

# Catering Menu

Designed by  
Creative Catering Co.

Our full service comes with China, glassware, silverware, cloth napkins, tablecloths, table skirting for the buffet table, and decorations for the buffet table.

Catering Staff:

1 Captain	\$125.00
Catering Staff	\$95.00 Per Event

(1 Captain per full service event and 1 catering staff per 25 guests)

11% administrative charge added to final bill.  
Delivery charge and set up may apply for drop off catering.  
Prices may change due to market conditions.

# Breakfast Menus

CREATIVE CATERING COMPANY  
1001 FIRST AVENUE NORTH  
ST. PETERSBURG, FLORIDA 33705  
(727) 550-0732 / (727) 432-2567  
FAX: (727) 550-0751  
[www.creativecateringcompany.com](http://www.creativecateringcompany.com)

[3]

## **Omelets to Order**

Our talent chef will create just the right omelet to tempt your early morning appetite. Served with Bacon and Sausage, Home Fries Fresh Seasonal Fruit and Biscuits.

Price Per Guest - \$10.99 / Omelet Chef \$50.00

## **The Grab and Go**

Assorted Fresh Bagels with Cream Cheese, Muffins, Danish, Cinnamon Rolls, Fresh Fruit, Regular and Decaf Coffee.

Price Per Guest - \$8.95

## **The Office Satisfier**

Scrambled Eggs, Bacon, Sausage, Home Fries, Sausage Gravy with Biscuits, Fresh Fruit and Danish.

Price Per Guest - \$9.95

## **Sunrise Sandwiches**

Your choice of Fresh Baked Croissant, with Egg and Cheese and Bacon, Ham or Sausage. Served with Fresh Seasonal Fruit and Home Fries.

Price Per Guest - \$8.95 Per Guest  
20 Guest Minimum

## **Al La Carte Items**

Coffee - \$1.50 Per Guests  
Orange or Grapefruit Juice - \$1.85 Per Guest  
Assorted Bottled Juices - \$2.25 Per Guest  
Seasonal Fresh Fruit - \$2.25 Per Guest

[4]

CREATIVE CATERING COMPANY  
1001 FIRST AVENUE NORTH  
ST. PETERSBURG, FLORIDA 33705  
(727) 550-0732 / (727) 432-2567  
FAX: (727) 550-0751  
[www.creativecateringcompany.com](http://www.creativecateringcompany.com)

◆ **Menu One**

Scrambled Eggs  
Bacon  
Sausage  
Home Fries  
Assorted Muffins and Danishes

**Price Per Guest - \$8.75**

◆ **Menu Two**

Scrambled Eggs  
Bacon  
Sausage  
Hash Brown Casserole  
Pancakes  
Sausage Gravy and Biscuits  
Fresh Fruit

**Price Per Guest - \$9.95**

◆ **Menu Three**

Scrambled Eggs  
Bacon  
Home Fries  
Grits  
Biscuits  
Fresh Fruit

**Price Per Guest - \$8.95**

# It's Break Time

[6]

CREATIVE CATERING COMPANY  
1001 FIRST AVENUE NORTH  
ST. PETERSBURG, FLORIDA 33705  
(727) 550-0732 / (727) 432-2567  
FAX: (727) 550-0751  
[www.creativecateringcompany.com](http://www.creativecateringcompany.com)

## **Mid – Morning Break**

### **The Energizer**

Assorted Fresh Bagels with Cream Cheese  
Cinnamon Rolls  
Assorted Muffins  
Fresh Fruit  
Coffee - Regular and Decaf  
Assorted Bottled Juices  
Bottled Water

Price Per Guest - \$8.95

## **Mid – Afternoon Break**

(The Afternoon Breaks Include  
Assorted Coke Products and Bottled Water)

### **The Sweet Treat**

Assorted Cookies  
Brownies  
Petite Cakes

Price Per Guest - \$7.95

### **The Salty Treat**

Assorted Chips  
Pretzels  
Assorted Nuts

Price Per Guest - \$6.95

### **The Complete Treat**

Assorted Cookies  
Assorted Chips  
Brownies  
Petite Cakes  
Popcorn  
Pretzels  
Assorted Nuts  
Price Per Guest - \$8.95

### **The Fruit Basket**

An Assortment of Whole Ripe Fresh Fruit  
A Great Snack Anytime

Price Per Guest - \$4.95

Add fresh fruit to any break  
Price Per Guest - \$2.25

# Express Lunch Menu

CREATIVE CATERING COMPANY  
1001 FIRST AVENUE NORTH  
ST. PETERSBURG, FLORIDA 33705  
(727) 550-0732 / (727) 432-2567  
FAX: (727) 550-0751  
[www.creativecateringcompany.com](http://www.creativecateringcompany.com)

[9]

Creative Catering's Express Lunch Menus come with your choice of a salad, starch, and vegetable selection, unless otherwise noted. They also include an assortment of cookies and brownies, rolls and butter, assorted coke products and bottled water, disposable plates, utensils, and napkins.

◆ Grilled Grouper

(Grouper caught fresh right out of the ocean and grilled to perfection)

Price Per Guest - \$12.50

◆ Shrimp Creole

(Large gulf shrimp in our homemade Creole sauce, bold in flavor with a Louisiana flair)

Price Per Guest - \$11.95

◆ Grilled Salmon

(North Atlantic Salmon grilled and served with our special dill sauce)

Price Per Guest - \$12.95

◆ Stuffed Flounder

(Tender Filet of Flounder stuffed with our delicious seafood stuffing)

Price Per guest - \$12.95

◆ Key Lime Shrimp Skewer

(Large gulf shrimp marinated in our homemade spicy key lime sauce and grilled to perfection)

Price Per Guest - \$12.95

◆ Honey Rosemary Chicken

(Tender Breast of Chicken grilled and topped with our creamy honey rosemary sauce)

Price Per Guest - \$9.95

◆ Chicken Parmesan

(Tender breast of chicken breaded and topped with parmesan cheese, homemade marinara sauce, provolone cheese, baked until golden brown)

Price Per Guest - \$9.25

◆ Blackened Chicken Alfredo Pasta  
(Tender breast of chicken sliced and sautéed with our special blend of blackening seasoning and tossed with bow tie pasta and our creamy alfredo sauce)

Price Per Guest - \$9.50

◆ Hawaiian Chicken  
(Tender breast of marinated chicken grilled and topped with pineapple and our tropical fruit juice glaze)

Price Per Guest - \$9.95

◆ Chicken and Sausage Jambalaya  
(A New Orleans favorite, tender breast of chicken and sausage cooked together with our special blend of spices and rice)

Price Per Guest - \$9.95

◆ Chicken Cordon Bleu  
(Tender breast of chicken breaded and stuffed with smoked provolone and ham)

Price Per Guest - \$10.95

◆ Chicken Marsala  
(Tender breast of chicken sautéed with mushrooms and Marsala wine)

Price Per Guest - \$10.95

◆ Islander Chicken  
(Tender breast of chicken grilled and smothered in our tangy island sauce)

Price Per Guest - \$10.95

◆ Chicken with Mango Salsa  
(Tender breast of chicken grilled and topped with our delicious homemade mango salsa)

Price Per Guest - \$10.95

## Choice of Starch with Express Lunch Entrees

### Choose 1

- ◆ Yellow Rice
- ◆ Curry Garden Rice
  - ◆ Rice Pilaf
  - ◆ Wild Rice
- ◆ Garlic Cheese Mashed Potatoes
  - ◆ Roasted Red Potatoes
  - ◆ Oven Brown Potatoes
  - ◆ Potatoes O'Brien  
(Potatoes sautéed with onions and peppers)
  - ◆ Au Gratin Potatoes
  - ◆ Macaroni and Cheese
  - ◆ Vegetable Pasta  
(Bow tie pasta with fresh garden vegetables sautéed in a garlic butter sauce - counts as both the starch and vegetable)

