



Mark Larson C.W.C.
Chef De Cuisine

Tailored to Your Taste

Creative Catering!

www.creativecateringincmn.com

2010 Special Brunch Menu!

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

For Weddings, Anniversaries, Graduations, Open Houses, Luncheons, or any other Occasion
Entree Selections:

Egg Souffle Selections:

w/Ham & Cheese
w/Bacon & Cheese
w/Asparagus Tips & Cheese
w/Broccoli Caps & Cheese
w/Sausage & Cheese
w/Crab Meat & Cheese*
w/Shrimp & Cheese*
w/Mushroom Caps & Cheese
Plain Souffle or w/Cheese only

Omelet Selections:

w/Ham & Cheese
w/Broccoli Caps & Cheese
w/Ham & Broccoli Roll up
w/Crab Meat & Cheese*
w/Shrimp & Cheese*
w/Mushroom Caps & Cheese
Plain Scrambles Eggs also available
Poached Eggs (if equipment available)
Fried Eggs (if equipment available)

Meats Available:

Kaebasa Sausage, cut
Smoked Sausage Links, small
Smoked Sausage Links, large
Cheddar Brat Sausage, cut
Ham, slices
Wild Rice Sausage Links
Grilled Sausage Patti's
Hickory Smoked Bacon

Above Menu Selections:

Would be served Buffet Style with Creative Catering supplying all disposable ware, salt & pepper, chaffing dishes, serving tables, and serving equipment as needed. Set-up & serving would be provided on a table basis.

For Buffet Set-up:

China & Linen service available at .80 additional per person. Additional items available, please ask for quote. Pricing for additional items based on numbers & item. Starred (*) items are priced on quote and availability. We also custom prepare items to your recipes or request, please ask.
Glassware available .50 each

Fresh Fruit:

Cantaloupe, cut
Pineapple*, cut
Strawberries, cut or whole
Honey Dew, cut
Watermelon Cut
Seedless Grapes*, green or red
Cherries*, red sweet
Cho. Dipped Strawberries*, dark & white
Strawberries Le-Creme*
(*some fruit seasonal)

Cheeses Available:

American, Cheddar,
Swiss & Monterey

Potato Selections:

O'Brien Fried Hash Browns
O'Brien Fried Potatoes
(w/green pepper & onion)
Hash Brown Potatoes
Home Fried Potatoes
Scalloped Potatoes
(w/cheese or cream sauce only)
Layonnaise Potato
Irish Potato, w/parmesian

Breads & Pastries:

Carmel Rolls w/butter
Cinnamon Rolls w/butter
Danish Rolls w/filling
Danish Puff Pastry
Chocolate Eclairs*
Crunch or Plain Doughnuts
Creme Puffs*, filled w/flavored mousses
Croissants*, flavored
Butter Croissants
Blueberry Muffins
Apple Nut Muffin
Bran Muffins
Apple Strussel Coffee Cake
Carmel Roll Ring
Apple Sauce Coffee Cake
Chef's Assorted Pastry Tray

Hot Items: (if equipment available)

Beligan Waffles*
(w/whip creme & hot topping
strawberry, blueberry or apple)
French Toast, (w/butter & syrup)
Apple Cinnamon French Toast
Strawberry French Toast

Beverages:

Fresh Reg. or DeCaf. Coffee,
Milk, Orange, Tomato, Cranberry,
or Grapefruit Juice

Menu Pricing as Follows:

(\$300.00 Sale Minimum)

Price Includes:

1 Entree, 1 Meat, 2 Fruits, 1 Potato,
1 Pastry, and 2 Beverages
Over 15 people - \$10.95 per person
Over 25 people - \$9.95 per person
Over 60 people - \$8.95 per person

*Prices do not include State and
City Sales Taxes and Gratuity*

Specializing In:

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