

CREATIVE CATERING

Presents:

Dinner Buffet



Special Event Planning

Thank you for calling Creative Catering for your upcoming event. 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 special event is most memorable.

Prices are based on 100 or more guests

75-99 guests add \$1.85 per guest

50-74 guests add \$3.50 per guest

25-49 guests add \$4.25 per guest

24-10 guests add \$4.75 per guest

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 the day of 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.

If you have any questions or concerns you may contact me at 727 550-0732.

Sincerely,

Frank Edgar, Owner

Dinner Buffet

**Creative Catering Buffets are Beautifully Decorated Including:
Fresh Baked Rolls, Creamy Butter, Coffee, Iced Tea, Linens, and China.**

The following menu selections allow you to make choices as you plan the meal for your event, beginning with a carved entrée. The prices for the entire meal, Per Guest, are listed next to the carved entrée below.

- ◆ **Smoked Beef Tenderloin with Mt. Vernon Sauce \$25.95**
 - ◆ **Roast Prime Rib with Horseradish Sauce \$24.95**
- ◆ **Herb Crusted Roast Round of Beef with Sauce Béarnaise \$21.95**
- ◆ **Baked Black Forest Ham with Brown Sugar Raisin Sauce \$19.95**
- ◆ **Walnut Crusted Pork Loin with Orange Bourbon Sauce \$19.95**
 - ◆ **Mojo Marinated Pork Tenderloin \$19.95**
- ◆ **Roasted Breast of Turkey with Cranberry Chutney \$19.95**

**Please Select Two of the Following Entrées to
Compliment Your Carved Selection:**

- ◆ Sliced Roasted Tom Turkey
- ◆ Beef Tips in Rich Burgundy Sauce
- ◆ Sliced Baked Virginia Ham
- ◆ Breast of Chicken Chardonnay
- ◆ Blackened Chicken Alfredo
- ◆ Boiled Grouper with Pineapple Chutney
 - ◆ Baked Ziti
 - ◆ Shrimp Scampi
 - ◆ Veal Marsala
- ◆ Chicken with Mango Salsa
 - ◆ Chicken Frangelico
 - ◆ Chicken Marsala
- ◆ Baked Stuffed Shrimp
 - ◆ Stuffed Salmon
 - ◆ Seafood Newburg
 - ◆ Stuffed Flounder
 - ◆ Islander Chicken
 - ◆ Jerk Chicken

Select Three Items

- ◆ Roasted Red Bliss Potatoes
 - ◆ Dirty Mashed Potatoes
- ◆ Rosemary Roasted Red Potatoes
 - ◆ Au Gratin Potatoes
 - ◆ Lyonnaise Potatoes
 - ◆ Parsley Potatoes
 - ◆ Rice Pilaf
 - ◆ Wild Rice
 - ◆ Garden Rice
- ◆ Broccoli Rice Casserole
 - ◆ Candied Yams
- ◆ Pasta Primavera with Basil Crème Sauce
 - ◆ Pasta with Garlic and Olive Oil
 - ◆ Southern Style Green Beans
- ◆ English Peas with Pearl Onions
 - ◆ Seasonal Fresh Medley
 - ◆ Baked Butternut Squash
- ◆ Zucchini and Yellow Squash
 - ◆ Green Beans Almondine
- ◆ Carrots Glazed with Honey Butter

Select Two Items

- ◆ Green Garden Salad with Two Dressing Selections
- ◆ Marinated Tomatoes with Fresh Mozzarella and Basil
 - ◆ Cucumbers and Red Onions in Vinaigrette
 - ◆ Cobb Salad
 - ◆ Fresh Seasonal Fruit Medley
- ◆ Marinated Kalamotto Olives with Bleu Cheese
 - ◆ Marinated Mushrooms
 - ◆ Italian Antipasto Salad
 - ◆ Spinach Salad
 - ◆ Greek Salad
 - ◆ Potato Salad
 - ◆ Pasta Salad
 - ◆ Cole Slaw
 - ◆ Roasted Red Peppers with Garlic
- ◆ Baby Field Greens with Raspberry Vinaigrette *
 - ◆ Traditional Caesar Salad *

