

Entrées

Beef

Beef Stir Fry (*Tender Beef Strips and White Rice seared with Colorful Red Peppers, Diced Onions, Snow Peas, Bok Choy, Slivered Almonds, Water Chestnuts and Steamed Broccoli marinated in our Soy Teriyaki Sauce*)

Beef Stroganoff *served over Buttered Noodles*

Beef Wellingtons

Bourbon Beef Tenderloin Medallions *with our Burgundy Sauce*

Grilled Rib Eye Steaks

Italian Meatloaf *topped with Shredded Cheddar Cheese*

Jamaican Meat Patties

Marinated London Broil *served with our savory Sherry Mushroom Sauce*

Petite Filet *wrapped in Bacon*

Prime Rib of Beef *served with Au Jus & Horseradish Sauce*

Stuffed Bell Peppers (*Seasoned Beef stuffed Bell Peppers*)

Tender Sliced Roast Beef *with our Sherry Mushroom Sauce*

Tender Sirloin *Breaded and Simmered with Homemade Country Beef Gravy*

Tenderloin Beef Tips *served with Peppers, Onions and Mushrooms in our Demi Glaze Sauce*

Phone: 336.632.0550 | Fax: 336.232.9745

www.culinaryvisions.com | Info@culinaryvisions.com

Entrées

Chicken

Apricot Chicken *prepared with our sweet Apricot Glaze*

Basil Grilled Chicken *lightly seasoned with Fresh Basil,
Black Pepper & Parmesan Cheese*

Champagne Chicken *prepared with our elegant Champagne Cream Sauce*

Chicken Amandine *prepared with our Almond Wine Sauce*

Chicken Cordon Bleu *(Stuffed Chicken with Ham & Swiss Cheese,
lightly breaded & served with our Savory Cheese Sauce)*

Chicken Lombardy *topped with Mozzarella & Parmesan Cheeses
& our Marsala Mushroom Sauce*

Chicken Piccata *prepared with our White Wine Lemon Caper Sauce*

Chicken Pomodoro *prepared with our Vodka Tomato Cream Sauce*

Chicken Sage *(Parmesan Crusted Chicken with our Sage Butter Sauce)*

Citrus Lime Chicken *prepared in our light Citrus Lime Sauce*

Cranberry BBQ Chicken *prepared with our Famous Cranberry Barbeque Sauce*

Creole Chicken *prepared with Tomatoes, Onions, Celery & Bell Peppers*

Culinary Chicken *prepared with Mushrooms & Shallots
in our White Wine Cream Sauce*

(Boneless, Skinless Chicken Breasts, unless otherwise noted)

Phone: 336.632.0550 | Fax: 336.232.9745

www.culinaryvisions.com | Info@culinaryvisions.com

Entrées

Chicken

Double Decker Chicken Pot Pie (*Homemade Chicken Pot Pie layered between Top and Bottom Crust*)

French Chicken Tarragon *prepared with Sautéed Red Onions, Colorful Bell Peppers and topped with our Tarragon Cream Sauce*

Greek Chicken *prepared with Oregano, Basil, Artichokes, Tomatoes, Black Olives, Balsamic Vinegar & Feta Cheese*

Slow Roasted Chicken (*Bone-in Herb or Garlic Chicken*)

South of the Border Chicken *prepared with Cilantro, Lime Juice & Diced Tomatoes*

Southern Fried Chicken (*Bone-in*)

Stuffed Chicken (*Stuffed Chicken with Cranberry & Sage, Broccoli & Cheddar Cheese OR Spinach & Swiss Cheese, lightly breaded & served with our Savory Cheese Sauce*)

Teriyaki Chicken *marinated in our Soy Teriyaki Sauce*

Tortilla Chicken *rolled in crispy Tortilla Chips topped with a Mexican Style Sauce*

Phone: 336.632.0550 | Fax: 336.232.9745

www.culinaryvisions.com | Info@culinaryvisions.com

Entrées

Pasta

Baked Ziti (*Rotini Pasta baked in a Diced Tomato Sauce with Cheeses, Herbs, Ground Beef and Mild Italian Sausage*)

Beef Stroganoff (*Tender Beef Strips with a Stroganoff Sour Cream Sauce served over Buttered Noodles*)

Bistro Pasta (*Bow Tie Pasta with a Sun-Dried Tomato Balsamic Sauce, Spinach, Black Olives, Feta Cheese and Herbs ~ Chicken Optional*)

Chicken Fettuccini Alfredo (*Fettuccini Pasta with Alfredo Sauce, Grilled Chicken Strips and Fresh Vegetables topped with Parmesan Cheese*)

Chicken Parmesan (*Breaded Chicken served over Spaghetti, topped with Tomato Sauce, Mozzarella and Parmesan Cheeses*)

Hearty Beef Lasagna (*Marinara Sauce and Parmesan Cheese*)

Pasta Primavera (*Penne Pasta with Sliced Chicken Breast, Marinara Sauce, Zucchini, Squash, Onions, Mushrooms, Red and Green Bell Peppers*)

Pesto Pasta (*Penne or Bow Tie Pasta with Sliced Chicken Breast, Zucchini, Peas, Red Bell Peppers, Carrots and Pine Nuts served with a Rich Basil Pesto Sauce*)

Shells Florentine (*Pasta Shells Stuffed with Cheese served with our Spinach Cream Sauce ~ Ground Beef Optional*)

Shrimp Talfredo (*Tender Shrimp prepared with Fresh Diced Tomatoes, Red Onions and Herbs in our Tomato Alfredo Cream Sauce*)

Spaghetti & Meatballs (*Culinary Meat Sauce ~ Meatballs Optional*)

