

CREATIVE



CUISINE

Corporate & Social Catering Menu



Please Note:
Due to supply chain issues and our product costs fluctuating on a daily basis, pricing in this menu may not reflect the current price or availability.

Please contact your Event Consultant for updated pricing.

Creative Cuisine Overview



Creative Cuisine is a full-service catering and event company with over forty years of experience. Exceptional food is only the beginning. Our creative, professional staff has the experience of designing and producing amazing events for groups of all sizes.



Whether you are seeking a company to oversee your entire event or just provide outstanding service to one part of it, we believe it's all about the experience. That is why it is our focus to create the perfect event... at home, at the office or anywhere you choose.

Creative Cuisine is family owned and our management team has been in the industry for over 45 years. The owners: Enzo, Joe, Mary Jo, and Daniela Milano, are dedicated to working each day to ensure an exceptional level of quality and service to each of our clients.

Creative Cuisine is the preferred caterer at many of Columbus' premier event venues. We are an approved caterer at over 40 facilities within the city and many more throughout Central Ohio.



From corporate catering to social events, we've set standards for over 40 years. Let us help you plan your perfect event.

- | | |
|-----------------------|----------------|
| Awards Ceremonies | Galas |
| Banquets | Golf Outings |
| Breakfast Meetings | Grand Openings |
| Business Receptions | Lunch Meetings |
| Company Picnics | Press Releases |
| Corporate Hospitality | Social Events |



We have all your event needs in one call.

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|--------------------|-----------------|
| China & Glassware | Photographers |
| DJ's & Bands | Picnic Games |
| Floral and Décor | Tables & Chairs |
| Linen Rental | Tents |
| Logistical Support | Theme Props |

Proud Partner of the Columbus Fury



Full Service Catering

Our menus:

At Creative Cuisine, we consider each event a personal statement that reflects you. That's why each proposal is customized to meet your budget and style. Our Chefs have created a menu library comprised of thousands of recipes to create farm to table fresh tastes for every season.

Event accompaniments:

We can include all the necessary equipment to make your vision a reality. Linens, tables, chairs, flatware, glassware and related specialty equipment which may include tents, lighting and prep equipment. Our event consultants will assist you with any request including florals, décor, entertainment.

Staffing:

Your proposal will include all the necessary staff to ensure that you are truly able to relax and enjoy the event. Service fees are based on an hourly wage and are not inclusive of gratuity. Any gratuity you wish to give your event staff is very much appreciated, but left to your discretion. All waitstaff and bartenders require a 4 hour minimum.

All service hours are estimated at the time of booking. Additional service hours will be included in your final bill, if your event runs longer than expected or additional clean up time is necessary.

Food allergies:

All of our foods are prepared in a commercial kitchen that handles nuts, shellfish and raw eggs and wheat products regularly. Creative Cuisine makes every attempt to identify ingredients that may cause allergic reactions for those with food allergies. Every effort is made to instruct our food production staff on the severity of food allergies. If a client requests us to prepare items gluten free, nut free or free of allergy related ingredients we will do so to the best of our ability. There is also a possibility that manufacturers of the commercial foods we use could change the formulation at any time, without notice. Clients or their guests concerned with food allergies need to be aware of this risk.

Deposits:

An initial Deposit of \$500.00 holds your date. We only take a limited number of events on any given day to ensure you and your guests receive the best personalized service. Once we create a proposal that is satisfactory, additional deposits along with a signed event agreement will be requested. Final Balance equal to 100% of the remaining balance for the event is required to be received 10 days prior to the event date.

Corporate Drop Off Catering

Delivery Terms and Conditions:

All Monday thru Saturday orders are subject to an 8 person/100.00 minimum order. Sunday orders require a minimum based on season and time of delivery.

We deliver to the great metro Columbus area daily. Delivery charges vary based on location, parking, and size of order.

In order to confirm and book your order, we require a signed agreement, final counts and credit card information be received Seventy two hours prior to your scheduled delivery. No order will be considered confirmed until signed contract and full payment has been received.

Corporate clients with prior credit approval will be billed on 7 day terms.

Creative Cuisine realizes that under certain circumstances an order may need to be cancelled.

Orders cancelled within a 48-hour notice of the event time will be billed a 50% cancellation fee. Orders cancelled within 24 hours' notice will be billed 100%

Menu prices do not include disposables or delivery charges. All orders will be delivered and include set up using attractive disposable equipment. You have the option for us to use china, linens and regular catering equipment for an additional charge.

We reserve the right to assess service charges on any amount not paid when due. Interest will accrue on any past due balance at the rate of \$45 surcharge in addition to the monthly interest charge. You are responsible for all costs of collection, including reasonable attorneys' fees, should collection action become necessary.

Breakfast

Continental Breakfast 	\$7.25	Crème Brulée French Toast Breakfast	\$12.75
Chef's daily selection of fresh baked Cranberry Orange Bread, Muffins, and Raspberry, Vanilla, Cinnamon Swirl, Apple and Maple Pecan mini Danish. Served with fresh Fruit Salad.		Thick sliced Brioche Bread baked with Brown Sugar, Butter, Eggs and Grand Marnier is topped with Pecan Streusel Crumble and served with farmhouse Sausage Links and a seasonal fresh Fruit Display.	
Grab n' Go Breakfast Box 	\$10.00	Cinnamon & Spice Breakfast Buffet	\$16.50
Each to-go box contains a bagel with Cream Cheese, Red Apple, Granola Bar, Yogurt Cup and disposable cutlery.		Cinnamon-spiced French Toast with Maple Syrup, farm fresh scrambled Eggs, smoked Ham, Orange-glazed Cinnamon Rolls, Banana Crumb Muffins and fresh Fruit Salad.	
California Continental 	\$8.50	Rise n' Shine Southern Breakfast	\$15.50
Freshly baked Muffins, breakfast Breads and Bagels are displayed with assorted Yogurt cups, and fresh Fruit Salad.		Scrambled Eggs with O'Brien Potatoes, crispy Bacon Strips, flaky Buttermilk Biscuits with creamy Sausage Gravy and a seasonal fresh Fruit Salad.	
The Farm House Breakfast	\$13.50	Gluten Free all the Way	\$13.25
Freshly scrambled Eggs, Applewood smoked Bacon, Cheesy Potato Casserole, assorted Breakfast Pastries, and fresh Fruit Salad. <i>Add Cheese to Eggs \$0.55 Add Ham to Eggs \$2.30</i>		Gluten free Zucchini Bread, fresh Fruit Salad, scrambled Eggs, Applewood smoked Bacon, O'Brien Potatoes.	
Breakfast Biscuit Sandwich Buffet	\$8.75	BYO Breakfast Burrito Station 	\$16.75
Buttermilk Biscuits filled with Egg & Cheese, Sausage, Egg & Cheese and Bacon, Egg & Cheese served with fresh Fruit Salad.		Build your own Breakfast Burrito with warm Tortillas, scrambled Eggs, diced Ham, Black beans, sautéed Peppers and Onions, shredded Cheese, Sour Cream and fresh Salsa served with fresh Fruit Salad and O'Brien Potatoes.	
Breakfast Croissant Sandwich Buffet	\$12.00	BYO Breakfast Bagel Bar 	\$10.00
Assortment of Egg & Cheese, and Sausage, Egg & Cheese mini Croissant Sandwiches. Served with Fruit Salad.		Create your own Bagel masterpiece with assorted Bagels, sliced Red Onion, Cream Cheese, Peanut Butter, Nutella, Raspberry Jam and smoked Salmon Spread.	
Griddle Pancake Buffet	\$8.50	Southern Biscuit Bar	\$11.00
Fresh griddle Pancakes served with Maple Syrup, Butter, Maple Sausage Links, and seasonal fresh Fruit Salad.		Build your own Biscuit Sandwich with Buttermilk Biscuits, smoked Ham, Nashville Hot Chicken, sliced Cheddar Cheese, Dill Pickle Chips, Hot Sauce, Butter, Raspberry Jam, and Honey Cup Mustard.	
Breakfast Burrito Buffet	\$11.25	Belgian Waffles 	\$6.50
Flour Tortillas stuffed with scrambled Eggs, diced Ham, sautéed Peppers & Onions, and Cheddar Cheese are served with fresh Fruit Salad and Salsa on the side.		Served with sweet Creamery Butter, Maple Syrup, Blueberry topping and Powdered Sugar.	
BYO Oatmeal 	\$5.50		
Oatmeal is served with assorted toppings that includes Brown Sugar, Whole Milk, Raisins, sliced Almonds, and dried Cranberries.			
Homestyle Sausage Gravy & Biscuits	\$7.50		
Homestyle Sausage Gravy served with Buttermilk Biscuits. Two per person.			

Breakfast Add - Ons

Cheesy Breakfast Potatoes	Fresh Fruit Salad
\$3.00	\$4.00
Homestyle O'Brien Potatoes	Whole Fruit Display
\$2.75	\$2.25
Farm House Smoked Bacon	Assorted Yogurt Cups
\$3.50	\$4.00
Maple Glazed Sausage Links	Nature Valley Bar Assortment
\$3.50	\$2.75
Griddle Pancakes with Butter & Syrup	Breakfast Pastry Assortment
\$4.00	\$3.50



Gluten Friendly



Vegetarian



Vegan

Creative Cuisine makes it our priority to serve all dietary needs including Gluten Free, Vegetarian and Vegan

Boxed Salads

All boxed salads must be ordered in minimum quantities of ten per selection.

Creative's Cobb Salad **\$13.75**

Seasonal Greens topped with diced, grilled Chicken, crumbled Bacon, Carrots, diced Egg, Tomatoes, Cucumbers, sliced Ripe Olives and crumbled Blue Cheese. Served with Buttermilk Ranch Dressing and freshly baked Dinner Rolls.

