



CURATOR
Catering

SPRING

and

SUMMER

Menu



APPETIZERS

BBQ Shrimp & Grits Bites

A Southern Coastal favorite. A whole shrimp, marinated in a hardwood smoked BBQ sauce, placed on a savory hand-formed grit cake, with Tasso ham, green onion, and blackened seasoning

Smoked Salmon Rosette

Salmon rosettes on cucumber round with mango pineapple salsa

Prosciutto Wrapped Asparagus

Roasted asparagus with balsamic drizzle

BBQ Pulled Pork Biscuit

Slow cooked pulled pork, paired with a smoky barbecue sauce, placed on a buttermilk biscuit

Mini Chicago Style Dogs

A miniature version of the iconic Windy City classic. A mouth watering beef frankfurter topped with a colorful array of dill and sweet relish, slice of red bell pepper, yellow mustard, and diced onions on a classic bun

Artisan Corn & Jalapeno Jack Cakes

Hand formed corn cakes, mixed with jalapenos, monterey jack cheese, and fresh green onions. Topped with peach salsa. 🍑

Blackberry and Brie Canape

With blackberry jam and pink peppercorns

Peas, Mint & Parmesan Crostini

With creamy ricotta on hand cut garlic roasted crostini. 🍷



APPETIZERS

Mini Thyme-Lemon Donut

Bite size sandwich with turkey, smoked gouda, baby arugula, onion jam, and herb aioli.

Mango Shrimp and Lobster Ceviche

Served in mini cups

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.

Langostino Lobster Roll

Sweet langostino lobster salad, fresh tarragon, lemon pepper crème fraich

Bacon Wrapped Dates

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

Texas Steak Sliders

Coffee-rubbed & grilled on slider rolls with bourbon demi-glace and horseradish aioli.

BBQ Pulled Pork in Cornbread Cup

Sweet langostino lobster salad, fresh tarragon, lemon pepper crème fraich.



Mini Pork Belly Bun

Slow roasted maple pork belly, accented with soy sauce, ginger, pickled cucumbers, carrots, and cilantro, and a bbq hoisin sauce, placed in a steamed rice bun.

Grilled Petite Lamb Lollipops

With rosemary remoulade.

Spicy Tuna Tartar Cone

Wasabi sauce in a black sesame seed cone

Not Just Shrimp Cocktail

Shrimp speared on a bloody mary cocktail pipette.

Mini Lobster Tacos

Lobster topped with pineapple mango salsa served in vibrant assortment of red, blue, or white thin and crispy corn taco shells, lightly dusted with sea salt.

P.I.T. Potato Cake

Shaved prosciutto, roma tomato, pesto aioli on potato cakes.

Cilantro Lime Crab Salad

Served on endive spears.



APPETIZERS

Grilled Bulgogi Marinated Tofu Skewer

Kimchi cucumber flavors. 🥕

Artichoke, Spinach, Feta Triangles

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

Lemony Deviled Eggs

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

Cheese Stuffed Tomatoes

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

Lobster and Sweet Corn Empanada

Lobster, accented with sweet corn, cilantro, a splash of lime juice, and wrapped in a jalapeno and cheddar cheese masa pastry.

Summer Corn Chowder Shooter

Served in mini cups. 🥕

Smoked Beet Tartare Endive

Roasted beets, apple cider vinaigrette, candied walnut, herb crème fraiche. 🥕

Black Bean, Corn and Red Pepper Salsa

Served in mini cumin dusted pastry cups. 🥕

Mini Jumbo Lump Crab Cakes

with a Key Lime Aioli

Watermelon and Cherry Tomato Gazpacho Shooters

Dungeness crab, cool cucumber and mint.



