



CULINARY CONCEPTS
CATERING

Great food.

Great events.

Anywhere.

Anytime.



Awarded "Utah's Best Chef" 2007 & 2009



435.757.7503



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www.culinaryconceptsonline.com

Policies and Procedures



Hours of Operation

Catering is available seven days a week. Choose from our extensive menu selections or let us help you design a custom menu tailored just for you. Our phone hours are 9:00 A.M. - 5:00 P.M. Monday through Friday. Office hours are by appointment online.



Catering Prices include

China, Silverware, Glassware, Linen or Cocktail Napkins, Chafing Dishes, Serving Utensils, and Buffet Table Skirting.



Pricing

All prices listed in this menu are per person and are based on a party of one hundred guests. Pricing may change for parties that are less than one hundred guests. A gratuity charge of 20% is added to the total bill (unless just a delivery). Sales tax is added when applicable. All events are based on two hours (not including setup or take down) of included time, any events over that could have additional charges applied for catering personnel.



Deadlines

A Non-refundable deposit of \$200.00 is due when you book your date. The remainder of your balance is due the day of your event and payable only by check, cash, or cashiers check (No credit card payments). The Final number of guests whom you are expecting to attend your event is due to us five business days before your event.

You may not lower your number after that day, but you may add guests. You will be charged for at least the number that you give us regardless if the number of guests attending is less.

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Changes or Cancellations

It is our goal to offer the highest quality in food and service to our Customers. Your assistance is very much appreciated by giving us as much notice as possible for your event. We realize that some changes and cancellations are unavoidable, yet they are costly to our operation. Please make any order changes 5 working days before your event. We cannot accept cancellations less than five working days prior to your event. Your cooperation with this matter is very much appreciated.



Our Gift to the Newlyweds

When you bring your catering needs to Culinary Concepts, we have a gift for your Special Day, a Custom Handcrafted Ice Sculpture. It's our way of saying thank you for letting us share this special day with you. Ask for more details.



Just for the Newlyweds

All too often, after all the care that is put into planning just the right food for your reception, the Bride and Groom make their getaway without even sampling it! We want to make sure that even if you're busy greeting guests your entire reception, you will get to taste the food as well. We will prepare a box of your food items for you to take with you after the reception. (This does not include Luncheons or Dinners).



Additional Services

Rentals, Champagne Toasts, Bartenders, Coffee Service, Cake Service Tablecloths, and Interactive Chef Stations. Ask for more details and pricing.

Notes

· Your choice of: Crisp Bacon Strips, Sausage Links, or Grilled Ham Steak · Seasonal Fresh Melon, Orange Juice, Coffee and Tea Service



All American Brunch

- California Scrambled Eggs served plain or with Diced Ham, Cheddar Cheese, Onions, Sweet Bell Peppers, and Herbs
 - Breakfast Potatoes and Freshly Baked Breakfast Breads
- Your choice of: Crisp Bacon Strips, Sausage Links, or Grilled Ham Steak · Seasonal Fresh Melon, Orange Juice, Coffee and Tea Service



Zealous Gourmet Brunch

- Hand-Rolled Strawberry Crepes topped with Fresh Cream and Berries
- California Scrambled Eggs · Chicken Apple Sausage
 - Eggs Benedict
- Breakfast Potatoes · San Francisco Sourdough French Toast
 - Fresh Melon
- Your choice of: Crisp Bacon Strips, Sausage Links, or Grilled Ham Steak
 - International Cheese Display · Fresh Garden Salad
 - Your choice of: Omelet Station, Chef-Carved Roast Beef or Honey Glazed Ham
- Seasonal Fresh Melon, Orange Juice, Coffee and Tea Service

Note: Additional options available to add to any of the above buffets.

Buffet Options

Select one of our Dinner or Luncheon Buffet options, and then design a menu from the buffet selections that follow.



Gourmet Buffet

Choose one of our Garden Salads, two Hot Side Dishes, three of our Gourmet Entrees, Freshly Baked Rolls with Butter or Ciabatta Bread and Tuscany Dip, Beverage of your choice and Desserts.