Aztec Chicken Salad **\$11.25**

Sliced grilled Chicken, julienne Red Bell Pepper, Celery, Red Onion, and sundried Papaya are mixed with Aztec Avocado Crema, garnished with toasted Pepitas and served on shredded Lettuce. Accompanied by freshly baked Cornbread.

Chipotle-Lime Chicken over Field Greens **\$11.50**

A bed of seasonal greens topped with tender chunks of grilled Chipotle Lime Chicken, served with Paris Dressing, Roll and Butter.

Gluten Friendly Hawaiian Chicken Salad **\$12.25**

A bed of seasonal Greens topped with tender chunks of Grilled Chicken, Pineapple, Grapes and Almonds served with our Paris Dressing and Gluten Friendly Zucchini Bread.

Grilled Flank Steak Salad **\$18.95**

Arugula and mixed Greens topped with grilled, sliced Flank Steak, Caramelized Onions, Grape Tomatoes and crumbled Feta Cheese. Rosemary Focaccia Roll, Butter and Balsamic Dressing are included.

Barbecue Chicken Chopped Salad **\$13.00**

Barbecue Chicken, diced Cucumber, chopped Tomatoes, crumbled Bacon, Corn, Red Onion, shredded Cheddar Cheese, and Barbeque Ranch Dressing. Served with a Rosemary Cornbread Muffin.

Grilled Sirloin Steak Salad **\$16.50**

Mixed Field Greens with grilled, sliced Sirloin Steak, Grape Tomatoes, Red Onion, crumbled Blue Cheese and crispy Chile-fried Onions. Served with Balsamic Vinaigrette and a freshly baked Dinner Roll.

Teriyaki Chicken Over Field Greens **\$12.00**

Teriyaki marinated grilled Chicken with Mixed Greens, Mandarin Oranges, Almonds and our house made Asian Sesame Vinaigrette. Served with freshly baked Rolls.

Chicken Caesar Salad **\$11.75**

Grilled Chicken Garden fresh Romaine Lettuce, Shaved Parmesan Cheese drizzled with a House made creamy Caesar Dressing accented with Garlic scented Croutons. Served with Roll and Butter

Grilled Salmon over Field Greens **\$17.50**

Seasoned grilled Salmon Filet is served on a bed of Mixed Greens, topped with Tomato Corn Relish and served with a freshly baked Dinner Roll, Butter and Balsamic Vinaigrette.

Made From Scratch Soups

Senate Bean Soup \$4.25

Corn, Bacon & Red Pepper Chowder \$4.75

Tomato Bisque \$5.00

Chicken Tortilla \$5.25

Tuscan Vegetable \$4.50

Creamy Broccoli \$5.75

Chicken Noodle \$4.50

Tailgate Chili \$8.00

Additional Salad Dressing Options:

Ranch (available in Fat Free), Italian (available in Fat Free), Caesar, Raspberry Vinaigrette, French, Balsamic, Paris, Thousand Island, Roasted Shallot, Blue Cheese

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Deli Sandwiches & Wraps

Turkey Club Sub Thinly sliced Turkey Breast, shredded Lettuce, crumbled Applewood smoked Bacon, Tomato and Cheddar Cheese on a Ciabatta Roll.	\$10.75	California Turkey Wrap Sliced roast Turkey, Applewood smoked Bacon, chopped Romaine and diced Roma Tomatoes in a Sundried Tomato Tortilla with our Avocado-Ranch Spread.	\$12.00
Mile High Turkey and Ham Sliced smoked Turkey, Bavarian Ham, Tomato, leaf Lettuce, Scallion Cream Cheese, and Honey Dijon stacked on deli fresh Marble Rye Bread.	\$11.00	Chipotle Grilled Chicken Wrap Marinated grilled Chicken strips, Cheddar Cheese, Black Bean Corn Relish and shredded Lettuce finished with a Chipotle Aioli.	\$10.25
Cheddar, Apple and Smoked Turkey on Wheat Thinly sliced smoked Turkey, shredded Cheddar Cheese and fresh Granny Smith Apple Wedges on Wheat Bread with Honey-Dijon Mustard and leaf Lettuce.	\$11.50	Grilled Chicken Banh Mi Wrap Our take on the popular Vietnamese Sandwich that combines sweet, sour, crunchy and soft in one delicious Wrap.	\$10.50
Roast Beef & Cheddar on Wheat Shaved Roast Beef and Cheddar Cheese stacked on bakery fresh Wheat Bread with Lettuce and Tomato.	\$9.75	Italian Wrap An Italian favorite with baked Ham, Pepperoni, Provolone Cheese, Genoa Salami, Pepper Rings, Red Onion, fresh Tomato and Lettuce drizzled with our house Sub Sauce rolled into a Flour Tortilla.	\$11.00
Almond Chicken Salad Our most popular Sandwich through the years! Tender Chicken Breast, toasted Almonds and Celery are combined with a Lemony Mayonnaise Dressing. Served on Whole Wheat Bread with leaf Lettuce, and vine-ripe Tomato.	\$10.25	Buffalo Chicken Wrap Spicy Buffalo Chicken Tenders, shredded Romaine Lettuce and Blue Cheese Mayonnaise wrapped in a Flour Tortilla.	\$9.50
Aztec Chicken Salad Wrap Sliced grilled Chicken, julienne Red Bell Pepper, Celery, Red Onion, and sundried Papaya are mixed with Aztec Avocado Crema, garnished with toasted Pepitas and shredded Lettuce in a Flour Tortilla.	\$10.50	Vegan Hummus and Veggie Wrap  Lemony Hummus, Cucumber, diced Tomato, shredded Romaine and roasted seasonal Vegetables in a Flour Tortilla.	\$8.50
Roast Beef & Cheddar Croissant Shaved Roast Beef and Cheddar Cheese stacked on a flakey Croissant.	\$12.00	Deli Favorite Sandwiches An assortment of our Deli Favorite Sandwiches. Roast Beef & Cheddar on a bakery fresh bun, Turkey, Bacon & Provolone Cheese on Wheat Bread, Deli Ham & Swiss on Rye Bread, Almond Chicken Salad on Wheat and a Vegan Hummus & Veggie Wrap. Served with Condiment Packets.	\$12.00
BYO Bagel Sandwich Bar Create your own Bagel Sandwich with assorted Bagels, Almond Chicken & Tuna Salads, assorted Deli Meats, Lettuce, Tomato, Onion, Cream Cheese, sliced Cheddar and Swiss Cheeses and Condiments.	\$10.75	Gourmet Wrap Assortment An assortment of our most popular Tortilla Wraps: California Turkey Wrap, California Ham Wrap, Chipotle Grilled Chicken Wrap and Grilled Veggie Wrap.	\$10.75

Cold Side Dishes

American Potato Salad \$2.25 | Deviled Egg Macaroni Salad \$2.75 | Broccoli Grape Salad \$4.25

Tossed Salad with Dressing \$4.00 | Creamy Coleslaw \$2.50

Creole Macaroni Salad \$3.00 | Fresh Fruit Salad \$4.00 | Garden Vegetable Pasta Salad \$3.75

Mexican Street Corn Salad \$4.50 | Tossed Italian Salad \$4.25

Twice Baked Potato Salad \$2.75 | Whole Fruit \$2.25 | Bag of Chips or Pretzels \$2.50

Cookies \$2.25 | Brownies & Bar Desserts \$3.00 | GF Brownies \$4.00

Sandwiches and Wraps must be ordered in minimum quantities of five per selection.

Sandwich assortments require a minimum of 20 guests.

Express Box Lunches

\$14.25 per guest includes:

Condiments, cutlery, napkin & choice of two sides

Gluten Free Bread available for an additional \$2.75pp

Sides

Italian Pasta Salad
Hummus & Carrots
Fruit Salad
Whole Fruit
American Potato Salad
Creamy Macaroni Salad

Creamy Coleslaw
Potato Chips
Pretzels
Homemade Cookie
Brownie
Gluten Friendly Brownie

Sandwiches and Wraps

Almond Chicken Salad Wrap

Tender roasted Chicken, toasted Almonds and Celery blended with a Lemony Mayonnaise Dressing served in a Wheat Tortilla.

Ham & Swiss on Rye

Shaved smoked Ham on Rye Bread is stacked with Amish Swiss Cheese, leaf Lettuce and sliced Tomatoes.

Ham & Turkey Sliders

Bavarian Ham and Swiss and Roast Turkey with Cheddar on Slider Buns. (One of Each)

Roast Beef & Cheddar on Wheat

Shaved Roast Beef and Cheddar Cheese stacked on bakery fresh Wheat Bread with Lettuce and Tomato.

Roast Beef & Cheddar on a Pretzel Roll

Shaved Roast Beef and Cheddar Cheese stacked on a Pretzel Bun.

Chicken Caesar Wrap

Grilled Chicken Strips with crisp Romaine Lettuce, shredded Parmesan Cheese and Caesar Dressing served in a Fresh Flour Tortilla.

Smoked Turkey on a Pretzel Roll

Shaved smoked Turkey Breast and smoked Cheddar Cheese on a Pretzel Roll with Lettuce, Tomato and Dijonnaise Sauce.

Vegan Hummus & Veggie Wrap

Lemony Hummus, Cucumber, diced Tomato, shredded Romaine and roasted seasonal Vegetables in a Flour Tortilla.

Turkey Reuben Wrap

Sliced roast Turkey with Swiss Cheese, creamy Coleslaw and 1000 Island Dressing wrapped in a whole Wheat Tortilla.



