Cultural Platter Catering

Lunch & Dinner

Items priced per person· Minimum 10 orders per item· Minimum $150 per order·

317-809-8863

HORS D'OEUVRE

Barbecue Shrimp	6·00
Bacon Wrapped Shrimp	6·75
Coconut Shrimp	6·75
Buffalo Shrimp	6·50
Fried Shrimp	6·50
Cocktail Shrimp	6·50
Crab Cake Mini	7·00
Dry Rub Fried Wings	5·00
Barbecue Wings	5·00
Buffalo Wings	5·00
Lemon Pepper Wings	5·50
Asian Spicy Chili Wings	5·50
Garlic Parmesan Wings	5·50
Chicken Satay	4·75
Meatballs	4·50
Caribbean Beef Pattie	4·75
Pulled Pork Slider	4·50
Egg Roll	2·00
Spring Roll	1·50
Canape(s)	4·25
Lettuce Wrap(s)	3·75
Quiche	4·75
Corn Fritter	3·75
Stuffed Mushroom(s)	4·50
Stuffed Potato Skins	4·25
Cultural Platter	10·75
Buffalo Chicken Dip	4·50
Seafood Dip	5·00
Spinach Artichoke Dip	4·00

Contains Nuts Hot Spicy CPC Specialty


Buffalo Wings


Bacon Wrapped Shrimp


Barbecue Meatballs


Spinach Artichoke Dip


Stuffed Potato Skins


Roasted Peppers Canape


Quiche Florentine

Barbecue

Curry

Jerk

Southern Lady

CHICKEN

Includes one accent and one vegetable

FRIED $11.50

Seasoned, breaded, fried to a juicy, crispy, golden brown

ROASTED $15.00

Seasoned with house spices & roasted until fork tender

CANE RUM BARBECUE $16.00

Grilled, basted with our special sweet, smoky, rum BBQ sauce

JERK Hot $16.00

Grilled, seasoned with Caribbean spices, drizzled with an herb sauce

ISLAND CURRY $17.00

Simmered in exotic herbs, onion, bell peppers, potato, yellow curry

MASALA $16.00

Oven roasted breast smothered in a mushroom red wine gravy

KUNG PAO $14.50

Sautéed breast pieces, exotic Asian spices, vegetables, brown sauce

SOUTHERN LADY $14.75

Roasted breast with hickory smoked bacon, three cheeses, mushrooms, & bourbon sauce

SEAFOOD

Includes one accent and one vegetable

CAJUN TILAPIA — $14·95
Fresh filet, Cajun seasonings, garlic & lemon, pan-fried to a golden brown

FRIED CATFISH — $17·95
Thick filet, house spices, grilled, topped with white wine shrimp sauce

GARLIC HERB SHRIMP — $18·75
Sautéed in spicy garlic, rum, butter & a unique blend of house herbs

CURRY SHRIMP (Hot) — $19·50
Simmered in exotic spices, Caribbean herbs, bell peppers and yellow curry

SALMON CALYPSO — $19·50
Grilled filet, glazed with Chef's special blend of tropical bourbon sauce

SALMON A LA PAM — $19·75
Caribbean herbs, spices, tomatoes, onion, bell peppers, simmered in brown sauce

SALMON MONICA — $21·00
House spices, grilled, topped with lump crab meat in a creamy wine sauce

ETOUFFEE (Hot) — $22·00
Shrimp or crawfish, onion, bell peppers, garlic, in a rich Cajun gravy over rice

Fried Catfish

Garlic Herb Shrimp

Salmon Calypso

Crawfish Etouffee

BEEF

Includes one accent and one vegetable

Meatloaf

Braised Short Ribs

MEATLOAF — $11·50

Ground beef, herbs, spices, bell peppers, onions, tomato sauce

SIRLOIN STEAK — $19·75

Marinated, grilled to tender, Juicy perfection

OXTAILS — $23·95

Accented with exotic spices & simmered in brown gravy

BRAISED SHORT RIBS — $23·95

Rubbed with premium herbs & spices, simmered in Chef's Special red wine gravy

PULLED TENDERLOIN — $15·50

Pork loin rubbed with barbecue spices, smoked & simmered in a special, sweet, smoky BBQ sauce

JERK — $16·95

Rubbed with unique Caribbean spices, grilled & simmered in an herb sauce

PREMIUM CUT CHOP — $18·75

Grilled & simmered in brown gravy

CANE RUM BARBECUE RIBS — $18·95

Grilled & basted with our house special sweet, smoky, BBQ sauce

PORK

Includes one accent and one vegetable

Pulled Tenderloin

Barbecue Ribs

COMFORT CRAVING

Includes garden salad and breadstick

FRIED RICE — $9.00
Asian herbs and spices, carrots, peas, sprouts, fried egg
(Vegetable, chicken/add $1.50, shrimp/add $1.95, cultural mix/add $3.00)

LASAGNA — $16.00
Italian herbs & spices, marinara sauce, three cheeses
(Vegetable, ground beef/add $2.50, seafood/add$3.75)

SPAGHETTI & MEATBALLS — $16.95
Ground beef, Italian herbs & spices simmered in tomato sauce over spaghetti

