

CREATIVE CATERING

# *Wedding Menus*

## **Wedding Reception Planning**

Thank you for contacting 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 are include with the menu price.

Receptions 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 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 17% administrative charge.

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

Sincerely,

Frank W. Edgar, Owner

# Cocktail Reception Hors d'oeuvres

## **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**

With Tangy Cocktail Sauce and Lemon Wheels

## **Display of Whole Smoked Salmon**

With Lemon Caper 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**  
**Roast Prime Rib with Horseradish Sauce**  
**Herb Crusted Roast Round of Beef with Sauce Béarnaise**  
**Baked Virginia Ham with Mt. Vernon Mustard Sauce**  
**Pepper Crusted Pork Loin**  
**Mojo Marinated Pork Tenderloin**  
**Roasted Tom Turkey with Cranberry Chutney**

## **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 Provençale Chicken Marsala Shrimp Scampi	Grilled Grouper with Pineapple Chutney Baked Stuffed Shrimp Seafood Newberg Veal Piccata Veal Marsala Veal Parmesan
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## **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
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## **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	Marinated Mushrooms Red Bliss Potato Salad Black Bean Pasta Salad Vinaigrette Pasta Salad Chilled Relish Tray  Fresh Seasonal Fruit Medley Creamy Italian Parmesan Pasta Salad
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Field Greens with  
Raspberry Vinaigrette

Traditional Caesar Salad

# Pre-Dinner Hors d'oeuvres

## **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**

With Tangy Cocktail Sauce and Lemon Wheels

## **Display of Whole Smoked Salmon**

With Lemon Caper Mayonnaise

## Best Value Buffet A

**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 Buffet 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	Rice Pilaf
Escalloped Potatoes	Curried Rice
Mashed Potatoes	Wild Rice
Twice Baked Potatoes	Yellow Rice
Baked Potatoes	Dirty Rice
Parsley Potatoes	Herbed White Rice

### **Please Select Two of the Following:**

Seasonal Fresh Medley	Green Beans Almondine
Southern Style Green Beans	Baby Carrots with Dill
Honey Glazed Carrots	Broccoli Spears
Baked Squash	Fresh Cauliflower
Baby Peas with Pearl Onions	Sautéed Zucchini
Steamed Summer Squash	Ratatouille

### **Please Select Two of the Following:**

Traditional Caesar Salad	Fresh Seasonal Fruit
Greek Salad	Waldorf Salad
Cole Slaw	Black Bean Pasta Salad
Parmesan Pasta Salad	Marinated Tomatoes
Marinated Cucumbers	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 Pumpnickel 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**

*2-tiered wedding cake*

# Cocktail Buffet Menus

## Menu 1

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 Domestic Cheese  
Seasonal Fresh Fruit  
Crab Napoleons  
Bacon Cheddar Puffs  
Key West Shrimp Skewers  
Seafood Cocktail

## Menu 3

Sliced Baked Virginia Ham  
*with Petite Biscuits and Silver Dollar Rolls*  
Shrimp 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

## Menu 5

Carved Mojo Pork  
Jamaican Jerk Chicken Skewers  
Display of Large Florida Gulf Shrimp  
*with Tangy Cocktail Sauce*  
Mini Cuban Sandwiches  
Display of Fruit and Cheese  
*with Crackers and Strawberry Yogurt Fruit Dip*  
Basil Mushroom Cups  
Tostadas Ole

## 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  
*with 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  
Potato Spinach Balls

## 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

## 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

# 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:** 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 period selected. 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 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 16% service charge per event, plus 7% tax.