Gluten Friendly



Vegetarian



Vegan

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Lunch Buffets

Soup, Salad and Sandwich Buffet \$17.25

A selection of sandwiches including: Roast Beef and Cheddar Cheese on Ciabatta; Turkey, Bacon and Provolone Cheese on whole Wheat Bread; Smoked Ham and Swiss Cheese on Deli Rye Bread; Vegan Hummus and Veggie Wrap and our Almond Chicken Salad on whole Wheat Bread. Served with Soup du Jour and a Tossed Salad with two Salad Dressings. (minimum 15 guests)

BYO Pasta Bar \$12.95

Build your own Pasta dish with perfectly cooked Penne Pasta served with guest's choice of Alfredo or Marinara Sauce, Italian Meatballs, grilled Chicken Strips & grated Parmesan Cheese. (minimum 15 guests)

Southwestern Taco and Fajita Bar \$16.50

Guests create their own meal with marinated and grilled Chicken Strips, seasoned ground Taco Beef, Flour Tortillas, crisp Taco Shells, sautéed Peppers and Onions, Sour Cream, shredded Cheddar Cheese, shredded Lettuce, diced Tomatoes, and Scallions. Served with Tex-Mex Rice, Tortilla Chips, and Salsa. (minimum 15 guests)

It's a Picnic State of Mind \$15.50

This picnic buffet includes 1/3 pound Hamburgers, grilled Chicken Breasts, grilled 1/4 lb. Hot Dogs, bakery fresh Buns, Condiment platters and sliced Cheeses, Molasses Baked Beans, All American Potato Salad and Potato Chips. (minimum 25 guests)

BYO Salad Bar with Turkey and Chicken \$12.50

Build your own salad with mixed Field Greens and crisp Iceberg Lettuce served with a variety of accompaniments that includes vine ripened Tomato Wedges, julienne Turkey and Chicken Strips, shredded Cheddar Cheese, Cucumbers, hard-boiled Egg Quarters, Ripe Olives, Croutons. (minimum 15 guests)

Made to Order Mini Beef & Veggie Burger Bar \$10.75

Petite Beef and Black Bean Burgers are served with miniature bakery fresh Buns with two Cheeses, Lettuce, Roma Tomatoes, Dill Pickle Chips, Onions, crisp Bacon Strips and a variety of Condiments. (Two per person)

Soup, Salad and Baked Potato Buffet \$12.75

Hot Baked Potatoes with sides of crumbled Bacon, Broccoli Florets, Sour Cream, Cheddar Cheese, Butter and Scallions. Served with Soup du Jour and a Tossed Salad with two Dressings. (minimum 15 guests)

BYO Grain Bowl Buffet \$18.25

Build your own Grain Bowl with Brown Rice, grilled Chicken Strips, seasoned Black Beans, charred Corn and Tomatoes, shredded Carrots, chopped Romaine, Cucumbers and shredded Cheddar Cheese. Top with Avocado-Lime or Lemon-Basil Dressing. (minimum 20 guests)

Hot Lunch Entrées

Cheesy Chicken Enchilada Casserole \$11.00

Traditional recipe with shredded Chicken, Onions, Sour Cream, Cilantro, Chipotle Chilies and Pepper Jack Cheese rolled in Corn Tortillas and smothered in Enchilada Sauce.

Vegan Stuffed Peppers \$8.75

Red and Green Bell Peppers stuffed with Brown Rice, Red and Black Beans, Sweet Corn, fresh Basil, Garlic and Pepper Jack Cheese are slow baked in home-made Marinara Sauce and topped with grated Parmesan.

Market Street Meatloaf \$9.50

Ground Pork and Beef, tender Vegetables, special Seasonings and our Tomato-Brown Sugar Glaze makes this one of our most popular lunches.

Roasted Salmon Cakes \$10.50

Roasted Salmon Cakes with diced Red Onion, Bell Peppers, Jalapeno Pepper, fresh Dill, Capers and Bread Crumbs are sautéed and served with Lemon Wedges.

Lobster Mac n' Cheese \$16.75

Maine Lobster Meat and melted Leeks are combined with Campanelle Pasta in a rich Fontina Cheese Sauce.

Curried Lentil Stew \$9.75

Slow simmered Lentils with aromatic Vegetables, roasted Tofu and Cauliflower, fresh Ginger and toasted Indian Spices. Served with Basmati Rice.

Chicken Pasta Primavera with Creamy Tomato Sauce \$10.75

Penne Pasta, grilled Chicken Strips and sautéed Garden Vegetables combined with our rich Tomato Cream Sauce.

Evil Jungle Prince \$11.75

Baked Tofu with Carrots, Napa Cabbage, Onion and Shiitake Mushroom in Thai Basil, Red Curry and Coconut Milk Sauce. Served with steamed White Rice.

Texas Beef Brisket \$11.00

Texas style Beef Brisket slow roasted, sliced and basted with our home-made Barbeque Sauce.

Smothered Chicken \$13.25

Sautéed boneless Chicken Breast topped with caramelized Onions, Cheddar Cheese, and Applewood smoked Bacon.

Beef Stroganoff \$13.00

A classic Russian dish of slow cooked strips of Beef with Onions, Mushrooms, Beef Stock and Sour Cream served over buttered Egg Noodles.

Eggplant Involtini \$11.25

Thinly sliced Eggplant is rolled with Goat Cheese, caramelized Onions, fresh Thyme and Pinenuts. Served over house made Pomodoro Sauce.

Lasagna Spirals \$10.00

Lasagna Noodles are rolled with Italian Sausage with Parmesan Cheese, and sautéed Peppers then topped with home-made Marinara.












All menu prices reflect food only. Menu items and prices are subject to change based on season and availability.

Warm Lunch Side Dishes

Warm Side Dishes


Vegetarian Molasses Baked Beans \$2.75 | Sautéed Fresh Vegetable Blend \$4.25 | Steamed Fresh Broccoli \$3.50
Garden Fresh Green Beans \$3.50 | | Glazed Gingered Carrots \$3.00
Southwest Tex-Mex Rice \$3.00 | Steamed Parsley Redskins \$3.25 | Vegetable Rice Pilaf \$2.75
Sweet Corn & Pepper Sauté \$3.00 | Twice Baked Potato Casserole \$4.00 | Garlic-Butter Mashed Redskins \$3.50
Chive & Cream Cheese Mashed Potatoes \$4.00 | Baked Potatoes \$ 2.75
Roasted Rosemary Fingerling Potatoes \$4.75 | Parmesan Roasted Potatoes \$2.75

Happy Hour

Buffalo Chicken Spring Rolls  Spring Roll wrappers filled with shredded Buffalo Chicken and Cheddar Cheese are deep fried and served with Blue Cheese Dip.	\$2.75	BYO Nachos   Build your own Nachos with Corn Tortilla Chips served with a fresh variety of toppings that includes seasoned Taco Beef, Refried Beans, Queso, shredded Cheddar Cheese, Lettuce, chopped Tomatoes, Sour Cream, Salsa and sliced Jalapeno Peppers. <i>Add Guacamole for \$2.75</i>	\$10.50
Pretzel Nuggets  Warm soft and delicious Pretzel Bites and Queso Dip.	\$3.75	Pulled BBQ Pork Sliders Slow Roasted Pulled Pork is smothered in our house made Southern Barbeque sauce and served on bakery fresh Slider Buns.	\$5.00
Meatballs Sweet & Sour, BBQ, Marinara, Swedish, Italian	\$2.25	Gourmet Popcorn Bar   Hand crafted in small batches, our gourmet Popcorn is the freshest, most mouthwatering popcorn you've ever tasted. Choose three flavors. (min 60 guests)	\$4.00
Vegan Meatballs  "Meatballs" made with Tofu, Onion, chopped Nuts, fresh Herbs and Soy Sauce. Served with house made Pomodoro Sauce.	\$2.25	Chips, Dips and Spreads A variety of tastes that includes Buffalo Chicken Dip with Celery Sticks and Crackers, Lemony Hummus with Pita wedges, Smoked Gouda Spread with Crackers, crispy Tortilla Chips with Guacamole and fresh Pico de Gallo. (Minimum of 50)	\$10.50
Pimento Mac & Cheese Fritters  Fried Pimento Mac and Cheese bites with a hint of Hot Sauce.	\$2.75	Simply Sliders It's what you crave late night- mini Ground Beef Burgers are seasoned, grilled and served with freshly baked Slider Buns, Condiments and Dill Pickle Chips.	\$3.75
Deviled Eggs  Traditional, BBQ Ranch, or Bacon Cheddar.	\$2.25	Tex-Mex Seven Layer Dip   Taco-spiced Refried Beans, Sour Cream, shredded Cheddar Cheese, sliced Olives, Guacamole, Green Onions and Salsa layered together and served with Tortilla Chips.	\$4.25
Chicken Tenders Lightly breaded in seasoned Bread Crumbs and pan fried to a golden Brown. Served with BBQ & Honey Mustard dipping Sauces.	\$2.50	BYO Tatchos Supreme Build your own classic Tater Tots served with a fresh variety of toppings that includes seasoned Taco Beef, Queso, shredded Lettuce, chopped Tomatoes and Scallions, Sour Cream, Salsa and sliced Jalapeno Peppers.	\$10.00
Gluten Friendly Chicken Tenders  Lightly Gluten Free breaded Tenders are deep fried and seasoned with Italian herbs. (Minimum 25 Guests)	\$2.75		
Caramelized Bacon Wrapped Water Chestnuts  	\$2.25		
Chicken Wings Choose from Boneless, Korean Gochujang, Tandoori, BBQ, Teriyaki, Sweet & Sour or Buffalo	\$3.00		
Caramelized Bacon  Applewood smoked Bacon strips are cut in half, dusted with Brown Sugar and baked until caramelized and crunchy.	\$2.00		
Pepperoni Flatbread Flatbread smothered in Marinara sauce, Shredded Mozzarella Cheese and Pepperoni	\$2.75		

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Chilled Reception Hors d'Oeuvre

