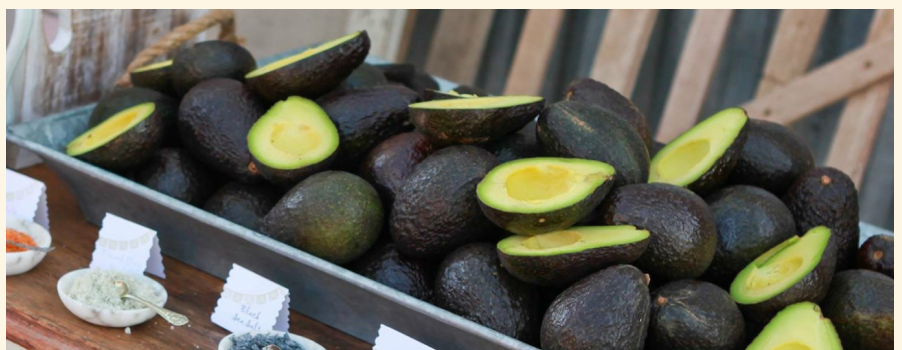




Curator Catering 2023 Guide



More Information

Package Inclusions

All packages include disposable plates, utensils and napkins.

China plates and stainless flatware available for buffet or plated meals, or per station for action station packages. Plated dinner packages highly recommended rental of china, flatware and cloth napkins.

Styles of Service

Action Stations

Our most popular style of service! These interactive food displays are a great way to experience different varieties of food while mixing and mingling with other guests. Great for casual events without a set program, such as networking events. 2 Stations feel like a light meal, 3 or 4 Stations make a great dinner replacement.

Our stations all include matched disposable plates and utensils; to keep the service light and casual, we don't recommend using china plates for stations.

Appetizers

A classic choice for a more elegant event. 1 to 2 bite delights that are perfect for socializing or before a larger meal.

Buffet Lunch or Dinner

All of our buffets are staffed by servers to insure quick service and even portions.

Formal Seated

If you are looking for something more traditional, this is the style of service for you. Our formal dining experience gives you the feel of a restaurant meal, allowing your guests to predetermine their menu choices. Additional time should be allocated to food service when choosing this option.

Snack or displayed appetizer buffet

A classic way to please a crowd. Our beautifully designed tablescape buffets include all the elements for the perfect between meal nosh. This self service option is not recommended for meal time functions.

Dietary Restrictions?

No problem. Should you need gluten free, vegetarian, vegan, or any other dietary need, we can accommodate you and your guests. Please let our sales team know and we will provide recommendations. Additional fees may apply.

At Curator Catering, we take a tailored approach with each and every client we serve. Let us know your vision for your event and we will make it a reality.

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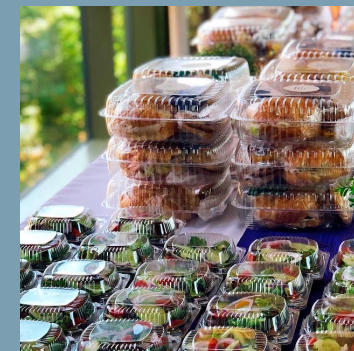
4 Breakfast



5 Breakfast Stations



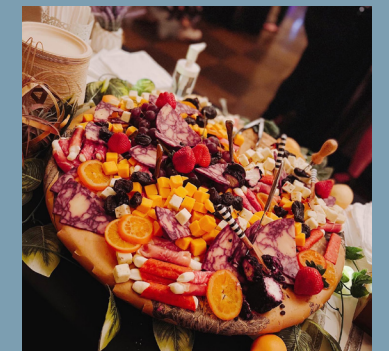
6 Lunch Buffets



7 Boxed Lunches



8 Appetizers



9 Grazing Displays



10 Action Stations



12 Full Meals



13 Plated Meals



14 Mini Desserts



15 Dessert Action Stations



16 Snacks & Meze

Continental Breakfast

Option 1

Danish Bakery Basket Display
Seasonal Fresh Fruit
Bagels

Assorted bagels, plain cream cheese, flavored cream cheese

Option 2

Yogurt Parfait with Fresh Berries
Donut Display
Chocolate and Traditional Croissants
Seasonal Fresh Fruit

Option 3

Yogurt Parfait with Fresh Berries
Mini Quiche
Chocolate and Traditional Croissants
Muffins
Seasonal Fresh Fruit

Option 4

Free Range Hard-boiled Eggs
Cottage Cheese
Cucumber Coins
Greek Yogurt
Raw Almonds
Organic Mixed Berries
Tiny Cheese



Hot Brunch Buffet

Option 1

French Toast Casserole with Pecan Pralines
Real Maple Syrup
Ham and Cheese Mini Quiche
Vegetable Mini Quiche
Applewood Bacon **or** Honey Glazed Ham
Seasonal Fruit

Option 2

Breakfast Tacos or Burritos
Select one: ham, chorizo, bacon
or grilled vegetables
*With peppers, egg and cheese
(choose 2 flavors):*
Salsa
Sour Cream
Breakfast Potatoes
Applewood Bacon
(3 per person)
Danish Assortment
Seasonal Fruit

