilla Milkshakes Served In A Shot Glass

### **Assorted Dessert Shots**

Bananas Foster Shots, Apple Caramel Shots, Ny Cheesecake Shots, Tiramisu Shots, Strawberry Shortcake Shots

### **Strawberries Romanoff**

### **Warm Bread Pudding**

With Bourbon Sauce

### **Triple Chocolate Cake Globe**

Served In Martini Glass

### **A Selection Of Flavors Of Mousse**

Chocolate, Strawberry, Lemon & Cappuccino  
Served In A Martini Glass

## **Tiramisu**

### **NY Cheesecake**

With Raspberry Sauce

### **Lemon Cream Cake**

With Strawberry Coulis

### **Individual Mini Pies (2 ¼ " Size)**

Pecan, Apple, Cherry, Chocolate Mousse

### **Crème Brûlée**

### **Homemade Fruit Cobbler Station**

A Selection Of Apple, Peach And Cherry Cobblers  
Served Piping Hot With Vanilla Bean Ice Cream

### **Cheesecake Bar**

Individual New York Style Cheesecakes, Served In Martini Glasses, With Assortment Of Toppings Including: Raspberry Sauce With Fresh Raspberries, Caramel Sauce, Chocolate Sauce, Crushed Pecans, Warm Cinnamon Apples & Crushed Oreos

### **Bananas Foster**

Watch A Chef Attendant Caramelize Sliced Bananas With Brown Sugar, Butter And Brandy.  
Served With A Scoop Of Vanilla Bean Ice Cream  
(Chef Attendant Required - 1/75 Guests)

### **S' Mores Station**

Toasted Marshmallows Sandwiched In Honey Graham Crackers With Melting Milk Chocolate

### **Pretzel Machine With Warm, Soft Pretzels**

Assorted Dipping Sauces -Yellow & Honey Mustard, Chocolate Sauce, Kosher Salt, Salsa

### **Mini Fried Peanut Butter & Grape Jelly Sandwiches**

Served With A Milk Shooter

### **Popcorn Machine**

Piping Hot Freshly Popped Popcorn Scooped Into Old Fashioned Popcorn Bags For Guests Snacking And Smelling Pleasure!

# BAR PACKAGES

## Name Brand Bar

J & B Scotch, Jim Beam Bourbon, Canadian Club Whiskey, Beefeater Gin, Skyy Vodka, Bacardi Silver Rum, Sauza Gold Tequila, Choice of Two Domestic Beers, House Red Wine (Merlot, Pinot Noir or Cabernet Sauvignon), House White Wine (Chardonnay or Sauvignon Blanc), Assorted Soft Drinks, Bottled Water

*All bar packages include all standard mixers, bar fruits, glassware and bartender fees*

## Premium Bar

Johnnie Walker Red Scotch, Makers Mark Bourbon, Crown Royal Whiskey, Tanqueray Gin, Absolut Vodka, 10 Cane Rum, Jose Cuervo Tequila, Choice of Two Domestic Beers, House Red Wine (Merlot, Pinot Noir or Cabernet Sauvignon), House White Wine (Chardonnay or Sauvignon Blanc), Assorted Soft Drinks, Bottled Water

*All bar packages include all standard mixers, bar fruits, glassware and bartender fees*

## Beer & Wine Bar

Choice of Two Domestic Beers, House Red Wine (Merlot, Pinot Noir or Cabernet Sauvignon), House White Wine (Chardonnay or Sauvignon Blanc), Assorted Soft Drinks, Bottled Water

*All bar packages include all standard mixers, bar fruits, glassware and bartender fees*

**Cash Bar Options Available**

**Or**

**Bring Your Own Alcohol**

# CONFIDENCE

**CULINARY ART CATERING** has been catering events for the past 18 years and continues to bring new ideas to the special event industry. Our goal is the success of your event and creating the perfect experience for you and your guests.

## OUR FOOD ROCKS!

Under the brilliant orchestration of Executive Chef Yossi Ohayon, your menu is custom prepared from scratch using only the highest quality, fresh ingredients.

We take great pride in our ability to custom tailor our menus to our client's wants, tastes and needs. It's all about **YOU** and what tempts your taste buds!

## OUR SERVICE IS AWESOME!

We value our clients and want to build a long lasting relationship with you.

We pride ourselves on our ability to pay close attention to the details and remember **YOUR** specific requests each and every time you order.

## AWARDS & ACCOLADES:



## FEATURED IN:

