



Mark Larson C.W.C.
Chef De Cuisine

Creative Catering!

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2020 Wedding Menu

Tailored to Your Taste

Entree Selections

- | | | |
|--------------------------------------|--|-------------------------------------|
| Gold'n Plump Baked Chicken | Gluten Free & Vegetarian Options Available | Carved Roast Prime Rib \$3.00 extra |
| Gold'n Plump Parmesan Chicken | Stuffed Pork Chop w/ Apple Walnut Stuffing | Braised Steak Tips w/Burgundy |
| Chicken Breast Marsala | Stuffed Pork Tenderloin w/sauce | Carved Baron of Roast Beef |
| Gold'n Plump Breast Supreme | Carved Hickory Smoked Ham | Sliced Beef in Au jus |
| Raspberry Chicken Breast | Carved Fresh Ham | Savory Meatballs w/ Gravy |
| Gold'n Plump Breast Rouladen | BBQ Carnita Pork | Roast Tom Turkey |
| Gold'n Plump Lemon Chicken Breast | Hawaiian Pork Roast | 6 oz. Chicken Kiev |
| Macadamia Nut Crusted Chicken Breast | | 1/2 Cornish Game Hen ala Orange |

Mark's Special Buffet

Gold'n Plump Chicken Breast, Sliced Ham, Sage Dressing w/Gravy, Mashed Potatoes, Hot Vegetable, Creamy Cole Slaw, Fresh Relishes, Roll & Butter and Beverages (over 160) only \$15.95

Potatoes & Starches

- Angel Rice Pilaf
- Baked Potato w/ Sour Cream
- Scalloped Potatoes
- Au Gratin Potatoes
- Mashed Potatoes w/ Gravy
- Garlic or Horseradish Mashed Potatoes
- Wild Rice Pilaf
- Sage Dressing w/ Gravy

Vegetables

- Stir Fry Medley
- Green Beans w/ Toasted Almonds
- Candied Fingerling Carrots
- Buttered **2020** hrooms
- Buttered **2020** Corn
- Green Beans w/ Red Peppers

Beverage Station

- Coffee
 - Milk
 - Lemonade
 - Iced Tea
 - Amber Fruit Punch
- (served prior & during banquet)

Italian Pasta Bar

- w/ Penne Pasta
- Chicken Breast & Savory Meat Balls
- Marinara Sauce, Alfredo Sauce, Creamed Garlic Sauce,
- Caesar Salad & Fresh Fruit Bar
- Breads & Butter
- (2 Sauce Choices)
- ask for Seafood Options

Salad Selections

- Wilted Slaw w/ Sunflower Nuts & Relish
- Fresh Relishes w/ Fruit Tray
- Fresh Relishes w/Cole Slaw (*Creamy or Sweet & Sour*)
- Fresh Relishes w/ Potato Salad
- Salad Bowls & Dressings w/ 4 toppings
- Marinated Fresh Vegetable Salad
- Fresh Cucumber & Tomato Salad
- Italian Vegetable & Pasta Salad
- Wild Rice Salad w/ Garnish
- Fresh Romaine w/ Parmesan Salad
- Spring Salad w/ Fruit Vinaigrette
- Artisan Salad w/ Choice Greens, Dressings & 4 toppings
- Soft Bagel Sticks, Rolls & Butter provided w/ All Meals
- or sliced Artisan Breads

Pricing of Menus

- One Entree
- One Starch or extra salad selection
- One Vegetable or extra salad selection
- One Salad Selection
- Ice Water & 1 Beverage
- *Includes Pre-Set Ice Water Pitcher & Cups
- Estimated Numbers required 10 days prior to banquet • Final guest numbers needed 72 hours prior to banquet.
- Deposit of \$500.00 required within 90 days of booking • Deposit applied to Final Bill
- Arrangements for Final Billing must be made 10 days prior to banquet.

- Minimum pricing 50 people - \$19.95 per person
- Over 90 people - \$18.95 per person
- Over 160 people - \$16.95 per person
- w/2 Entrees - \$3.00 additional
- Children 0 to 10 - \$8.95

Specializing In:

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

(over)

Optional Charges

Amber Punch

available at \$12.00 per gallon, includes Cups, Beverage Napkins, Serving Bowl & Ladle

Cake Cutting or Dessert Service

\$1.00 per cover includes disposable plate & fork

Wedding Dessert Buffet or Chocolate Fondue Bar

4 - Dessert selections served from dessert table
only \$2.50 per person, please ask for selections available.

Chocolate Fondue Bar w/ 8 Selections \$3.00 per person

Above services available only with banquet services. Some minimums may apply.
Please provide advance notice to insure availability.

*** *Creative Catering Menus Include:* ***

Bridal Table Includes:

Table Service Attendant, White Skirting, Linen Covers & Linen Napkins,
Chinaware, Glassware & Silverware.

Head Table service up to 20 people

Banquet Pricing is Based on Buffet

Balance Includes:

Complete disposable ware 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.

Additional Optional Charges

Wine, Water Glass or Coffee Cup - \$.50 ea per person or cover.

China with Silverware - \$1.00 per person or cover.

Linens including Table Coverings, Napkins & Skirting - \$1.00 per person

Separate Linen pricing \$4.00 per Table Covering, \$.50 per Napkin

Prices do not include State and City Sales Tax or Gratuity

Sales Tax and 15% Gratuity will be added to all billings.

Mileage charge may apply based on net sale.

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