

# CREATIVE CATERING COMPANY

## Cocktail Menu

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Thank you for calling 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 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.

### 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

The Central Ave Menu	\$16.50
The Beach Drive Menu	\$19.95
The North Shore Menu	\$23.95
The Pink Streets Menu	\$21.95
The Bayshore Menu	\$19.95
The 4 <sup>th</sup> Street Menu	\$20.95
The Arlington Menu	\$20.50
The Burlington Menu	\$18.95
The Brightwaters Menu	\$24.95

Prices do not include China, linens, or silver.  
Disposable chafing dishes are \$8.50 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 Pumpkin 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

**4<sup>TH</sup> 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