

TK CULINARY

SEATED DINNER PACKAGE Level 1

~All Menus Are Customizable~

Passed Appetizers

Pick 2

Fig & Goat Cheese Focaccia

Goat Cheese, Fig Bacon Jam,
Wild Greens & Citrus Olive Oil

Apple Mascarpone Crostini

Toasted Brioche Crostini, Caramelized Apple, Salted
Mascarpone

Sweet & Spicy Chicken Lollipops

Large Chicken Lollipops Tossed with Sweet Chili Sauce &
Toasted Sesame Seeds

Grilled Cheese

Cotswald & Rosemary Ham Grilled Cheese

Pepper Crusted Beef Sandwich

Toasted Brioche, Horseradish Sour Cream

Fajita Grilled Shrimp Skewers

Fajita Marinated Shrimp Grilled & Skewered, Served With
Jalapeno-Cotija Pesto

Salads

Pick 1

Baby Spinach Salad

Baby Spinach, Dried Cherries, Feta Cheese, Candied
Pecans, Crispy Fried Onions & Balsamic Vinaigrette

Caesar Salad

Romaine Lettuce, Sourdough-Olive Oil Croutons, Piave
Vecchio-White Anchovy Caesar & Cherry Tomatoes

Baby Spinach Salad

Baby Spinach, House Made Bacon Lardons, Feta Cheese
Sliced Strawberries, White Balsamic Vinaigrette, Crispy
Fired Shallots

Chopped Cobb Salad

Ice Berg Lettuce, Cherry Tomato, Boiled Egg, Carrots, Blue
Cheese Crumbles, Red Onion & Avocado Ranch Dressing

Entrées

Pick 1

Chicken Milanese

Herb Panko Breaded Chicken Breast, Lemon Buerre Blanc
Roma Tomato, Capers, Baby Arugula,
Green Pea and Carrot Risotto & Haricot Vert

Citrus Roasted Airline Chicken Breast

Lemon Thyme Orzo, Haricot Vert & Lemon Vierge

Grilled Flat Iron Steak

Yukon Whipped Potatoes, Sautéed Spinach & Red Wine
Butter Sauce

Pecan Smoked Pork Tenderloin

Bacon Brussels, Roasted Fingerlings
& Caramelized Apple Jus

*Bread Service is included.

Coffee Service available for an additional \$3.95 per person.

Starting at \$25 PER PERSON

Price does not include staff or rentals. Additional Equipment/Rentals may be needed per menu selections.

TK Culinary • 214.663.0902 • www.tkculinary.com

TK CULINARY

SEATED DINNER PACKAGE – LEVEL 2 ALL MENUS ARE CUSTOMIZABLE

~Please Choose from the Following Options~

Passed Appetizers

Pick 3

Medjool Stuffed Date

Medjool Dates Cut In Half, Stuff W/ Chive Goat Cheese,
Garnished W/ Crispy Bacon

Triple Cream Brie Crostini, Apricot Chutney

Brie Cheese, Crostini, Apricot Jam & Chives

Caprese Skewer

Cherry Tomato, Mozzarella Ball, Balsamic Reduction & Basil
Pesto

Hot Ham & Gruyere "Cigars"

Spicy Honey Mustard, Sweet Smoked Ham, Swiss Cheese

"BLT" Cherry Tomato

Sundried Tomato Goat Cheese, Apple Bacon Lardon, Fresh
Chive

Wasabi Pickled Ginger Crab Salad

Lump Blue Crab, Red & Yellow Bell Peppers, Wasabi Mayo
& Pickled Ginger, Served On Wonton Chip

Salads

Pick 1

Baby Spinach Salad

Baby Spinach, Dried Cherries, Feta Cheese, Candied
Pecans, Crispy Fried Onions & Balsamic Vinaigrette

Caesar Salad

Romaine Lettuce, Sourdough-Olive Oil Croutons, Piave
Vecchio-White Anchovy Caesar & Cherry Tomatoes

Baby Spinach Salad

Baby Spinach, House Made Bacon Lardons, Feta Cheese
Sliced Strawberries, White Balsamic Vinaigrette, Crispy
Fired Shallots

Chopped Cobb Salad

Ice Berg Lettuce, Cherry Tomato, Boiled Egg, Carrots,
Blue Cheese Crumbles, Red Onion & Avocado Ranch
Dressing

Entrees

Pick 1

French Herb Chicken Breast

Carrot Pea Risotto, Asparagus & Masala Cremini Mushroom
Demi

Veal Milanese

Lemon Buerre Blanc, Roma Tomato, Capers, Baby Arugula,
Creamy Parmesan Polenta, Buttered English Peas With
Caramelized Shallots,

Port Glazed Beef Short Ribs

Yukon-Parmesan Gratin, Herb Roasted Cremini Mushrooms
& Spinach

Herb Roasted Beef Tenderloin

Truffle Roasted Fingerling Potatoes, Grilled Asparagus, Red
Wine Butter

*Bread Service is included.

Coffee Service available for an additional \$3.95 per person.

\$35 PER PERSON

Price does not include staff/rentals. Additional Equipment/Rentals may be needed per menu selections.

