

Weddings • Meetings • Special Events

catering by
CULINARY CONCEPTS

Perham, MN • 218-631-6243
email: weddings@culinaryconceptsmn.com
www.culinaryconceptsmn.com

where every *experience* is *perfect!*



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We specialize in signature, custom catering menus and offer wait and bar service as an added option. Whatever your event, we can make it the most special - small or large, casual or elegant - whatever your dreams, we will make your occasion unforgettable.

We provide the highest level of service, freshly made cuisine, and delicious cakes and deserts. You give us the guidelines, and we create the ideas, and plans to ensure a worry-free event and celebration. No menu is too small or too large. Whatever your tastes, our team will design the menu you're looking for.

"We hired Culinary Concepts to cater our daughter's wedding at our cabin in June and they did an outstanding job. Blossom was so easy to work with, so responsive and accommodating. She worked with us to fulfill the vision our daughter and her husband had of a lakeside barbecue that would give their out-of-state friends and family a "taste of Minnesota."

Although chef Blake was hesitant to prepare walleye lakeside and in a tent, he and his co-chef Cody did a fantastic job. Guests returned to the buffet for seconds and sometimes thirds. And the walleye received rave reviews, as did as the steak kabobs, Minnesota chicken, and all of the sides. We had several guests with dietary restrictions and all of the food was prepared to accommodate all of our guests. Last, but not least, the root beer float shooters during cocktail hours were a definite hit.

And not to forget the servers and bartenders -- they were excellent, so courteous and friendly. I highly recommend Culinary Concepts to cater your event."

Laura

Hors D'Oeuvres

priced based on 50 servings

Gorgonzola Pear Crostini \$95.00++

Crostini topped with fire grilled pear, candied walnuts and drizzled w/ honey

Spinach & Roasted Garlic Dip \$80.00++

Spinach with the perfect blend of cheeses and seasonings served with garlic crostinis.

Sirloin Crostini \$150++

French baguette , with creamy bleu cheese, sous vide sirloin tip & drizzled with balsamic reduction

Cocktail Meatballs \$105++

Our made from scratch meatballs covered in our famous bbq sauce

Soup Shooter \$90++

Your choice of our homemade tomato garlic soup served in a shooter glass with a grilled cheese wedge or beer cheese soup served with a warm pretzel stick

Vegetable Platter \$90++

Broccoli, Celery, Carrots, Red & Green Peppers served with ranch dipping sauce

Bruschetta Station \$100++

Basil Bruschetta, Pesto Bruschetta, Olive Relish, Cucumber, Parmesan Cheese & Garlic Crostinis

Spirals \$65++

A flour tortilla wrapped with a mixture of cream cheese, meats & spices. *Also available in vegetarian*

Caprese Skewers \$75++

A skewer with fresh basil, mozzarella and a grape tomato drizzled with balsamic reduction

Boneless Wings \$130++

Crispy boneless wings with choice of buffalo, plain or bbq

Jalapeno Popper Wontons \$95++

Deep fried wontons stuffed with bacon, cheese & jalapeno, served with a raspberry dipping sauce

Stuffed Mushrooms \$95++

Fresh jumbo button mushrooms stuffed with an italian sausage blend

Smoked Salmon Spread \$115++

Our smoked salmon mixed with the perfect blend of fresh herbs & seasonings. Served with cucumber rounds, pita chips & gourmet crackers.

Shrimp Canape \$115++

Seasoned cream cheese blend with herbs, fresh lemon zest & shrimp atop garlic crostini

Shrimp Cocktail \$175++

Gourmet shrimp served with zesty cocktail sauce

Fruit Platter \$90++

A variety of assorted seasonal fruit

BLT Bites \$85++

Bite-sized pita bread topped with bacon, lettuce, tomato and mayo

Meat & Cheese Tray \$140++

Tray of assorted meats, cheeses and served with gourmet crackers

++ All prices are plus standard tax and 20% gratuity



Buffets

Add \$3.50 per plate for plated

Includes: Coffee and Tea Station, Water Service, choice of Dinner Salad or caesar salad, gourmet bread platter and whipped garlic butter, choice of a vegetable and starch.

\$13++ per plate 1 meat, add \$3 per plate for 2 meats

- Honey Glazed Ham:** baked ham with a honey glaze
- Sliced Roast Beef:** slowly cooked roast beef sliced and marinated in au jus
- Basil Cream Chicken:** A broiled chicken breast prepared in our signature creamy basil sauce
- Fried Chicken:** assorted chicken tossed on our own blend of seasoned breading & fried to a crispy perfection
- Honey Garlic Chicken:** sweet and savory assorted chicken
- Vegetarian Ravioli:** cheese ravioli sauteed in a light lemon butter sauce with asparagus and candied walnuts