Lemon Chicken and Snow Pea Bites 	\$2.25	Grilled Shrimp or Scallop Ceviche in Tortilla Cups	\$4.95
Lemon marinated Chicken Bites are pan seared, skewered with crisp Snow Peas and finished with a Brown Sugar Lemon Glaze.		Gulf Shrimp or Sea Scallops are marinated, lightly grilled, chopped and tossed with fresh Orange Slices, Jalapeno Peppers, Cucumber and Cilantro. Served in crispy Tortilla Cups.	
Asian Tuna Bites 	\$4.00	Chorizo Skewer 	\$3.75
Marinated Ahi Tuna is coated in Black and White Sesame Seeds, pan seared to medium rare and served with Orange-Miso Dip.		Spanish cured Chorizo is skewered with a Green Olive and Queso Blanco Cheese.	
Mini Grab & Go Crudité Cups with Hummus 	\$2.50	Asian Chicken Lettuce Wraps 	\$3.50
Individual grab and go containers with Lemony Hummus, fresh Carrot and Celery Sticks, julienne Red Bell Pepper and a crispy Pita Strip. Available with Ranch.		Minced Chicken with an Asian spiced blend served on Little Gem Lettuce Leaves.	
Beef Tenderloin Gougere	\$3.75	Pork Tenderloin, Pear & Apricot Chutney Crostini	\$2.75
Savory Rosemary-Gruyere Puffs filled with thinly sliced Beef Tenderloin and Horseradish Cream Cheese, garnished with fresh Thyme.		Crostini topped with thin slices of roast Pork Tenderloin are garnished with homemade Pear-Apricot Chutney.	
Mini Hoisin Duck Quesadillas	\$3.75	Roasted Vegetable & Goat Cheese Crostini 	\$3.00
Mini Quesadillas filled with Hoisin Duck Confit. Garnished with Chile Mayo and pickled Cucumber.		Crostini spread with herbed Goat Cheese and topped with julienne Roasted Vegetables.	
Bacon Cheddar Puff	\$2.25	Tri-Color Tortellini Skewers 	\$3.00
Sharp Cheddar and Applewood smoked Bacon Puffs are served with homemade Bacon Jam.		Italian marinated Tri-Color Cheese filled Tortellini are skewered and served with Pesto dipping sauce.	
Grilled Shrimp with Bang Bang Sauce 	\$4.00	Candied Pecan & Brie Filo Cups 	\$3.50
Shrimp are skewered and served with creamy Thai Bang Bang Sauce.		Baked Brie Cheese layered in a delicate flaky Filo Cup accented with Brown Sugar and Georgian Pecans.	
Grilled Prosciutto Wrapped Asparagus	\$3.00	Aztec Chicken Salad Cups	\$3.00
Fresh Asparagus spears wrapped in Prosciutto and Boursin cheese are lightly char-grilled.		Diced grilled Chicken, julienne Red Bell Pepper, Celery, Red Onion, and sundried Papaya are mixed with Aztec Avocado Crema, served in Phyllo cups, garnished with toasted Pepitas.	
Deviled Eggs 	\$2.25	Veggie-Hummus Bites 	\$2.50
Traditional, BBQ Ranch or Bacon Cheddar.		Mini Pastry Cups are filled with Lemony Hummus and garnished with sliced Cucumber and Cherry Tomato wedges.	
Brie & Orange Marmalade Crostini 	\$2.75	Asian Flank Steak and Scallion Rolls 	\$4.00
Crostini topped with Orange Marmalade, Brie Cheese, and garnished with toasted, sliced Almonds.		Thin slices of Asian marinated Flank Steak are wrapped around fresh Scallions and brushed with our Hoisin Glaze.	
Salami Cornucopias 	\$2.25	Smoked Chicken Salad Crostini	\$3.00
Genoa Salami slices are rolled and filled with our Roquefort-Cream Cheese blend.		Served with a Red Onion Confit.	
Mozzarella, Tomato and Pesto Crostini 	\$2.75	Wisconsin Cheese Skewers  	\$2.50
Crostini topped with fresh Mozzarella, roasted Roma Tomato slices and Pesto.		Cubes of Swiss, Cheddar and Pepper Jack Cheese are skewered with a stuffed Olive.	
Mediterranean Crostini 	\$2.75	Gulf Shrimp Cocktail Shooters 	\$4.00
Mediterranean Olive Salad is garnished with Feta, roasted Tomatoes and fresh Herbs on a Crostini.		Classic chilled Jumbo Shrimp served with house made Cocktail Sauce and Lemon Wedges presented in a shot glass.	
Stuffed Peppadew  	\$3.75	Antipasto Skewers 	\$3.00
Peppadew Peppers are slow roasted and stuffed with a Goat Cheese blend.		Cubes of Marinated Provolone, Salami and a Grape Tomato are arranged on bamboo skewers.	
Brie & Raspberry Phyllo Tarts 	\$3.75	Turkey & Cheddar Tortilla Pinwheel	\$2.25
Petite Brie and Raspberry Jam filled Phyllo Cups baked to golden brown and garnished with an Almond sliver.		Thinly sliced Roasted Turkey, Cheddar Cheese, & Herbed Cream Cheese rolled in to a flour Tortilla and sliced into bite size pinwheels.	

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Warm or Ambient Hors d'Oeuvre

Mini Stuffed Redskin Potatoes  	\$2.25	Buffalo Chicken Spring Rolls	\$2.75
Petite Redskin Potatoes filled with a mixture of mashed Potatoes, shredded Cheddar Cheese, Sour Cream, and Chives.		Spring Roll Wrappers filled with shredded Buffalo Chicken and Cheddar Cheese are deep fried and served with Blue Cheese Dip.	
Arancini	\$2.50	Gluten-Friendly Corn Cakes  	\$3.50
Creamy Risotto, Prosciutto and Herbs are formed into small bites, filled with Mozzarella Cheese, rolled in Parmesan Breadcrumbs and deep fried. Served with house-made Marinara.		Miniature Gluten Free Corn Cakes with fresh Cilantro and a Chipotle Cream.	
Petite Lobster-Corn Cakes	\$4.25	Chicken Tikka Masala Flatbread	\$3.95
Sautéed and served with house-made Remoulade		Spiced Yogurt marinated Chicken with Peppers and Onions on grilled Flatbread that is spread with Tikka Masala Sauce and dotted with whole milk Ricotta and Mozzarella Cheese.	
Crispy Carrot and Scallion Cakes 	\$2.50	Parmesan Chicken Bites	\$2.50
Shredded Carrot, Potato and Scallion Cakes are Sautéed and garnished with Feta Cheese and Kalamata Olives.		Parmesan Breadcrumb coated Chicken Bites are pan fried, skewered and served with house made Marinara.	
Spicy Beef Empanaditas	\$3.00	Beef or Chicken Satay 	\$3.75
Mini Empanadas with Beef Picadillo filling are served with Chipotle Sour Cream.		Skewered strips of Teriyaki marinated Beef or Chicken are grilled and served with Peanut Dipping Sauce.	
Mini Short Rib Stuffed Redskin Potatoes 	\$3.50	Tofu Satay  	\$3.00
Petite hollowed Redskin Potatoes are filled with shredded braised Beef Short Ribs.		Extra firm Tofu marinated in Ginger, Sesame Oil and Soy Sauce. Skewered and baked with a Spicy Peanut Dipping Sauce.	
Potato Samosas 	\$2.50	Louisiana Bacon Wrapped BBQ Shrimp 	\$4.25
Deep fried Wonton Wrappers filled with spiced Potatoes, Peas, Scallions and Carrots. Served with a Tamarind Sauce.		Jumbo Shrimp are topped with Horseradish, wrapped in Applewood smoked Bacon then grilled and brushed with house-made Barbecue Sauce.	
Thai Chicken Cakes with Sweet Chili Sauce	\$2.75	Braised Pork Belly Bites with Soy Mustard Glaze 	\$3.75
Minced Chicken, Garlic, fresh Ginger, and Lime Leaf are combined to create this flavorful hors d'oeuvre. Each petite cake is pan seared and served with a Sweet Chili Sauce.		Slow braised Pork Belly is brushed with sweet Soy-Mustard Glaze, garnished with spiced chopped Peanuts.	
Petite Vegetarian Jackfruit Cakes 	\$2.75	Mushroom Arancini 	\$2.50
These vegetarian Cakes are made with Jackfruit, accented with Old Bay Seasoning and served with Remoulade Sauce.		Creamy Risotto with Herbs is rolled into small bites, filled with fresh Mozzarella and sautéed Mushrooms, coated in Parmesan Breadcrumbs and deep fried. Served with house-made Marinara.	
East Indian Meatballs	\$2.25	Mini Meatloaf & Mashers	\$3.00
Served with Tikka Masala Sauce.		Mini glazed Meatloaf Bites are topped with Chive-Cream Cheese Mashed Potatoes.	
Sirloin Steak Bites 	\$3.50	Mini Wild and Brown Rice Cakes 	\$2.25
Grilled, marinated Beef Sirloin Bites are skewered and served with creamy Horseradish Dip.		Mini Rice Cakes are breaded, sautéed and served with roasted Vegetable Ragout.	
Baked Salmon Bites 	\$4.50	Margherita Flatbread 	\$2.75
Fresh marinated Atlantic Salmon is wrapped in Prosciutto and baked until crisp.		Flatbread topped with fresh Mozzarella Cheese, Basil and sliced Roma Tomatoes dusted with Sea Salt. (sold in increments of 12)	
Pimento Mac & Cheese Fritters 	\$2.75	Goat Cheese-Honey Phyllo Rolls 	\$3.00
Fried Pimento Mac and Cheese bites with a hint of Hot Sauce.		Delicate Phyllo rolls filled with a blend of Goat Cheese and Wild Clover Honey are dusted with Brown Sugar.	
Petite Maryland Crab Cakes	\$4.25	Vegetable Potsticker 	\$3.50
Petite Lump Crab Cakes with diced Bell Peppers and Red Onion are pan seared and served with Remoulade Sauce		Seasoned Vegetable filled Potstickers are pan seared and served with Soy Dipping Sauce	
Vegan & Gluten Free Mediterranean Flatbread  	\$2.75	Pesto Chicken Flatbread	\$2.50
Gluten free Cauliflower Crust topped with grilled Artichokes, Balsamic Red Onion, Wild Mushrooms, Kalamata Olives and vegan Soy Cheese		Flatbread is topped with Pesto, grilled Chicken, Tomato, roasted Balsamic Red Onion and shredded Mozzarella	
Marinara Meatballs	\$2.25		
Hand rolled Meatballs are served in our Housemade Marinara with fresh Oregano and Basil			