Option 3

Cold Smoked Salmon Display
with capers, cream cheese & mini bagels
Scrambled Eggs with Cheese and Chives
Applewood Bacon
Breakfast Potatoes
Seasonal Fruit



Breakfast Chef Stations

Package Includes:

Signature Fruit Display

Fresh seasonal cut fruit display

Assorted Breakfast Pastries

Breakfast Potatoes

Served with Ketchup

Applewood Bacon

Sausage

Choose 1-2 Stations

Omelet Station

Fresh Made to Order Omelets with Diced Ham, Sausage, Bacon, Sliced Mushrooms, Spinach, Broccoli, Scallions, Red and Green Peppers,
Diced Tomato, Cheddar Cheese, Mozzarella Cheese.
Egg White only option available on request

Waffle Station

Fresh Fruit Preserves, Chocolate Syrup, Maple Syrup, Whipped Butter, Whipped Cream, Powdered Sugar

Crepe Station

freshly made crepes with fresh berries, whipped cream, chocolate, banana, spiced apples, and toasted almonds

Eggs Benedict Station

Poached eggs, English muffins, Canadian Bacon, roasted asparagus, sliced heirloom tomatoes and creamy hollandaise

Biscuit Bar Station

butter milk biscuits and cornbread, seasonal jam, pimento cheese, whipped butter and honey

Choose 1 Station

Or

Choose 2 Stations



Lunch Themed Buffets

Option 1 *BBQ Master Smokehouse*

Tex-Mex Corn Salad
 Cornbread & Butter
 Smoked Beef Brisket (GF)
 14-Hour Slow Cooked Pulled Pork (GF)
 Jack Daniel's Sautéed Sweet Apples (V) (GF)
 Traditional Macaroni & Cheese (V)
 Traditional Smashed Redskins Cheddar &
 Sour Cream (V) (GF)
Plant based entree substitution
 BBQ Jack fruit Sliders (VE)

Option 2 *Asian Flair*

Chinese Chicken Salad
 Vegetable Egg Rolls (V)
 Teriyaki Chicken with Stir Fry Vegetables (GF)
 Tropical Garlic Shrimp (GF)
 House Fried Rice (Can be V)
 Tropical Fruit Display

Option 3 *Cucina Bella Italiano*

Caprese Salad **or** Caesar Salad (V) (GF)
 Chicken Piccata **or** Chicken Marsala (GF)
 Three Cheese Baked Penne
 (V or Can be VE on request)
 Roasted Seasonal Vegetables (VE) (GF)
 Bread sticks
 Fresh Seasonal Fruit
Plant based entree substitution
 Lemony Farfalle Pasta
 With asparagus and spring peas served with a lemon wine
 sauce (VE)

Option 4 *Tropical Bliss*

Watermelon, Orange, and Feta Salad
 Chicken with Tropical Fruit Relish (GF)
 Tropical Garlic Shrimp (GF)
*Sustainable sourced shrimp marinated in a medley of citrus
 fruit, served in citrus pineapple tequila sauce*
 Stir Fry Vegetables (VE) (GF)
*Seasonal vegetables such as zucchini, Maui onions, carrots,
 broccoli, and sugar snap peas*
 Hawaiian Fried Rice (VE) (GF)
 Garlic Noodles (VE)
 Seasonal Tropical Fruit Display

Option 5 *Cali Fresh*

Roast Beef on Ciabatta Bread with Spring Mix,
 Sundried Tomatoes, Dijon Dressing
 Turkey breast, Romaine, Pepper Jack Wrap
 Slow Roasted Chicken, Mozzarella, &
 Vinaigrette on Baguette
 Rustic Potato Salad
 Fresh Seasonal Fruit
 Balsamic Vegetable Pasta Salad
 Greek, Caesar, or Cobb Salad (choose 1)
 Dressing Display

Option 6 *Mediterranean*

Cucumber Salad
 Greek Salad
 Hummus and Pita
 Chicken Kabobs
 Beef Kabobs
 Roasted Seasonal Vegetables
 Rice Pilaf

Boxed Lunches

Choose either Sandwiches, Salads or Power Bowls for your group

Cafe Sandwiches

Served with 1 bag of assorted chips
 and your choice of 1 dessert: choco-
 late chunk cookies, brownies, or fresh
 fruit. Mayo & mustard packets on the
 side. Choose 3 Sandwich Varieties
 Equal quantities of each type will be
 provided unless specified

Tuscan Sandwich
 Ciabatta with Prosciutto, Roast Beef
 & Genoa Salami, Arugula and
 Dijon Dressing

Honey Baked Ham Sandwich
 Smoked glazed Ham, Swiss
 cheese, lettuce

Bird is the Word Wrap
 Romaine, Provolone Cheese and
 Herb Aioli

Farmers Chicken Sandwich
 Baguette, Slow Roasted Chicken,
 Provolone, Pickled Vegetables

Buffalo Chicken Wrap
 Roasted chicken, buffalo sauce,
 romaine, chipotle aioli served with
 a side of ranch

Brie and Greens Baguette
 Triple Cream, Dijon Mustard, Field
 Greens, Balsamic (V)

