



Café Menu

Dine In/Out – Take Home

Café & Pastry Shoppe Hours

Monday-Friday 8:00am.-3:00pm.

Weekend Special Brunch Menu in addition to Our Café Menu served on:

Saturday & Sunday 8:00am.-3:00pm.

*****Open Friday Nights 6pm.-10pm. for Our Special 'Meet the Chefs' Dinner**
Our Friday Night Dinner Menu Changes Every Week

*Call Ahead for Take Home Dinners & we'll have them ready in minutes!

Visit our web site: www.culinarycreations.com

CULINARY CREATIONS - CATERING Menu Available

Visit Next Door: Our Wedding & Catering Consulting
Showroom & Office

CULINARY INSTITUTE OF AMERICA GRADUATES

WATCH US *LIVE* on "PANACHE" our Weekly T.V. Cooking Series

Proprietor & Executive Chef: *Andrew Pantano*

Phone: (908) 281-3894 press 1 for take-out
434 Route 206 South, Hillsborough, NJ. 08844

Gourmet Sandwiches

Served with A Garlic Pickle

Wasabi Grilled Salmon

With Lettuce, Tomato, Red Onion, Sprouts & Wasabi Mustard on a Kaiser Roll \$5.75

Chicken & wilted Arugula Pita

Folded & Baked with Provolone cheese, Tomato & Pesto Spread \$5.75

Cajun Chicken Sandwich

With Sautéed Onions, Dusted in our own Blend of Spices. Lettuce, Tomato & Horseradish sauce \$5.25

California Turkey Croissant

With Fresh Spinach, Sliced Tomato, Brie Cheese, Sprouts & Honey Dijon \$5.75

Grilled Shrimp & Fresh Arugula Roll-Up

With Artichoke Hearts & Provolone cheese, Red Pepper spread \$5.95

Grilled Vegetable & Hummus Club

Seasoned Vegetables with Feta cheese, Lettuce, Tomato & Hummus on a Ciabatta Roll \$5.75

Crab Salad Roll-up

Fresh Crabmeat & Dill salad rolled with Lettuce & Tomato \$5.95

Eggplant & Feta

Baked on a Garlic Ciabatta roll with Sun Dried Tomatoes, Feta cheese & Hummus \$5.75

Garden Grill

Grilled Vegetables with Roasted Peppers, Tomatoes and Muenster cheese on a Pita Fold \$5.25

Vegetable Roll-up

Grilled Vegetables with Feta cheese, Hummus, Lettuce & Tomato, in a Roll-up \$5.25

½ Pound Sirloin Burger

Grilled to your liking on a Kaiser roll with Lettuce, Tomato, Onion & Choice of Cheese \$5.25

Crab Salad 'Melt'

Baked Pita with fresh Crab salad, tomato & melted Alpine Swiss cheese \$5.75

Tuna 'Melt' Croissant

Tuna Salad, melted Muenster cheese, Tomato & Red Onion, Baked on a Croissant \$5.50

SIDE ORDERS

French Fries \$2.50

Sweet Potato French Fries \$2.50

*See our Deli Case for Side Salads

NY Ciabatta Sub (OR) Deli Sandwich

Your Choice of Boar's Head Premium:

Fresh Roast Beef - Oven Gold Turkey - Tavern Ham - Tuna Salad

On a 7" Ciabatta Sub Roll \$5.95

On a Hard Roll, Marble Rye, Wheat or Italian White Bread \$5.00

Served with A Pickle - Lettuce, Tomato & Choice of Cheese





PASTA CAFÉ



Ricotta Stuffed Rigatoni

Herbed Ricotta & Mozzarella tossed with Spinach in a Sun dried Tomato cream \$6.95

Angelhair & Arugula

With Artichoke Hearts in a Fresh Cherry Tomato & roast Garlic White Zinfandel sauce \$6.50

Spedini Rolls

Pasta Pinwheels, rolled with Ricotta cheese & Parmesan baked with Marinara \$6.25

Hand Rolled Gnocchi

Our own Light Ricotta cheese Pasta served with Peas & Tomatoes in a Pink Brandy cream \$6.75

Broccoli & Cavatelli

Broccoli Florets, Virgin Olive oil, roast Garlic, fresh Tomato, White Wine and Herbs \$6.50

Penne Bosco

Sliced Portobello Mushrooms & Prosciutto in a fresh Tomato cream sauce with Parmesan \$6.50

Cavatelli Bianca

Rolled Pasta in a Spicy White Cannelloni Bean sauce with fresh Spinach & Plum Tomatoes \$6.75

Penne Vodka

Tossed with Sliced Mushrooms & fresh Peas in a Pink Absolute Vodka cream sauce \$6.25

LUNCH ENTRÉES

Served with **Mixed Greens Salad (Balsamic Vinaigrette)**

Grilled Chicken over Capellini Chardonnay

Portobello Mushrooms, Arugula, Zucchini & Squash, Chardonnay Wine sauce \$8.75

Lavender Salmon & Fettuccini

Grilled Salmon with Broccoli & Tomatoes in a Light Lavender cream sauce over Fettuccini \$8.95

