

## **Culinary Impressions Kitchen Door Catering Sample Menu**

### **Starters:**

1. Garlic Knots: Freshly baked dough knots brushed with garlic butter and served with marinara sauce.
2. Crispy Calamari: Tender calamari rings lightly breaded and fried until golden brown. Served with marinara sauce and lemon wedges.
3. Bruschetta Trio: A trio of toasted baguette slices topped with classic tomato basil, creamy goat cheese and honey, and balsamic-drizzled fig and prosciutto.
4. Loaded Nachos: Crispy tortilla chips topped with melted cheese, black beans, jalapeños, pico de gallo, sour cream, and guacamole.
5. Caprese Skewers: Skewers of fresh mozzarella, cherry tomatoes, and basil leaves drizzled with balsamic glaze.
6. Buffalo Chicken Wings: Crispy chicken wings tossed in spicy buffalo sauce. Served with celery sticks and blue cheese dressing.

### **Salads:**

1. Caesar Salad: Crisp romaine lettuce, garlic croutons, Parmesan cheese, and Caesar dressing.
2. Greek Salad: Mixed greens, tomatoes, cucumbers, red onions, Kalamata olives, and feta cheese with Greek vinaigrette.
3. Cobb Salad: Mixed greens, grilled chicken, bacon, hard-boiled eggs, avocado, tomatoes, and blue cheese with ranch dressing.

506-651-3643

St John and Surrounding Area

## Culinary Impressions Kitchen Door Catering Sample Menu

4. Quinoa Avocado Salad: Quinoa, avocado, cherry tomatoes, cucumber, red onion, and cilantro lime dressing.
5. Asian Sesame Chicken Salad: Mixed greens, grilled chicken, mandarin oranges, crispy wonton strips, and sesame ginger dressing.

### Main Courses:

1. Classic Cheeseburger: Angus beef patty topped with American cheese, lettuce, tomato, onion, and pickles on a brioche bun. Served with fries.
2. Margherita Pizza: Thin-crust pizza topped with fresh mozzarella, tomato sauce, basil, and a drizzle of olive oil.
3. Chicken Alfredo Pasta: Grilled chicken breast tossed with fettuccine pasta in a creamy Alfredo sauce. Served with garlic bread.
4. Vegetarian Stir-Fry: Mixed vegetables sautéed in a savory stir-fry sauce. Served over steamed rice.
5. BBQ Pulled Pork Sandwich: Slow-cooked pulled pork smothered in BBQ sauce and topped with coleslaw on a toasted bun. Served with coleslaw and fries.
6. Shrimp Scampi: Sautéed shrimp in garlic butter sauce tossed with linguine pasta and parsley. Served with garlic bread.
7. Veggie Burrito Bowl: Cilantro lime rice topped with black beans, grilled vegetables, guacamole, pico de gallo, and sour cream.

### Desserts:

506-651-3643  
St John and Surrounding Area

## **Culinary Impressions Kitchen Door Catering Sample Menu**

1. New York Cheesecake: Creamy cheesecake on a graham cracker crust, topped with your choice of fruit topping (strawberry, blueberry, raspberry).
2. Chocolate Lava Cake: Warm chocolate cake with a molten chocolate center, served with vanilla ice cream.
3. Tiramisu: Layers of espresso-soaked ladyfingers and mascarpone cream, dusted with cocoa powder.
4. Fruit Tart: Butter pastry shell filled with pastry cream and topped with fresh fruit.
5. Ice Cream Sundae: Vanilla ice cream topped with chocolate syrup, whipped cream, and a cherry.

### **Beverages:**

1. Bottled Water
2. Assorted Sodas (Coke, Diet Coke, Sprite)
3. Iced Tea (Sweetened and Unsweetened)
4. Lemonade
5. Sparkling Water (Plain and Flavored)