## Choice of Salad with Express Lunch Entrees

### Choose 1

- ◆ Tossed Garden Salad
- ◆ Marinated Tomato and Cucumber Salad
  - ◆ Cole Slaw
  - ◆ Pasta Salad
  - ◆ Potato Salad
  - ◆ Caesar Salad\*
  - ◆ Greek Salad\*
  - ◆ Fresh Fruit Salad

\*(Add grilled chicken - \$1.75 Per Guest)

## Choice of Vegetable with Express Lunch Entrees

### Choose 1

- ◆ Fresh Vegetable Medley
- ◆ Southern Style Green Beans  
(Sautéed with onions and bacon)
- ◆ Honey Glazed Carrots
- ◆ Sautéed Green Beans in Garlic and Oil
- ◆ Sautéed Squash and Zucchini with Tomatoes
- ◆ Sautéed Mushrooms in Garlic and Oil

Creative Catering's Lunch Sandwich Menus include an assortment of cookies and brownies, assorted coke products and bottled water, disposable plates, utensils, and napkins.

## **Hot Sandwich Buffet**

◆ Pressed Cuban Sandwiches  
(Authentic Cuban Sandwiches - Thin Sliced Ham, Salami, Cuban Style Roast Pork, Swiss Cheese and Pickles with our special blend of Mayonnaise and Mustard)  
Black Beans  
Yellow Rice  
Diced Onions  
Tossed Garden Salad with Ranch and Italian Dressing

Price Per Guest - \$9.95

◆ Grilled Fajitas  
(Seasoned Steak and Seasoned Chicken  
Warm Flour Tortillas, Grilled Peppers and Onions, Shredded Cheddar and Monterey Jack Cheese, Diced Tomatoes and Lettuce, Salsa, Sour Cream, Guacamole, and Jalapeno Peppers)  
Refried Beans  
Tossed Garden Salad  
Black Beans  
Yellow Rice

Price Per Guest - \$12.95

All cold sandwiches are served with your choice of one side, an assortment of cookies and brownies, assorted coke products and bottled water, disposable plates, utensils, and napkins.

## **Cold Sandwich Buffet**

Assorted Sandwiches and Wraps with appropriate Condiments.

Price Per Guest - \$8.95 Per Guest

## **Assorted Meat and Cheese Buffet**

- ◆ Trays of Assorted Deli meats including Roast Beef, Baked Ham, Roast Turkey, Corned Beef, Salami, and Cuban Pork.
- ◆ Trays of Assorted Cheese including American, Swiss, Provolone, Cheddar and Pepper Jack.
- ◆ All Appropriate Condiments and Lettuce, Tomato, Onion and Pickles.
- ◆ Assorted Breads and Hoagie Rolls

Price Per Guest - \$9.95

## **Sides - Choose One**

- ◆ Red Bliss Potato Salad
  - ◆ Pasta Salad
  - ◆ Cole Slaw
  - ◆ Tossed Garden Salad  
(with Ranch & Italian Dressings on the side)

## Boxed Lunches

All boxed lunches are served on Fresh Baked Croissants. All Appropriate Condiments are served on the side. Each lunch includes a Pickle Spear, Homemade Cookie, Assorted Coke Products or Bottled Water and your choice of two side dishes.

## Sandwiches

- ◆ Virginia Baked Ham and Swiss
- ◆ Roast Beef and Cheddar with Creamy Horseradish Sauce
  - ◆ Smoked Turkey Cordon Bleu  
(Thin sliced smoked Turkey, Baked Ham, Swiss Cheese with Honey Dijon Mustard)
  - ◆ Fresh Roast Turkey  
with Cranberry Mayonnaise
  - ◆ Triple Hitter  
(Thin sliced Roast Beef, Baked Ham and Roast Turkey)
  - ◆ Italiano  
(Ham, Salami and Provolone Cheese)
  - ◆ Chicken Salad  
(Homemade all white meat salad)
  - ◆ Tuna Salad
  - ◆ Vegetarian  
(Thin sliced cucumber, mushroom, zucchini, lettuce and tomato served with balsamic vinaigrette)