Caprese Sandwich
 Ciabatta Bread, Olive Oil, Fresh
 Mozzarella, Sundried Tomato,
 Basil, Balsamic (V)

Roasted Vegetable Sandwich
 Artichokes, squash, red pepper,
 tomato, greens and balsamic (VE)

Add on Sides:
 Per Box Lunch or
 Replace chips per box Lunch
 • Italian Pasta Salad
 • House Green, Caesar or Greek Salad
 • Traditional Potato Salad

Fresh Salads

Served with an artisanal roll and your
 choice of 1 dessert: chocolate chunk
 cookies, brownies, or fresh fruit. Choose
 2 Salad Varieties. Equal quantities of each
 type will be provided unless specified

Cali Kale Salad
 Fresh chopped kale, roasted red
 pepper, avocado, olive, Point Reyes
 blue cheese, cherry tomato,
 asparagus, hatch chile ranch (V) (GF)

**Strawberry & Roasted Beet
 Salad**
 Arugula, spring mix, French feta,
 marcona almond, champagne
 dressing (V) (GF)

Chopped Greek Salad
 Feta Cheese, field greens, olives,
 cucumbers, Greek dressing (V) (GF)

Garden Green Salad
 Mixed garden salad with grape
 tomatoes, organic English cucum-
 ber, and rings of red onion.
 Croutons on the side (VE)

Grilled Salmon Salad
 Maple Glazed Salmon pieces, gour-
 met greens, purple onion ribbons,
 grape tomatoes, cucumbers. Lemon
 Vinaigrette (GF)

Tropics Salad
 Greens, hearts of palm, watercress,
 papaya, mango, jicama, with rasp-
 berry vinaigrette (VE) (GF)

Gluten Free Sandwich Options

GF Lunch Box
 GF rolls or wraps available. Each sandwich includes a side house
 salad and side fresh fruit salad

Power Bowls

Choose 2 Bowl Varieties. Equal
 quantities of each type will be
 provided unless specified

Add:
 Grilled Chicken
 Roasted Salmon
 Organic Tofu (Ve)
 Roasted Vegetables (Ve)

Grain Glow Bowl (cold) (V/Gf)
 Brown rice, quinoa, roasted
 red peppers, garbanzo beans,
 corn, hummus, lemon tahini
 dressing

Mother Earth (cold) (Ve/Gf)
 Ancient grains, sweet potato,
 portobello mushroom, avoca-
 do, cucumber, broccoli pesto,
 charred onion, leafy greens,
 green goddess vinaigrette

Super Bowl (cold) (Ve/Gf)
 Cous Cous, spinach, baby kale,
 avocado, mini tomatoes,
 roasted red peppers, green
 onion, balsamic vinaigrette

Yakisoba Noodles (Warm) (Ve)
 Wok seared vegetables,
 roasted cashews, sesame garlic
 sauce

Sonora Bowl (Warm)(V/Gf)
 Anasazi beans, brown rice,
 quinoa, cotija, avocado, Pe-
 ruvian pepper sauce, charred
 scallion salsa verde

Small Bite Appetizers

We suggest a mixture of each category to accommodate all guest preferences.

Carne

BBQ Pulled Pork in Cornbread Cup

Individual Antipasto Salad Cups

In mini-individual cups with tasty combination of mozzarella cheese balls with pepperoni slices, cherry tomatoes, and flavorful salami

Bacon Wrapped Dates

A sweet California date wrapped in applewood smoked bacon, hand threaded onto a bamboo skewer

Molé Carnitas Mini Tacos

Tender Shredded Pork in a Bite Sized Corn Mini Taco

Grilled Petite Lamb Lollipops

with Rosemary Remoulade

Texas Steak Sliders

Coffee-Rubbed & Grilled on Slider Rolls with Bourbon Demi-Glace BBQ

Mini Pepperoni Calzone

Pepperoni, Monterey Jack cheese, peppers, and onions in a traditional Italian calzone pastry

Beef Wellington Puffs

A savory piece of beef tenderloin accented with mushroom duxelle wrapped in a French-style puff pastry

Prosciutto Tortellini Kabob

Tri-color cheese tortellini, marinated roasted tomato, Kalamata olives and Prosciutto ham hand-threaded on a 6" skewer

Whiskey BBQ Sauce Pulled Pork Sliders

Charcuterie Cones

Charcuterie boards are a hot trend, but this is a super-fun spin on it as an individual serving in a cone! Variety of cheeses, Italian meats, nuts, crackers and fruit.