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Reception Hors d'Oeuvre Displays

- Wisconsin Cheese Board**  **\$4.50**
A popular selection of American Cheeses from the heartland accented with fresh Strawberries and Grapes accompanied by a gourmet Cracker assortment.
- Garden Crudité Display**   **\$4.50**
A variety of fresh seasonal Vegetables. Served with creamy Dill Dip.
- Grilled Garden Vegetable Platter**   **\$5.50**
A beautiful array of fresh grilled and roasted Vegetables that includes Eggplant, Zucchini, Yellow Squash, Bell Peppers, Asparagus, Portabella Mushrooms, Carrots and Red Onions.
- Tuscan Antipasto Board** **\$8.50**
A rustic display of Imported Cheeses, Pesto Tortellini, grilled Prosciutto wrapped Asparagus, Grilled Flatbread with Sundried Tomato Tapenade, grilled and roasted Balsamic Vegetables and Crostini.
- Charcuterie Board** **\$7.25**
A variety of Imported and Domestic Cheeses displayed with Smoked Gouda Spread, sliced Salami, Pepperoni, Wild Mushroom Pate, Cornichons, gourmet Crackers and sliced Baguettes.
- Lemony Hummus with Crudité & Pita**  **\$5.00**
Garbanzo Beans, fresh Lemon Juice, and Tahini are combined to create this flavorful dip. Served with crisp and soft Pita Chips and an assortment of fresh Vegetables.
- Roasted Red Pepper Hummus with Crudité**  **\$4.50**
Garbanzo Beans, Roasted Red Peppers, Fresh Lemon Juice, Tahini. and a splash of Tabasco are combined to create this flavorful dip served with Carrot, Celery sticks, and julienne Red and Green Bell Peppers.
- Fruit, Cheese & Vegetable Display with Dips**   **\$7.50**
A colorful array of fresh seasonal Vegetables, gourmet Cheeses and fresh Fruit artfully displayed with Dill and Cinnamon Dips.
- Seasonal Fresh Fruit Display**   **\$3.50**
A bountiful array of market fresh Fruit garnished with seasonal Berries and Grapes.
Add Cinnamon or Pina Colada Fruit Dip for +\$0.75
- Going Green Crudité Display**   **\$5.25**
A fresh display artfully arranged with Asparagus, Green Peppers, Green Beans, Cucumbers and Zucchini served with Ranch or Green Goddess Dip.
- Mini Cocktail Sandwich Display** **\$4.50**
An assortment of mini Sandwiches that includes Turkey Club on petite Croissants, Roast Beef and Cheddar on Sour Dough Rolls, Ham and Swiss on Rye Rolls and fresh Veggies on Wheat Rolls and Condiments.
- Tex-Mex Seven Layer Dip**  **\$4.25**
Taco-spiced Refried Beans, Sour Cream, shredded Cheddar Cheese, sliced Olives, Guacamole, Green Onions and Salsa layered together and served with Tortilla Chips.
- Smoked Salmon Spread** **\$3.50**
A smoked Salmon Spread with Lemon and Dill and served with toasted Crostini.
- Hot Reuben Dip** **\$7.00**
A creamy layered dip with Sauerkraut, chopped Corned Beef, shredded Swiss Cheese and our Mayonnaise-Thousand Island spread, served warm with Rye Crackers and Tortilla Chips.
- Smoked Gouda Spread**  **\$3.75**
Smoked Gouda Cheese spread served with gourmet Crackers.
- World Market Cheese Board**  **\$8.25**
An attractive selection of both Imported and Domestic Cheeses served with toasted Baguettes, gourmet Crackers, garnished with fresh and dried Fruits, mixed Nuts and whole Almonds.
- Buffalo Chicken Dip** **\$3.50**
A zesty dip made with Cream Cheese, Hot Sauce, Blue Cheese and shredded Chicken is served with Tortilla Chips and Celery Sticks.
- Charleston Crab Spread** **\$6.75**
Crab Claw Meat combined with Mayonnaise, Shredded Cheddar Cheese, Horseradish, fresh Lemon Juice and Cocktail Sauce. Served with a variety of Crackers.
- Gulf Shrimp Cocktail**  **\$3.25**
Classic chilled Shrimp served with house-made Orange Cocktail Sauce and fresh Lemon Wedges.
- Afternoon Break**  **\$5.25**
Fresh Fruit Display with Dip, Domestic Cheese Display, assorted Cookies, Pretzels and Dip.
- Cheese & Olive Board**  **\$5.00**
A selection of Domestic Cheeses garnished with stuffed and Ripe Olives is served with a variety of Crackers.
- Holiday Cheeseball**  **\$88.00**
Blend of sharp Cheddar and Cream Cheeses, diced Peppers and Onion served with assorted Crackers Serves 25



Gluten Friendly



Vegetarian



Vegan

Creative Cuisine makes it our priority to serve all dietary needs including Gluten Free, Vegetarian and Vegan.

Reception Hors d'Oeuvre Collections

Our Hors d'Oeuvre collections are designed to provide eight to ten portions of food per person, ideal for an afternoon or early evening reception.

The Gold Reception

Wisconsin Cheese Board served with Gourmet Crackers
Garden Crudité with creamy Dill Dip
Beef Tenderloin Gougere with Horseradish Cream
Crispy Crazy Shrimp
Hoisin Duck Quesadillas
Brie & Orange Marmalade Crostini
Lemon Chicken and Snow Pea Bites
Grilled Prosciutto wrapped Asparagus

\$29.75

The Silver Reception

Wisconsin Cheese Board served with Gourmet Crackers
Garden Crudité with creamy Dill Dip
Petite Quiche Lorraine
Mozzarella, Tomato and Pesto Crostini
Asian Flank Steak and Scallion Rolls
Italian Seasoned Chicken Tenders with Marinara
Mini Roasted Salmon Cakes
Caramelized Water Chestnut wrapped in Bacon

\$24.75

The Bronze Reception

Garden Crudité with creamy Dill Dip
Lemony Hummus served with Pita Chips
Miniature Stuffed Redskin Potatoes
Southern BBQ Meatballs
Grilled Jerk Chicken Bites
Arancini with Marinara
Citrus Chili Shrimp Skewers
Margherita Flatbread

\$21.95

The Diamond Reception

Wisconsin Cheese Board served with Gourmet Crackers
Seasonal Fruit Display with Pina Colada Dip
Mini Meatloaf Mashers
Petite Salmon Cakes
Roasted Vegetable & Goat Cheese Crostini
Lemon Chicken and Snow Pea Bites
Mini Ham and Swiss Pretzel Bun Sliders
Crispy Carrot and Scallion Cakes.

\$24.95

The Emerald Reception

Garden Crudité with creamy Dill Dip
Lemony Hummus served with Pita Chips
Citrus Chili Shrimp Skewers
Pork Tenderloin Crostini
Beef Satay with Peanut Dipping Sauce
Mini Cheese and Chicken Quesadillas
Potato Samosas
Prosciutto wrapped Melon Balls

\$21.95

The Sapphire Reception

Wisconsin Cheese Board served with Gourmet Crackers
Garden Crudité with creamy Dill Dip
Beef Sliders with Condiments
Traditional Deviled Eggs
Sausage and Cheese Stuffed Mushrooms
Buffalo Chicken Spring Rolls
Miniature Stuffed Redskin Potatoes
Fresh Fruit Skewers

\$22.50

Pair any of our collections with one or two of the following hearty fair to feed a hungry crowd.

BYO Mini Burger Bar **\$11.00**

Build your own slider with a variety of toppings that include Applewood smoked Bacon, Lettuce, sliced Roma Tomatoes, Sharp Cheddar and Swiss Cheeses, Onions, Dill Pickle Chips and assorted Condiments.

BBQ Chicken Sliders **\$4.75**

Slow roasted pulled Chicken is smothered in our house made Southern Barbeque Sauce. Served with a freshly baked Slider Bun and Cheddar Cheese.

Ham & Swiss and Turkey & Cheddar Slider Platter **\$8.25**

Bavarian Ham and Swiss and roast Turkey with Cheddar on Slider Buns. (two per person)

Nashville Hot Chicken Biscuit **\$6.00**

Served on a house made Cheddar Biscuit and topped with a Pickle Chip.

Prime Rib Carving Station* **\$25.95**

Prime Rib of Beef seasoned with Sea Salt, Cracked Black Pepper, and Garlic is slow roasted to medium rare and served with Au Jus and Horseradish Sauce.

Honey Glazed Ham Carving Station* **\$11.25**

Sliced Ham served with Whole Grain & Honey Mustard, Mayo and soft Rolls.

Mini Cocktail Sandwiches **\$4.50**

Turkey Club, Roast Beef & Cheddar, Ham & Swiss and a fresh Veggie Sandwich on Slider Buns and Pretzel Rolls with Condiments.

BYO Nachos **\$10.50**

Build your own Nachos with Corn Tortilla Chips served with a fresh variety of toppings that includes seasoned Taco Beef, Refried Beans, Chile con Queso, shredded Cheddar Cheese and Lettuce, chopped Tomatoes, Sour Cream, Salsa, and sliced Jalapeno Peppers.