APPETIZERS

Basil Compressed Watermelon

Chevre, pistachio dust, honey mint glaze. 🥕

Chilled Creamy Cucumber Soup

Served in mini cups. 🥕

Roasted Tomato Bruschetta

Thick french bread is hand sliced & layered with pesto & roasted red tomatoes. To make it even more irresistible we top it off with a blend of basil & ricotta cheese for a fresh bold flavor. 🥕

Peach Crostini

House made ricotta, citrus balsamic, grilled crostini. 🥕

Chilled Melon Soup Shooter

Garnished with a mango cream and fresh basil 🥕

Buffalo Style Crispy Cauliflower

Served with blue cheese dipping sauce. 🥕

Pickled Vegetable Boats

Pickled baby carrot, balsamic grilled asparagus, grilled eggplant, marinated mushroom, lemon blanched green bean, roasted sweet pepper with green goddess dip presented in a bamboo boat 🥕

Wild Mushroom & Truffle Arancini

Stuffed rice balls which are coated with bread crumbs and then deep fried with truffle centers. 🥕



SUMMER ACTION STATIONS

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, mango salsa, pico de gallo, ceviche, chopped purple onion, chopped tomato, black bean salsa, salsa variety, assorted hot sauce. 🥑

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, chopped iceberg, spinach, baby field greens.

Mix ins such as chopped eggs, artichoke hearts, chopped mushroom, diced tomatoes, roasted red pepper, roasted corn, shredded carrot, jicama, shaved red onion, sliced strawberries, garbanzo beans, bacon, grilled chicken, shredded cheddar cheese, parmesan cheese, feta cheese, crumbled bleu cheese and nuts.

Dressing such as raspberry vinaigrette, lemon vinaigrette, ranch, and cilantro lime. 🥑

Ceviche Station

Guests are able to put together their own delicious seafood cocktails, with choices of fish (shrimp, lobster, tuna, halibut, or snapper), three sauces and a variety of herbs and veggies (scallions, peppers, red onions, diced mango, jicama, edamame, jalapeño). A chef/server tosses the guest's chosen ingredients in a small, shiny stainless steel bowl, and then puts it into the serving vessel, often a large martini glass. Next, guests can top their concoction with "crunch" that ranges from tiny purple potato chips to toasted shards of coconut, pepitas, plantain chips, shredded wonton chips or sesame seeds.

Corn Cake Station

Dress up with toppings such as tomato salsa, green onions, bacon, sour cream, mango salsa, pico de gallo and tomatillo salsa. 🥑

BBQ Nacho Bar

Our house made chips, pulled pork, BBQ beef brisket, nacho cheese, roasted corn, bacon, black beans, jalapeños, chopped tomato, sour cream & BBQ Sauce.



SUMMER ACTION STATIONS

The Ballpark Station

Mini hot dogs or corn dogs with condiments, popcorn variety, home-made pretzels, tortilla chips, cheese sauce, salsa, jalapeños

Summer Sliders - Pick 3

- **Beef hamburgers** with artisan cheeses and a side ketchup, mustard, lettuce, onion, tomatoes.
- **Bbq pulled pork** with classic Kansas sauce.
- **Braised shortrib** with horseradish crème.
- **Beef tenderloin sliders** chilled medium rare tenderloin, horseradish crème fraiche.
- **Grilled buffalo chicken breast** ranch and tomato.
- **Caprese slider** roma tomato, fresh mozzarella, basil, and mesclun greens in balsamic dressing. 🥕
- **Mediterranean tuna sliders** with roasted artichokes, kalamata olives, and balsamic glaze.
- **Crab cake sliders** with authentic remoulade.
- **Grilled portabella sliders** portabella mushroom, with arugula, goat cheese, and a balsamic drizzle.
- **Miniature gourmet chicago style hotdogs** with custom relish.

Hot Dog Bar

All beef hot dogs, polish sausages, bacon wrapped hot dogs and vegetarian hot dogs with a multitude of toppings such as chili, cheese, beans, sauerkraut, spicy mustard, sweet mustard, celery salt, relish, pickles, sport peppers, tomatoes, & onions.

Grilled and Fried Corn Station

Fresh grilled corn with delicious dusts, garnishes, and accents such as: toasted garlic butter, garlic & old bay butter, cheddar and bacon crust, or a Mexican street corn version! Also a fresh tempura fried corn on a stick. 🥕

(Fried corn requires rental of deep fryer).

Barbecue Station

Pork sliders with cole slaw, sliced beef brisket, barbecued chicken, trio of sauces.



