

CREATIVE CATERING

Presents:

Wedding Reception Menu



Wedding Reception Planning

Thank you for calling Creative Catering for your upcoming Wedding Reception. 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 reception is most memorable.

Linen tablecloths and napkins, China and silverware will be provided.

Receptions 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 at a rate of \$125.

A 25% deposit is required at the time your wedding reception is confirmed on our calendar. The balance is due 3 days prior to your wedding reception, and at that time your final head count will also be due. All final invoices will reflect 7% sales tax and 16% administrative charge.

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

Sincerely,

Frank W. Edgar, Owner

All pricing is based on 100 guests
Cocktail Reception Hors d'oeuvres

5 Selections \$12.95 Per Guest 9 Selections \$15.95 Per Guest
Butler Passed Six Selections \$13.95 Per Guest

Display of Imported Cheese

With Assorted Crackers

Creative Catering Canapés

An Assortment of Gourmet Canapés

Stuffed Mushrooms

Vegetarian, Sausage or Crabmeat

Cocktail Meatballs

Sauerbraten or Au Poivre

Sherried Liver Paté

With French Baguettes

Oriental Spring Rolls

With Dipping Sauce

Crab Rangoon

With Ginger Sauce

Petite Jerk Chicken Sticks

With Caribbean Sauce

Fresh Garden Crudities

With Peppercorn Dip

Mini Quiche

Seafood, Spinach or Lorraine

Islander Chicken Medallions

Sweet and Tangy Sauce

Baked Brie in Puff Pastry

With Walnuts and Brown Sugar

Artichoke & Spinach Dip

In Boule Bowl

Assorted Pinwheels

With Herbed Goat Cheese

Mini Rubeen Sandwiches

Lean Corned Beef, Swiss Cheese and Sauerkraut

Smoked Turkey Wraps

With Apples and Brie Cheese

Jumbo Shrimp Cocktail -- Additional \$3.50 Per Guest

With Tangy Cocktail Sauce and Lemon Wheels

Display of Whole Smoked Salmon -- Additional \$3.50 Per Guest

With Lemon Capers Mayonnaise

Chef Carved Buffets

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 the carved entrée.

Tenderloin of Beef with Wild Mushroom Sauce	\$25.95
Roast Prime Rib with Horseradish Sauce	\$24.95
Herb Crusted Roast Round of Beef with Sauce Bernaise	\$21.95
Slow Roasted Rack of Spring Lamb	\$22.95
Baked Virginia Ham with Mt. Vernon Mustard Sauce	\$19.95
Pepper Crusted Pork Loin	\$19.95
Mojo Marinated Pork Tenderloin	\$19.95
Roasted Tom Turkey with Cranberry Chutney	\$19.95

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

Beef Tips in Rich Burgundy Sauce
Honey Rosemary Chicken
Chicken Breast Chaucer
Chicken Provencale
Chicken Marsala
Shrimp Scampi
Broiled Grouper with Pineapple Chutney
Baked Stuffed Shrimp
Seafood Newberg
Veal Piccata
Veal Marsala
Veal Parmesan

Select Three Items

Roasted Red Bliss Potatoes
Garlic Cheese Mashed Potatoes
Escalloped Potatoes
Rosemary Roasted Red Potatoes
Au Gratin Potatoes
Potatoes O'Brien
Parsley Potatoes
Wild Rice
Curried Rice
Pasta with Garlic and Olive Oil
Sautéed Green Beans with Tri Colored Peppers
English Peas with Pearl Onions
Seasonal Fresh Medley
Honey Glazed Baby Carrots
Zucchini and Yellow Squash
Green Beans Almondine
Julienne Carrots with Dill Butter