Price Per Guest - \$8.95

## **Box Lunches - Wraps**

- ◆ Bacon, Lettuce and Tomato
    - ◆ Tuna Salad
    - ◆ Chicken Salad
  - ◆ Ham and Swiss with Dijon Mustard
    - ◆ Turkey Club
    - ◆ Vegetarian
  - ◆ Roast Beef and Swiss with Creamy Horseradish Sauce
    - ◆ Cuban
- (A special blend of Mustard and Mayonnaise with Ham, Salami, Cuban style Roast Pork, Swiss Cheese and Pickles)

Price Per Guest - \$8.95

## **Sides for Box Lunches - Choose 2**

- ◆ Potato Salad
- ◆ Pasta Salad
- ◆ Cole Slaw
- ◆ Potato Chips
- ◆ Fresh Fruit

## **Budget Box Lunches**

Assorted sandwiches prepared on fresh sandwich bread. Includes a side of macaroni salad, bag of chips, cookie, condiment packets, utensils, and napkins.

Price Per Guest - \$6.50  
(Drinks additional)

# Cocktail Buffet

[20]

CREATIVE CATERING COMPANY  
1001 FIRST AVENUE NORTH  
ST. PETERSBURG, FLORIDA 33705  
(727) 550-0732 / (727) 432-2567  
FAX: (727) 550-0751  
[www.creativecateringcompany.com](http://www.creativecateringcompany.com)

# Menu 1

- ◆ Carved Tenderloin of Beef  
with Mt. Vernon Mustard, Tangy Horseradish Sauce  
and Silver Dollar Rolls
- ◆ Carved Roasted Turkey Breast  
With Cranberry Relish
- ◆ Islander Chicken Medallions
  - ◆ Stuffed Mushrooms
  - ◆ Swedish Meatballs
- ◆ Display of Fresh Fruit, Assorted Cheeses, and Crackers
  - ◆ Garden Crisp Crudités with Peppercorn Dip
  - ◆ Large Florida Gulf Shrimp with Cocktail Sauce
    - ◆ Dessert\*
    - ◆ Coffee & Tea

**Price Per Guest -- \$23.95**

## Menu 2

- ◆ Carved Smoked Tenderloin of Beef  
with a Tangy Mustard Sauce
- ◆ Carved Black Pepper Crusted Pork Loin
- ◆ Oriental Spring Rolls with Duck Sauce
- ◆ 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 Fresh Fruit, Assorted Cheeses, and Crackers
  - ◆ Fresh Baked Silver Dollar Rolls
    - ◆ Dessert\*
    - ◆ Coffee & Tea

**Price Per Guest -- \$23.75**

## Menu 3

- ◆ Sliced Baked Virginia Ham  
with Spicy Mustard Sauce, Petite Biscuits and Silver Dollar Rolls
- ◆ Smoked Fish Spread with Crackers
  - ◆ Stuffed Mushrooms
  - ◆ Cocktail Meatballs
- ◆ Display of Fresh Fruit, Assorted Cheeses, and Crackers
  - ◆ Artichoke Dip  
with Pumpernickel Bread Cubes and Crackers
  - ◆ Herb Flavored Pin Wheels
    - ◆ Dessert\*
    - ◆ Coffee & Tea

**Price Per Guest -- \$17.95**

## Menu 4

- ◆ Cocktail Cubans
- ◆ Sliced Turkey Breast
- ◆ Assorted Mini Quiche
- ◆ Cocktail Meatballs
- ◆ Chicken Tenders with Dipping Sauce
  - ◆ Warm Artichoke Dip  
with Pumpernickel Bread Cubes and Crackers
- ◆ Display of Fresh Fruit, Assorted Cheeses, and Crackers
  - ◆ Garden Crisp Crudités with Peppercorn Dip
    - ◆ Dessert\*
    - ◆ Coffee & Tea