SUMMER ACTION STATIONS

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! 🍴
- **Greek Mac** - be swept away to the mediterranean sea - feta cheese, sautéed spinach, kalamata olives, and roasted garlic. 🍴
- **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!
- **Antipasto Mac & Cheese** - italian cheeses, fresh basil, olives, sundried tomatoes, salami, and pepperoni all nestled together in one glorious gooey pasta.
- **Tex-Mexi Mac**- spicy chicken, roasted corn, black beans, asiago cheese, hatch chilies, and mexican stewed tomatoes. Includes a side of sour cream & salsa.
- **Costal Mac**- clusters of fresh crab meat, bites sweet of roasted corn, gruyere, and havarti cheese in a gooey chardonnay sauce. You can almost feel the breeze from the water...

Bacon Station

A chef attended station making the bacon sliders to order

Sweet & spicy bacon sticks:

- Candied bacon - brown sugar and maple bacon "sticks".
- Spicy sriracha bacon - sriracha and jalapeno flavored bacon "sticks".

Bacon sliders:

- Bacon & bleu cheese burgers
- Pork Belly BLT

Bacon appetizer bites:

- Bacon wrapped dates
- Bacon wrapped scallops
- Stuffed Potato Coin with Bacon
- Bacon wrapped Steak

Bao Bun Station

Freshly steamed mini Chinese bao buns with flavors like short rib steamed buns, tofu and mushroom, glazed pork belly, and sriracha chicken. Served with selections of toppings such as cilantro, cucumber, pickled ginger, mint, Thai basil, kimchi, pickled onions, spicy peanut sauce, Thai sweet chili, soy gochujang and citrus aioli. 🍴



SALADS

Fresh Arugula and Spring Salad

With oven roasted beets, candied toasted pecans, crumbled goat cheese. Served with a side of raspberry vinaigrette and summer lemon vinaigrette. 🥕

Apple and Feta Salad

Baby mixed greens, toasted pepita seed, wine soaked cherries, julienned apple, feta crumbles. Served with a side of raspberry vinaigrette and balsamic vinaigrette 🥕

Tuna Nicoise Salad

A hearty beautiful french composed salad with tuna, green beans, hard boiled eggs, tomatoes, olives, red onion, capers, and baby potatoes. Served with a side of balsamic dressing and citrus vinaigrette.

Asian Noodle Salad

Tossed thin noodles, carrots and scallions in a sesame soy dressing to make this light and delicious pasta salad 🥕



Tropics Salad

Greens, hearts of palm, watercress, papaya, mango, jicama, with raspberry vinaigrette. 🥕

Tricolor Vegetable Salad

The salad is more than a colorful side dish — with vibrant flavors and textures, with corn, cucumbers, parmesan and radicchio. Served with a side of balsamic vinaigrette and summer lemon vinaigrette. 🥕

Toasted Israeli Couscous Salad

Hearty salad with Grilled Summer Vegetables in a citrus glaze. 🥕

Golden Chop Chop Salad

Golden beets, corn, yellow squash, yellow cherry tomatoes & garbanzo beans in a lemon dijon vinaigrette. 🥕

Fig and Peach Salad

Sauteed peach, shaved red onion, sliced almond, feta cheese, mixed greens. Served with a side of ripe berry vinaigrette and summer lemon vinaigrette 🥕

Summer Strawberry Salad

Mixed greens, baby spinach, sliced strawberry, pistachio, feta cheese. Served with a side of raspberry vinaigrette and balsamic vinaigrette. 🥕

Grilled Salmon Salad

Maple glazed salmon pieces, gourmet greens, purple onion ribbons, grape tomatoes, julienne cucumbers. Served with a side of mint lime cilantro and caper lemon vinaigrette,

Caprese Salad

Tomatoes, fresh mozzarella, basil, balsamic reduction 🥕

SALADS

Watermelon-Cucumber Salad

Perfect savory sweet side salad, diced watermelon tossed with cucumber, scallions, minced jalapeno and feta cheese, topped with a balsamic glaze. 🥗

Fattoush Salad

Tomato, radish, cucumber, onion, mint and parsley. Served with a side of lemon sumac vinaigrette and mint lime cilantro dressing. 🥗

Watermelon, Orange, and Feta Salad

Salty-sweet combinations, and this salad is a great play on those flavors with a refreshing crunch with an orange balsamic glaze. 🥗

Grilled Asparagus & Prosciutto Salad

Salty-sweet combinations, and this salad is a great play on those flavors with a refreshing crunch with an orange balsamic glaze.

