Cocktail Buffet

Menu
Creative Catering Company

Cocktail Buffet Planning

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.

Creative Catering offers a made-to-order Sushi station. Please call us for further details and pricing.

Linen tablecloths and napkins, China and silverware will be provided. Events are scheduled up to four hours; the staffing rate is $95.00 per staff, with a minimum of two staff persons and a minimum of three hours, plus one Captain per event at $125. 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 15% administrative charge.

All pricing is based on 100 guests.

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

Sincerely,

Frank W. Edgar, Owner
Menu 1

♦ Carved Tenderloin of Beef
   With Mt. Vernon Mustard and Tangy Horseradish Sauce
   Served with Silver Dollar Rolls

♦ Carved Roasted Turkey Breast
   With Cranberry Relish

♦ Chicken Satay Skewers

♦ Stuffed Mushrooms

♦ Swedish Meatballs

♦ Display of Domestic Cheese

♦ Seasonal Fresh Fruit

♦ Crab Napoleons

♦ Bacon Cheddar Puffs

♦ Key West Shrimp Skewers

♦ Seafood Cocktail

♦ Assorted Mini Desserts

$23.95 Per Guest
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Menu 2

♦ Roast Round of Beef with Sauce Béarnaise

♦ Islander Chicken Bites

♦ Crab Cakes with Chipolte Aioli

♦ Red Pepper & Garlic Hummus with Pita Chips

♦ Meatballs

♦ Stuffed Mushrooms

♦ Large Florida Gulf Shrimp Shooters Tangy Cocktail Sauce

♦ Baked Brie in Puff Pastry with Buttery Walnut Sauce

♦ Display of Fresh Fruit & Cheese

♦ Fresh Baked Silver Dollar Rolls

♦ Grecian Phyllo Cup

♦ Skewers of Cherry Tomatoes and Fresh Mozzarella

♦ Assorted Mini Desserts

$21.95 Per Guest
Menu 3

♦ Sliced Baked Virginia Ham  
With Petite Biscuits and Silver Dollar Rolls with all Condiments

♦ Crab Cakes with Mt. Vernon Mustard Sauce

♦ Stuffed Mushrooms

♦ Peppercorn Meatballs

♦ Display of Fruit and Cheese

♦ Spinach Dip in a Pumpernickel Bowl

♦ Bacon Wrapped Scallops

♦ Warm Artichoke Dip with Pumpernickel Cubes

♦ Mushroom Broccoli Cheddar Bundles

♦ Assorted Mini Desserts

$19.50 Per Guest
Menu 4

♦ Carved Turkey Breast with Cranberry Chutney
  ♦ Silver Dollar Rolls
  ♦ Grilled Citrus Shrimp Skewers
  ♦ Assorted Mini Quiche
  ♦ Cocktail Meatballs
♦ Seafood Francies in a Phyllo Cup
  ♦ Display of Fruit and Cheese
  ♦ White Bean Bruschetta
♦ Assorted Mini Desserts

$19.95 Per Guest
Creative Catering Company

Menu 5

♦ Carved Mojo Pork
♦ Jamaican Jerk Chicken Skewers
♦ Display of Large Florida Gulf Shrimp with Tangy Cocktail
♦ Mini Cuban Sandwiches

♦ Display of Fruit and Cheese with Crackers and Strawberry Yogurt Fruit Dip
♦ Basil Mushroom Cups
♦ Skewers of Cherry Tomatoes and Fresh Mozzarella
♦ Assorted Mini Desserts

$18.95 Per Guest
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Menu 6

♦ Carved Roast Round of Beef with Au Jus
  ♦ Silver Dollar Rolls
♦ Display of Large Gulf Shrimp with Tangy Cocktail Sauce
  ♦ Mini Cuban Sandwiches
  ♦ Cocktail Meatballs
♦ Crab Cakes with Chipolte Aioli
♦ Warm Artichoke Dip with Pumpernickel Cubes
  ♦ Sausage Stuffed Mushrooms
  ♦ Chicken Satay Skewers
♦ Display of Fruit & Cheese with Crackers
  ♦ Assorted Mini Desserts

$21.95 Per Guest