



Mark Larson C.W.C.
Chef De Cuisine

Creative Catering!

www.creativecateringricemn.com

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

Tailored to Your Taste

2016 Special Brunch Menu!

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

Entree Selections:

Egg Souffle Selections:

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

Omelet Selections:

- w/ Ham and Cheese
- w/ Broccoli Caps and Cheese
- w/ Ham and Broccoli Roll up
- w/ Crab Meat and Cheese*
- w/ Shrimp and Cheese*
- w/ Mushroom Caps and 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 Patties
- 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 and serving would be provided on a table basis.

For Buffet Set-up:

China & Linen service available at 1.50 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
- Honeydew, cut
- Watermelon cut
- Seedless Grapes*, green or red
- Cherries*, red sweet
- Chocolate 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 and Onion)
- Hash Brown Potatoes
- Home Fried Potatoes
- Scalloped Potatoes
- (w/ Cheese or Cream Sauce only)
- Layonnaise Potato
- Irish Potato w/ Parmesan

Breads and 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 and Hot Topping
- Strawberry, Blueberry or Apple)
- French Toast, (w/ Butter and 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:

(\$400.00 Sale Minimum)

Price Includes:

- 1 Entree, 1 Meat, 2 Fruits, 1 Potato,
- 1 Pastry, and 2 Beverages
- Over 25 people - \$13.95 per person
- Over 40 people - \$11.95 per person
- Over 80 people - \$10.95 per person

Prices do not include State and City Sales Tax or Gratuity

Specializing In:

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