**Price Per Guest -- \$16.95**

## Menu 5

- ◆ Baked Virginia Ham  
with Tangy Mustard Sauce, Petite Biscuits, and Silver Dollar Rolls
- ◆ Cocktail Meatballs
- ◆ Mango Salsa Chicken Medallions
- ◆ Warm Artichoke Dip  
with Pumpernickel Bread Cubes and Crackers
- ◆ Display of Fresh Fruit, Assorted Cheeses, and Crackers
- ◆ Stuffed Mushrooms
- ◆ Garden Crisp Crudités with Peppercorn Dip
- ◆ Dessert\*
- ◆ Coffee & Tea

**Price Per Guest -- \$15.95**

## Menu 6

- ◆ Carved Roast Round of Beef  
with Sauce Béarnaise and Silver Dollar Rolls
- ◆ Display of Cold Smoked Salmon
- ◆ Honey Rosemary Chicken Medallions
- ◆ Large Florida Gulf Shrimp with Tangy Cocktail Sauce
  - ◆ Cocktail Cubans
  - ◆ Display of Assorted Cheese with Crackers
- ◆ Fresh Seasonal Fruit with Strawberry Yogurt Dip
- ◆ Garden Crisp Crudités with Peppercorn Dip
  - ◆ Dessert\*
  - ◆ Coffee & Tea

**Price Per Guest -- \$18.50**

## Menu 7

- ◆ Smoked Turkey Wraps with Apples & Brie
  - ◆ Cocktail Cubans
  - ◆ Jerk Chicken Skewers
  - ◆ Cocktail Meatballs
- ◆ Garden Crisp Crudités with Peppercorn Dip
- ◆ Display of Fresh Fruit, Assorted Cheeses, and Crackers
  - ◆ Warm Artichoke Dip  
with Pumpernickel Bread Cubes and Crackers
  - ◆ Dessert\*
  - ◆ Coffee & Tea

**Price Per Guest -- \$15.95**

## Menu 8

◆ Herb Crusted Carved Pork Loin  
with Tangy Mustard Sauce and Silver Dollar Rolls

◆ Crispy Chicken Drummettes  
with Your Choice of Dipping Sauce

◆ Display of Chilled Baked Ham  
with Mt. Vernon Mustard Sauce and Biscuits

◆ Round of Beef  
with Creamy Horseradish Sauce and Silver Dollar Rolls

◆ Shrimp Shooter

◆ Display of Fresh Fruit, Assorted Cheeses, and Crackers

◆ Swedish Meatballs

◆ Warm Artichoke Dip  
with Pumpernickel Bread Cubes and Crackers

◆ Dessert\*

◆ Coffee & Tea

**Price Per Guest -- \$17.95**

## Menu 9 - "The Happy Hour"

- ◆ Potato Skins
- ◆ Chicken Wings  
with Your Choice of Dipping Sauce
- ◆ Jalapeno Poppers  
stuffed with Cheddar Cheese
- ◆ Cocktail Cubans
- ◆ Shrimp Shooter
- ◆ Cocktail Meatballs
- ◆ Mini Burgers
- ◆ Display of Fresh Fruit, Assorted Cheeses, and Crackers
  - ◆ Garden Crisp Crudité's with Peppercorn Dip
    - ◆ Assorted Cookies and Brownies
      - ◆ Coffee & Tea

**Price Per Guest -- \$16.95**

## **\*Desserts**

All cocktail buffet menus come with Creative Catering's assortment of desserts:

- ◆ Pecan Squares
- ◆ Lemon Bars
- ◆ Brownies
- ◆ Mini Carrot Cakes
- ◆ Eclairs
- ◆ Chocolate Decadence Cake

or

Choose Two of the Following Desserts:

- ◆ Pecan Pie
- ◆ Apple Crumb Pie
- ◆ German Chocolate Cake
- ◆ Key Lime Pie
- ◆ Carrot Cake

If you do not see the dessert you want,  
please ask about our other selections.