Royal Buffet

Choose one of our Garden Salads, one Hot Side Dishes, two of our Gourmet Entrees, Freshly Baked Rolls with Butter or Ciabatta Bread and Tuscany Dip, Beverage of your choice and Desserts.



Deli Buffet

Choose two of our Gourmet Salads (Specialty or Garden)
• A display of thinly sliced Roast Beef, Turkey, and Black Forest Ham
• Freshly Baked Bread Sliced Tomatoes, Onion, Lettuce, and Condiments • Sliced Cheeses • Freshly Baked Cookies or Brownies

- Your choice of Beverage



Italian Buffet

Classical Italian Caesars topped with Croutons and Parmesan Cheese

- Your choice of either two Pasta Dishes or two Lasagnas
 - Ciabatta Bread with Tuscany Dip
- Your choice of Dessert and Beverage

Buffet Selection



Garden Salads

- Mixed Greens with Tomatoes, Cucumbers, Carrots, and Croutons
with your choice of:
Apple Cider Vinaigrette, Country Ranch, Raspberry Vinaigrette,
Sweet Ginger, Roasted Garlic and House Italian, Lemon
Vinaigrette, Herb Dijon, Poppy Seed, Cranberry Orange
Vinaigrette, or Balsamic Vinaigrette
- Italian Caesars - Romaine with Homemade Croutons and
Shaved Parmesan
- Fresh Baby Spinach with Sweet Bacon Vinaigrette and
Shaved Red Onion
- Iceberg, Cucumbers, and Cherry Tomatoes with Country Ranch

- **Greek Salad - Mesclun Mix tossed in a House Greek Dressing with Tomato, Julienned Cucumbers, Bermuda Onions, Kalamata Olives, and Crumbled Feta Cheese**
- **Asian Salad with Sesame Seeds and Fried Wontons**



Upgrade Garden Salads

- **Apple, Dried Cherry, and Walnut Salad with Maple Dressing**
- **Asian Pear and Watercress Salad with Sesame Dressing**
- **Roma Tomatoes & Julienned Red Onion Salad topped with a Herb and Garlic Dressing and topped with Feta Cheese**
- **Arugula Salad with Grilled Pears, Pistachios, and Fresh Mozzarella**
- **Hearts of Romaine with Crumbled Blue Cheese Capers Dressing**

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Specialty Salads

- **Traditional Potato Salad**
- **Fusilli Pasta Salad with Mozzarella, Sundried Tomatoes and Olives**
- **Spicy Thai Glass Noodle Salad**
- **Penne Pasta Salad with Bay Shrimp, Roasted Pepper and Fennel**

- Grilled Vegetable Pasta Salad with a Fresh Parsley Vinaigrette
 - Asian Teriyaki and Sesame Linguini Salad
- Green Goddess Pasta Salad with Cherry Tomatoes
 - Heirloom Tomato Herb Pasta Salad
 - Caesar Bow Tie Pasta Salad



Hot Side Dishes

- Grilled Garlic and Chive Polenta Triangles
- Soft Polenta infused with Roasted Tomato and Caramelized Leek
 - Hand Turned New Potatoes • Sweet Potato Orzo
 - Baked Potato • Garlic Roasted Mashed Potatoes
 - Buttermilk Whipped Potato with Country Gravy
- Asiago Dutchess Potato • Wild Mushroom Potato Au Gratin
- Pumpkin Apple Risotto • Italian Sausage and Wild Mushroom Risotto
 - Roasted Vegetable Couscous • Sweet Potato Mash
- Gruyere Dauphinois Potato • Parsnip and Potato Hash
 - Creamy Garlic Polenta



Vegetarian Options

- Eggplant Parmesan • Grilled Vegetable Paella with Basil Tomato Slaw • Stuffed Bell Pepper Marinara • Tofu Vegetable Stir Fry
- Mushroom Crepes with Poblano Chili Sauce • Vegetarian Jambalaya • Grilled Balsamic Portabella with Crispy Polenta Triangles