*Additional 1.75 Per Guest

Desserts

Select Two Items

- ◆ Bourbon Pecan Pie
- ◆ German Chocolate Cake
 - ◆ Pumpkin Pie
 - ◆ Apple or Cherry Pie
 - ◆ Black Forest Cake
- ◆ Bread Pudding with Whiskey Sauce
 - ◆ Key Lime Pie
 - ◆ Carrot Cake
- ◆ Pineapple Upside Down Cake
 - ◆ Coconut Cream Pie
 - ◆ Assorted Cookies
- ◆ New York Cheese Cake with Fruit Topping
 - ◆ Chocolate Brownies
- ◆ Sweet Ending- 4.95 Per Guest (Chef's Choice of Five Desserts)

Food Stations

Prices are based in addition to a menu selection.
Station prices are based on 100 Guests

Pasta Station 4.65 per Guest

- ◆ Penne, Bowtie, and Ravioli
- ◆ included are Pesto, Garlic, and Oil
- ◆ Alfredo, Marinara, and Italian Bread
 - ◆ Fresh Parmesan Cheese
 - ◆ Add Shrimp 2.75
 - ◆ Add Chicken 2.35
 - ◆ Add Italian Sausage 1.50

Roast Turkey Station 5.75 per Guest

- ◆ Sliced Roast Turkey
- ◆ Cornbread Dressing
- ◆ Mashed Potatoes
 - ◆ Creamy Gravy
- ◆ Cranberry Sauce

Carving Stations

- ◆ **Tenderloin of Beef**
7.95 per Guest
- ◆ **Roast Round of Beef**
6.95 per Guest
- ◆ **Black Pepper Crusted Pork Loin**
6.25 per Guest
- ◆ **Baked Virginia Ham**
5.95 per Guest
- ◆ **Roasted Turkey Breast**
5.75 per Guest

Gourmet Dessert Station 3.20 per Guest

- ◆ **Raspberry Chocolate Cake**
- ◆ **German Chocolate Cake**
- ◆ **Kailua Cheese Cake**

Dessert Station 5.50 per Guest

- ◆ **Bananas Foster Flambé**
- ◆ **Cherries Flambé**
- ◆ **Our Very Own Gourmet Cookies 2.75**
with Flavored Whip Cream for Dipping

Drink Station

All Mixers, Ice, Juice, Condiments, and Plastic Bar Ware

Specialties

Ice Carving Beautifully Presented as Your Centerpiece
Ice Bowls to Present Shrimp or Fresh Fruit
Flowing Champagne Fountains

Coffee Service

Regular, Decaf, Sweet Cream, Sugar, Cinnamon, Chocolate Curls

1.75 per Guest

Espresso, and Cappuccino

3.75 per Guest

Pre- Dinner Hors d' oeuvres

Three Selections: 4.85 Per Guest Four Selections: 6.75 Per Guest

Six Selections: 7.95 Per Guest

Butler Passed Five Selections: 7.95 Per Guest (Only with Dinner Buffet)

- ◆ **Display of Imported Cheese** with Assorted Crackers
- ◆ **Creative Catering Canapes** an Assortment of Gourmet Canapes
 - ◆ **Stuffed Mushrooms** Vegetarian, Sausage or Crabmeat
 - ◆ **Cocktail Meatballs** Sauerbraten or Au Poivre
 - ◆ **Sherried Liver Plate** with French Baguettes
 - ◆ **Oriental Spring Rolls** with Dipping Sauce
 - ◆ **Crab Rangoon** with Ginger Sauce
 - ◆ **Display of Fresh Fruit**
 - ◆ **Petite Chicken Sticks** with Teriyaki or Jerk Sauce
 - ◆ **California Rolls** with Wasabi Sauce
 - ◆ **Mini Quiche** Seafood, Spinach or Lorraine
- ◆ **Broccoli and Cheddar Wantons** with Roasted Red Peppers
 - ◆ **Baked Brie Bonnets** with Raspberries
 - ◆ **Fresh Garden Vegetable Display**
- ◆ **Roasted Red Peppers and Garlic Hummus** with Pita Chips
 - ◆ **Smoked Turkey Wraps** with Cranberries and Brie Cheese
 - ◆ **Spinach Artichoke Dip** in a Bread Bowl
 - ◆ **Assorted Pinwheels** with Herbed Goat Cheese
- ◆ **Mini Rueben Sandwiches** Lean Corned Beef, Swiss Cheese and Sauerkraut
 - ◆ **Jumbo Shrimp Cocktail** with Cocktail Sauce and Lemon Wheels
(Additional 3.50 Per Guest)
- ◆ **Display of Whole Smoked Salmon** with Lemon Caper Mayonnaise
(Additional 3.50 Per Guest)