Braised Meatballs with BBQ Sauce (or choose Sweet & Sour sauce, Marinara, or Whiskey sauce)

Prosciutto Wrapped Melon or Pears

small bite with skewer (fruit depends on season)

Bite-sized sausage, peppers, and onions

Chicken

Cranberry Chicken Salad Tart

Mini Chicken Wellington

A delicate marriage of tender chicken breast and mushroom duxelle wrapped in a French-style Pastry

Thai Chicken Salad on Sesame Rice Cracker

Chicken and Green Chili Empanadas

Jerk Chicken Salad tarts

Caribbean jerk seasonings blended with chicken salad in a savory tart shell

Chicken Salad in Pesto Cone

Chopped kalamata olive, davana tomato, red onion, and roasted chicken in a creamy cucumber tzatziki and minted yogurt sauce in a mini pesto cone

Southern Fried Chicken & Waffle Bites

Fried chicken bites, Belgian waffle squares, homemade Fireball Whiskey maple syrup pipette

Chicken Skewers

Chicken Breast Sliders with Pesto Spread

Seafood

Bite sized Maryland Crab Cake served with a tangy crab sauce

Ceviche Cup

Seared Ahi Tuna Niçoise Spoon

hard cooked egg, olive, haricot verts, fingerling potato, citrus-mint vinaigrette

Bacon Wrapped Scallops

Ahi Poke Cup

sushi grade tuna, mango, chives, soy, sesame, and a wonton crisp in a shooter cup

BBQ Shrimp & Grits Bites

A Southern Coastal favorite. A whole shrimp, marinated in a hardwood smoked BBQ sauce, placed on a savory grits, green onions, and blackened seasoning

Shrimp Cocktail

Jumbo chilled shrimp with traditional cocktail sauce served in mini martini glasses

Vegetarian Options

Artichoke, Spinach, Feta Triangles

A flaky triangle phyllo pastry filled with spinach, artichokes, zesty feta cheese and tantalizing spices

Wild Mushroom & Truffle Arancini

Blend of wild mushrooms, accented with black truffle oil, paired with a creamy Parmesan and herb risotto, rolled in panko bread crumbs

Peas, Mint & Parmesan Crostini

with creamy ricotta on hand cut garlic roasted crostini

Parmesan Artichoke Heart

Quartered artichoke hearts topped with goat cheese, battered and rolled in a Parmesan breading

Roasted Tomato Bruschetta

Thick French bread is hand sliced with tomato chutney

Pretzel Bites

with cheese dip

Cheese Stuffed Tomatoes

Bite-sized cherry tomatoes are filled with a savory mixture of farmers cheese and herbs

Herb Cheese Stuffed Mushroom

Hand-rolled in a light breading a large whole mushroom cap is filled with a creamy blend of parsley, dill, chives, garlic and cheese

Antipasto Skewers

Mild, delicious mozzarella cheese threaded on a skewer with chunks of sun-dried tomatoes, roasted red pepper, a wedge of tender artichoke heart and an olive.

Lemony Deviled Eggs

These aren't your grandma's deviled eggs! A bright tangy lemon flavor with every bite

Caesar Salad in Mini Cups

Crispy Parmesan with crunchy romaine, tangy Caesar dressing and mini croutons

Mini Grilled Cheese with Tomato Bisque Shooters

Elote Cups

All of the flavor of Mexican Street Corn in an easy to eat cup. Crema, Chili, Queso Fresca, Lime

Small Bite Appetizers

(Continued)

Plant Based

Sesame Falafel on Crispy Pita Chip

A tender bite size middle eastern combination of spices and chickpeas with a bit of hummus placed on a crispy pita chip

Vegetable Crudités Cups

With Balsamic Dip

Spicy Gazpacho Shooters

Thai Salad Boxes

Bean sprouts, Napa cabbage, shredded red cabbage, cucumber, crispy julienned carrots

Mini Avocado Toast Bites

Soft crostini with smashed avocado, roasted tomatoes, everything seasoning

Spiced Garbanzo Bean Puff

Latin Fruit and Veggie Cups

Mini cups with crispy vegetable like cucumbers, jicama, sweet tropical fruit sticks such as mango, pineapple, and watermelon. Served with lime and spices for a fresh treat!

Black Bean, Corn and Red Pepper Salsa

in Mini Cumin Cups

Pulled BBQ Jack fruit Sliders

Vegan Antipasto Skewers

Artichoke Heart, Tomato, Olive, Red Pepper

Vegetable Spring Rolls

Punjabi Vegetable Samosa

Onions, potatoes, and peas, mixed with a fragrant medley of herbs and spices, wrapped in a chick-pea blended flour triangle pastry

Grazing Display Tables

Fire Roasted Garden Platter

The best in seasonal olive oil grilled and chilled vegetables such as fancy baby carrot, roasted potatoes, butternut squash, zucchini, beets, purple onion, served with complimentary seasonal dips

Bountiful Cheese Display

Elegant display featuring a variety imported and domestic soft and hard cheeses. Displayed with sliced meats, baguettes, crackers, nuts, and dried fruits. Garnished with grapes and seasonal berries.

Dip, stick, & chip display

Includes bread sticks, carrot sticks, pretzel sticks, & fresh chips. Hummus, spinach garlic dip, & artichoke dip

Marinated Shrimp Display

Chilled Lemon Herb Marinated Jumbo Shrimp peeled tail-on (3-4 pieces per guest) with cocktail Sauce

The Farmer's Table Appetizer Display

Enjoy the bounty of the farm with fresh vegetables, house made pickled and preserved bounty, farm fromage cheeses, jams, chutneys and more!

