



Mark Larson C.W.C.  
Chef De Cuisine

Tailored to Your Taste

# Creative Catering!

## St. Cloud Civic Center Wedding Menu 2010

www.creativecateringricemn.com

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

### Entree Selections

Gold'n Plump Baked Chicken  
Gold'n Plump Parmesian Chicken  
Chicken Breast Marsala  
Gold'n Plump Breast Supreme  
Rasberry Chicken Breast  
Gold'n Plump Breast Rouladen  
Gold'n Plump Lemon Chicken Breast



Carved Hickory Smoked Hams  
Carved Fresh Ham  
1/2 Cornish Game Hen Ala Orange  
Hawaiian Pork Roast  
Roast Tom Turkey  
BBQ Carnita Port

Braised Tender Tips w/ Burgandy  
Carved Baron of Beef  
Sliced Beef in Au - Jus  
Meatballs with Gravy  
Stuffed Pork Chop w/apple walnut stuffing  
6oz. Chicken Kiev  
Macadamia Nut Crusted Chicken Breast

### Mark's Special Buffett

Gold'n Plump Baked Chicken, Sliced Glazed Ham, Sage Dressing with Gravy, Mashed Potatoes, Vegetable, Coleslaw,  
Fresh Relishes, Roll & Butter and Beverages (Over 160) Only \$10.95

### Potato's and Starches

Angel Rice Pilaf  
Baked Potato With Sour cream  
Scalloped Potatoes  
Augratin Potatoes  
Mashed Potatoes With Gravy  
Garlic or Horseradish Mashed Potatoes  
Wild Rice Pilaf  
Sage Dressing w/gravy  
Parmasian Potatoes  
Fresh Red Potato's With Parsley

### Italian Pasta Bar

With Penne Pasta  
Chicken Breast and  
Beef Steak Strips  
Marinara Sauce, Alfredo Sauce,  
Creamed Garlic Sauce,  
Salad & Fresh Fruit Bar  
Breads and Butter  
or Artesian  
(2 sauce choices)  
*ask for Seafood options*

### Vegetables

Stir Fried Medley  
Green Beans w/toasted Almonds  
Candied Finger Carrots  
Buttered Peas With Mushrooms  
Buttered Kernel Corn  
Green Beans With Red Peppers

### Beverages

Coffee  
Milk  
Lemonade  
Ice Tea  
Amber Fruit Punch\*  
\*(served prior & during banquet)

### Salad Selections

Wilted Slaw with Sunflower Nuts & Relish  
Fresh Relishes with Fruit Tray  
Fresh Relishes with Cole Slaw (*creamy or sweet & sour*)  
Fresh Relishes with Potato Salad  
Salad Bowls & Dressing  
Marinated Fresh Vegetable Salad  
Fresh Cucumber & Tomato Salad  
Italian Vegetable & Pasta Salad  
Wild Rice Salad with Garnish  
Fresh Romain & Parmesian Salad  
Spring Salad w/Fruit and Vinegrette

*Soft Bagle Sticks, Rolls & Butter or Artesian  
Provided with all Meals*

### Pricing of Menus

One Entree  
One Starch *or extra salad selection*  
One Vegetable *or extra salad selection*  
One Salad Selection  
Two Beverages

Minimum pricing, 50 people, \$14.95 per person  
Over 90 adults, \$13.95 per person  
Over 160 adults, \$11.95 per person  
with 2 - Entree's \$2.00 additional  
Children 0 - 10, \$5.95

Estimate of numbers required 10 days prior to banquet • Final guest numbers given 72 hours prior to banquet.

Deposit of \$500.00 required within 90 days of booking • Deposit applied to final billing.

Arrangements for final billing must be made 10 days prior to banquet.

Final payment due at banquet

### Specializing In:

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