

## Dinner

### BASIC BUFFET PRICING | pricing based on a minimum of 75\*

1 Entrée with 3 sides | \$16.75

1 Entrée with 4 sides | \$18.25

2 Entrées with 3 sides | \$19.75

2 Entrées with 4 sides | \$21.25

Additional Entrée | \$2.65 per person

Additional Side | \$1.50 per person

### PLATE STYLE SERVICE | please inquire about pricing

A formal style service where guests are served a plated meal to their table.

### FAMILY STYLE SERVICE | typically \$5.35 additional per guest

A family style service is where platters and bowls of delicious food are brought to your guest tables for your family and friends to pass amongst themselves. This is a great option for an interactive feel, although not all venues work well with this type of service. If you're interested in this option, please inquire about logistical issues and pricing for your chosen venue.

## TABLE SERVICE OPTIONS

### Dressy Casual | standard

This option includes all necessary basic disposable tableware with paper napkins. Disposable tableware and napkins will be placed on the buffet. All food and beverages (with the exception ice water) will be buffet style. Carafes of ice water will be placed on each guest table. Catering staff will clear guest tables.

### Cocktail Dress Service | add an additional \$3.50 per place setting

This option includes upscale disposable tableware with a linen napkin placed at your guest tables. A great option for buffet, family style or station service.

### Black Tie Service | starting at \$5.50 per place setting

This option includes china tableware and linen napkins placed at your guest tables. Your guest tables can be set with your choice of one of the china patterns we have available. Please inquire about the availability at your venue. Some venues may not be conducive to china service or require additional charges to accommodate extra labor.

### Plated Salad Service | add an additional \$2.15 per guest

Choose this if you would like to have your salad served table side to your guests.

*We are happy to accommodate smaller groups!  
Please inquire about pricing for groups under 75*

## POULTRY ENTREES

### Chicken Marsala

A chicken breast sautéed with mushrooms in a marsala wine sauce

### Zesty Lemon Chicken

A chicken breast (baked or grilled) and topped with a creamy, zesty lemon sauce

### Pappare Chicken

A chicken breast (baked or grilled) and topped with sundried tomatoes and artichokes in a creamy garlic sauce

### Chicken Scampi

A chicken breast sautéed in a garlic wine butter sauce

### Herb Chicken

A chicken breast topped with spinach, pesto and mushrooms

### Southwest Cilantro Lime Chicken

A chicken breast seasoned, grilled and topped with a mango salsa

### Bruschetta Chicken

A chicken breast layered with diced tomatoes, mozzarella, seasoned bread crumbs and Italian herbs

### Honey Bird Chicken

A tender chicken breast marinated and brushed with a cumin honey glaze. *A customer favorite!*

### Ancho Chicken with Corn Relish

A marinated chicken breast sprinkled with ancho spices

### BBQ Chicken

A marinated chicken breast brushed with our award-winning BBQ sauce

### Lemon Fennel Chicken

A chicken breast marinated with lemon and herbs, topped with a lemon fennel salad

### Honey Dijon Chicken

A breaded chicken breast with a honey dijon mustard glaze

## VEGETARIAN & PASTA ENTREES

### Lasagna

A choice of spinach, bianco or marinara

### Spaghetti with Meat Sauce

Spaghetti with our own secret ingredient meat sauce

### Pasta Mediterraneo

Cavatappi noodles tossed with olive oil, garlic, Kalamata olives, artichokes and diced tomatoes

### Roasted Vegetable Pasta with Goat Cheese

Seasonal Vegetables, Cavatappi noodles, goat cheese, fresh parsley and lemon juice

### Baked Mac and Cheese

Elbow noodles in a five-cheese sauce

### Marinated Portabella Mushrooms

Portabellas marinated in an Italian seasoning, stuffed with quinoa and goat cheese filling

### Risotto

Please inquire about our available seasonal flavors

### Pasta alla Vodka

Diced onion and tomatoes sautéed with butter or olive oil, tossed in vodka, heavy cream and fresh parsley

### Pumpkin Tortellini

Cheese tortellini with a delicious pumpkin bechamel sauce, topped with goat cheese, raisins and pumpkin seeds

### Sweet Potato Cannelloni

Pasta sheets filled with mashed sweet potato, topped with a béchamel sauce

### Lemon Basil Fennel Pasta

Bowtie pasta in a lemon basil cream sauce tossed with fresh basil

## FISH ENTREES

### Salmon | additional \$3.25 per person

Choice of citrus or maple glazed

### Tilapia

Served with lemons and tartar sauce

### Citrus Grilled Shrimp | additional \$3.25 per person

Marinated in a blend of citrus juice and fresh herbs

### Emeril's Shrimp | additional \$3.25 per person

A delicious combination of heat and sweet, grilled onsite, and served room temperature

### Crab Cakes | additional \$3.25 per person

Lump crab meat mixed with diced pepper, green onion, corn, panko, mayonnaise and Old Bay. Served with a remoulade sauce

## PORK ENTREES

### Pork Tenderloin

Served with cranberry, apple fennel or pineapple chutney. Please inquire about our available seasonal flavors.