Spinach & Vegetable Lasagna (*Rich Cheese Sauce*)

Tetrazzini (*Chicken, Beef OR Turkey with Mushrooms, Onions, Carrots and Celery in a Rich Cream Sauce tossed with Spaghetti and topped with Parmesan Cheese*)

Phone: 336.632.0550 | Fax: 336.232.9745

www.culinaryvisions.com | Info@culinaryvisions.com

Entrées

Pork

Cranberry BBQ Pork Tenderloin *(Boneless Pork Tenderloin served with our Famous Cranberry BBQ Sauce)*

German Sausages *(Bratwurst with Peppers & Onions)*

Grilled Seasoned Pork Cutlets *(Marinated Tender Pork Cutlets)*

Italian Sausage *served with Peppers & Onions tossed with Marinara Sauce*

Jeweled Pork Tenderloin *(Fruit & Nut stuffed Pork Tenderloin served with our Apricot Glaze)*

NC Chopped/Pulled BBQ *served with our Lexington Style Sauce made from Freshly Roasted Pork Shoulders*

Stuffed Pork Tenderloin *(Boneless Pork Tenderloin prepared with Granny Smith Apples & Cornbread Stuffing)*

Seafood

Baked Cod *served with our Lemon White Wine Sauce*

Country Fried Fish *(Flounder OR Catfish with Cole Slaw and Tarter Sauce)*

Garlic Shrimp Skewers

Grilled Haddock Fillet *served with Cole Slaw and Tarter Sauce*

Grilled Salmon Filet *served with Fresh Lemon and Dill*

Pecan Crusted Trout *served with Cole Slaw and Tarter Sauce*

Soy Glazed Salmon Filet

Shrimp Scampi *served over Pasta optional*

Phone: 336.632.0550 | Fax: 336.232.9745

www.culinaryvisions.com | Info@culinaryvisions.com

Entrées

Turkey

Apricot-Glazed Turkey Breast

Turkey Piccata (*Tender Turkey Cutlet served with a White Wine
Lemon Caper Sauce*)

Sliced Turkey Medallions

(Substitute Turkey For Meat in Any Entrée)

Vegetarian

Baked Acorn Squash (*Acorn Squash halved & stuffed with
Rice, Beans and Brown Sugar*)

Eggplant Parmesan (*Tender Eggplant topped with Mozzarella
and Parmesan Cheese served over Pasta with Marinara Sauce*)

Italian Roasted Red Pepper (*Large Red Pepper stuffed with Ricotta,
Mozzarella & Parmesan Cheeses served with a Charred Tomato Sauce*)

Pasta Primavera (*Penne Pasta with Marinara Sauce, Zucchini, Squash,
Onions, Mushrooms, Red and Green Bell Peppers*)

Pesto Pasta (*Penne or Bow Tie Pasta with Zucchini, Peas, Red Bell Peppers,
Carrots and Pine Nuts served with a Rich Basil Pesto Sauce*)

Vegan and Gluten Free Also Available

Phone: 336.632.0550 | Fax: 336.232.9745

www.culinaryvisions.com | Info@culinaryvisions.com

Gourmet Sides

Starches

Culinary Mac n' Cheese

Garlic Mashed Potatoes

Harvest Wild Rice

Herbed Rice Pilaf

Potatoes Au Gratin *with Cheese*

Roasted Rosemary New Potatoes

Roasted Sweet Potatoes

Seasoned Potato Wedges

Stuffed Baked Potato (*Parsley, Chives and Cheddar Cheese*)

Sweet Potato Casserole

Whipped Potatoes

Vegetables

Broccoli OR Green Bean Casserole

California Vegetable Medley (*Cauliflower, Broccoli and Carrots*)

Chef's Fresh Vegetable Medley (*Everything Seasonal*)

Green Bean Amandine

Grilled Marinated Asparagus *with Fresh Lemon and Dill*

Grilled Zucchini

Italian Squash Medley

Sautéed Sugar Snap Peas *with Herbs*

Scalloped Corn

Steamed Broccoli *with Fresh Lemon and Dill*

Phone: 336.632.0550 | Fax: 336.232.9745

www.culinaryvisions.com | Info@culinaryvisions.com

Gourmet Sides

Fresh Salads

Caesar Salad (*Fresh Romaine Lettuce with Croutons and Parmesan Cheese served with our Creamy Caesar Dressing*)

Carolina Salad (*Fresh Gourmet Greens topped with Pecans, Mandarin Oranges, Sweetened Dried Cranberries and Julienne Red Onion served with Two Dressings*)

Culinary Garden Salad (*Fresh Gourmet Greens topped with Tomatoes, Cucumbers, Black Olives, Shredded Carrots and Mini Corn served with your choice of Two Dressings*)

Gourmet Spinach Salad (*Tender Baby Spinach topped with Egg, Red Onion, Tomatoes, Croutons, Crispy Bacon, and Feta Cheese served with our Two Dressings*)

Tossed Garden Salad (*Fresh Gourmet Greens topped with Red Cabbage, Tomatoes, Cucumbers and Shredded Carrots served with your choice of Two Dressings*)

Homemade Salad Dressing Selections

Ranch, Italian, 1000 Island, Bleu Cheese, Balsamic Vinaigrette, Creamy Caesar, Oil and Vinegar, Honey Mustard, Greek, French, Poppy Seed, Sesame Ginger and Tropical Raspberry Dressings

Low Fat /Fat Free Dressings Available

Phone: 336.632.0550 | Fax: 336.232.9745

www.culinaryvisions.com | Info@culinaryvisions.com