Corn Ensalada

Roasted corn and grilled zucchini chunks tossed with cumin, and cilantro. 🥗

Black Bean and Avocado Salad

Baby sweet tomatoes, cilantro, roasted corn, roasted bell peppers in a zesty lime dressing. 🥗

Baby Spinach Salad

Mushroom, chopped egg, bacon. Served with a side of ranch dressing and balsamic vinaigrette.

Italian Roma Tomato Salad

With fresh basil, red onion, hint of lemon, crumbled fontinella, extra virgin olive oil and aged balsamic vinegar (seasonal) 🥗



ENTREES

Smoked Coffee Rubbed Beef Tenderloin

Bourbon black currant demi-glace.

Adobo Tri Tip

With chipotle orange & sun dried tomato salsa.

Marinated Flank Steak

With roasted tomato relish.

Chimichurri Bistro Tenderloin

Sea salt & black pepper rubbed bistro tenderloin with lemony chimichurri sauce.

Grilled Flank Steak

With roasted tomato relish.

Mediterranean Spiced Chicken

Topped with andouille and chorizo sausages, paprika marinated prawns with a pickled lemon relish and chardonnay sauce.

Caprese Chicken

Chicken cutlet, oven roasted tomato, baby mozzarella, garden basil pesto, chicken pan jus.

Two Hearts Chicken

Sautéed chicken breast with hearts of palm and artichoke hearts in pinot sauce.

Peach and Bourbon Glazed Pork Loin

Served on grilled peaches.

Coconut Mahi Mahi

Thai curry coconut milk sauce with mango salsa.

Seared Sea Bass

Topped with roasted tomato demi jam.

Grilled Wild Alaskan Salmon

With fresh nectarine and blueberry relish.

Tropical Garlic Shrimp

Sustainably sourced shrimp marinated in a medley of citrus fruit, served in citrus pineapple tequila sauce.

Sesame Crusted Tofu

Moromi miso and chili sauce, on a bed of asian vegetable and mushroom slaw. 🥕

Roasted Cauliflower Steak

Roasted tomato and preserved lemon kasundi sauce. 🥕



SIDES

Orzo Pasta

With cherry tomatoes, sweet corn, feta, roasted garlic, & basil pesto. 🥕

Brown and Wild Rice Medley

Currants, coriander, olive oil and chickpeas. 🥕

Summery Spiced Couscous

With parsley, mint, almonds and dried fruit. 🥕

Rosemary Lemon Potato Puree

Mashed yukon gold, sweet cream butter, lemon zest, fresh rosemary. 🥕

Summer Grilled Corn and Lemon Risotto

Smokey grilled and sweet summer corn, lemon, parmesan cheese, zucchini, squash, and leek. 🥕

Lemony Farfalle Pasta

With asparagus and spring peas served with a lemon wine sauce. 🥕

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...

Traditional Macaroni & Cheese

Three cheese blend. 🥕

Warm Quinoa

With asparagus, goat cheese and black olives. 🥕

Fusilli pasta

With Asparagus, Corn and Sun-Dried Tomatoes 🥕

Greek Lemon Rice Pilaf

Loaded with bright zesty flavours from lemon juice and layers of extra flavour from garlic, onion and almond slivers 🥕

Southwestern Potato Salad

Creamy sweet potato salad gets a little southwestern heat from chipotle pepper puree and a little chili powder, sweet and twisted! 🥕

Sea Salt Roasted Fingerling Potatoes

Roasted in olive oil. 🥕

Grilled Zucchini Spears

With mint and lemon. 🥕



SIDES

Deconstructed Mexican-Style Corn

Take all of the ingredients from traditional mexican corn on the cob, or elote, and fashion them into an easy-to-eat summer side. 🥕

Grilled Summer Zucchini

With lemon-herb vinaigrette and shaved romano and toasted pine nuts 🥕

Summer-Vegetable Gratin

The summer's bounty of vegetables like summer squash, tomatoes and zucchini to make a rustic yet simple gratin layered with parmesan cheese. 🥕

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Grilled Seasonal Vegetable Platter

Grilled seasonal vegetables make a colorful and festive side to any dish. 🥕

Blanched Green Beans

With bacon-dijon-shallot dressing. 🥕

Grilled Tomatoes

With oregano and lemon 🥕

Green Vegetable Medley

Summer's freshest and most tender green vegetable medley such as asparagus, peas, greenbeans, and baby spinach leaves. 🥕

Grilled Asparagus

With balsamic glaze 🥕



DESSERT

Mini Raspberry Panna Cotta

A traditional and delectable Italian custard.

