



Mark Larson C.W.C.
Chef De Cuisine

Creative Catering!

www.creativecateringincmn.com

2010 Summer Menu Specialty BBQ Picnic Menu

Bus. 320-393-4100
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Box 176 Rice, MN 56367

Tailored to Your Taste

Entree Selections

Grilled Swordfish Steak	Peppered Roast Prime Rib
Grilled Salmon Steak	Grilled London Broil
Grilled Sirloin Steak	Carved Beef Au-jus
Grilled Goldn' Plump 1/2 Chicken	6oz. Buger World
Grilled Goldn' Plump Chicken Breast	BBQ Pork Ribs
Breast Rouladen ala Wild Rice	Carved Pitt Hams
Grilled Hillshire Brand Brautwurst	BBQ Pork Loins
Grilled Orange Kist 1/2 Duckling	BBQ Porklette
Chicken & Beef Fajita Bar	BBQ Whole Turkeys
Grilled Goldn' Plump Lemon Pepper Chicken Breast	Carved Fresh Ham
Grilled Apperts Pork Wings	Marinated Flank Steak
Boneless Teriyaki Grilled Chicken Thighs	Grilled Sirloin Steak w/Merlot sauce

Pig Roast option with extra entree - 100 people minimum (\$1,500⁰⁰ sale minimum)
(Shrimp, Lobster, and Clams available at Market Price)

2 entree selections

Condiments included with above Entree's

4 side dishes, Rolls or French Bread, Butter, Coffee & Lemonade or Ice Tea, Salt & Pepper and Sauces as needed.

Side Dish Selection

Hot Mexican Rice Dish	Creamery Cucumber & Tomato Salad
Wild Rice Salad	Mark's Ceaser Salad Bowl
Vegetable & Pasta Salad	Carrot & Raisin Salad
Vegetable Marinade	Venetian Noodle Pudding
Fresh Relish & Fruit Tray	Creamery Cole Slaw
Boston Baked Beans & Bacon	Sweet & Sour Cole Slaw
Stir Fried Fresh Vegetables	Presidential Pasta Salad
Fresh Pineapple, Cabbage Salad	Chicken Pasta Almond & Grape Salad
New Waldorf Salad	Creamy Potato Salad
Hot German Potato Salad	French Style Red Potatoe Salad
Spring Salad w/mixed Fruit Vinegrette	Fresh Corn on the Cob w/butter
Oriental Cole Slaw	

Creative Catering would provide all Disposableware, Serving Tables, Charcoal Pits, Charcoal,
Set-up & Service Buffet Table, Clean-up at serving area from table up and Serving Personnel.

Above menu includes complete disposableware

China with Rolled Silverware .50 additional • Linen Covers - \$4.00 each • Glassware Available, Call for Pricing
Mileage charge may apply based on net sale.

Dessert Selections

Pumpkin Pie • Apple Pie • Pecan Pie
Strawberry Cheese Cake
Cherry Cheese Cake
Carrot Layer Cake • Chocolate Torte
Ass't Bar Tray • Ass't Cookies
Dessert Tier • Ice Cream Cones
**1 or 2 Dessert Selections
\$2.50 per person additional*

Pricing of above Menu

2 - Entree Selection
0 - 30 people \$15.95 per person
40 - 65 people \$13.50 per person
over 90 people \$11.95 per person

Minimum of 20 people for above menu
\$450.00 Mimimum Sale Required

Specialty Salads or Items available

Estimated Count Due 10 days prior to event - Final Count 3 days prior

Specializing In:

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