Plant Based Antipasti Display

Balsamic marinated & grilled asparagus, baby eggplant, roasted squash, baby zucchini, charred artichokes, roasted elephant garlic, marinated roasted cremini mushrooms, pickled red & yellow peppers, country olive tapenade, served with country bread and crackers.



Buffet Displayed Appetizers

Or

Passed Appetizers

Includes 2 pieces of each selection per guest.

Action Stations

Modern Street Tacos

choose 3 flavors

Our chefs create tacos using fresh corn tortillas

- **Traditional Carnitas Taco**- shredded juicy pork
- **Sonora Beef Tacos**
- **Chicken Tacos**
- **Fish Tacos** - seared tilapia, cabbage, sliced radish, chipotle crema, diced tomato
- **Short Rib Taco**- braised short rib, soy vinaigrette
- **Seasonal Veggie Taco**- such as roasted peppers, tomatoes, grilled seasonal squash, roasted carrots

Enjoy three savory flavors from our gourmet salsa bar accompanied with **chips, cilantro rice, and beans.**

Salad Shaker Bar Station

Crisp lettuce is tossed with your choice of fresh ingredients. Your custom salad is then shaken by our Chef with your choice of dressing and served in a mini shaker creating a signature salad. Guests choose from a variety of lettuces such as romaine, spring mix, spinach, baby field greens.

Seasonal mix ins such as chopped eggs, artichoke hearts, chopped mushroom, diced tomatoes, roasted red pepper, roasted corn, shredded carrot, shaved red onion, berries, garbanzo beans, bacon, grilled chicken, shredded cheddar cheese, Parmesan cheese, feta cheese, and nuts.

Dressing such as Ranch, Raspberry Vinaigrette, Balsamic, Greek, Caesar, and Honey Mustard

Artisan Pasta Station

Variety of pastas, authentic sauces and a wide range of toss-in options from organic vegetables to olives, pine nuts to gourmet cheeses make this chef attended station a hit at any reception.

Poke Bowl Station

Put this- sushi grade ahi or sesame beef or sweet shoyu tofu On top of- sushi rice, brown rice or greens
With toppings like- avocado, cucumber, green onion sweet Maui onion, diced mango, edamame, daikon radish sprouts, roasted sesame seeds, nori furikake, sea salt
Sauces- citrus ponzu, garlic-chili soy, creamy sriracha

Avocado Bar

Think of this as an update on the taco bar.

We're inspired by the endless options, ranging from Mexican fillings like black beans, chopped tomato and shredded cheese to interesting combinations like a variety of toppings such as bacon, grilled chicken, blue cheese, sharp cheddar, Parmesan, salsa display, pico de gallo, chopped purple onion, black bean salsa, assorted hot sauce.

Farm to Table Meatballs

Choose 3 Flavors

Chefs will present handmade gourmet meatballs, served on a plate or with a Roll

- **The Cow**- beef meatballs, marinara with ricotta
- **The Turkey**- buffalo turkey meatball
- **The Pig** - Jack Daniels Whiskey BBQ sauce
- **The Chicken**- creamy mushroom sauce
- **The Vegetarian**- Asian sauce

Slider Station Burgers

pick 2 flavors

- **Beef hamburgers** with sliced cheeses and a host of other top your self additions
- **Texas Steak Sliders** - BBQ Brisket with sauce
- **BBQ Pulled Pork** with hand cut slaw
- **Crab cake sliders** - Crab patty with authentic remoulade
- **Braised Short Rib** with horseradish crème
- **Grilled Buffalo Chicken Breast**
- **Caprese Slider** -Roma tomato, basil, fresh mozzarella, and mesclun greens with balsamic dressing (V)
- **Grilled Portabella Sliders**- Portabella mushroom, with arugula, and a balsamic drizzle (VE)

Risotto Bar

Creamy imported arborio rice sautéed with the following garnishes, served with assorted breads. Guests select mix ins such as Asparagus, Sweet Peas, Sautéed Onions, Sautéed Wild Mushrooms, Diced Prosciutto di Parma, Parmesan, Sweet Italian Sausage, Pecorino Romano Cheese, Asiago Cheese

International Rice Table

Variety of different rices to choose from such as pink, jade, jasmine, forbidden black, An elegant display of toppings to accompany warm rice timbales. Guests will choose among:

- **Coconut Curry Chicken**
- **Moroccan Vegetable Tagine**- vegetables, raisins, almonds, warm spices, Eggplant, roasted garlic, tomato sauce
- **North African Braised Beef**- mildly spiced carrot stew

Mac 'N Cheese Station

pick 3 flavors

Picture gooey cheesy goodness in a variety of flavor profiles. "New" Fashioned Macaroni and Cheese:

- **Classic**- Just the way you remember it as a kid, but better! Nostalgia at its finest - a tasty blend of American & Cheddar cheeses, doubled baked!
- **Parisian Mac**- Mac-n-Cheese for the "upper crust". Creamy Brie, Gruyere, roasted figs, and roasted shiitake mushrooms; Herbs de Provence in a creamy white wine sauce. It's addictive!
- **Kickin' Mac**- Cheddar & American cheeses with boneless chicken pieces, buffalo wing sauce, and bacon pieces. We'll even top it off with crumbled blue cheese if you'd like!
- **Coastal Mac**- Clusters of fresh crab or lobster meat, bites sweet of roasted corn, Gruyere, and havarti cheese in a gooey Chardonnay sauce. You can almost feel the breeze from the water...

