

## **Culinary Impressions Corporate Catering Sample Menu**

### **Appetizers:**

1. Assorted finger sandwiches (vegetarian, chicken, turkey, roast beef)
2. Veggie platter with hummus and ranch dip
3. Cheese and cracker platter
4. Spinach and feta filo triangles
5. Mini meatballs with marinara sauce
6. Buffalo chicken wings with blue cheese dip
7. Spring rolls with sweet chili sauce
8. Bruschetta with tomato and basil
9. Stuffed jalapeños with cream cheese
10. Mini quiches (vegetarian and meat options available)
11. Assorted sushi rolls
12. Chicken satay with peanut sauce
13. Caprese skewers
14. Antipasto skewers
15. Deviled eggs with bacon

### **Salads:**

1. Caesar salad with grilled chicken
2. Greek salad with feta cheese and olives
3. Cobb salad with avocado, bacon, chicken, and blue cheese
4. Mixed green salad with balsamic vinaigrette
5. Asian noodle salad with sesame dressing
6. Quinoa salad with roasted vegetables
7. Kale and apple salad with maple vinaigrette

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8. Pasta salad with sun-dried tomatoes and pesto
9. Caprese salad with fresh mozzarella and balsamic glaze
10. Southwest black bean and corn salad

### **Main Courses:**

1. Grilled lemon herb chicken breast
2. Beef tenderloin with mushroom sauce
3. Salmon fillet with dill sauce
4. Eggplant Parmesan with marinara sauce
5. Teriyaki glazed tofu
6. BBQ pulled pork sliders
7. Vegetable stir-fry with tofu
8. Chicken Alfredo pasta
9. Beef and broccoli stir-fry
10. Stuffed bell peppers with quinoa and black beans
11. Baked ziti with marinara and cheese
12. Honey mustard glazed ham
13. Mediterranean stuffed chicken breast
14. Shrimp scampi with garlic butter sauce
15. Beef lasagna with marinara and béchamel sauce

### **Sides:**

1. Garlic mashed potatoes
2. Roasted seasonal vegetables
3. Wild rice pilaf
4. Grilled asparagus with lemon zest
5. Macaroni and cheese

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6. Baked sweet potatoes with maple glaze
7. Cornbread muffins with honey butter
8. Green bean almondine
9. Buttery dinner rolls
10. Potato au gratin
11. Coleslaw
12. Grilled corn on the cob
13. Mediterranean couscous salad
14. Creamed spinach
15. Steamed broccoli with hollandaise sauce

### **Desserts:**

1. Assorted mini pastries (eclairs, cream puffs, fruit tarts)
2. Chocolate-covered strawberries
3. Lemon bars
4. Mini cheesecakes with assorted toppings
5. Brownie bites
6. Fresh fruit platter
7. Assorted cookies (chocolate chip, oatmeal raisin, sugar)
8. Tiramisu cups
9. Key lime pie squares
10. Mini cupcakes with buttercream frosting
11. Cannoli filled with ricotta cream
12. Bread pudding with bourbon sauce
13. Chocolate mousse cups
14. Raspberry sorbet
15. Crème brûlée

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### **Beverages:**

1. Assorted sodas and sparkling water
2. Lemonade and iced tea
3. Coffee and tea station with assorted teas, coffees, creamers, and sweeteners
4. Fruit-infused water station
5. Freshly squeezed juice bar
6. Wine and beer selection
7. Signature cocktails and mocktails (e.g., mojitos, margaritas, virgin daiquiris)

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