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TK CULINARY

SEATED DINNER PACKAGE – LEVEL 3 ALL MENUS ARE CUSTOMIZABLE

~Please Choose from the Following Options~

Passed Appetizers

Pick 3

Grilled Chicken Tostada, Jalapeno-Cotija Pesto

Grilled Chicken, Jalapeno-Cotija Pesto, Tortilla Round

Chicken Basil Pesto Meat Balls

Chicken Sausage Meat Balls Served With Basil Pesto On Skewers

Hot Ham & Gruyere "Cigars"

Spicy Honey Mustard, Sweet Smoked Ham, Swiss Cheese

Smoked Beef Tri-Tip Slider

Roasted Garlic Aioli, Spinach, Pretzel Bread

Spinach "Mousse" Filo Tart

White Truffle Oil, Crispy Prosciutto

Asian Chili Shrimp Wonton

Sweet & Spicy Shrimp, Red & Yellow Bell Peppers
Sweet Chili Sauce, Toasted Sesame Seeds & Crispy Wonton

Salads

Pick 1

Baby Kale & Candy Striped Beet Salad

Kale & Spinach Mixed Greens, Red Onions, Carrots, White Balsamic Vinaigrette & Boursin-Goat Cheese Pecan "Crouton"

Baby Arugula Salad

Arugula & Spinach Mixed Greens, Sweet & Salty Pecans, Shafte Blue Cheese, Gala Apple, White Balsamic Vinaigrette

Chipotle Caesar Salad

Romaine Lettuce, Chili Toasted Croutons, Parmesan Cheese Chipotle Caesar Dressing & Cherry Tomatoes

Baby Spinach Salad

Baby Spinach, House Made Bacon Lardons, Feta Cheese Sliced Strawberries, White Balsamic Vinaigrette, Crispy Fried Shallots

Entrees

Pick 1

Herb Grilled Strip Loin

Truffle Roasted Fingerlings, Sweet Corn Asparagus Salad, Garlic Herb Compound Butter

Wood Grilled Scottish Salmon

Boursin Whipped Potatoes, Sautéed Broccolini, Cherry Balsamic Reduction

Grilled Beef Tenderloin OR Filet

Boursin Whipped Potato, Grilled Asparagus, Garlic Herb Compound Butter

Black Pepper Crusted Smoked Lamb Rack

Maple Brown Butter, Truffle Roasted Fingerlings, Herb Asparagus

Parma Ham Wrapped Alaskan Halibut

Baby Heirloom Carrots, Spring Pea Mash & Smoked Tomato Fennel Broth

*Bread Service is included.

Coffee Service available for an additional \$3.95 per person.

\$50 PER PERSON

Price does not include staff/rentals. Additional Equipment/Rentals may be needed per menu selections.

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SEATED DINNER PACKAGE – LEVEL 4 ALL MENUS ARE CUSTOMIZABLE

~Please Choose from the Following Options~

Passed Appetizers

Pick 3

Fig & Goat Cheese Focaccia

Goat Cheese, Fig Bacon Jam, Wild Greens & Citrus Olive Oil

Chicken Basil Pesto Meat Balls

Chicken Sausage Meat Balls Served With Basil Pesto On Skewers

Pepper Crusted Beef Sandwich

Toasted Brioche, Horseradish Sour Cream

Seared Hudson Valley Foie Gras

Cherry Jam, Brioche Crostini

Grilled Lamb Lollipops

Basil Pesto Oil

Candied Apple Smoked Bacon Lollipops

House Made Bacon Glazed With Apple Reduction

Cold Smoked Jumbo Lump Crab Cake

Lemon Crème Fraiche

Smoked Salmon

Wheat Bread Toast, Smoked Salmon, Truffle Yolk Omelet, Dill Crème Fraiche

Salads

Pick 1

Baby Kale & Candy Striped Beet Salad

Kale & Spinach Mixed Greens, Red Onions, Carrots, White Balsamic Vinaigrette & Boursin-Goat Cheese Pecan "Crouton"

Southwest Chopped Wedge

Romaine Lettuce, Red Onions, Smoked Sweet Corn, Chili Lime Sun Flower Kernels, Jalapeño Buttermilk Dressing, Crispy Fried Jalapeño "Croutons"

Baby Spinach Salad

Baby Spinach, Fresh Sliced Strawberries, Sweet & Salty Pecans, Feta Cheese, Julienne Carrots, Fried Onions & Honey Poppy Seed Dressing

Baby Bibb Salad

Baby Bibb Lettuce, Candied Pecans, Dried Cranberries Boursin Cheese, Crispy Shallots, French Herb Vinaigrette

Entrees

Pick 1

Smoked Maple Leaf Farm Duck Breast

Crispy Seared Foie Gras, Served with Wild Mushrooms, Braised Brussels, and a Blackberry Gastrique

Smoked Angus Beef Tenderloin and Grilled Lobster Tail

Shaved brussels sprouts with candied bacon, Roasted Garlic Yukon Mashed Potatoes, Cabernet Butter Sauce

Grilled Buffalo Tenderloin and Grilled Salmon Duo

Grilled Buffalo Strip Loin, Grilled Salmon, Roasted Summer Heirloom Vegetables, Whipped Potatoes, Thyme Bone Marrow Compound Butter

Panko Herb Crusted Salmon & Crab Fondue

Panko Herb Crusted Salmon Pan Seared, Lump Crab Fondue, Sautéed Field Green Beans with Toasted Garlic Chips and Boursin Whipped Potatoes

Garlic & Herb Crusted Beef Tenderloin With Lump Crab Cake

Garlic Herb Crusted Beef Tenderloin With Lump Crab Cake, Roasted Wild Mushroom Risotto With Grana Padano & Horse Radish Hollandaise, Shaved brussels sprouts with candied bacon

*Bread Service is included.

Coffee Service available for an additional \$3.95 per person.

\$80 PER PERSON

Price does not include staff/rentals. Additional Equipment/Rentals may be needed per menu selections.

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