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Pasta Entrees

- Buckwheat Pasta Primavera with a Sun-Dried Tomato and Shitake Sauté
 - Garlic Turkey Sausage and Spinach Lasagna
- Thai Style Beef with Asian Noodles in a Honey Soy Sauce
 - Grilled Roasted Manila Clam Linguine
- Linguini with Tomatoes, Olives, Feta, and Parmesan
- Creamy Garlic Penne Pasta with Mushrooms and Prosciutto • Pasta Puttanesca – sautéed Olives, Anchovies, Capers, and Basil served over Spaghetti
 - Roasted Chicken Macaroni and Cheese Gratin
- Angel Hair Pasta with Fresh Pomodori Tomatoes with Basil • Oven Roasted Tomato and Sweet Pepper Tortellini
- Spaghetti with Turkey Meatballs in a Seared Tomato Sauce
 - Pasta Shells with Halibut and Oven Roasted Ratatouille
 - Four Cheese Lasagna
 - Chicken Alfredo Lasagna
 - Italian Sausage Ragu Marinara Lasagna
 - *Lobster Mac and Cheese



Poultry Options

- Prosciutto and Swiss filled Cordon Bleu with Tarragon Béarnaise
 - Miso Glazed Chicken Breast
 - Lemon Picardy Chicken with Capers
- Panko Crusted Chicken Kiev with Herbed Compound Butter
- Seared Chicken Breast with Whole Grain Mustard Zabaglione

- Shallot
- Grilled



Champagne Roasted Chicken
Moroccan Chicken

- Classical Chicken Cordon Bleu
 - Lemon Pepper Chicken
- Southwestern Turkey with Red Chile Gravy
 - Grilled Turkey Stroganoff
- Rosemary Citrus Miso-Rubbed Turkey Breast

* These items are an additional cost

Cont...

Beef Options

- Country Swiss Steak with Rancher's Gravy
 - Asian Glazed Short-Ribs
- Grilled Beef Bruschetta with Grilled Tomato-Basil Relish
- Apple-Wood Smoked Sirloin • Cumin and Coriander Beef Curry
 - Braised Beef with Tomato Gravy
- Oak Roasted Sirloin-Tip with Sun-Dried Tomato and Roasted-Pepper Relish
- Wine Braised Brisket of Beef with Caramelized Pearl Onions and Dried Apricots
 - Flatiron Steak with Creamy Juniper Berry Sauce
 - Wood-Smoked Beef Tender with Sicilian Herb Sauce
 - *Rib-Eye Steak - Grilled or Cajun Style
 - *Smoked Prime Rib with Rosemary-Red Wine Jus
 - *Tenderloin of Beef with a Peppercorn Cognac Cream Sauce
- *Blue Cheese and Portabella-Celeriac Slaw topped Filet of Tenderloin
- *New York Steak - Your choice of: Grilled Ginger Soy or Bordelaise •
 - *Prime Rib with Roasted Garlic and Horseradish Crust



Seafood and Pork Options

- *Grilled Halibut topped with a Romesco Sauce
- *Parmesan Crusted Trout with Sun-Dried Tomato Pesto
 - *Macadamia and Coconut Crusted Salmon Fillet
- *Baked Salmon with Slow-Roasted Tomatoes and Lemon Oregano Oil
 - *Hoisin Lime Salmon · *Grilled Salmon with Red Wine Butter
 - *Honey Orange Barbecued Salmon
 - *Seafood Risotto ·
 - *Shrimp Scampi
 - *Seafood Alfredo
- Pork Tenderloin with Caramelized Apples in a Calvados Crème
 - Dijon topped Pork Loin or *Cowboy Pork Chop
- *Jumbo Tiger Prawns Roasted with a Champagne-Shallot Coulis
 - *Lobster Mac and Cheese

* These items are an additional cost

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Beverage Options

- Cranberry and Lemon Infused Water Punch
 - Lemonade · Peach Punch



Dessert Options

- Pumpkin Squares with Cream Cheese Frosting
- Apple Spice Squares with Cream Cheese Frosting
- Warm Apple Phyllo Crisp with Streusel and Whipped Cream
 - Rich Chocolate Mousse
 - Spice Pumpkin Mousse

