



Creative Catering!

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

River's Edge Convention Center Wedding Menu 2016

www.creativecateringricemn.com

Entree Selections

Gold'n Plump Baked Chicken
Gold'n Plump Parmesan Chicken
Chicken Breast Marsala
Gold'n Plump Breast Supreme
Raspberry Chicken Breast
Gold'n Plump Breast Rouladen
Gold'n Plump Lemon Chicken Breast



Stuffed Pork Medallions w/ sauce
Carved Hickory Smoked Hams
Carved Fresh Ham
1/2 Cornish Game Hen ala Orange
Hawaiian Pork Roast
Roast Tom Turkey
BBQ Carnita Pork

Carved Roast Prime Rib add \$2.00
Braised Steak Tips w/ Burgandy
Carved Baron of Roast Beef
Sliced Roast Beef in Au-Jus
Savory Meatballs w/ Gravy
8 oz 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 w/ Gravy, Mashed Potatoes, Vegetable, Creamy Coleslaw, Fresh Relishes, Roll & Butter and Beverages (Over 160) Only \$16.95

Vegetarian or Gluten Free Menu Available

Potato's and Starches

Angel Rice Pilaf
Baked Potato w/ Sour Cream
Scalloped Potatoes
Augratin Potatoes
Mashed Potatoes w/ Gravy
Garlic or Horseradish Mashed Potatoes
Wild Rice Pilaf
Sage Dressing w/ Gravy
Parmasan Potatoes
Fresh Red Potatoes w/ Parsley

Vegetables

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

Beverages

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

Italian Pasta Bar

w/ Penne Pasta
Chicken Breast and
Savory Meatballs
Marinara Sauce, Alfredo Sauce,
Creamed Garlic Sauce,
Caesar Salad and Fresh Fruit Bar
Breads and Butter
or Artesian
(2 sauce choices)
ask for Seafood options

Salad Selections

Wilted Slaw with Sunflower Nuts and Relish
Fresh Relishes w/ Fruit Tray
Fresh Relishes w/ Cole Slaw (Creamy or Sweet and Sour)
Fresh Relishes w/ Potato Salad
Salad Bowls and Dressing w/ 4 toppings
Marinated Fresh Vegetable Salad
Fresh Cucumber and Tomato Salad
Italian Vegetable and Pasta Salad
Wild Rice Salad w/ Garnish
Fresh Romain and Parmesan Salad
Spring Salad w/ Fruit and Vinegrette
Artisian Salad w/ Choice Greens, 4 toppings, Dressing
*Pre-set Salad and Bread n/c

Soft Bagle Sticks, Rolls and Butter or Artesian
Provided w/ all Meals

Pricing of Menus

Minimum pricing 50 people - \$19.95 per person
Over 90 adults - \$18.95 per person
Over 160 adults - \$17.50 per person
w/ 2 - Entree's \$2.00 additional
Children 0 to 10 - \$8.95

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 and Specialty Dinners, Theme Parties and Hors d'oeuvres

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Additional or Optional Charges

Amber Punch

available at \$12.00 per gallon, includes, Cups, Beverage Napkins, Bowls and Ladle

Cake Cutting or Dessert Service:

1.00 per cover includes disposable plate and fork

Wedding Dessert Buffet Option

4-dessert selections served from dessert table
only \$3.00 per person, please ask for selections available
or Chocolate Fondue Bar w/ 8 selections

Civic Center Menu Includes:

Complete China, Silverware, Glassware and China Cup, Linen Napkins, Linen Covers,
Serving Equipment, White Skirting for Head Table and Cake Table, Utensils,
Buffet Service Personnel, Coffee Carafes, Set-up & Clean-up of Service Areas & Eating Areas.

All Menus are Based on Buffet Service

Head Table is Table Served

20 people

Applicable State and City Sales Taxes and 15% Gratuity will be added to all billings.

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

Mark K. Larson

Chef De Cuisine

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