Select Two Items

Green Garden Salad with Two Dressing Selections
Marinated Tomatoes with Fresh Mozzarella and Basil
Cucumbers and Red Onions in Vinaigrette
Creamy Cole Slaw
Fresh Seasonal Fruit Medley
Creamy Italian Parmesan Pasta Salad
Marinated Mushrooms
Red Bliss Potato Salad
Black Bean Pasta Salad
Vinaigrette Pasta Salad
Chilled Relish Tray
Field Greens with Raspberry Vinaigrette *
Traditional Caesar Salad *

***Additional \$1.75 Per Guest**

**Pre-Dinner Hors d'oeuvres
for Chef Carved Buffet**

**3 Selections \$6.95 Per Guest 6 Selections \$8.95 Per Guest
Butler Passed Five Selections \$7.95 Per Guest**

Display of Imported Cheese

With Assorted Crackers

Creative Catering Canapés

An Assortment of Gourmet Canapés

Stuffed Mushrooms

Vegetarian, Sausage or Crabmeat

Cocktail Meatballs

Sauerbraten or Au Poivre

Sherried Liver Paté

With French Baguettes

Oriental Spring Rolls

With Dipping Sauce

Crab Rangoon

With Ginger Sauce

Petite Jerk Chicken Sticks

With Caribbean Sauce

Fresh Garden Crudities

With Peppercorn Dip

Mini Quiche

Seafood, Spinach or Lorraine

Islander Chicken Medallions

Sweet and Tangy Sauce

Baked Brie in Puff Pastry

With Walnuts and Brown Sugar

Artichoke & Spinach Dip

In Boule Bowl

Assorted Pinwheels

With Herbed Goat Cheese

Mini Rubeen Sandwiches

Lean Corned Beef, Swiss Cheese and Sauerkraut

Smoked Turkey Wraps

With Apples and Brie Cheese

Jumbo Shrimp Cocktail -- Additional \$3.50 Per Guest

With Tangy Cocktail Sauce and Lemon Wheels

Display of Whole Smoked Salmon -- Additional \$3.50 Per Guest

With Lemon Caper Mayonnaise

1001 First Avenue North Saint Petersburg Florida 33705

727 550-0732 or 432-2567 Fax 727 550-0751

www.creativecateringcompany.com

Best Value Buffet

One Entrée \$19.95 Two Entrees \$20.95

Three Entrees \$21.95

**Chicken Cordon Bleu with Ala Reine Sauce
Shrimp and Scallops Tossed in Garlic Butter Served over Linguini
Roast Round of Beef
Chicken Parmesan
Chicken with Mango Salsa
Baked Virginia Ham with Mt. Vernon Mustard Sauce
Mojo Marinated Roast Pork Loin
Pepper Crusted Roast Pork Loin
Honey Rosemary Chicken
Pork Tenderloin with Orange Bourbon Sauce
Beef Tips Over Buttered Noodles**

Please Select Two:

**Twice Baked Potato
Roasted Red Potatoes
Garlic and Cheese Mashed Potato
Wild Rice
Rice Pilaf
Pasta Tossed with Garlic and Olive Oil**

**Parsley Potatoes
Potato's O'Brien
Au Gratin Potato
Baked Potato
Curried Rice
Yellow Rice**

Please Select Two:

**Fresh Vegetable Medley
Carrots tossed with Dill
Sautéed Green Beans with Tri-Colored Peppers**

**Broccoli
Tender Baby Peas
Ratatouille**

Please Select One:

Tossed Garden Salad with Dressing Or Traditional Caesar Salad

The above price includes Rolls and Butter, Coffee and Iced Tea, An Assortment of Salads for your Buffet to include Marinated Mushrooms, Marinated Tomatoes and Cucumbers.

Appetizer Table for Social Hour with a Display of Domestic Cheese with Assorted Crackers, Garden Crisp Crudities with Ranch Dip and Cocktail Meatballs.