# Dinner Buffet

CREATIVE CATERING COMPANY  
1001 FIRST AVENUE NORTH  
ST. PETERSBURG, FLORIDA 33705  
(727) 550-0732 / (727) 432-2567  
FAX: (727) 550-0751  
[www.creativecateringcompany.com](http://www.creativecateringcompany.com)

[31]

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 \$23.95
  - ◆ Roast Prime Rib with Horseradish Sauce \$23.95
- ◆ Herb Crusted Roast Round of Beef with Sauce Béarnaise \$19.95
  - ◆ Slow Roasted Rack of Spring Lamb \$24.95
- ◆ Baked Black Forest Ham with Brown Sugar Raisin Sauce \$18.95
- ◆ Walnut Crusted Pork Loin with Orange Bourbon Sauce \$18.95
  - ◆ Mojo Marinated Pork Tenderloin \$18.95
- ◆ Roasted Breast of Turkey with Cranberry Chutney \$17.95

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

(Add additional entrees for \$2.75 per guest)

- ◆ 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
  - ◆ Macaroni and Cheese
  - ◆ Lyonnaise Potatoes
    - ◆ Parsley Potatoes
      - ◆ Rice Pilaf
      - ◆ Wild Rice
      - ◆ Garden Rice
    - ◆ Curry 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

- ◆ Tossed 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 Hummus
  - ◆ Traditional Caesar Salad \*

## 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 - \$4.95 per Guest**

- ◆ Penne, Bow Tie, 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  
Price Per Guest - \$7.95

◆ Roast Round of Beef  
Price Per Guest - \$4.75

◆ Black Pepper Crusted Pork Loin  
Price Per Guest - \$4.65

◆ Baked Virginia Ham  
Price Per Guest - \$4.50

◆ Roasted Turkey Breast  
Price Per Guest - \$4.50

## **Gourmet Dessert Station - \$3.20 per Guest**

◆ Raspberry Chocolate Cake

◆ German Chocolate Cake

◆ Kahlua 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

Price Per Person - \$3.25

## **Specialties**

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

## **Pre- Dinner Hors d' oeuvres**

*Three Selections with the purchase of a dinner buffet: \$4.95 Per Guest*

*Four Selections with the purchase of a dinner buffet: \$6.95 Per Guest*

*Six Selections with the purchase of a dinner buffet: \$7.95 Per Guest*

*Butler Passed Five Selections with the purchase of a dinner buffet: \$7.95 Per Guest*

- ◆ Creative Catering Canapés an Assortment of Gourmet Canapés
  - ◆ 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, Assorted Cheeses, and Crackers
  - ◆ Skewers of Petite Chicken 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

- ◆ Crisp Garden Crudités with Peppercorn Dip
- ◆ Roasted Red Peppers and Garlic Hummus with Pita Chips
- ◆ Smoked Turkey Wraps with Cranberries and Brie Cheese
  - ◆ Warm Artichoke Dip  
with Pumpernickel Bread Cubes and Crackers
  - ◆ Assorted Pinwheels with Herbed Goat Cheese
  - ◆ Mini Rye 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)

# WORLD FAMOUS BBQ MENU

[42]

CREATIVE CATERING COMPANY  
1001 FIRST AVENUE NORTH  
ST. PETERSBURG, FLORIDA 33705  
(727) 550-0732 / (727) 432-2567  
FAX: (727) 550-0751  
[www.creativecateringcompany.com](http://www.creativecateringcompany.com)

## Barbecue Catering

Creative Catering offers a wide variety of Picnic-type fares, from the drop-off BBQ to the full service New England clambakes. From small groups to events up to 10,000 guests, we do it all.

All of our meat is slowly smoked in our pit oak wood for over fifteen hours and blended with our award winning sauce.