The Ballpark Station

Hot Dogs and Corn Dogs with Condiments, Popcorn and caramel corn variety, Pretzels, Chips, Cheese Sauce, Salsa, Jalapeños (V/VE- ask about meat alternative)

Seafood "Tower" Station

(additional charge)

A modern presentation of seafood displayed in individual servings such as: Lobster and Shrimp Ceviche, Pan Seared Scallops, Lobster, Shrimp Cocktail, and more seasonally fresh seafood small bites. Elegantly displayed on our custom made acrylic tower.

Barbecue Station

(additional charge)

- **Pork Sliders** with Cole Slaw on side
- **Sliced Beef Brisket OR Tri Tip**
- **Barbecued Chicken**
- Trio of Sauces

Artisan Carving Station

(additional charge)

Our best value carving station featuring:

- **USDA Prime Beef** (Prime rib additional)
- **Bourbon Glazed Turkey**
OR **Side of Roasted Salmon**
- **Seasonal Roasted Vegetables**
- **Mashed potatoes**
Served with artisan rolls, horseradish sauce and mustard



Full Meal

Create your own custom Buffet

Choose 1 Salad:

Baby Spinach Salad

Mushroom, Chopped Egg, Bacon.
Served with a side of Ranch Dressing
and Balsamic Vinaigrette

Greek Salad

Feta Cheese, Field Greens, Olives,
Cucumbers, Greek & Balsamic
Dressing

Caprese Salad

Tomatoes, Fresh Mozzarella, Basil,
Balsamic Reduction

Italian Roma Tomato Salad

with Fresh Basil, Red Onion, Hint of
Lemon, Crumbled Fontanilla, Extra
Virgin Olive Oil and Aged Balsamic
Vinegar

Traditional Caesar Salad

Romaine hearts tossed in Caesar
dressing with roasted garlic croutons
& Parmesan

Pomegranate Spinach Salad

with Apples and Walnuts

Tropics Salad

Greens, Hearts of Palm, Papaya,
Mango, Jicama, with Raspberry
Vinaigrette

Mixed Green Salad

Tomatoes, Cucumbers and Carrots

Romaine and Red Leaf Salad

Avocado, Cherry Tomatoes, Red
Onions, Bacon, Feta

Choose Entree:

Vineyard Roasted Chicken

with Merlot grapes and shallots

Chicken Lilliana

Tender boneless Chicken Sautéed with
Sundried Tomatoes and caramelized
Shallots in a Sherry Cream Sauce

Artisan Breast of Chicken

Cremini Mushrooms, Artichokes,
Mushrooms, Red Peppers, Olives,
Butter Sauce

Bourbon Glazed Tenderloin of Pork

Turkey Gremolada

Boneless Turkey Breasts marinated
with lemon & herbs

Lamb Ragu Pappardelle

12-hour slow braised shredded lamb
shoulder with whiskey notes ragu
served over delicate Pappardelle
pasta

Lamb Chops with Rum Glaze

Petite Rosemary Crusted Lamb Chops,
Rum Demi Sauce

Tender New Zealand Lamb Chops

Fresh Herbs in a Port Wine Mushroom
Reduction

Chicken Marsala

Sautéed breast of chicken served in a
Marsala Wine and Mushroom Sauce

Baked Vermont Maple Glazed Salmon

Two Hearts Chicken

Sautéed Chicken Breast with Hearts
of Palm and Artichoke Hearts in
Pinot Sauce

Braised Beef Short Ribs

Red wine-based sauce with
Gremolada topping

Sous Vide Rosemary Butter Beef Tenderloin (add \$12 pp)

plated with Raspberry Chipotle
sauce

Cocoa Ancho Beef Brisket

with Pecan Demi

Alaskan Black Cod

with Blueberry Black Skillet Sauce

Coconut Mahi Mahi

Thai curry coconut milk sauce with
mango salsa

Tequila Lime Caramelized Diver Scallops

Over roasted corn

Tropical Tuna

Citrus Glaze, pineapple mango
salsa

Shrimp Scampi

Garlic, white wine & herb butter

Beef Short Rib Ravioli

Short Rib braised in house slow
roasted beef short ribs, mirepoix
and Romano cheese

Plant Based Farmer's Market Vegetable Stack (VE)

with smoked onion jam

Entrees (Continued):

Butternut Squash Ravioli (V)

with Alfredo cream sauce

Eggplant Parmesan (V)

Brazilian Coconut Curry Tofu (VE)

Coconut Milk, Mild Spices, Tofu

Choose 1 Starch Side:

Spring Green Pasta Primavera (V)

Seasonal green vegetables such as broccoli,
snow peas, tomatoes, asparagus with other
vegetables served in a White Wine Lemon sauce
over linguine

Almond Garlic Couscous (V)

Baked Penne with Three Cheeses and Marinara (V)

Fragrant Roasted Baby Potatoes (GF) (VE)

Fried Vegetable Rice (GF) (VE)

Potatoes Au Gratin (GF) (V)

Yukon Gold Rosemary Garlic Mashed Potatoes (GF) (VE)

Cheese Tortellini

With Alfredo Sauce

Linguini and Clams

garlic & oil, white wine, Manila clams

Coastal Mac and Cheese

Clusters of fresh crab and lobster meat, bites
sweet of roasted corn, Gruyere, and havarti
cheese in a gooey Chardonnay sauce. You can
almost feel the breeze from the water...

