



Mark Larson C.W.C.
Chef De Cuisine

Creative Catering!

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

Tailored to Your Taste

2016

Heart Lite Ideas

www.creativecateringricemn.com

Entree Options

Braised Beef Burgandy
Chinese Pepper Steak
Pork Tenderloin Stir Fry
Beef Tenderloin Medallions w/ Broccoli
Mexican Style Lasagna
Italian Lasagna
Meatless Lasagna
Rouladen of Chicken Breast, Montrey
Grilled Open Face Breast of Chicken, Reuben
Sliced Assorted Bread Bar w/ Sliced Meats
Grilled Open Face Breast of Chicken, Montrey
Croissant and Sliced Assorted Meat Bar
Grilled Open Face Breast of Chicken w/ Seafood Monterey

Apricot Glazed Breast of Chicken
Marinated Lemon,
Grilled Breast of Chicken
Chicken Breast Supreme
Oriental Grilled Breast of Chicken
Stir Fry Breast of Chicken
Rouladen of Chicken Breast, w/ Ham and Swiss
Grilled Open Face Reuben
Raspberry Breast of Chicken



Entree Salad Ideas

Chicken Taco Salad Bar
Chicken Fajitas Chef Salad
Lemon, Mustard Breast Salad, (stripped)

Chef Salad Bowl
Seafood Chef Salad
Sesame Macadamia Breast of Chicken Salad
Bread Bowl w/ Chicken Almond Salad

Starch Options

Wild Rice Pilaf
White Rice Pilaf
Mexican Rice
Saffron Style Rice
Parmesan Potato
Baked Potato
Parsley Potato
Angel Rice Pilaf

Vegetable Options

Broccoli and Carrot Medley
Stir Fry Vegetable
Green Beans w/ Red Pepper
Green Beans w/ Mushrooms
Finger Carrots w/ Dill
Stir Fried Zucchini w/ Tomato
Mexican Style Corn
Green Peas w/ Pearl Onions

Bread Options

Assorted Bran Muffins
Carrot Sunshine Muffins
Assorted Wheat Rolls
Assorted Bread Sticks
Sliced Milwaukee Breads
Sliced Fruit Breads
Bagel Bread Sticks

Salad Options

Marinated Wild Rice Salad
Romaine Parmesan Salad
Marinated Vegetable Salad
Tossed Salad Bowl w/ Toppings
Fresh Spinach w/ Sliced Strawberries
Red Potato Salad w/ Sun Dried Tomatoes
Cut Fresh Fruit Medley
Sweet and Sour Cole Slaw
Romaine and Mandarin Salad
Fresh Fruit with Yogurt Dressing
(all salads with dressing options)

Specializing In:

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

2016 Creative Catering Heart Lite Ideas, *continued*

Beverage Options

Decaf. Coffee	Regular Coffee	Hot Herbal Tea	1% Milk
Skim Milk	Assorted Diet Pop	Mineral Water	Ice Tea
Lite Lemonade			

Beverages add .75 per person

Menus are prepared and served with (where applying) Margarine, Granola Oil, Sweet and Low, Olive Oil, No Salt, Lite Dressing and Fresh or Frozen Fruit Products.

Gluten Free Options Available

Pricing on above Menus

Included	
Choice of 1 - Entree	\$300.00 Minimum Sale required
or 1 - Entree Salad	
1 - Starch Option	20 -30 people \$10.95
1 - Vegetable Item	40 -70 people \$9.95
1 - Salad Option	Over 70 people \$8.95
1 - Bread Option	

Additional Entree Selection - add \$2.00 per person

Additional Beverage - add .75 per person

Prices do not include State and City Sales Tax or Gratuity

Creative Catering would set up and serve buffet style the above menus and supply all disposable wares as needed. Also table coverings, serving tables, chafing dishes, serving utensils and cleanup of serving area.

Optional Charges

China, Silverware - 1.00 per person
Linen Covers and Napkins - .50 per person
Table Service available, please call for quote
Glassware and China Cup available - .50 each

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