



Mark Larson C.W.C.
Chef De Cuisine

Tailored to Your Taste

Creative Catering!

2010

Seminar Break Menu!

www.creativecateringricemn.com

Bus. 320-393-4100
FAX: 320-393-4431
Voice Mail: 320-393-6400
Box 176 Rice, MN 56367

Pastry Items:

Carmel Rolls
Cinnamon Rolls
Walnut Carmel Rolls
Apple Coffee Cake
Chocolate Brownies
Assorted Bar Tray
Assorted Bagel's w/cream cheese

Assorted Danish
Ass't Doughnuts
Blueberry Muffins
Cinnamon Muffins
Carrot Cake Bars
Assorted Chef's Pastry Tray

Bismarks
Peanut Butter Cookies
Chocolate Chip Cookies
Sugar Cookies
Pumpkin Bars
Assorted Cookie Tray

Beverage Items

Mineral Water
(Lemon, Lime, Natural)
Fruit Punch
(Amber)
Lemonade

Coffee (De-caf.)
Tomato Juice
Apple Juice
Grapefruit Juice
Orange Juice

Coffee Regular
Flavored Coffee's
Hot Herb Tea's
Ice Tea
Ass't Canned Pop

Above menu include 2-items from pastry area and 2-items from beverage area

Menu would include table covering, styro or plastic cups, cream sugar,
stirs, bev-naps and set-up & pick-up

*If individual bid pricing is desired on above menu or your selections, **Please Call.**
We can bid banquets based on menu make-up, local, numbers, service and difficulty.*

Pricing as Follows:

\$150.00 Sale Minimum w/luncheon menu
40 - 125 people \$2.95ea
over 140 people \$2.45ea
over 250 people \$1.95ea

- Above Pricing Does not include; State & City Sales Tax or Gratuity -

Please ask for Special Requests or your own selections as needed

Assorted Cut Fresh Fruit Trays with above menu Add - \$1.00

\$150.00 Sale Minimum
Without Luncheon

Mark K. Larson
Chef De Cuisine

Specializing In:

Open Houses, Weddings, Luncheons, Gourmet & Specialty Dinners, Theme Parties and Hors d'oeuvres