PASTA CARNIVAL (served cold) — $16.95
Tomato, bell peppers, broccoli, basil, herb vodka sauce, rotini
(Roasted Chicken/add $3, shrimp/add $4.50, Salmon/add $5)

FETTUCCINE ALFREDO — $17.95
Creamy garlic white wine herb sauce over fettuccine
(Roasted Chicken/add $2.50, shrimp/add $3.75)

CHICKEN PARMIGIANA — $17.95
Boneless breast, Italian herbs, breaded, baked, marinara sauce, cheese, angel hair

PASTA JUBILEE Hot — $20.00
Shrimp, chicken, andouille sausage, roasted veggies, spices, creamy sauce, fettuccini

BAYOU JAMBALAYA Hot — $20.00
Shrimp, chicken, andouille sausage, onion, bell peppers, Cajun herbs, spices, rice


Pasta Jubilee


Bayou Jambalaya


Pasta Carnival

SANDWICH

Includes potato chips, garden salad, or fruit salad

Corn & Bean Quesadilla	$5·75	Tuna Sandwich	$6·25
Burrito (chicken or steak)	$7·00	Ham & Cheddar Sandwich	$7·00
Fish Tacos	$7·95	Sassy Salmon Sandwich	$8·95
Caribbean Pattie (beef)	$4·75	Crab Cake Sandwich	$8·95
Roasted Veggie Wrap	$5·75	Meatball Sub	$6·75
Buffalo Chicken Wrap	$7·00	Culture Club Sub	$7·75
Jerk Chicken Wrap	$7·00	Cuban Miss Isle Sub	$9·95
Curry Chicken Wrap	$7·75	Shrimp Po' Boy	$9·95
Chicken Salad Croissant	$7·85	Philly Cheesesteak	$9·95


Roasted Veggie Wrap


Minestrone Soup


Shrimp Po' Boy

SOUP

TOMATO $4·95

Tomato, onion, celery, garlic, basil, select spices, cream

MINESTRONE $5·75

Potato, celery, carrot, tomato, beans, corn, zucchini, cabbage, orzo pasta

CHICKEN $6·25

Celery, onion, carrot, corn, beans, select herbs & spices, rice, rotini pasta

BEEF STEW $7·95

Premium cut, potato, peas, carrot, celery, select herbs, spices, red wine

VEGETARIAN

STIR FRY
Quinoa, carrot, broccoli, onion, bell pepper, tofu, mushroom, squash, peas
$9.95

VEGETABLE CURRY
Chickpeas, curry, garlic, onion, Spinach, potato, green beans, Carrot, cauliflower, jasmine rice
$10.50

STUFFED BELL PEPPER
Onion, garlic, tomato, corn, zucchini, basil, rice, feta, cheddar, Latin spices
$10.50

EGGPLANT PROVOLONE
Onion, tomato, red pepper, basil, oregano, thyme, three cheeses, marinara
$9.95

VEGETABLE CHILI
Tomato, garlic, onion, beans, chili & bell peppers, cilantro, cauliflower, adobo spices
$9.75

SQUASH CALABASH
Roasted butternut squash, tomato, spinach, walnuts, wild rice stuffing, fontina
$10.25


Macc & Cheese


Yellow Rice

White Rice
Yellow rice
Dirty Rice
Red Beans & Rice
Macc & Cheese
Herb Stuffing

$4.75

Potato Salad
Mashed Potato
Roasted Potato
Scalloped Potato
Baked Potato
Pasta Salad

$3.50

Cornbread
Garlic Bread
Yeast Roll
Buttermilk Biscuit
Hush Puppy
Potato Chips
Fruit Salad

$2.00

ACCENT

VEGETABLE

Collard Greens
Asparagus
Brussel Sprouts
Baked Beans
$4.50

Sweet Potato
Broccoli
Fried Cabbage
Zucchini & Squash
$3.50

Cole Slaw
Garden Salad
Roasted Medley
Corn
$3.50

Green Beans
Black Beans
Fried Okra
Plantain
$3.00

SWEET SENSATION

CAKE $5·00

German Chocolate
Diva Red Velvet
Divine Chocolate
Strawberry
Carrot
Coconut Dream
Caramel Delight
Lemon Pound
Vanilla Almond Pound

CHEESECAKE 6·50

Mixed Berry
Chocolate Fudge Caramel
Praline
Red Velvet
Pumpkin
Snickers
Almond Joy Butterfinger
Sweet Potato
Chocolate Chip
White Chocolate

PIE $4·50

Apple
Pecan
Berry
Key Lime
Coconut Cream

BROWNIE $4·00

Peanut Butter Cup
Walnut Fudge
Turtle
Cheesecake Swirl

BREAD $4·00

Bread Pudding
Cinnamon Swirl
Pumpkin
Banana
Zucchini
Cranberry Orange
Apple Date Walnut

COOKIE $2·00

Macadamia Nut
Chocolate Chip
Peanut Butter
Oatmeal
Chocolate
Coconut
Sugar
Red & White
Black & White
Butterscotch

SWEET TOOTH $5·00 (chips, popcorn, pretzels, nuts, fruit, candy, ice cream)