Add Guacamole for \$2.75

***Requires a Station Chef. All stations require a minimum of 25 guests.**

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Starter Salads

Priced for Buffet Service

House Tossed Green Salad 	\$4.00	Mediterranean Salad  	\$5.50
Garden fresh Greens tossed with Carrots, Cherry Tomatoes and Cucumbers. Dressed with Ranch & Italian or Balsamic Vinaigrette.		Fresh Field Greens and Romaine Lettuce tossed with Cucumber, vine-ripe Tomatoes, Red Onion, Kalamata Olives and crumbled Feta Cheese.	
Tossed Italian Salad 	\$4.25	Pear, Pecan and Blue Cheese Salad  	\$7.25
Crisp Romaine and Mesclun Greens tossed with Cherry Tomatoes, Red Onion Rings, seasoned Croutons, sliced Ripe Olives, shredded Mozzarella, Pepperoncini and zesty Italian Dressing.		Mixed Field Greens topped with crisp Pear slices, toasted Pecans, crumbled Blue Cheese and dried Cranberries.	
Crisp Wedge Salad 	\$5.50	Autumn Salad  	\$4.75
Crisp Iceberg Lettuce Wedge topped with crumbled Bacon, diced Tomatoes, chopped Scallions and creamy Blue Cheese Dressing.		Mixed greens with sliced Pears, toasted Pumpkin Seeds, Red Onion and dried Cranberries with Roasted Shallot Vinaigrette.	
Classic Caesar Salad 	\$5.50	Classic Chopped Salad 	\$4.50
Fresh Romaine Lettuce and shaved Parmesan Cheese are tossed with House made Lemony Caesar Dressing and topped with toasted Garlic Croutons		Fresh Greens combined with Cucumber, chopped Tomatoes, crumbled Bacon, Red Onion, shredded Cheddar Cheese and Carrots.	
Asian Tossed Green Salad 	\$4.75	Strawberry Salad  	\$6.75
Fresh Greens layered with Mandarin Orange slices, sliced Red Onion, Chow Mein Noodles, Snow Peas and Asian Vinaigrette.		Fresh greens mixed with crumbled Feta Cheese, sliced Red Onion, Strawberries & Pecans. Served with Paris Dressing.	
Bacon & Egg Breakfast Salad	\$9.50	South of the Border Salad 	\$4.50
Mixed Greens topped with chopped Egg, Applewood smoked Bacon, dried Cranberries, and homemade Granola "Croutons". Served with creamy Avocado Yogurt Dressing.		Garden fresh Greens tossed with Jicama, julienne Red Pepper, ripe Tomatoes, and Cucumbers are topped with crunchy Tortilla Strips.	

Additional Salad Dressing Options:

Roasted Shallot, Balsamic, Paris, Italian, Lemon-Herb, Blue Cheese, Buttermilk Ranch, French, Thousand Island






Breads & Rolls

Freshly Baked Southern Breads	\$2.75	Rustic Bread Basket	\$3.75
Potato Rosemary Rolls, Cheddar-Jalapeno Corn Muffins and Buttermilk Biscuits served with whipped sweet Butter.		Freshly baked seeded Cracker Breads, Yeast Rolls and sliced French Baguettes with whipped Butter.	
Herbed Parmesan Breadsticks	\$2.25	Freshly Baked Dinner Rolls	\$2.50
Buttered Italian Breadsticks are topped with Italian Herbs and grated Parmesan Cheese then baked to golden brown and served with Butter.		Assorted freshly baked Vienna, Whole Wheat, Yeast and Herb Dusted Rolls with whipped Butter.	
Focaccia	\$2.25	Southern Corn Bread with Butter	\$2.25
House made Focaccia with fresh Rosemary, caramelized Onions and shredded Asiago Cheese.		Traditionally prepared from an old family recipe with the finest ingredients, baked to golden brown served with Butter.	
Cheddar Jalapeno Corn Muffins	\$2.25	Italian Garlic Bread	\$2.00
Sweet Corn bread Muffins baked with Cheddar Cheese and fresh Jalapeno Peppers. Served with Butter.		Crusty Loaves of Bread are baked with Italian seasoned Garlic Butter.	

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Dinner Entrées

Chicken

- Grilled Chicken with Fresh Citrus Beurre Blanc**  **\$12.50**
Chicken is grilled and accented with a classic French Sauce composed of White Wine, fresh Citrus and Shallots finished with a touch of creamy Butter.
- Italian Grilled Breast of Chicken** **\$10.75**
Italian marinated Breast of Chicken is grilled and topped with Asiago Cheese, fresh Herb Cream and toasted Almonds.
- Chicken Dijonnaise** **\$12.25**
Pan seared boneless Breast of Chicken is served with creamy Dijon Sauce that is accented with Mushrooms, Tarragon and Shallots.
- Italian Bruschetta Chicken**  **\$11.25**
Grilled Balsamic Chicken Breast topped with fresh Tomatoes, Garlic, Red Onion, Basil and shredded Parmesan Cheese.
- Brown Sugar-Pecan Crusted Chicken** **\$12.50**
Breaded, pan seared Chicken Breast finished with a crunchy Brown Sugar and Pecan Topping.
- Chipotle-Lime Chicken with Tropical Salsa**  **\$11.75**
Grilled boneless Chicken Breast marinated in Chipotle Peppers, Honey and fresh Lime Juice is topped with our fresh Tropical Salsa.
- Granny Smith Apple Glazed Chicken**  **\$11.50**
Chicken is pan seared and glazed with fresh Apple Cider Sauce and sautéed Granny Smith Apple wedges.
- Grilled Pesto Chicken**  **\$11.25**
Marinated boneless breast of Chicken is grilled, brushed with Basil Pesto and topped with Mozzarella Cheese.
- Lemon and Rosemary Airline Chicken**  **\$17.75**
Airline Breast of Chicken is marinated in fresh Lemon Juice, Garlic & Rosemary, then oven roasted to golden brown.
- Parmesan Crusted Chicken Breast** **\$10.75**
Panko and Parmesan crusted Chicken Breasts are sautéed and served with creamy oven roasted Tomato-Herb Sauce.
- Blackberry-Jalapeno Glazed Chicken**  **\$13.50**
Brined boneless Chicken Breast is grilled and brushed with house made Blackberry-Jalapeno Glaze.
- Stuffed Chicken Roulade** **\$11.00**
Boneless breast of Chicken is filled with our traditional Fall Stuffing and served with Cider Gravy.
- Chicken Saltimbocca** **\$13.00**
Boneless Chicken Breast is topped with fresh Sage and thinly sliced Prosciutto, sautéed and finished with a Tomato Demi Glace.
- Spinach & Feta Cheese Chicken Roulade** **\$14.00**
A boneless Chicken is hand rolled with a filling of fresh Spinach and Feta Cheese rolled in Breadcrumbs and baked to golden brown. Served with roasted Tomato Coulis.

Beef

- Slow Roasted Prime Rib au Jus**  **\$39.00**
Beef Prime Rib is seasoned with Sea Salt, Cracked Black Pepper, slow roasted to medium rare and served with Au Jus.
- Braised Boneless Beef Short Ribs**  **\$23.25**
Fork tender Beef Short Ribs are slow braised with fresh Rosemary and smothered with a rich Tomato and Chianti Sauce.
- Lasagna Spirals** **\$10.00**
Lasagna Noodles are rolled with sautéed Peppers, Sausage, and Parmesan Cheese then topped with homemade Marinara.
- Boursin Encrusted Tenderloin Filet**  **\$51.00**
A hand cut six ounce filet is seasoned, grilled and topped with herbed Boursin Cheese.
- Herb Encrusted Strip Loin of Beef** **\$18.50**
Strip Loin of Beef rubbed with fresh Herbs and Seasonings is oven roasted to medium rare, sliced and served with Merlot Demi-Glace.
- Teriyaki Sirloin Steak**  **\$15.75**
Asian marinated Angus Sirloin Steak is grilled, sliced and brushed with a Teriyaki Glaze.
- Coffee and Chili-Rubbed Sirloin Steak** **\$18.25**
Ancho Chile and Coffee rubbed Stockyard Sirloin Steak is grilled and served with homemade Mole Sauce.
- Beef Stroganoff** **\$13.00**
A classic Russian dish of slow cooked strips of Beef with Onions, Mushrooms, Beef Stock and Sour Cream served over buttered Egg Noodles.
- Texas Beef Brisket with BBQ Sauce**  **\$11.00**
Texas style Beef Brisket slow roasted and basted with our homemade Barbeque Sauce.
- Burgundy Beef Tips** **\$14.00**
Braised Beef in a Burgundy Wine Reduction with Onions and fresh Herbs.
- Grilled Stockyard Sirloin** **\$16.75**
Seasoned, grilled Angus Sirloin Steak is served with our Merlot Demi-Glace.
- Market Street Meatloaf** **\$9.50**
Our blend of lean ground Beef and Pork is oven baked with sautéed Onions, Bell Peppers, Celery and fresh Herbs.
- Asian Flank Steak**  **\$17.25**
Flank Steak marinated in Soy Sauce, Scallions, fresh Ginger, Garlic and Sesame Seeds, grilled to a medium rare and sliced thin.
- Grilled Rib Eye Steak**  **\$39.95**
12 Ounce Rib Eye seasoned with our house blend of Spices and grilled to perfection.