- Southern Peach
- Strawberry



Cobbler
Shortcake

- Fresh Fruit with Zabaglione
- White Chocolate Mousse

• Rich White Cake topped with Mixed Berry Sauce and Whipped Cream

- Dark Chocolate Cake topped with Chocolate Ganache and Whipped Cream
- Boston Cream Pie in a Champagne glass

• Assorted New York Cheesecake to include:
Chocolate Tuxedo, Wild Berry, Chocolate Chocolate Chip, and Plain with assorted Berry Toppings

- Caramel Walnut Cheesecake



Pumpkin Mousse with Ginger Cookie...



Note: Any of our Buffet Selections can be served, just ask about pricing.



**Butler Passed Hors
D'oeuvres...**



Crab Cakes with Mango Salsa...



Specialty Settings...



Full Service Entrees...



Full Service

Each of our delicious Entrees are served with:

**Freshly Baked Bread with Sweet Butter or Artisan Bread
with Tuscany Dip.**

Chef's choice of Vegetable

Your choice of: Starch, Garden Salad, Dessert and Beverage.



Poultry Options

• Pan-Seared Picardy Chicken

Lightly dusted in Flour and Pan Seared then oven roasted and finished with a
Lemon Caper Cream.

• Miso Glazed Chicken Breast An

Asian Treat both succulent and sweet.

• Panko Crusted Chicken Kiev with Fresh Herb Compound Butter

Breaded Chicken Breast stuffed with Rosemary, Thyme and Oregano and
finished with a Brown Butter.

• Stuffed Chicken Wellington

Chicken Breast stuffed with Brie and Wrapped in Puff Pastry and finished with a
Bordelaise Sauce.

• Mediterranean Chicken and Artichokes

Sautéed Chicken Breast topped with a Sundried Tomato, Basil
and Garlic Cream.

• **Classical Chicken Cordon Bleu**

Breaded Chicken Breast stuffed with Prosciutto and Swiss Cheese and Topped with Hollandaise.

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Beef Options

- **Wood Smoked Sirloin Tip** Your choice of Sicilian Herb or Bordelaise Sauce.

• **Oak Roasted Sirloin Tip** Topped with Sundried Tomato and Roasted Pepper Relish.

• **Flatiron Steak with Creamy Juniper Berry Sauce**

- **Smoked Prime Rib with Rosemary Red Wine Au Jus** House Smoked and Carved generously.

• **Aged-Slow Roasted Prime Rib**
USDA Choice Prime Rib (Black Walnut Smoked upon Request)

• **Ginger Soy Seared New York Steak**
Or your choice of: Pan-Seared, Three Pepper Crusted or Apple Wood Smoked

• **Filet of Tenderloin Beef**
Topped with Blue Cheese and Portabella Celeriac Slaw



Vegetarian Options

- **Stuffed Bell Pepper Marinara**
- **Spinach and Gouda Stuffed Puff Pastry**
- **Grilled Balsamic Portabellas with Crispy Polenta Triangles**



Seafood and Pork Options

- **Stuffed Pork Tenderloin with a Mustard Caper Sauce**

Pork Tenderloin stuffed with Bacon and Seared Spinach. **Lunch**

- **Pork Tenderloin Glazed with Maple-Balsamic Reduction**

- **Macadamia and Coconut Crusted Salmon Fillet**

- **Hoison Lime Salmon** Fresh

Lime and Hoison Sauce.

- **Baked Salmon**

Traditionally prepared and finished with a Savory Tomato Salsa. **Lunch**

- **Shrimp Scampi**

Classically prepared with Citrus and Garlic Flavor over Linguini.

Note: Any of our Served Selections can be on a buffet, just ask about pricing.

