

# CREATIVE CATERING COMPANY

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## Cocktail Reception Hors D'oeuvres

Thank you for contacting Creative Catering about your upcoming cocktail party!

Enclosed you will find several pages of information about our most popular menus and service information. Please keep in mind that these are only suggestions. We are committed to your satisfaction, and we will create just the right menu to ensure that your event is most memorable.

Creative Catering can add that extra special touch by providing an ice sculpture, a chocolate fountain, or a champagne fountain. Please call us for more details and pricing for these services.

Events are scheduled up to four hours; the staffing rate is \$105.00 per staff, with a minimum of two staff persons and a minimum of three hours, plus one Captain per event at \$120. A bartender is available for \$125.00

A 25% deposit is required at the time of booking and your event is confirmed on our calendar. The balance is due 3 days prior to your event. A final head count will be due three days before your event. All final invoices will reflect 7% sales tax and 17% administrative charge.

All menu pricing is based on 100 guests. The following additional per person charges apply for guest counts that are below 100 guests:

- 75-99 guests add \$2.99 per guest
- 50-74 guests add \$4.99 per guest
- 25-49 guests add \$7.00 per guest
- 24-10 guests add \$9.00 per guest

***Prices do not include China, linens, or silver. Disposable chafing dishes are \$8.00 each.***

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*7 Selections \$20.95 per guest  
9 Selections \$23.95 per guest*

*8 Selections \$22.95 per guest  
10 Selections \$24.95 per guest*

- Sugarcane Skewered Shrimp with Chili Cilantro Rub
- Grown Up Ham & Cheese Finger Sandwich
- Tea Smoked Chicken Lettuce Cups
- Caprese Tea Sandwich
- Ahi Tuna Avocado Cups
- Black Bean Empanadas with Chipotle Aioli
- Petit Beef Wellington
- Asian Spring Roll
- Maytag Blue Cheese Stuffed Mushrooms
- White Bean Bruschetta
- Antipasto Skewers
- Olives, Tomato, Mozzarella Skewers
- Mini Tenderloin Sandwiches with Horseradish
- Baked Brie Raspberry Cup
- Shrimp Cocktail Shooter
- Smoked Fish Canapé
- Grecian Phyllo Cups
- Bacon Cheddar Puffs
- Bacon Wrapped Scallops
- Mushroom Broccoli Cheddar Bundles
- Jamaican Meat Pillow
- Cheese Puff
- Crabmeat Avocado Puff
- Roquefort Filled Belgian Endive
- Syrian Beef Rolls
- Ahi Tuna Wasabi
- Louisiana Crab Cakes with Creole Aioli
- Maryland Crab Cakes with Chipotle Aioli
- Key West Shrimp Skewers
- Indonesian Chicken Satay Skewers with Spicy Peanut Sauce
- Indonesian Beef Satay Skewers
- Sesame Chicken Skewers
- Roquefort Roast Beef Skewers
- Cherry Tomatoes & Fresh Mozzarella Skewers
- Seasonal Fruit Skewers

*Menus include a selection of Creative Catering Mini Desserts*