\$15++ per plate 1 meat, add \$4 per plate for 2 meats

- Champagne Chicken:** broiled chicken breast topped with a light champagne cream sauce
- Roasted Pork Chutney:** Slowly roasted pork loin served with a homemade fruit chutney
- BBQ Pork Ribs:** slowly cooked pork ribs prepared in our very own bbq sauce
- Lakeside Roast:** fork-tender roasted beef tips, slowly cooked in a bourbon gravy with red peppers, green peppers on onions.
- Lakeside Chicken:** broiled chicken breast atop wild rice topped with our made from scratch basil sauce

\$16++ per plate 1 meat, add \$5 per plate for 2 meats

- Parmesan Crusted Chicken:** A parmesan crusted chicken breast accompanied by our creamy garlic sauce
- Chicken Piccata:** a crusted chicken breast prepared in a white wine lemon sauce topped with capers. Served on a bed of angel hair pasta.
- Chicken Cordon Bleu:** a panko crusted chicken breast stuffed with ham, swiss cheese and topped with a dijon cream sauce
- Boneless Pork Chop:** grilled pork chop seasoned to perfection
- Cod Filet:** Cod filet topped with oscar sauce and toasted almonds

\$19++ per plate 1 meat, add \$7 per plate for 2 meats

- Montreal Pork Tenderloin:** sous vide tenderloin seasoned to perfection
- Bacon Wrapped Pork Tenderloin:** pork tenderloin wrapped in bacon for excellent flavor
- 6oz Sirloin:** sous vide sirloin, seasoned to perfection & topped with marinated mushrooms

\$23++ per plate 1 meat, add \$8 per plate for 2 meats

- 8oz Sirloin:** sous vide sirloin, seasoned to perfection & topped with marinated mushrooms
- Red Wine Sirloin:** An 8oz sirloin prepared in a red wine reduction and topped with our marinated mushrooms
- Lemon Garlic Salmon:** flaky foil-packed salmon prepared in a creamy, lemon garlic sauce.
- Almond Pesto Salmon:** Flaky baked salmon with a basil pesto and toasted almonds
- Parmesan Crusted Walleye:** fillet breaded in panko parmesan breadcrumbs

Salads

- Dinner Salad:** Mixed greens with cucumber, tomato, red onion & carrots. Served with Ranch & French Dressing
- Caesar:** Chopped Romaine, parmesan tomatoes and croutons tossed in caesar dressing

Premium Salads, add \$1.50++ per plate

- Cranberry Almond Salad:** spring greens with craisens, almonds, parmesan cheese and tossed in balsamic vinegar
- Fire Roasted Pear Salad:** spring greens with fire roasted pears, candied walnuts, bleu cheese crumbles with maple vinaigrette
- Strawberry Spinach Salad:** baby spinach with fresh strawberries, red onion, feta cheese & crispy bacon served with raspberry vinaigrette

Starch Options

- Roasted Reds
- Au Gratin
- Baked Potato
- Rice Pilaf
- Garlic Mashed
- Wild Rice
- Loaded Mashed

Premium Starches- add \$.75++ per plate

- Heirloom Potatoes
- Loaded Sweet Potatoes
- Garlic Mashed Stuffed Onion Rings

Vegetable Options

- House Blend
- Steamed Broccoli
- Green Beans
- Broccolini
- Buttered Corn
- Asparagus
- Cheesy Broccoli
- Glazed Carrots

Premium Vegetables- add \$1.00++ per plate

- Green top carrots
- Tri-Color Carrots
- Maple Roasted Butternut Squash

Kid's Options

For guest under 12

Children Buffet \$11++, minimum of 25 kids

Mac and Cheese, Chicken Strips, French Fries, Assorted Fresh Fruit

Plated Option \$10++

- Chicken Strips: 3 chicken strips served with fries and mandarin oranges
- Mac And Cheese: served with breadstick and mandarin oranges
- Mini Corn Dogs: served with fries and mandarin oranges

++ All prices are plus standard tax and 20% gratuity

Build Your Own Buffets

Pasta Bar \$16++

Caesar Salad, Golden Breadstick, Grated Parmesan Cheese, Marinara Sauce, Alfredo Sauce, Fettuccine Noodles, Penne Noodles, Grilled Chicken & Meatballs.

Burger Bar \$15++

Fresh Grilled Hamburger, Brioche Buns, Kettle Chips, Cheese Platter, Lettuce, tomato, onion & pickle platter, ketchup, mustard, mayo Choice of 2 of the following sides (add \$1.00 per person for each additional side)

Dinner salad, caesar salad, coleslaw, potato salad, italian pasta salad, baked beans or french fries. Add Grilled Chicken for \$4++

Soup and Salad Bar \$11++

-Build your own salad with fresh greens, tomatoes, red onion, black olives, green pepper, shredded cheese, diced ham, grilled chicken, croutons, ranch, french and italian dressing, gourmet bread platter with whipped garlic butter. Served with choice of 2 homemade soup and crackers.

Sandwich Bar \$13++

-Assorted breads, deli turkey, deli ham, cheese platter, lettuce, tomato, onion, green pepper & sprouts platter, italian pasta salad or potato salad, dinner salad with ranch and french & kettle chips.

Baked Potato Bar \$12++

- Baked potato, crumbled bacon, steamed broccoli, chives, shredded cheese, salsa, sour cream, butter & dinner salad with ranch & french.