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Hors D'oeuvres



Chilled

- Cascading Fresh Fruit Display
- Grilled and Marinated Vegetable Display
- *International Cheese Display or Pesto Brie with Flatbread Crackers
 - Spicy Artichoke Dip and Baked Pita Chips
 - Smoked Salmon Mousse filled Cherry Tomatoes
 - Assorted Turkey, Ham, and Smoked Beef Lavash
 - Asparagus wrapped in Black Forest Ham
- Roasted Sweet Pepper Crostini with Goat Cheese and Basil Oil
 - Roasted Tomato and Buffalo Mozzarella Bruschetta
- *Bagel Crisp topped with Chicken, Cilantro, and Lime Aioli



Sushi

- Smoked Salmon and Cucumber with Wasabi and Ginger Soy
 - Roasted Red Pepper with Wasabi and Ginger Soy
 - Crab and Avocado with Wasabi and Ginger Soy



Skewers

- Sun-Dried Tomato, Artichoke Heart and Mozzarella
- Melon Ball (Watermelon, Cantaloupe, and Honeydew)
- Fresh Fruit (Strawberry, Watermelon, Cantaloupe, and Honeydew)
- Apple Wood Smoked Chicken • Shrimp and Snow Pea • Beef, Chicken or Pork Satay served with one of the following sauces:

Peanut, Sweet Soy, Pineapple or Teriyaki



Mini Quiches

- Sun-Dried Tomato and Feta
- Spinach and Bacon • Caramelized Leek and Asparagus
- Ham, Mushroom, and Swiss



Phyllo Triangles

- Spinach and Feta Spanakopita • Garlic and Shrimp Cups
- Sun-Dried Tomato and Feta Tartlet • Parmesan Roasted Vegetable Triangles • Smoked Chicken and Parsley Pesto Tartlet
- Sesame Ginger Pork Triangles



Puff Pastry

- Herbed Artichoke Heart • Mini Chicken Wellington • Filet and Brie
- Wild Mushroom and Roasted Garlic • *Shrimp and Dill Havarti
- Hummus and Roasted Red Pepper • *Apple and Chèvre
- Smoked Gouda and Wilted Spinach with Almonds



Custom Shots and Demi Plates

- Shrimp Cocktail • Mini Cordon Bleu • Ceviche filled Cucumber Cup
- Spring Roll with Thai Peanut Sauce • Gazpacho with Parmesan Twill
- Bacon, Blue Cheese, and Chive Potato Skins • Swedish Meatballs
- Sweet and Sour Meatballs • Broiled Scallops wrapped in Bacon
- Lemon, Thyme, and Bean Stuffed Mushroom
- Italian Sausage Stuffed Mushroom

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Mini Panini

- Brie and Sundried Tomato • Pastrami and Swiss • Reuben
- Chicken Salad • Prosciutto and Provolone • Balsamic Grilled Portabella
- Chipotle Chicken • Smoked Turkey and Bacon • Tuna Melt



Custom Shooters

- *Shrimp Shooter • Vegetable Shooter
- Soup & Sandwich Shooter
- Dessert Shooter

* These items are an additional cost

Desserts



Cookies

- Chocolate Chip • Ginger Molasses • Snickerdoodles
- Vanilla Sugar Cookies • Chocolate Sugar Cookies • Oatmeal Raisin
- Shortbread Lemon Bites (Shortbread Cookies with a Lemon Curd)



Biscotti

- Lemon Biscotti • Orange Biscotti
- Cranberry and White Chocolate Biscotti • Chocolate Chip Biscotti



Bar Cookies

- Oatmeal Caramel Bars (Rich Oatmeal Crust topped with Chocolate Chips and Caramel)
- Six Layer Bar (Graham Cracker base, Chocolate Chips, Butterscotch Chips, Nuts, Coconut, and Sweetened Condensed Milk) • Cranberry Oat Bars (a Rich Buttery Cookie with a hint of Nutmeg filled with Cranberries and Nuts)



Brownies

- Chocolate Brownies
- Chocolate Caramel Brownies (Rich Chocolate Brownie with Swirls of Caramel)
- Chocolate Marbled Brownies (Rich Chocolate Brownies with Swirls of Cream Cheese)
 - Chocolate Peanut Butter Brownies (Chocolate Brownies studded with Peanuts, Peanut Butter Frosting and smothered with Chocolate Ganache)
- Blonde Brownies (Butter and Brown Sugar make up these Rich Brownies)

