

CREATIVE CATERING COMPANY

Cocktail Menus – The St. Pete Streets

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

The Central Ave Menu	\$17.50
The Beach Drive Menu	\$20.95
The North Shore Menu	\$24.95
The Pink Streets Menu	\$22.95
The Bayshore Menu	\$20.95
The 4th Street Menu	\$21.95
The Arlington Menu	\$23.95
The Burlington Menu	\$19.95
The Brightwaters Menu	\$25.95

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

CENTRAL AVE

Peppercorn Meatballs
Little Havana Mini Cubans
Teriyaki Beef Brochette
Reuben Egg Rolls
Chicken Salad in Phyllo Cup
Red Pepper Garlic Hummus with Pita Chips
Fresh Garden Vegetable Display
with Curry Ginger Sauce
Sausage Cheese Party Bites
Display of Fruit & Cheese with Crackers

NORTH SHORE

Carved Tenderloin of Beef With Mt. Vernon
Mustard and Tangy Horseradish Sauce
Silver Dollar Rolls
Carved Roasted Turkey Breast
with Cranberry Relish
Chicken Satay Skewers
Stuffed Mushrooms
Swedish Meatballs
Display of Fruit & Cheese with Crackers
Crab Napoleons
Bacon Cheddar Puffs
Key West Shrimp Skewers
Assorted Mini Desserts

BAYSHORE

Sliced Baked Virginia Ham with Petite Cheddar
Biscuits & Silver Dollar Rolls
Maryland Crab Cakes with Chipotle Aioli
Large Florida Gulf Shrimp
with Tangy Cocktail Sauce
Spring Rolls with Duck Sauce
Smoked Salmon Mousse on Toast Rounds
Indonesian Beef Satay Skewers
Roquefort filled Belgian Endive
Spinach Dip in Pumpernickel Bread Bowl with
Bread Cubes
Hummus with Pita Chips
Assorted Mini Desserts

BEACH DRIVE

Carved Mojo Pork
Silver Dollar Rolls
Jamaican Jerk Chicken Skewers
Display of Large Gulf Shrimp
with Tangy Cocktail Sauce
Maryland Crab Cakes with Chipotle Aioli
Display of Fruit & Cheese with Crackers
Basil Mushroom Caps
Fresh Mozzarella & Cherry Tomato Skewers with
Balsamic Drizzle
Smoked Fish Spread with Crackers

PINK STREETS

Roast Round of Beef with Sauce Béarnaise
Fresh Baked Silver Dollar Rolls
Islander Chicken Bites
Maryland Crab Cakes with Chipotle Aioli
Red Pepper & Garlic Hummus with Pita Chips
Cocktail Meatballs
Stuffed Mushrooms
Large Florida Gulf Shrimp
with Tangy Cocktail Sauce
Baked Brie in Puff Pastry
with Buttery Walnut Sauce
Display of Fruit & Cheese with Crackers
Grecian Phyllo Cup
Fresh Mozzarella & Cherry Tomato Skewers with
Balsamic Drizzle
Assorted Mini Desserts

4TH STREET

Petit Beef Wellington
Large Florida Gulf Shrimp
with Tangy Cocktail Sauce
Honey Rosemary Chicken Medallions
Peppercorn Meatballs
Smoked Turkey with Cranberry Aioli Roll Ups
Blue Cheese & Sausage Stuffed Mushrooms
Baked Brie with Walnut Butter Sauce
Display of Fruit & Cheese with Crackers

ARLINGTON

Tenderloin of Beef on Silver Dollar Rolls with Mt.
Vernon Mustard & Tangy Horseradish Sauce
Honey Rosemary Chicken Bites
Crab Stuffed Mushrooms
Swedish Meatballs
Display of Fruit & Cheese with Crackers
Warm Artichoke Dip in a Pumpernickel Bowl
Garden Crisp Crudités with Peppercorn Dip
Large Florida Gulf Shrimp
with Tangy Cocktail Sauce

BRIGHTWATERS

Carved Tenderloin of Beef
Silver Dollar Rolls
Mt. Vernon Mustard & Tangy Horseradish Sauce
Carved Turkey Breast with Cranberry Chutney
Silver Dollar Rolls
Maryland Crab Cakes with Chipotle Aioli
Spring Rolls
Shrimp Scampi
Baked Stuffed Mushrooms
Assorted Mini Quiche
Baked Brie with Butter Walnut Sauce
Cocktail Meatballs
Pigs in a Blanket
Petite Fruit Kabobs
Chocolate Fountain with Dippers

BURLINGTON

Carved Turkey Breast with Cranberry Chutney
Silver Dollar Rolls
Grilled Citrus Shrimp Skewers
Greek Chicken Brochette
Blue Cheese Crab Tart
Mediterranean Pin Wheels
Petite Stuffed Potatoes
Tomato Basil Bruschetta
Baked Brie with Raspberry Butter
Ham & Cheddar Streudel