Shrimp & Penne Madagascar

Grilled Shrimp over Artichoke hearts, Tomatoes, Olives, Green peppercorn, Brandy butter sauce with a touch of cream \$8.95

Shrimp & Chicken Boca with Fettuccini

Fettuccini Pasta topped with Grilled Chicken & Shrimp, Spinach, Prosciutto & Tomatoes in a Lemon, Garlic sauce \$8.95

Peppercorn Salmon Au Poivre

Grilled and served over Angel Hair Pasta with Fresh Tomatoes & Peas in a Brandy Parmesan cream sauce
\$8.95

Meatless 'Burgers'

All
House
Made

Fresh Ground Tuna 'Burger'
Lettuce, Tomato, Red Onion & Sprouts on a Kaiser roll, Wasabi Mustard sauce \$5.50

Lentil Burger
Try our Famous Handmade Lentil Patty on a Kaiser roll with Lettuce, Tomato & Red Onion \$4.95

Crab Cake 'Burger'
Maryland Spiced Crab cake on a Kaiser roll with Lettuce, Tomato, Red Onion & white Horseradish sauce \$5.50

Portobello Mushroom 'Burger'
Marinated & Grilled Mushroom Cap with Roasted Peppers & fresh Mozzarella served on a roll, Pesto Spread \$5.25

Lite Salad Entrées

Grilled Salmon Salad
Over Mesclun mix with Broccoli, Egg, Sprouts, Mushrooms & Olives, Honey Dijon Dressing \$7.95

'Greek Style' Turkey Salad
Over Fresh Spinach & Romaine with Mushrooms, Bacon, Feta Cheese, Hard Cooked Egg, Onion & Tomato – Balsamic vinaigrette \$6.95

Portobello Caprice
Grilled Marinated Mushroom with Fresh Mozzarella, Sliced Tomato, Olives & roast Red Peppers over fresh Arugula, served with Balsamic vinaigrette \$6.95

Sesame Seared Tuna
Grilled Fresh Skewered Tuna in a Ginger Sesame Marinade over Mesclun Mix. With Fresh Tomatoes & Sprouts. Cilantro Vinaigrette, \$6.95

Traditional Salads

Caesar Salad
Crisp Romaine, Parmesan Cheese, Garlic Croutons & Tomatoes tossed in a Creamy Caesar Dressing \$3.50

Mixed Greens Salad
Green Leaf & Baby Greens with Tomatoes, Mushrooms, Sprouts & Croutons tossed in Balsamic vinaigrette \$3.50

BE CREATIVE

Caesar Salad or Mixed Greens Salad (or anything else)

Topped with:

- | | |
|----------------------------|---------------------|
| Grilled Vegetables | (\$3.00 additional) |
| Grilled Chicken | (\$3.00 additional) |
| ----- | |
| Cajun Shrimp | (\$3.50 additional) |
| Grilled Salmon | (\$3.50 additional) |
| Sesame Tuna Skewers | (\$3.50 additional) |



Breakfast Selections are served until 11:00 am (Monday- Saturday)
- SUNDAY All Day -



French Toast / Pancakes

All Below Items served with Vermont Pure Maple Syrup

Stuffed French Toast

Mixture of Cinnamon, Brown Sugar & Cream cheese, spread between two slices of bread, egg dipped with Vanilla & dusted with Powdered Sugar \$4.95

'French' Brie Melt

Grilled Ham & Melted Brie Cheese layered between egg dipped French Toast, Topped with Powdered Sugar \$4.95

Banana Granola Pancakes

Fresh Granola Blended into Buttermilk Pancakes, topped with Sliced Bananas & Powdered Sugar \$4.95

Blueberry Swirl Pancakes

Buttermilk Pancakes Swirled with Fresh Blueberries, topped with Sliced Bananas & Powdered Sugar \$4.95

Crisp French Toast

Cornflake & Cinnamon crusted French Toast baked Crisp, dusted with Powdered Sugar \$4.75

Puffed Buttermilk Pancakes

Our unique batter Baked Golden Brown & Puffed high, dusted with Powdered Sugar \$4.50

****Add Two Eggs to any of the Above Selections \$1.75 additional****



Breakfast Sides

'Meatless' Sausage - Pork Roll - Bacon Strips - Sausage Links
\$1.95 order

Red Potato Home Fries \$2.50 order
Bagel with butter/cream cheese (or) Croissant \$1.95 each

EGG SELECTIONS

Complete with Choice of Toast:
Marble Rye, Earth Grain Wheat, Bakery White (OR) Toasted Panella Bread
* Bagel or Croissant \$1.00 extra

