



At the Kemp Ogden Gateway Center



Our Location

4282 South 1650 West- Ogden, Ut 84405

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 full-service 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 for 9 years at Utah State University. Simpson is a two-time winner of "Utah's Best Chef" and "Cache Valley Chef of the Year".



Awarded "Utah's
Best
Chef"
2007 & 2009



2017 Corporate menu

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. - 7:00 P.M. Office hours are by appointment.

Catering Prices include: Your choice of 3 private banquet rooms, including the Legendary Rickenbackers dining room overlooking the spectacular runway... Room rentals may apply

China, Silverware, Glassware, Linen or Cocktail Napkins, Chafing Dishes, Serving Utensils, and Buffet Table Skirting are included. Paper and plastic are available at a reduced menu price

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. 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.

Banquet & Conferences rooms: Call for rental fees...


RickenBackers Venue

Mustange Room

Spitfire Room

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. 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.

Changes or cancelations

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. **Additional Services**

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

***Kitchen Challenge:** An Iron Chef-style Group Cooking Competition at Culinary Concepts Catering Kitchen

***Custom Ice Sculptures:** Culinary Concepts Catering can create any custom ice sculpture. Company Logos, Luges, Swans and much more...

***Chef attended On Site Grilling:** Enjoy the fresh flavors of our "On Site Grilling."
Chef attended to cook your meats to perfection.

***Call for detailed pricing**

Continental Breakfast Buffets

Delicious continental breakfast buffets are perfect for showers, anniversaries, and Sunday morning reunions. They are also perfect any day of the week for business or corporate events. All continental breakfast buffets are served with freshly brewed coffee and assorted international and herbal tea service.

Bagel Breakfast

- ~ Assorted fresh bagels with and
- ~ Fruit granola mountain spring water
- ~ A variety of fruit yogurts
- ~ Assorted fruit juices and mountain spring water

European Breakfast

- ~ European breakfast pastries flavored cream cheeses

- ~ Assorted fruit juices

Fruit and Cereal Breakfast

- ~ Assorted individual fruit juices displayed on a bed of ice
- ~ Cascading display of fresh tropical fruits
- ~ Seasonal fresh berries served with a sweet vanilla sauce
- ~ A variety of breakfast cereals with milk
- ~ Fresh baked croissants, muffins and European pastries presented with sweet butter, orange marmalade, and berry preserve



San Francisco French Toast Brunch

- San Francisco Sourdough French Toast dusted with Powdered Sugar and Cinnamon and accompanied by Fresh Maple Syrup and Whipped Butter
- 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

* Additional options available to add to any of the 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

Box Lunches

Each box lunch includes:

☞ Your choice of up to three of our sandwiches

☞ Choose any one of our Specialty Salads

☞ Assorted Chips ☞ Brownie or cookie ☞ Mints

Many more upon request . . .

Sandwiches . . .

☞ Grilled and Marinated Eggplant

☞ Tomato and Mozzarella

☞ Sliced Turkey or Club

☞ Chicken with Basil

☞ Middle Eastern Chicken Salad

☞ Ham and Swiss

All American Barbecue

Mesquite Barbecued Hamburgers, Hot Dogs, Polish Dogs, New York Steaks & much more.... served with Boston Baked Beans & Traditional Potato Salad

☞ Applewood Smoke Roast Beef

California Mixed Green Salad with Ranch, Thousand Island, or Apple Cider Vinaigrette

Peach Cobbler, Fresh Watermelon Juice or Lemonade



Dutch Oven Buffet

Classic Mesquite Smoked Meats, Dutch Oven Potatoes, Salad with choice of dressing, Rolls & Butter · 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
- 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 Caper Dressing



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



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 Champagne Roasted Chicken

· Grilled Moroccan Chicken· Classical Chicken Cordon Bleu· Lemon Pepper Chicken

· Southwestern Turkey with Red Chile Gravy· Grilled Turkey

StroganoffBeef Options

· Rosemary Citrus Miso-Rubbed Turkey Breast

· 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· · Flatiron Steak with Creamy Juniper Berry Sauce

Wine Braised Brisket of Beef with Caramelized Pearl Onions and Dried Apricots

· 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· · *Prime Rib with Roasted Garlic and Horseradish

*New York Steak - Your choice of: Grilled Ginger Soy or Bordelaise



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

Beverage Options

Note: Any of our Buffet Selections can be served, just ask about pricing **Crab Cakes with Mango Salsa...**



· 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 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 · 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...



Full Service Entrees

Butler Passed Hors D'oeuvres...



Each of our delicious Entrees are served with: **F**ull

Service Sit-Down

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.



Beef Options

Grilled Sirloin Tip

Your choice of Sicilian Herb or Bordelaise Sauce.

· Oak Roasted Sirloin Tip

Topped with Sundried Tomato and Roasted Pepper Relish.

Cont... 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 and many more upon request....



Seafood and Pork Options

- Stuffed Pork Tenderloin with a Mustard Caper Sauce Pork

Tenderloin stuffed with Bacon and Seared Spinach.

- 10oz Pork Chop in a pool of Wild Mushroom Demi Glaze

10oz Pork Chop char-broiled to perfection and served in a creamy Wild Mushroom sauce

- Pork Tenderloin Glazed with Maple-Balsamic Reduction

Oven roasted Pork Tenderloin

- Macadamia and Coconut Crusted Salmon Fillet

Breaded and Seared Salmon fillet

Cont...

