



Mark Larson C.W.C.
Chef De Cuisine

Creative Catering!

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Tailored to Your Taste

2020

Special Events Banquet Menu

The following are some suggested menu groups & prices. We are not limited to these selections, so if additional suggestions are needed, please ask and we will design a menu to your taste, or using your own recipes.

BUFFET STYLE SUGGESTIONS

Savory Sliced Beef	\$10.95	Veal Parmesan	\$18.95
Hickory Carved Ham	\$10.95	Stir Fry ala Pork Medallions	\$10.95
Gold'n Plump Baked Chicken	\$10.95	8oz Apple & Walnut Stuffed Pork Chops	\$13.95
Golden Fried Chicken	\$10.95	BBQ Pork Ribs	\$13.95
Macadamia Nut Crusted Breast of Chicken	\$12.95	Veal Cordon Bleu	\$18.95
Raspberry Breast of Chicken	\$11.95	Peppered Roast Prime Rib (or Regular)	\$22.95
Teriyaki Breast of Chicken	\$11.95	Grilled Rib Eye Steak (8 or 12oz)	Market
Polynesian Chicken Breast	\$11.95	Roast Tenderloin ala Bordeaux	Market
Chicken Breast Marsala	\$12.95	Broiled Tenderloin Filets	Market
Lemon Chicken Breast	\$11.95	Carved Top Sirloin	\$16.95
7oz Chicken Kiev	\$13.95	Stir Fry ala Sirloin Tips	\$12.95
Honey Dijon Chicken Breast Alfredo	\$12.95	Charcoal Grilled Top Sirloin Steak (8 or 12oz)	Market
Whiskey Jack Pepper Sauce w/ Breast of Chicken	\$14.95	Braised Tenderloin Tips	\$10.95
Chicken Breast Rouladen	\$10.95	Whiskey Jack Pepper Sauce w/ Sirloin Steak	\$16.95
Charcoal Grilled Gold'n Plump Chicken	\$10.95	Grilled London Broil w/Orange & Ginger Kist	\$18.95
Chicken Breast Cajun Style	\$10.95	Steak & Lobster Tail	Market
Ginger Style Breast of Chicken	\$10.95	Steak & Shrimp Tail	Market
Chicken Breast Oscar	\$14.95	Steak & Broiled Salmon	\$19.95
Chicken Breast Marco Polo	\$14.95	Broiled Swordfish Steak	Market
Chicken Breast Supreme	\$10.95	Mexican Fajita Bar - 2 Meats add \$1.00	\$12.95
Sir Fry ala Chicken Breast	\$10.95	Shrimp Scampi	Market
Margarita Chicken Breast	\$13.95	Scallops w/Pineapple Curry	Market
1/2 Cornish Game Hen ala Orangé	\$12.95	Medallions of Tenderloin w/ Bernaise	Market
Cornish Game Hen ala Orangé (18 oz)	\$16.95	Grilled New York Steak (8 or 12oz)	Market
Roast Tom Turkey	\$10.95	Italian Pasta Bar - 2 Meats	\$13.95
Honey Glazed Duckling	\$18.95		

All above entrees include choice of starch, vegetable, salad, bread and beverage.

VEGETABLE SELECTIONS

- Candied Fingerling Carrots
- Broccoli Florettes & Almonds
- Broccoli Spears & Hollandaise Sauce
- Green Peas w/ Mushrooms
- Buttered Kernel Corn
- Broiled Tomato Star
- Broccoli & Cauliflower Au Gratin
- Green Beans w/ Bacon
- Green Peas w/ Pearl Onions
- Sauteéd Zucchini w/ Parmesan
- Sauteéd Carrots w/ Cauliflower
- Sauteéd Bok Choy w/ Carrots
- Creamed Peas & Fingerling Carrots
- Baked Acorn Squash
- Zucchini Medley Au Gratin

SALAD SELECTIONS

- Wild Rice Salad
- Mock Caesar Salad
- Fresh Fruit Plate
- Tossed Chicken Salad
- Sweet & Sour Cole Slaw
- Creamy Cole Slaw
- Carrot & Raisin Salad
- Creamy Potato Salad
- Marinated Garden Vegetable Salad
- Romaine Parmesan Salad
- Spinach Salad w/ Sliced Fruit & Nuts
- Waldorf Salad
- Cranberry Waldorf Salad
- Taco Salad Plate
- Salad Bar
- Fruit & Relish Bar
- Apple & Cabbage Salad

Specializing In:

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

(over)

2020

Special Events Banquet Menu (Continued)

STARCH SELECTIONS

Baked Potato w/ Sour Cream
Wild Rice Pilaf
Parmesan Potatoes
Rissoto Potato
Steamed White Rice
Irish Potatoes w/ Cream
Saffron Rice Pilaf
Au Gratin Potatoes
Scalloped Potatoes
Mashed Potatoes w/ Gravy
Garlic Mashed Potatoes
Lyonnaise Potatoes w/Sauteéd Onions
Stuffed Potatoes
Sage Dressing w/Gravy
Spanish Rice
Angel Rice Pilaf

*DESSERT SELECTIONS

Pumpkin Pie
Apple Pie
Strawberry Cheesecake
Cherry Cheesecake
Pecan Pie
Assorted Bar Tray
Carrot Layer Cake
Chocolate Torte
Key Lime Pie
Tiramisu
Chocolate Fondue Bar

*1 or 2 Dessert Selections
\$3.00 per person additional

BREAD SELECTIONS

Assorted Roll Basket
Sliced Dinner Breads
Fresh Cheese Bread
(\$.10 extra per person)
Garlic French Bread
Soft Bagel Sticks
Sliced Artisan Breads

Beverages

Lemonade
Coffee Station
Milk 1%
Iced Tea
Apple Cider
Amber Punch
Fruit Punch
Hot Herbal Tea
Assorted Can Pop & Water
Beverage add \$1.00

Choose 1 Entrée, 1 Starch, 1 Vegetable, 1 Salad item and 1 Bread

(Vegetable may be substituted for additional Salad item if desired)

2 - Entrée Buffet Selections add \$3.00 per person

• **Call on Menu Selections** •

• **All Pricing is Based on Buffet** •

Creative Catering Menus Include: Complete disposable wares as needed, Table Coverings, Salt & Pepper, Cream & Sugar, Service Equipment, Tables, Utensils, Buffet Service Personnel and Set-up & Clean-up at Service area from table up.

Optional Charges: China with Silverware \$1.00 per person or cover additional. Linen including table coverings, Napkins and Skirting \$.50 per person or cover. Separate Linen pricing \$4.00 per Table Covering, \$.30 per Napkin and \$10.00 per ft skirting section.
Wine, Water, Glassware or China Cup available \$.50 each

Above Menu \$400.00 Minimum Sale Required

If individual bid pricing is desired on above menu, or your selections, please call.

We can bid banquets based on menu make-up, locale, numbers, service levels and difficulty.

We use Trans-Fat Free oil.

***Above Pricing does not include State & City Sales Tax or Gratuity
Add \$.80 per person for China, Silverware & Linen Service.***

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