Frittata

2 Eggs & 2 Egg Whites, Baked
Open Faced with melted
Mozzarella cheese
(see fillings below)

Omelet

3 Fresh Eggs folded with your
choice of fillings (see below),
served with Red Potato Home
fries

Roll-Up

2 Fresh Eggs, Scrambled with
your choice of fillings (see
below), served in a Wheat
Roll-up with Red Potato
Home fries

Customize Your Egg Selection above with:

1 Filling \$4.25

2 Fillings \$4.75

3 or More Fillings \$5.25

*EGG WHITES AVAILABLE \$.75 EXTRA



Fillings: Portobello mushrooms, Broccoli, Sun dried tomatoes, Zucchini & Squash, Spinach, Arugula, Red onions, Green peppers, Roast red peppers, Button mushrooms, Proscuitto, Plum tomatoes, Artichokes Hearts, Black Olives, Ham, Sausage, Pork roll, Vegetarian sausage or Bacon

Cheese Fillings: Feta, Brie, Yellow American, White American, Swiss, Muenster, Cheddar, Provolone, Fresh Mozzarella, Shredded Mozzarella

Other Egg Options

Served with Red Potato Home fries and Choice of Toast *Low Carb Bread \$.50 extra

Two Eggs Any Style

Two Eggs Scrambled, Over Easy, Over
Medium, Over Hard (or) Poached \$3.50

'Vegetarian Style' Steak & Eggs

Grilled Portobello Mushrooms & Two Eggs
Any Style with Home fries and Toast \$4.95

Mexican Egg Scrambler

Scrambled Eggs with Tomatoes, Onions,
Peppers, Cheese & White Bean sauce \$5.25

Garden Vegetable Eggs

Scrambled with a mixture of Tomatoes & fresh
Sautéed Seasonal Vegetables \$5.25

Egg Sandwiches

Egg Whites & 'Meatless' Sausage

With melted Cheese on a Roll \$3.95

Italian Egg Sandwich

With Fried Salami, Potatoes & Melted
Mozzarella on Grilled Panella Bread \$4.25

Papion

Two Fried Eggs, Pork roll,
Potatoes & Cheese on a Kaiser Roll \$3.95

Double Egg & Cheese

On a Roll, Pita or Croissant \$2.95

With Bacon, Pork roll, Sausage or
'Meatless Sausage' \$1.25 additional each

Media News & Reviews:

*****CULINARY CREATIONS reviewed as:

***New York Times* says;** Culinary Creations is "Making Breakfast Hard to Skip....There are Two Reasons to stop at Culinary Creations, the first of course is Breakfast. Obviously Catering being the second..."

The Courier News, Food Talk Radio; "nothing less than a Top Drawer Café, Pastry shop & Catering outfit all rolled into one...offering an astonishing broad range of options that are uniformly delicious."

***The STAR LEDGER* Writes:** If more Strip malls had places like *Culinary Creations* we would all begin to LOVE Strip malls

WATCH OUR T.V. COOKING SERIES "PANACHE"

Culinary Creations Celebrates the 100th Episode of Patriot Panache!

Press Release

Somerset –Patriot Media is very proud to announce the special 100th Episode of the *Panache* cooking show, hosted by the spectacular *Chef Andrew Pantano*, Owner & Executive Chef of the **locally famed restaurant "Culinary Creations"**. To celebrate reaching this milestone, Patriot Media invited community members, customers, and friends to participate in the taping of the special gourmet cooking show at the Neshanic Valley Golf Course.

The *Panache* cooking show began in 2003 and was one of the first regular programming features on Patriot 8. This show and its personable host have gained quite a following over the past couple of years, and it still airs regularly on Channel 8. A full Patriot 8 airing schedule can be found at patmedia.net

About Us:

Culinary Creations was created by ***Chef Andrew Pantano***, a highly trained and experienced graduate of ***The Culinary Institute of America***. Chef Pantano, together with his colleagues, have designed a casual dining Cafe, Pastry Shoppe and Full Service Catering Company with a new Wedding and Event Consulting Showroom; "A Creative Touch." Their expansion now offers Culinary Creations' Catering *with A Creative Touch*.

Chef Pantano and Culinary Creations have been featured in the ***New York Times***, **Twice on Channel 12 New Jersey News**, **Profiled in Catering Magazine**, **Several Articles in Country Roads Magazine**, **NJ Saavy Magazine**, **Wedding Channels Magazine**, **NJ Tables Magazine**, **House and Home Magazine**, **The Star Ledger**, **The Courier News**, **Princeton Packett**, **Somerset Reporter**, **Hunterdon County News**, **The Hillsborough Beacon** and other respected publications.

CHECK OUT OUR WEB SITE @ www.CulinaryCreations.com

Off Premise Catering to over 35 Catering Locations in NJ, including your Backyard & now @ Neshanic Valley Golf Course brought to you by Andrew Pantano & Tim Mason of Culinary Creations; Full Service Banquet Facility for 25-200 guests, with Pan views of Somerset County's premier Golf Course