Wild Mushroom Risotto (V)

Sautéed mushrooms, shaved asiago, truffle oil

Twice Baked Four Cheese Mac and Cheese (V)

Choose 1 Vegetable Side:

Grilled Zucchini Spears (VE)

with Mint and lemon

Sugar and Spice Crusted Baby Carrots

Roasted Fresh Vegetables (VE)

Seasonal baked golden with fresh herbs

Fresh Green Beans (VE)

with fresh garlic, olive oil and toasted pine
nuts

Green Vegetable Medley (VE)

Summer's freshest and most tender green
vegetable medleys such as asparagus,
peas, green beans, and baby spinach
leaves

Grilled Asparagus (VE)

with Balsamic Glaze (seasonal)

Plated Meal:

Services includes china, silverware, black or
white cloth napkins



Mini Bite Desserts

French macaroons

Famous round pastry made from ground almond, sugar and egg whites. Assortment of flavors such as raspberry, chocolate, vanilla, pistachio, coffee and lemon. (GF)

Mini Churro and Chocolate

Bite size churro with thick rich chocolate

Mini Cannoli

Mini Cheesecakes

A rich, decadent bite of our smooth bite-size NY Cheesecakes with mild buttery graham cracker crust

Lemon Blueberry Sweet Shot

Lemon Mousse layered with Fresh Blueberries topped with Whipped Cream and Lemon Zest, served in a Shot Glass

Mini mousse cup assortment

These delicacies may be small in size but they make mighty and lasting impressions. With such a colorful and gorgeous collection, there is something to please anyone and everyone

Chocolate Covered Strawberries

Strawberries dipped in Dark, Milk, or White Chocolate with edible sparkles (Can be VE)(GF)

Salted pretzel Crust Caramel Brownie

Gourmet salted caramel-filled brownie drizzled with salted caramel and dark chocolate on a unique, chocolate-covered pretzel crust

Mini Raspberry Panna Cotta

S'mores Tarts

Graham cracker crust tart, filled with chocolate ganache and topped with brûlée marshmallow

Creme Brulee

Server as Tarts or cups

Chocolate hazelnut brownie mousse

Pushable Rosé Pops

Cool off this summer with these mini raspberry gelatin and rosé wine cake pops

Limoncello Tart

with Amaretti Cookie Crust and Blueberry-Blackberry Sauce

Cake pop assortment

Graceful accents turn the spotlight on this classy collection blooming with a wide variety of flavors and exploding with charm and lively elegance.

Traditional Petit Fours

Assorted petit fours feature cake with flavors chocolate, lemon, strawberry, vanilla, orange, almond flavored butter crèmes, drenched in Swiss crème or rich chocolate. Suitable for the most upscale occasion

Plant Based Desserts

Lemon Berry Tarts

Clouds of meringue top these lemon curd-filled tart shells

Vegan Panna Cotta

Coconut cream based Vegan dessert presented in individual cups. Topped with rhubarb strawberry compote and fresh berries

Fresh Fruit Vegan Parfait

Fresh cut chopped fruit in a Almond Milk yogurt parfait

Vegan peanut fudge

Vegan Salted Almond Cheesecake Bars

Combination of cashew and coconut milk creates and insanely creamy texture with a crunchy crust.



Dessert Action Stations

Exotic Cotton Candy Station

Our cotton candy circus stars chef's choice flavors such as Caramel, Chai tea, Rose, Earl grey and Mexican Hot Chocolate

Churros

Fresh churros with cinnamon sugar, different sauces for that extra wow!

Modern Camp Fire S'mores

A new take on a classic. Guests will enjoy a variety of assorted Ghirardelli chocolate squares, flavors such as milk, dark, peppermint, white, and mocha. Our assortment of custom flavored marshmallows, with flavors such as classic, strawberry, cafe, and caramel and graham crackers are also included. The "camp-fire" is presented in an elegant glass chip bed

Flambé donut hole station

Variety of glazed donut holes flambéed in front of guests with Las Vegas Distillery spirits such as Whiskey, Apple Pie Moonshine, Rum and more served with vanilla ice cream

Ice Cream Bar

Brings the feeling of an ice cream shop to your event with tradition gelato and sorbetto. 3-4 flavors and a full complement of toppings including nuts, fruits, whipped cream and syrups served in your choice of a cone or cup.