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Tarts

Rich Buttery Crust (2 inch mini Tart and 4 Inch Tart available)

- Pastry Cream with Fruit • Pecan • Lemon Curd • Coconut Cream
- Chocolate Pastry Cream • Apple topped with Streusel • Blueberry
- Raspberry • Chocolate Truffle • Cheesecake • Pumpkin Mousse
- Key Lime • Chocolate Ganache • White Chocolate Ganache
- Strawberry • Mango Mousse



Cakes

- Lemon Cake with thin layers of Lemon Curd and Frosted with Whipped Cream
 - Banana Cake with Cream Cheese Frosting
- Chocolate Decadence (Rich Dense Chocolate Cake topped with Whipped Cream and served with Raspberry Sauce)
 - Coconut Cake with Cream Cheese Frosting
 - German Chocolate Cake (Rich Chocolate Cake filled and topped with Coconut Pecan Filling and then finished with Chocolate Ganache)
- Chocolate Mousse Cake (Chocolate Cake filled with Chocolate Mousse and then frosted with Chocolate Ganache)
 - Black Forest Cake (Layers of Chocolate Cake and Cherries covered with Whipped Cream and Chocolate Cake Crumbs on the side)
- Chocolate Mud Cake (Rich Chocolate Cake filled with Chocolate Chips and Pecans and Covered with Chocolate Ganache)

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Single Layer Cakes

(These Cakes can be cut to serve as small bites or full servings.)

- **Pumpkin Squares (Spiced Pumpkin Cake topped with Cream Cheese Frosting)**
- **Apple Spice Squares (Spice Cake with Apples topped with Cream Cheese Frosting)**
- **Chocolate Mud Cake Squares (Rich Chocolate Cake filled with Chocolate Chips and Pecans and Covered with Chocolate Ganache) • Coconut Squares (Coconut Cake with Cream Cheese Frosting)**



Cheesecakes

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- **Lemon Cheesecake** (A refreshing splash of Lemon and Lemon Zest blended into our Creamy Cheesecake mixture on top of a White Cake Base)
- **Banana Cheesecake** (Sweet Ripe Bananas blended into our Creamy Cheesecake mixture on top of a White Cake Base)
- **Key Lime Cheesecake** (Fresh Key Lime is blended into our Creamy Cheesecake mixture on top of a Graham Cracker Crust)
- **Chocolate Cheesecake** (Rich Bittersweet Chocolate is blended into our Creamy Cheesecake mixture on top of a Chocolate Cake Base)
- **Marbled Cheesecake** (Chocolate and Vanilla Creamy Cheesecake Batter swirled together on top of a White Cake Base)
- **Brownie Cheesecake** (Rich Cheesecake studded with Chocolate Brownies on top of a Chocolate Cake Base)
- **Assorted New York Cheesecake** to include: Chocolate Tuxedo, Wild Berry, Chocolate Chocolate Chip, and Plain with assorted Berry Toppings
 - Caramel Walnut Cheesecake



Pastries

- **Apple Strudel** (Layers of Puff Pastry surround the lightly Spiced Apple Filling)
- **Baklava** (Layers of Buttered Phyllo Dough alternate with Nuts and soaked in Honey)

- Pear Frangipane Tart (Puff Pastry surrounds this Almond Paste and Pear Tart)
- Palmiers (Layers of Puff Pastry and Sugar baked until caramelized than dipped in Chocolate)
- Eclairs (Rich Pate a Choux filled with Vanilla Pastry Cream And topped with Chocolate Glaze)
- Crepes (Filled with Chocolate or Vanilla Pastry Cream and topped with Fruit Sauce and Sweetened Whipped Cream)
- Warm Apple Phyllo Crisp (Phyllo Dough Cup filled with Apple Filling and topped with Whipped Cream and Streusel)



Dessert “Cocktails”

(Served in a Designer Glass)