Gluten Friendly



Vegetarian



Vegan

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Dinner Entrées

Pork

- Blackberry-Jalapeno Glazed Pork Tenderloin**  **\$15.50**
Brined Pork Tenderloin is grilled and brushed with house made Blackberry-Jalapeno Glaze.
- Grilled Calypso Pork Tenderloin**  **\$12.50**
Char grilled Medallions of Pork Tenderloin served with Mango Mojo Sauce.
- Granny Smith Apple Glazed Pork Chop**  **\$12.50**
A center cut Pork Chop pan seared and glazed with fresh Apple Cider Sauce is topped with sautéed Granny Smith Apple wedges.
- Parmesan Crusted Boneless Pork Chop** **\$13.75**
Thick cut boneless Pork Chops are covered in herbed Parmesan Bread Crumbs, pan seared to seal in juices and baked to golden brown.
- Roasted Maple Glazed Pork Tenderloin**  **\$12.50**
Pork Tenderloin roasted with sweet Maple, smoked Paprika and a hint of Ginger.
- Pork Marsala** **\$14.00**
Tender Pork Medallions are floured and sautéed then topped with Mushroom Marsala Wine Sauce.

Vegetarian

- Eggplant Involtini** **\$11.25**
Thinly sliced Eggplant is rolled with Goat Cheese, caramelized Onion, Shallots, fresh Thyme and Pinenuts. Served over house made Pomodoro Sauce.
- Evil Jungle Prince**  **\$11.75**
Baked Tofu with Carrots, Cabbage, Onions and Shitake Mushrooms in Thai Red Curry Coconut Milk Sauce. Served with steamed Rice.
- Curried Lentil Stew**  **\$9.75**
Slow simmered Lentils with aromatic Vegetables, roasted Tofu and Cauliflower with fresh Ginger, toasted Indian Spices served with Basmati Rice.
- Baked Chayote Squash**  **\$11.25**
Filled with Provençal Ratatouille, cracked Wheat and topped with Vegan Soy Cheese.
- Portobello Parmesan** **\$10.50**
Hand Breaded in Parmesan Bread Crumbs, pan fried, topped with our house-made Marinara Mozzarella and Parmesan Cheese.
- Vegan Stuffed Peppers**  **\$8.75**
Bell Peppers stuffed with Brown Rice, Red and Black Beans, Sweet Corn, fresh Basil, Garlic and Pepper Jack Cheese are slow baked in homemade Marinara Sauce and topped with grated Parmesan.
- Grilled Portobello Napoleon**  **\$13.50**
Grilled Portabella Mushrooms are stacked with grilled and roasted Bell Peppers, Zucchini, Squash, Red Onions, Roma Tomatoes and Eggplant.

Seafood

- Grilled Salmon with Chili-Mango Salsa**  **\$23.75**
Grilled Salmon Filets are served with a fresh Salsa of Mango, Cilantro, Serrano Chilies, Red Onion and Lime juice.
- Grilled Salmon with Dill Cream Sauce** **\$23.95**
Grilled Salmon Filet served on julienne Leeks, Celery and Carrots Topped with Dill-Cream Sauce
- Grilled Mahi Mahi with Tropical Salsa**  **\$38.00**
Fresh Mahi Mahi Filets are grilled and topped with fresh Tropical Salsa.
- Lemon-Basil Cod** **\$14.00**
Tender Cod Filets are coated with Lemon-Basil Panko Crumbs, oven roasted and served with fresh Lemon wedges
- Parmesan Encrusted Tilapia** **\$13.75**
Moist Tilapia Filets Encrusted with a blend of Italian Spices, Breadcrumbs & Parmesan Cheese.
- Maryland Crab Cakes** **\$19.00**
Lump Crab, Mayonnaise, Dijon, Bell Peppers, Scallions and Parsley are coated in Panko Breadcrumbs, pan seared and served with Remoulade Sauce.

Pasta

- Pasta Primavera**  **\$8.00**
Penne Pasta is combined with fresh sautéed Vegetables, Herbs and Parmesan Cream Sauce.
- Butternut Squash Ravioli**  **\$12.25**
Butternut Squash filled Ravioli with your choice of sauce: Tomato Broth with Roasted Vegetables or a Rich Garlic-Sage Cream Sauce.
- Campanelle with Roasted Butternut Squash**  **\$11.00**
Campanelle Pasta is tossed with roasted Butternut Squash, Brown Butter, fresh Sage, Lemon Zest, grated Parmesan Cheese and Sundried Cranberries.
- Spicy Shrimp Campanelle** **\$17.50**
Campanelle Pasta tossed with creamy Marinara, Lobster Butter and Red Pepper Flake is topped with pan seared Jumbo Shrimp.
- Chicken Pasta Puttanesca** **\$11.00**
Grilled Chicken Breast and Artichokes are tossed with Gemelli Pasta and our house Red Sauce accented with Kalamata Olives, Capers, Anchovies and crushed Red Pepper.
- Lobster Mac n Cheese** **\$16.75**
Maine Lobster Meat and melted Leeks are combined with Campanelle Pasta in a rich Fontina Cheese Sauce.
- Pasta Carbonara** **\$9.75**
Gemelli Pasta in a rich Parmesan Cream with Ham, Bacon, Onion, Mushrooms and Peas topped with buttered Bread Crumbs .
- Stuffed Manicotti Marinara**  **\$9.50**
Manicotti Pasta is stuffed with a blend of three Cheeses, covered with home-made Marinara and topped with shredded Mozzarella Cheese.

All menu prices reflect food only. Menu items and prices are subject to change based on season and availability.

Side Dishes

Italian Campanelle Pasta Marinara 	\$5.00	Oven Roasted Redskin Potatoes  	\$2.75
Campanelle Pasta tossed with fresh Herbs and smothered in our house made Marinara Sauce.		Redskin Potato quarters are tossed with fresh Garlic, Rosemary, Thyme and Olive Oil then oven roasted.	
Southwest Tex-Mex Rice  	\$3.00	Parmesan Risotto Cakes 	\$4.00
White Rice combined with southwestern Spices, diced Peppers, Corn, Black Beans and fresh Cilantro.		Creamy Arborio Parmesan Risotto dusted with Cornmeal and lightly pan seared.	
Parmesan Roasted Potatoes  	\$2.75	Moroccan Rice Pilaf  	\$2.50
Quartered Redskin Potatoes are seasoned, roasted and tossed with Parmesan Cheese, Lemon Zest, Red Pepper Flake and fresh chopped Parsley.		Fluffy Rice Pilaf with Moroccan Spices, Raisins and sliced Almonds.	
Garden Fresh Steamed Broccoli Florettes  	\$3.50	Rice Torino  	\$3.50
Tender Broccoli steamed al dente.		Perfectly cooked rice with chopped Onion, sliced Mushrooms, Spring Peas, a touch of White Wine and grated Parmesan Cheese.	
Mashed Sweet Potatoes  	\$4.25	Broccoli Gratin 	\$4.50
Creamy whipped Sweet Potatoes accented with Butter and Pumpkin Spice, finished with a crunchy Brown Sugar and Pecan Topping.		Fresh Broccoli Florets, Heavy Cream, Dijon Mustard and Parmesan Cheese accented with a cheesy Streusel Breadcrumb Topping and oven baked to a Golden Brown.	
Garlic-Butter Mashed Redskins  	\$3.50	Sautéed Fresh Vegetable Blend  	\$4.25
Loads of sweet Creamery Butter and Milk blended with steamed Red Skin Potatoes accented with fresh Garlic and Parsley.		Fresh Garden Asparagus, Carrots, Red Bell Peppers, & Green Beans are sautéed in a light garlic and Olive oil blend accented with fresh Herbs.	
Garden Fresh Green Beans  	\$3.50	Roasted Rosemary Fingerling Potatoes  	\$3.50
Green Beans sautéed in Herb Butter.		Sliced Fingerling Potatoes are tossed with fresh Garlic, Rosemary, and Olive Oil then oven roasted.	
Twice Baked Potato Casserole 	\$4.00	Steamed Parsley Redskin Potatoes  	\$3.25
It's a cross between Twice Baked and Mashed Potatoes loaded with all your favorites - Sour Cream, Bacon, Scallions and Sharp Cheddar Cheese.		Steamed Redskin Potato Quarters are tossed with melted Butter, Salt and Pepper and chopped fresh Parsley.	
Sweet Corn and Bell Pepper Sauté  	\$3.00	Steamed Broccoli & Cauliflower  	\$4.75
Sweet Corn, chopped Bell Peppers and Onion are sautéed in Butter and seasoned with Salt and cracked Black Pepper.		Fresh Broccoli and Cauliflower Florettes are steamed and tossed with Herb Butter.	
Lime-Cilantro Rice Pilaf  	\$2.75	Wild Mushroom Risotto 	\$5.50
Fluffy Rice Pilaf accented with fresh Lime Juice and Zest, Cilantro and Scallions.		Creamy Risotto combined with Wild Mushrooms, Shallots, grated Parmesan Cheese and fresh Herbs.	
Lentil-Rice Pilaf  	\$2.75	Gingered Carrots  	\$3.00
All natural Brown Rice and Lentils prepared with Vegetable Stock, sautéed Onions, Garlic and shredded Carrots.		Fresh Carrots are combined with Orange Juice, Brown Sugar, Butter and crystallized Ginger.	
Green Beans with Bacon & Onions 	\$3.75	Savory Green Beans  	\$5.00
Garden fresh Green Beans tossed in Italian Herbs and steamed to perfection then accented with crumbled Bacon and sautéed Onions.		Garden fresh Green Beans sautéed with julienne Red Bell Peppers, Onions, Garlic and fresh Thyme.	
Oven Roasted Brussels Sprouts  	\$4.50	Greek Lemon Potatoes  	\$3.75
Garden Fresh Brussels Sprouts are tossed with seasoned Olive Oil and oven roasted.		Sliced Potatoes roasted with Garlic, Lemon Juice, Olive Oil and Oregano.	
Roasted Root Vegetables  	\$4.75	Creamy Mac & Cheese 	\$4.50
A seasonal blend of roasted Carrots, Beets, Turnips, Parsnips, Onions and fresh Herbs.		Creamy Macaroni with sharp Cheddar Cheese, Onion and a pinch of Cayenne is topped with buttered Bread Crumbs.	
Rice Pilaf  	\$3.00	Chive & Cream Cheese Mashed Potatoes  	\$4.00
Fluffy white Rice Pilaf accented with sautéed Mushrooms, sliced Almonds and Parmesan Cheese.		Mashed Idaho Potatoes blended with Butter, Cream Cheese and fresh snipped Chives.	
Garlic & Rosemary Roasted Potatoes  	\$3.50	Mexican Street Corn Salad  	\$4.50
Idaho Potatoes tossed with Fresh Garlic, Olive Oil and Rosemary then oven roasted to a Golden Brown.		Grilled Sweet Corn, charred Poblano Pepper, chopped Tomatoes, and Cilantro tossed with Sour Cream and Honey-Lime dressing is garnished with chopped Scallion and Cotija Cheese.	