Mini Luxuries Chef's Sweets Station

Chef's choice of mini bite sized desserts such as NY Cheesecakes, "Chocolate Mousse Shots", Lemon Curd Tartlets, Petit Fours, French Macaroons, Chocolate Dipped Strawberries (seasonal)

Boozy Snow Cone Station

An Adult Drink to Make You Feel Like a Kid Again. Fruit flavors mixed with alcohol such as rum, vodka, tequila and gin. Create all sorts of fun drink inspired snow cones like mojito, gimlet, pina colada, pisco or even a peach bourbon lemonade

Fresh Made Mini Crepe Station

A unique modern take on a hot chocolate dessert. A chef will shave chocolate from our hand created rotating chocolate cylinder. Mini crepes will be made fresh on our custom created griddle. The combination will create magic for all. (Requires electrical power access)

Cobbler Station

Chef attended cobbler station with flavors such as peach, berry, and apple cobblers. Add an ice cream, fresh fruit, and whipped cream. The taste of the south!

Strawberry Shortcake Station

Ripe and Juicy Sliced Strawberries Over Fluffy Biscuits -or- Pound Cake and Clouds of Whipped Cream.

Liquid Nitrogen Root Beer Floats

Liquid Nitrogen Frozen root beer Float Station-with both traditional non-alcoholic and "hard" root beer options.

Design your own Ice Cream Sandwich Station

A selection of gourmet house-made cookies and ice creams and we will come make made-to-order ice cream sandwiches for you and your guests.

Affogato Station

Selection of gelato, "drowned" in hot Italian Espresso accompanied by candied nuts, chocolate, caramel, cookie selection and biscotti.

Italian Soda Bar

Italian flavored syrup, a splash of cream, soda water and lot of ice to keep you cool. Italian soda with a choice of syrup such as Raspberry, Caramel, Peach, Hazelnut, Blueberry, Mango, Amaretto, Coconut, Strawberry, or Cherry

Choose 1 Dessert Station

Choose 1 Dessert Station

Snacks & Meze

Healthy Break

Local Nuts & Seeds, Whole Fresh Fruit, Granola Bars, Dried Fruits, Assorted Cheese (V)

Vegetarian Break

Assorted Hummus - Traditional Hummus, Garlic Hummus, Roasted Red Pepper, Tomato Wedges, Cucumbers Coins, Spicy Mediterranean Pickles, Roasted Sumac Carrots, Charred Broccoli, Roasted Pepper and Olive Bruschetta, (VE)

Build your Own Trail Mix Bar

Toasted Oats, Mixed Nuts, Assortment of Seeds and Grains, Dry Fruits, M&M, Toasted Coconut (V/VE)

Popcorn Station

Sweet and Savory flavors such as buffalo, Parmesan garlic, s'mores, cinnamon toast & Las Vegas Distillery Whiskey

South of the Border

Tortilla Chips, Mild and Spicy Salsa display, Roasted Elote (Corn) Salad, Queso Dip, Guacamole, Black Bean Salad (Cowboy "Caviar")

Greek Med Platter

Hummus variety, Tzatziki, and an array of dips; Roasted Red Peppers, Feta Cheese, Kalamata Olives, lemon scented artichokes, Greek-style grilled vegetables, Dolmas (stuffed grape leaves); Red & Yellow Peppers, and Cucumber Crudités plus and grilled pita bread and pita chips for dipping

Cobb-ish Salad Platter

Platter is elegantly composed with roasted chicken, feta, shredded yellow cheddar, avocado (seasonal), cucumber, applewood smoked bacon, hard boiled eggs, marinated heirloom grape tomatoes, pickled red onion, romaine, served with side of mixed baby spring greens with sides of Ranch & house made herb vinaigrette

Tuna Niçoise Platter

Herbed rare ahi tuna, new potato salad, green beans, assorted marinated olives, cherry tomatoes, hard-boiled eggs, seasonal greens, garlic basil aioli and sun-dried tomato dusted crostini

Zen Salad Platter

Roasted chilled salmon, haricot vert, baby tomatoes, baby potatoes, hard boiled eggs, capers, with field greens & lemon Dijon vinaigrette

Choose 1 Snack Table

Choose 2 Snack Tables

About Us

Curator Catering

Curator Catering serves Modern comfort globally inspired cuisine. The cuisine at catered events should be as innovative, creative and inspired as the best restaurant experience in the city. Those serving at catered events should be as friendly, knowledgeable, and professional as the best service ever experienced. We are relentless in our commitment to make sure the "special" nature of events is experienced, and a memory is made.

Curator Catering is focused on what we call "Social Corporate" events at Vegas' most unique venues to create a memorable experience. We work with worldwide brands and businesses helping them create and execute awesome events for their clients and team members. We are here to make the planning process as easy as possible. Whether your visit to Las Vegas is during a conference or convention, we help with all aspects of your experience from arranging venue tours to menu design. Our goal is to make you look great! We can exceed expectations with a great variety of menu options and service styles suited to any event.

Our delicious food and attentive staff will make you shine. With premium ingredients and made-from-scratch cuisine featuring local and seasonal ingredients, prepared fresh on site, your meal will be one to remember. Our highly trained servers will anticipate your guests every need.

We look forward to working with you to bring your vision of an unforgettable event to reality!

Connect with us

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