- Hoison Lime Salmon

Fresh Lime and Hoison Sauce.

- Baked Salmon

Traditionally prepared and finished with fresh Lemon and White Wine or a Savory Tomato Salsa.

- Shrimp Fra Diablo

Rock Shrimp sautéed with spicy blend of Garlic, Crushed Red Peppers, Basil & Tomatoes over Penne Pasta.

- Shrimp Scampi

Classically prepared with Citrus and Garlic Flavor over Linguini.

ors D'oeuvres

Butler passed or Displays

Chilled

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Display

- Cascading Fresh Fruit Display· Grilled and Marinated Vegetable
- *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 Quiche

Asparagus


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




Phyllo Triangles


Cups

- Spinach and Feta Spanakopita · Garlic and Shrimp
- 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



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

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)

Cont...



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)



Cotton Candy Station

Take your guests on a nostalgic journey with the sweet aroma and taste of cotton candy. We provides an onsite Sweetologist to spin fresh and fluffy cotton candy in a variety of colors and flavors from our custom cotton candy station.



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

- 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)

Beverages

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

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International Theme Parties

A Taste of the Grand Orient: *Symbolizing Strength and Eternity*

Appetizers sauce ~ Crab and Avocado Sushi Rolls ~ Chinese Dim Sum, served with wasabi, spicy plum sauce, and sweet ‘n sour

Entrées	~ Sweet ‘n Sour Pork
	~ Szechwan Beef Broccoli
Side Dish	~ Ginger Stir-Fry Vegetables
Beverages	~ Jasmine, Orange Pekoe, and Oolong Teas
Dessert	~ Lucky fortune cookie

Pacific Stir-Fry Station

The stir-fry station offers a variety of fresh and traditional ingredients stir-fried to order with by our expert chef. Create your own Kung Pao Chicken of water chestnuts, snow peas, and spicy Chinese sauce to be served over either sticky rice or Chinese fried rice.

A Taste of New Orleans : *A “Mardi Gras” Anytime*

Appetizer	~ Grilled and Marinated Chicken Drumettes
	~ Mushrooms, zucchinis, baby corn, Creole tomato, carrots, turnips, and beets served with spicy Cajun dipping sauces
Entrée	~ Authentic Blackened Chicken ~ Red Beans and Smoked Tasso Rice
Beverages	~ Brewed coffe and tea ~ Bread ~ Corn bread and honey butter
Desserts	~ Pecan Pie and Chantilly Cream ~ Maple Bread Pudding

Creole Jambalaya Station

Create your own Jambalaya by choosing from our fully stocked Creole pantry of andouilli sausage, vegetables, flame-broiled chicken, ham, and fresh shellfish, sautéed to order with Cajun herbs and spices folded into a delicious rice by our expert chef.

A Mexican Fiesta: *The Taste of Passion*

Appetizers	~ Corn tortilla chips with salsa fresca ~ cilantro and Cheese Quesadilla
Salad	~ Mexican Green Bean Salad
Entrée	~ Traditional Enchiladas with your choice of chicken, beef, or smoked pork.
Side Dishes	~ Smoked jalapeño black beans ~ Traditional pinto beans ~ Mexican rice
Beverages	~ Icy Lemonade and Horchata.
Dessert	~ Mexican churros

Sizzling Fajita Station

The fajita station offers Mesquite-Roasted Beef and Chicken Fajitas with sweet bell peppers both sautéed to order by our expert chef and served with corn and flour tortillas, salsa roja, cilantro, guacamole, and sour cream.

Kitchen Challenge (corporate team building)

An Iron Chef-style Group Cooking Competition at Culinary Concepts Catering Kitchen

If the company picnic isn't cutting it, you are in the right place. Trade the typical ho-hum team building activity for the heat of the kitchen and try this new recipe for building teamwork. Get fired up with your colleagues at this 3-hour, fast-paced kitchen competition brimming with culinary adventure and fun.

In this Iron Chef-style and Chopped-like team building activity, guests are divided into teams and face off in a timed culinary competition. With our professional chef as the culinary coach, each team strategizes together to create a meal consisting of a protein, vegetable and starch. Creativity, division of tasks and effective communication within each team are critical for the win. Members of the team that dishes up the best meal win prizes based on presentation, teamwork, and taste. The result? A full sitdown meal garnished with camaraderie and served with a side of competitive edge. Grab your apron and fire up the grill! Our Kitchen Challenge team building event is guaranteed to satisfy all palettes.

Pricing & Services

Prices for our Kitchen Challenge are \$75 per guest. Minimum of 20 guests.

Our event sales team stands by ready to give you all the details including a customized proposal for your event. Ask us about event enhancements including optional appetizer and menu upgrades, custom logo aprons and more. Our proposals are all-inclusive except for wine & Beer – there are no hidden fees! [Plan Your Kitchen Challenge Event](#)

Our Menu Collection

The chefs' inspired selection of seasonal produce sourced from local markets, and the highest quality sustainable proteins from our purveyors. For your Kitchen Challenge event, our pantry is stocked with exciting ingredients to inspire each team to culinary success! The main ingredients you choose will be the foundation of a delicious meal your team prepares together in this Iron Chef-style competition.

^ Gluten free: can be made gluten free upon request