### Polish Kielbasa

Kielbasa with peppers and onions

### BBQ Pork Ribs - *Our award-winning BBQ ribs!*

### Honey Glazed Spiral Ham

Succulent ham basted in a honey glaze, slow-roasted and spiral cut

### Pork Pot Roast

Served with root vegetables

### Pulled Pork

Please inquire about our available seasonal flavor profiles/sauces

### Pig Roast

Whole pig stuffed with kielbasa, peppers and onions. Pre-carved. Served with your choice of 3 sauces: plum, sweet/sour, honey mustard, house-made BBQ, or Jack Daniels BBQ

### Porchetta

Pork loin rubbed in Italian herbs, olive oil and garlic, wrapped in fresh pork belly and then roasted to a crispy brown

## BEEF ENTREES

### Michigan Pot Roast | additional \$1.50 per person

Tender red wine-braised beef slowly cooked with potatoes and carrots in a rich, flavorful gravy

### Beef Brisket

Please inquire about our available seasonal flavor profiles/sauces

### Guinness Brisket

Brisket slowly cooked with our famous dry rub then sliced thin, topped with a mustard stout sauce

### Corned Beef with Cabbage

Slow-roasted, tender corned beef with fresh steamed cabbage

### Beef Tenderloin Tips

Beef tenderloin tips in a mushroom wine sauce

### Swiss Steak

Tender cube steak in a pan of gravy with sautéed peppers and onions

### Beef Stroganoff

Tender chunks of beef in a mushroom sauce served over a bed of egg noodles

### Meatballs

Choose from Asian, cranberry, BBQ, sweet and sour or Swedish

### Prime Rib of Beef | market price\*

Herb-crusted and slow-roasted. Served with au-jus and horseradish sauce

### Fabulous Beef Tenderloin | market price\*

Oven roasted with just two secret ingredients for a fabulous tenderloin

### Sizzler Steaks | market price\*

Marinated in our own secret recipe and grilled onsite

### Beef Short Ribs | market price\*

Please inquire about our available seasonal flavor profiles/sauces

*\* Please inquire about current market prices when placing an order*

# CATERED creations INC.

## Sides

### STARCHES

Whole Herb Red Skin Potatoes  
Loaded Mashed Potatoes  
Garlic Yukon Mashed Potatoes  
Baked Potato with Sour Cream  
Potato Gratin  
Tri-Roasted Potato Medley  
Twice Baked Potato  
Baked Sweet Potato with Brown Sugar  
Sweet Potato Casserole  
Rissolle Potatoes  
Cheesy Grits  
Whole Grain Medley  
Wild Rice  
Rice Pilaf

### VEGETABLES

Corn, Corn O'Brien or Mexican Corn  
Green Bean Rivera Blend or Almandine  
German Green Beans  
Mixed Vegetable Medley  
Honey Glazed Baby Carrots  
Balsamic Roasted Vegetables  
Baked Butternut Squash  
Roasted Butternut Squash (Chipotle or Cilantro)  
Veggie Hash  
Mashed Root Veggies  
Steamed Parsnips and Carrots  
Roasted Cauliflower  
Steamed Broccoli  
Grilled Asparagus  
Grilled Seasonal Veggies  
Baked Acorn Squash

### BREADS | Choose 1 | included with all buffets

Assorted Breads  
Biscuits with Honey Butter  
Cornbread with Honey Butter. *A customer favorite!*

### SALADS\*\*

Garden Salad  
Greens, tomatoes, cucumbers, croutons, and house ranch dressing  
Cole Slaw - creamy mayo-based dressing  
Caesar Salad - traditional

### SPECIALTY SALADS\*\* | add \$1.25 per guest

#### Broccoli Cauliflower Salad

Broccoli, cauliflower, red onion, bacon, sunflower seeds, craisins, with a sweet/tart dressing

#### Harvest Root Vegetable Salad

Beets, carrots, parsnips, radishes, spinach, almonds, garbanzo beans, with a balsamic dressing

#### Grape Salad

Grapes, pecans and brown sugar in a sweet sauce.

#### Corn Relish

Corn, tomatoes, mayo, lime juice, fresh basil, red onion, red pepper, and cilantro

#### Strawberry Spinach Salad

Baby spinach with sliced strawberries, candied nut, and red onion with our house poppy seed dressing

#### Apple Salad

Romaine, shaved fennel with red and green apple slices, gorgonzola with a sherry mustard vinaigrette

#### CC Signature Salad

Spring mix with goat cheese, mandarin oranges, pecans, red onion, with a balsamic vinaigrette

#### Greek Salad

Greens with tomato, cucumber, red onion, black olives, and feta with a Greek dressing

#### Tabbouleh

Tomatoes, parsley, mint, onion, bulgur or couscous, seasoned with olive oil & lemon

#### Cosmo Salad

Mixed greens, goat cheese, candied nuts, craisins, red onion, roasted corn, with our house poppy seed dressing

#### Roasted Veggie Hummus Salad

Basil infused hummus topped with veggies roasted with olive oil, basil, salt and pepper

#### Kale Salad

Kale, edamame, red onions, carrots, blueberries, craisins, sunflower seeds, with a sweet/tart dressing

#### Super Kale Salad

Kale, pecans, sweet potatoes, cranberries, and red onions in a sweet/sour dressing

### \*\*Add Plated Salad Service (\$2.15 per guest)

Salad and dinner rolls will be served to your guests table-side

### Coffee Service | included with all buffets

Freshly roasted coffee served with cream & sugar