Taco Bar \$15++

-Hard & Soft Shells, Ground beef, Shredded Chicken, Spanish Rice, Refried Beans, Lettuce, Tomato, black olives, sour cream and salsa.

Pulled Pork or Turkey Sandwiches \$13++

Brioche buns, pulled pork or turkey, bbq sauce, potato salad, coleslaw, baked beans & kettle chips

Late Night

priced based on 50 servings

-Nacho Bar \$175++

-Pulled Pork Sliders \$175++

-Boneless Wings \$130++

-Single Topping Pizza \$115++

-French Fries \$65++

-Cold Composed Sandwich \$110++

Bar Fees

Each Package includes: Bartender(s), disposable glasses, straws, ice, cocktail napkins and the following mixers: cranberry juice, coke, diet coke, sprite, soda, tonic & water.

Platinum Package \$400

-Smirnoff Vodka, Seagrams Gin, Bacardi Rum, Windsor Whiskey, E & J Brandy, Jose Silver Tequila, Captain Morgan

-Choice of 6 of the following: Absolut Vodka, Grey Goose Vodka, Ketel One Vodka, Beefeater Gin, Tanqueray Gin, Bombay Sapphire Gin, Malibu Rum, Bacardi Limon Rum, Canadian Club Whiskey, Seagram 7 Whiskey, Black Velvet Whiskey, Crown Royal Whiskey, Jack Daniels Whiskey, Jim Beam Bourbon, Maker's Mark Bourbon, Dewars Scotch, Johnny Walker Red Scotch, Korbel Brandy, EJ VSOP Brandy, 1800 Tequila, Patron Tequila, Bailey's Irish Cream

-5 Domestic Beers and 4 Premium Beers

-2 Red and 2 White wine

Gold Package \$300++

-Smirnoff Vodka, Seagrams Gin, Bacardi Rum, Windsor Whiskey, E & J Brandy, Jose Silver Tequila, Captain Morgan

-Choice of 4 of the following: Absolut Vodka, Grey Goose Vodka, Ketel One Vodka, Beefeater Gin, Tanqueray Gin, Bombay Sapphire Gin, Malibu Rum, Bacardi Limon Rum, Canadian Club Whiskey, Seagram 7 Whiskey, Black Velvet Whiskey, Crown Royal Whiskey, Jack Daniels Whiskey, Jim Beam Bourbon, Maker's Mark Bourbon, Dewars Scotch, Johnny Walker Red Scotch, Korbel Brandy, EJ VSOP Brandy, 1800 Tequila, Patron Tequila, Bailey's Irish Cream

-4 Domestic Beers and 3 Premium Beers

-Red and White wine

Silver Package \$200++

-Smirnoff Vodka, Seagrams Gin, Bacardi Rum, Windsor Whiskey, E & J Brandy, Jose Silver Tequila, Captain Morgan

-3 Domestic Beers and 2 Premium Beers

-Red and White wine

Extras

-Linen Tablecloths \$5++

-Linen Napkins \$.50++

-8 Foot-Table \$8++ each

-60 inch Round Table \$8.00++ Each

-Pub Table \$8.00++ Each

++ All prices are plus standard tax and 20% gratuity

Desserts

Dessert Shooters \$3.00++ per shooter

Layered dessert served in a flare shooter glass

-S'mores: chocolate mousse topped with fire roasted marshmallow and a chocolate dipped graham cracker

-Lemon Meringue: graham cracker crust with lemon curd and meringue

-Banana Cream Pie: graham cracker crust with banana pudding topped with whipped cream

Mini Cakes \$3.00++ each

Red Velvet, Tiramisu, Key Lime Pie, and Peanut Butter Pie

Personalized Decorated Cookies \$16++ per dozen

Assorted Dessert Bars \$2.50++ each

Assorted Ultimate Brownie Bar, Blondie Bar, Strawberry Cheesecake Bar and Lemon Shortbread Bar

Salted Caramel Vanilla Crunch Cake \$5.50++ each

Buttery vanilla-flecked cake with waves of caramel cake, a salted caramel crunch and a creamy custard layer

Sinful Seven \$5.50++ each

Devilishly good cheesecake made up of seven layers of chocolate. Drizzled with smooth chocolate and raspberry topping

Assorted Banquet Cheese Cakes \$2.00++ each

Assorted Double Chocolate, Raspberry Swirl, Tuxedo and Plain Cheesecake

Cake Pops \$18.00++ per dozen

Red Velvet, Cookies & Cream, White Chocolate Raspberry, and Carrot



"Working with Culinary Concepts couldn't be easier. The owners and staff go out of their way to accommodate us, regardless of the size of event, from small parties of 15 to large gatherings of 300 or more. It is always reassuring to know that whatever our needs are, they will be taken care of with minimum effort on our end. We are always confident in knowing that our guests will be able to enjoy the excellent food and atmosphere created by Culinary Concepts."

~ Tracy Hendrickx | Perham Health ~

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