Here is a short list of the awards our barbecue division, Fat Fred's Famous Bar-B-Que, has received:

- 1st Place Best Sauce and Ribs, Columbus, GA
- 1st Place Best Sauce Pittsburgh National Ribfest, Pittsburgh, PA
- 1st Place Best Sauce and Ribs, Naperville, IL
- 1st Place & Best Ribs in America, Norfolk, VA
- 3rd Place & Best Sauce, St. Petersburg Ribfest 2002
- 2nd Place Sauce, St. Petersburg Ribfest 2004
- 1st Place Best Ribs, Brandon BBQ Cook-off 2004
- 1st Place Best Sauce, Jupiter Pig Gig 2005
- 2nd Place People's Choice, Jupiter Pig Gig 2005

Quoted by the New York Yankee's David Wells: "Creative Catering has the best food in the American League"

Creative Catering can also assist in all your other outdoor activity needs, from Tents, Tables and Chairs to Carnival Games, Moon Walks, SnoKones, Pop Corn machines and Cotton Candy.

## **BBQ Lovers Feast - Southern Style**

This is a cooked on-site menu.  
We bring our grill and smoker and cook to order the way you like it.

- ◆ BBQ Ribs
- ◆ BBQ Chicken Quarters
- ◆ Hamburgers and Hot Dogs
  - ◆ Corn on the Cob
  - ◆ Macaroni and Cheese
    - ◆ Baked Beans
    - ◆ Potato Salad
    - ◆ Pasta Salad
    - ◆ Cole Slaw
  - ◆ Biscuits or Cornbread
- ◆ Apple or Peach Cobbler, Sheet Cake, or Assorted Cookies and Brownies
- ◆ Unlimited Iced Tea and Lemonade

Price Per Guest - \$13.95\*

[All prices are based on 100 guests.  
For groups larger than 400, please call for a price quote.]

## **Menu A**

- ◆ BBQ Chicken
- ◆ St. Luis BBQ Ribs (3 rib portions)
  - ◆ Dinner Rolls & Butter
  - ◆ Iced Tea and Lemonade
- Assorted Cookies and Brownies

### **Choose Three Sides**

- ◆ Cajun Beans
- ◆ Cole Slaw
- ◆ Macaroni and Cheese
- ◆ Corn on the Cob
- ◆ Pasta Salad
- ◆ Potato Salad

**Price Per Guest - \$12.95**

## **Menu B**

- ◆ BBQ Chicken ¼
- ◆ Chopped BBQ Pork
- ◆ Dinner Rolls & Butter
- ◆ Iced Tea and Lemonade
- ◆ Assorted Cookies and Brownies

## **Choose Three Sides**

- ◆ Cajun Beans
- ◆ Cole Slaw
- ◆ Macaroni and Cheese
- ◆ Corn on the Cob
- ◆ Pasta Salad
- ◆ Potato Salad

**Price Per Guest - \$9.95**

## **Menu C**

- ◆ BBQ Chicken
- ◆ BBQ Pork Sandwiches
- ◆ Hamburgers & Hot Dogs with all the fixings
- ◆ Iced Tea and Lemonade

## **Choose Three**

- ◆ Cajun Beans
- ◆ Cole Slaw
- ◆ Macaroni and Cheese
- ◆ Corn on the Cob
- ◆ Pasta Salad
- ◆ Potato Salad

**Price Per Guest - \$11.95**

## **Menu D**

- ◆ BBQ Chicken ¼
- ◆ Garlic Rolls
- ◆ Iced Tea and Lemonade
- ◆ Assorted Cookies and Brownies

## **Choose Three**

- ◆ Cajun Beans
- ◆ Cole Slaw
- ◆ Macaroni and Cheese
- ◆ Corn on the Cob
- ◆ Pasta Salad

**Price Per Guest - \$9.25**

## **Menu D**

BBQ Pork Sandwich

Assorted Cookies

Iced Tea and Lemonade

## **Choose Two**

Cole Slaw

Potato Salad

Macaroni and Cheese

Cajun Beans

**Price Per Guest - \$8.25**