Pushable Rosé Pops

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

Lemon Berry Tarts

Clouds of meringue top these lemon curd-filled tart shells.

Mini fruit tarts

Shortbread shells filled with vanilla pastry cream and the freshest fruit finished with an apricot glaze.

Chocolate Covered Strawberries

Strawberries dipped in dark, milk, or white chocolate with edible sparkles.

Coconut Rice Pudding Cups

Topped with mango.

Guava Empanada

A sweet and mildly spicy mix of warm fruit in a hand folded mini pastry.



Mini Pineapple Upside Down Cake

Brûlée pineapple and caramel sauce.

Lemon Squares

Tangy lemon bars with crisp crust. A true classic!

Tropical Fruit Pavlovas

Crisp meringue shell filled with fruit curd and topped with tropical fresh fruit.

Crepe Brulee

Rich custard finished with caramelized sugar and topped with berries

Mini Banana Cream Pies

Fresh banana in a creamy custard fills a buttery tart shell topped with whipped cream.



DESSERT

Lemon Blueberry Sweet Shot

Lemon mousse layered with fresh blueberries topped with whipped cream and lemon zest, served in a shot glass.

Mini Hand Pies

Such as strawberry rhubarb, lemon blueberry, gingered peach.

S'mores Shots

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

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.

Seasonal Mini Pies

Flavors such as peach, strawberry and blueberry.



Fresh Berry White Chocolate Pot de Creme

Mini glass filled with rich, creamy mousse and berries.

Banana foster cheesecake bite with salted caramel sauce

Delicious cheesecake on a banana and rum layer, dipped in a crispy golden batter.

Mini Mango Cheesecakes

Cheesecakes with a equatorial twist!

Cheesecake Stuffed Strawberries

Strawberries filled with cheesecake filling topped with whipped cream and dusted with graham cracker crumbs.

Blueberry Crisp Cup

Oatmeal crumble and a sweet cream.

DESSERT ACTION STATIONS

Exotic Cotton Candy Station

Our cotton candy circus stars chefs choice flavors such as caramel, chai tea, rose, earl grey, and mexican hot chocolate.

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. Crete 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.

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 summer!

Ice Cream Bar

Brings the feeling of an ice cream shop to your event. 4 Flavors and a full compliment of toppings including nuts, fruits, whipped cream and syrups served in your choice of a cone or cup.

Liquid Nitrogen Root Beer Floats

Liquid nitrogen frozen rootbeer float station – with both traditional non-alcoholic and "hard" rootbeer options.

Ice Cream Sandwich Station

Pick 4 cookie flavors and 4 ice cream flavors and we will come make made-to-order ice cream sandwiches for you and your guests.

Popcorn Bar Station

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

Flambé donut hole station

with Las Vegas Distillery spirits.

Strawberry Shortcake Station

Ripe and juicy sliced strawberries over fluffy biscuits – or – pound cake and clouds of whipped cream.

Modern S'mores Station

A new take on a classic.

Guests will enjoy a variety of chocolate flavors such as milk, dark, peppermint, white, and mocha. Our assortment of custom created flavored marshmallows, with flavors such as classic, rose, cafe, and caramel and graham crackers are also included. The "campfire" is presented in an elegant glass chip bed with stainless steel "sticks".



DRINKS

Lavender Lemonade

Lemonade

French Berry Sparkling Lemonade

Pineapple Jalapeño Limeade

Iced Tea

Peach Iced Tea

Pomegranate Berry Green Iced Tea

Mojito Limeade

Sparkling limeade with a hint of muddled mint.

Blueberry Iced Tea Spritzer

Sophisticated and refreshing summer drink.

Vietnamese Iced Coffee

Chilled iced coffee sweetened condensed milk.

Watermelon-Coconut Cooler

Watermelon with coconut water makes for a refreshing beverage

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.

Gourmet Craft Soda Assortment

Unique retro and mexican soda selections such as root beer, cherry, orange, pineapple, natural coke, and more!

