

# **CREATIVE CATERING COMPANY**

## **Cocktail Menus – The St. Pete Streets**

Thank you for contacting 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 3 days prior to 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.

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### 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 Pumpnickel 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

**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

**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