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Strolling Stations

Strolling dinner stations mix the best parts of buffets with the most elegant aspects of a sit-down dinner. We have numerous options including Carving Stations, International Cuisine and Made to Order Favorites. Talk with an Event Consultant to discuss all the possibilities.

BYO Street Tacos  	\$17.50	Mini Beef & Veggie Burger Bar	\$10.75
Build your own Street Tacos with Shredded Pork Carnitas and Poblano Chicken fillings, seasoned Black Beans, pickled Red Cabbage Slaw, Charred Corn and Tomatoes, Cotija Cheese, Pico de Gallo, Guacamole, Sour Cream, crisp Taco Shells, Flour Tortillas and fresh Lime Wedges. (Minimum 20 guests)		Petite Beef and Veggie Burgers are served with miniature bakery fresh Buns with four Cheeses, Lettuce, Roma Tomatoes, Dill Pickle Chips, Onions, crisp Bacon Strips and a variety of Condiments. (Two per person)	
Mashed Idaho Potato Bar 	\$10.00	Pasta Station 	\$17.95
Mashed Idaho Potatoes with your choice of toppings including: shredded Cheddar Cheese, crumbled Bacon, Chives, Horseradish, whipped Butter, Sour Cream, and Beef Gravy.		Your choice of Campanelle or Penne Pasta, Alfredo and herbed Marinara Sauces, grilled, marinated Chicken Strips, Italian Meatballs, fresh Mushrooms, sautéed Onions and Peppers, and shredded Parmesan Cheese.	
Big Mac Daddy Station 	\$10.50	BYO Pierogi Station	\$9.75
Big Daddy's creamy Mac and Cheese is topped with your choice of Spring Peas, caramelized Onions, roasted Roma Tomatoes, crumbled Blue Cheese, diced Bavarian Ham, Sriracha Sauce or crunchy herbed Parmesan Breadcrumbs.		Build your own Pierogies with pan seared Potato-filled Pierogies. Top with your choice of caramelized Onions, Sour Cream, Applewood smoked Bacon, sliced Kielbasa, diced Scallions, shredded Cheddar Cheese or Sour Cream. (Three per person)	
BYO Salad Bar  	\$8.75	BYO Grain Bowl Bar  	\$18.25
Build your Own Salad with mixed Field Greens and crisp Iceberg Lettuce served with a variety of accompaniments that include vine ripe Tomato Wedges, shredded Cheddar Cheese, Cucumbers, hard boiled Egg Quarters, Ripe Olives, and homemade Croutons.		Build your own Grain Bowl with Brown Rice, grilled Chicken Strips, seasoned Black Beans, charred Corn and Tomatoes, shredded Carrots, chopped Romaine, Cucumbers and shredded Cheddar Cheese. Top with Avocado-Lime or Lemon-Basil Dressing.	
Flaming Donut Station*	\$7.50	Honey Glazed Ham Carving Board*	\$11.25
Just imagine, a glazed Krispy Kreme Donut sautéed in Butter, Brown Sugar and Rum and set on fire! It's OMG on a plate. Served with Warm Chocolate and Caramel Sauces, Rainbow Sprinkles and Vanilla Ice Cream. (min. 50)		Prime Rib Carving Board*	\$25.95
		Continental Strip Loin Carving Board *	\$20.50

All carved selections include freshly baked cocktail rolls and assorted condiments.

Desserts

Sweet Treats Display	\$4.75	Mini Cupcake Assortment	\$2.75
A beautiful array of petite Confections that includes miniature Brownie Bites; Mini Cookies; Mini Cream Puffs, Chocolate Dipped Strawberries and petite Cupcakes. Two per person - Minimum 25 guests. <small>(minimum 25 guests)</small>		Assortment of Frosted Mini Cupcakes to include Dark, White and Milk Chocolate. Mango, Lemon and Raspberry.	
Dessert Shot Assortment	\$4.00	Texas Sheet Cake	\$2.75
Our assortment of Dessert Shots includes Tiramisu, Chocolate, Lemon Crumble, and Pistachio Raspberry		Rich Chocolate Sheet Cake topped with our Chocolate-Sour Cream Pecan Icing.	
Homemade Cookie Display	\$2.75	Chocolate Butterfinger Cake	\$3.50
Display of our Homemade Cookies		A classic rich and moist Cake inspired by one of our favorite Candy Bars.	
BYO Gourmet Brownie Bar	\$5.50	Gluten Free Brownies 	\$4.00
Build your own Decadent Raspberry Brownies, Cheesecake Brownies, and Rocky Road Brownies served with your choice of Raspberry Coulis, Hot Fudge Topping and Whipped Cream.		House-made gluten free fudge Brownies	
		Mini Fresh Fruit Tarts	\$4.00
		Filled with vanilla pastry cream inside a homemade shortbread crust and topped with fresh fruit.	

**Requires a station Chef. All stations require a minimum of 25 guests.*

Creative Cuisine makes it our priority to serve all dietary needs including Gluten Free, Vegetarian and Vegan.

Beverages

Gourmet Coffee Bar

\$5.50

Our gourmet Coffee bar includes Freshly brewed 100% Colombian Regular and Decaffeinated coffee. Flavorings including, Hazel Nut, Chocolate, Madagascar Vanilla, Hawaiian Salted Carmel and Pacific Northwest Raspberry. Basics include: Cream, Sugar, Cinnamon, Nutmeg, Whipped Cream, disposable cups, and beverage napkins.
(60 person minimum)

Infused Water Station

\$1.50

Filtered Spring Water, Strawberry/Basil Infused Water, Citrus Infused Water, cups, ice and beverage napkins .
(60 person minimum)

DIY Iced Tea and Lemonade Station

\$ 2.25

Create your own signature Ice Tea or Lemonade beverage. Start with freshly brewed Iced Tea or Lemonade then add your choice of flavors. Flavorings include, Mojito Mint, Peach, Raspberry, Mango, Black Cherry and Kiwi. Disposable cups, ice, sweeteners and beverage napkins are included.
(60 person minimum)

Smoothie Bar

\$4.50

Non Alcoholic Smoothie Bar is a perfect addition to any event. We bring all the blenders, fruit, ice and set up supplies. A trio of flavors include Very Berry, Strawberry-Banana and Peach.
(60 person minimum)

Sangria Bar

\$8.00

Choose White or Red Sangria, accent with fresh Lemon, Lime, Orange slices or fresh Rosemary, Mint or Basil. Includes cups, ice, and beverage napkins.
(60 person minimum)

Beer and Wine Bar Set Up

\$3.75

Bar set up package includes assorted sodas, filtered spring water, ice, disposable beverage glasses, beverage napkins and bar equipment for Beer and Wine bar for up to a four hour reception. Additional Charges may apply based on event style, extended times and guest profile.

Full Bar Set Up

\$4.75

Bar set up package includes assorted sodas, soda and tonic water, assorted juices, filtered spring water, Bloody Mary mix, Sour mix, garnishes to include Maraschino Cherries, Olives, Lime & Lemon, ice, disposable beverage glasses, beverage napkins, stir sticks and bar equipment to make all your basic mixed drinks for up to a four hour reception. Additional Charges may apply based on event style, extended times and guest profile.

Regular or Decaffeinated Coffee

with cups, cream, sugar and sweeteners
\$30.00 per gallon

Breakfast Juices

Bottled Fruit Juices \$2.75/bottle
Orange, Cranberry or Apple

Soda 12 oz. cans

Coke, Diet Coke, Sprite,
Minute Made Lite Lemonade
Coke Zero, Sprite Zero
Pepsi, Diet Pepsi, Sierra Mist
\$1.75

Bottled Waters

Dasani or Aquafina
\$2.00

Freshly Brew Iced Tea

\$25.00 per Gallon

Lemonade

\$25.00 per Gallon

Sparkling Cranberry Punch

\$25.00 per Gallon

Citrus Punch

\$25.00 per Gallon

Hot Chocolate

Made with real Milk and fine Cocoa
\$32.00 per Gallon

Non alcoholic Mocktails

White Peach Bellini, Green Apple-tini,
Raspberry Lime Ricky, Mango Fizz
\$35.00 per Gallon

We serve a large selection of specialty beverages.

Please ask and we will honor any special request.

All Beverages include disposable cups, beverage napkins, ice and accompaniments.

Beverages by the gallon serve 15 to 20 guests.

Although we cannot purchase any alcohol for you directly, we are able to assist you in the estimation, ordering, and distribution of alcohol for your event. We deliver, set-up, and ice down your favorite beverages ensuring hassle-free entertaining.

Happy Customers include these Fine Establishments:



The Knot 5



Facebook 4.9



Weddingwire 4.7



Yelp 4.5



Creative Cuisine Catering

839 Busch Court | Columbus, OH 43229 | 614.436.4949 | www.creativecuisinecolumbus.com