



From Our Kitchen To Yours

We specialize in fresh, chef prepared food for any occasion, and our professional service leaves nothing to chance.

Our commitment to you, is great food and great service at fair price. Inside you'll find a list of our tried and true favorites. If there is something special you would like, let's talk. We love collaborating to come up with the perfect menu to suit your event.

Thank you,
Andy Grimes
Chef/Owner



UltimateCulinary
CATERING



Wedding Receptions
Party Planning
Corporate Catering
(breakfast, lunch & dinner)
Seated Dinners
Buffets
Holiday Parties
Pick-up and Drop off Service
Home Meal Programs
Church Dinners
Anniversaries
Picnics
Consulting
Corporate Aviation

Ultimate Culinary Solutions, Inc.
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Party & Reception

COLD APPETIZERS

Parmesan Crisp with Baby Lettuce, Heirloom Tomato, Creamy Gorgonzola and Bacon

Mini Butter Poached Lobster Rolls with Citrus Aioli

Fried Green Tomatoes with Pimiento Goat Cheese

Spicy Vegetable Basil Rolls with Asian Dipping Sauce

Curried Blue Crab Stuffed Cherry Tomatoes

Herb Crostini with Olivada and Roasted Red Pepper

Smoked Salmon Blinis with Crème Fraiche and Beluga Caviar

Chicken Salad with Walnuts and Granny Smiths in Miniature Pastry Cups

Jumbo Asparagus wrapped with Parma Prosciutto

Smoked Trout on Pumpernickel Rounds with Sour Cream and Osetra Caviar

Prawns Cocktail with Lemon and Chipotle Cocktail Sauce

Caramelized Vidalia Onion and Spring Vegetable Tartlet

Tuna Tartare in Sesame Tuilles with Pickled Ginger

Assorted Sushi Rolls (we can do any roll you like)

Party & Reception

HOT APPETIZERS

Pancetta wrapped Sea Scallops on a Rosemary Skewer

Chicken or Pork Satay with Spicy Peanut Dipping Sauce

Spinach and Wild Mushroom Strudel

Beef Tenderloin Brochettes with Horseradish Dip

Low Country Crabcakes with Smoked Tomato Remoulade

Ratatouille Stuffed Cremini Mushrooms

Smoked Chicken and Green Chile Quesadillas with Cilantro Sour Cream

Crispy Risotto Fritters stuffed with Smoked Provolone, Spring Vegetables and Fresh Herbs

Pulled Pork on Sourdough Rolls with Sweet Pickles

Cajun Chicken and Tasso Ham Eggrolls with Creole Dipping Sauce

Smoked Salmon Pizzeta with Capers, Dill and Sour Cream

Crispy Chicken Fingers, Traditional or Buffalo style

Party & Reception

PLATTERS

Antipasto Platter of Grilled and Marinated Vegetables

Fresh Tropical Fruit Platter

Baked Brie en Croûte

Seasonal Vegetable Crudite with Ranch Dipping Sauce

Homemade Potato Chips with a Trio of Dips

Assorted Roll-up Sandwiches: Turkey, Ham & Cheese and Grilled Chicken

Imported and Domestic Cheese Display with Assorted Crackers, Bread and Grapes

Norwegian Salmon Gravlax Platter

Freshly Shucked West Coast Oysters with Champagne Mignonette

Beluga or Osetra Caviar with Crème Fraiche and Traditional Garnishes

Party & Reception

ACTION STATIONS

Herb Roasted Beef Tenderloin with Horseradish Jack Cheese Biscuits

Sautéed Prawns with Stone Ground Cheese Grits

Wild Mushroom and Butternut Squash Risotto with Fresh Thyme and Ricotta Salata

Herb Roasted Striploin of Beef on Sourdough Rolls with Horseradish Sauce

Cavateppi Pasta with Vine ripe Tomatoes, Fresh Basil and Calamata Olives

Party & Reception

DESSERTS

Miniature Walnut Fudge Brownies

Assorted Mini Cookies

Pecan Diamonds

Lemon Tartlets with Fresh Raspberries

White and Dark Chocolate Dipped Strawberries

NOTE:

All appetizer and platter selections require 25 each minimum.

If this will not work for your particular party, let us work with you to create a menu for your event.