- Rich Chocolate Mousse · Spice Pumpkin Mousse
- Southern Peach Cobbler · Strawberry Shortcake
- Fresh Fruit with Zabaglione · White Chocolate Mousse
- Rich White Cake topped with Mixed Berry Sauce and Whipped Cream
- Dark Chocolate Cake topped with Chocolate Ganache and Whipped Cream
- Tiramisu (Coffee soaked Sponge Cake with layers of Zabaglione and topped with Whipped Cream)
- Boston Cream Pie (Vanilla Pastry Cream surrounded by Rich White Cake and drenched in Chocolate Ganache)

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Dessert “Cocktails” Cont...

- Spicy Moist Gingerbread topped with a Tart Lemon Sauce
- Coconut Cream Pie (Rich Pâté Brisée on top of Coconut Pastry Cream and topped with Whipped Cream)
- Decadent Chocolate Pudding topped with Whipped Cream
- Bread Pudding topped with Caramel Sauce or Maple Blueberry Sauce • Chocolate Bread Pudding topped with Crème Anglaise



Bite Size Desserts and “Shots”

- Chocolate Cups filled with Raspberry Mousse • Shortbread Squares dipped in Chocolate • Pecan Tarts • Lemon Tarts • Blueberry Streusel Tarts • Apple Streusel Tarts • Key Lime Tarts • Lemon Glazed Cream Puffs filled with Lemon Pastry Cream • Pumpkin Spice Bites • Caramel Topped Cream Puffs filled with Pastry Cream • Chocolate Cups with White Chocolate Mousse • Chocolate Dipped Strawberries • Chocolate Truffles • Mini Éclairs • Bread Pudding Bites topped with Caramel Sauce • Strawberry Shortcake Bites • Mini Caramel Pot de Crèmes sprinkled with Praline Paste • Vacherin (A Mini Meringue filled with Whipped Cream and topped with a Berry Slice) • Marshmallow Moons (A Cookie Base topped with Homemade Marshmallow and dipped in Chocolate) • Chocolate Truffle Cake Bites on a spoon topped with Chocolate Ganache • Pumpkin Mousse in a White Chocolate Cup
- Chocolate Mousse in a Chocolate Cup • Passion Fruit Mousse in a

**White Chocolate Cup Palmier • Mini Boston Cream Pie Shots
• Chocolate Mousse Shots • Panna Cotta Shots (A Cooked Vanilla
Cream topped with Fresh Berries) • Chai Pastry Cream Shots (Spiced
Pastry Cream topped with Cranberry Orange Chutney and Whipped
Cream) • Mini Cannoli filled with Cannoli Cream and studded with Mini
Chocolate Chips**



Mini Dessert Buffet

Includes: Four Miniature Desserts and a Beverage



Dessert Buffet

Includes: A selection of your favorites and a Beverage



Crepe Station

**Includes: Chocolate and Vanilla Cream filled Crepes with assorted
Fruit Toppings, Whipped Cream, Nuts, etc.**

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Beverages

· Cranberry and Lemon Infused Water Punch · Lemonade
· Peach Punch · Iced Tea · Coffee · Tea · Hot Chocolate or Wassail

Slushies - Strawberry, Pineapple, and Raspberry

Culinary Concepts is a full-service catering company that offers a wide range of simple to elegant and affordable options to make your events come together with ease. We offer everything from brunches to fullservice packages that include five-course meals, butler-style passed hors d'oeuvres, and handcrafted ice sculptures.

Owner

Culinary Concepts is owned and operated by John Simpson. With John's passion for preparing food and his experience working with the public, he always gives his customers a well organized and memorable event!

Chef Spotlight

Simpson studied at the California Culinary Academy in San Francisco and apprenticed under specialty chefs in the San Francisco Bay area for 11 years. From California he moved to New Mexico where he worked as a restaurant design Consultant. Upon returning to Cache Valley, Simpson was given a position teaching Culinary Arts at Utah State University. Simpson is a two time winner of "Utah's Best Chef" and "Cache Valley Chef of the Year".



John Simpson – Owner and Executive Chef