BEST VALUE PACKAGE B

Please Select Two of the Following:

Carved Herb Crusted Roast Round of Beef, Au Jus
Carved Baked Ham with Mt. Vernon Mustard Sauce
Carved Pork Loin with Apple Brandy Sauce
Carved Roast Turkey Breast with Cranberry Relish

Please Select One of the Following:

Chicken Chasseur
Baked Chicken Quarters
Curried Chicken and Yellow Rice
Beef Tips in Rich Burgundy Sauce
Sirloin Kabobs
Grilled London Broil with Hunter Sauce
Baked Flounder with Lemon Pepper Sauce
Grilled Grouper with Pineapple Chutney
Pan Seared Filet of Sole

Please Select Two of the Following:

Roasted Red Potatoes
Escalloped Potatoes
Mashed Potatoes
Twice Baked Potatoes
Baked Potatoes
Parsley Potatoes

Rice Pilaf
Curried Rice
Wild Rice
Yellow Rice
Dirty Rice
Herbed White Rice

Please Select Two of the Following:

Seasonal Fresh Medley
Southern Style Green Beans
Honey Glazed Carrots
Baked Squash
Baby Peas with Pearl Onions
Steamed Summer Squash

Green Beans Almondine
Baby Carrots with Dill
Broccoli Spears
Fresh Cauliflower
Sautéed Zucchini
Ratatouille

Please Select Two of the Following:

Traditional Caesar Salad
Greek Salad
Cole Slaw
Parmesan Pasta Salad
Marinated Cucumbers

Fresh Seasonal Fruit
Waldorf Salad
Black Bean Pasta Salad
Marinated Tomatoes
Marinated Mushrooms

Tossed Garden Salad with Dressing Selections

Pasta Station

Bowtie Pasta
Penne Pasta
Rotini Pasta

Marinara Sauce
Alfredo Sauce
Garlic Herb Sauce

Pre-Dinner Hors d'oeuvres

Please Select Three

Domestic Cheese Display with Assorted Crackers
Stuffed Mushrooms
Cocktail Meatballs
Assorted Pinwheels
Oriental Spring Rolls with Dipping Sauce
Spinach Dip in Pumpernickel Bowl
Petite Jerk Chicken Sticks
Mini Quiche
Garden Fresh Vegetables with Peppercorn Dip
Puff Pastry Canapés

This menu includes a Relish Tray for every table,
Dinner Rolls and Butter, Coffee and Iced Tea, Linen Table Cloths and
Napkins, China, Glassware, and Silver ware.

Wedding Cake

\$32.95 Per Guest

Additional Services

We can also assist with your other reception needs such as entertainment, flowers, balloons, ice carvings, fountains of champagne or punch, wedding cakes, and bar service.

Beverage Pricing

HOST BAR

	Beer & Wine	Call Brands	Premium Brands
1-3 Hours Service	\$9.00	\$10.00	\$11.00
4 Hours Service	\$10.00	\$11.00	\$12.00
5 Hours Service	\$11.00	\$12.00	\$13.00

BEER & WINE: Budweiser, Bud Light, Michelob Ultra, Michelob, Michelob Light, Miller Lite, Coors Light, Chardonnay, Merlot, White Zinfandel, Sodas, and Bottled Water

CALL BRANDS: Smirnoff Vodka, Seagram's Gin, Bacardi Rum, Early Times Bourbon, Martinis V.V.O. Scotch, Seagram's 7 Crown

PREMIUM BRANDS: Kettle One Vodka, Tanqueray Gin, Mt. Gay Rum, Jack Daniels, Sour Mash, Canadian Club, Dewars White Label Scotch.

HOST BAR INCLUDES: Distilled Spirits, Beer, Wine, Sodas, Mixers, Juices, and Services.

Please note all prices are per person for the time frame desired. A bartender fee of \$125 per bartender will apply to all functions (we recommend 1 bartender for every 75 guests). A minimum of \$350.00 applies to all functions. Creative Catering can meet any and all requests for Champagnes, Cordials, Fine Wines, Ports, and After Dinner Drinks. These requests will be handled on an individual basis. Glassware service is an additional \$2.50 per person. There will be a 15% service charge per event, plus 7% tax.