



Mark Larson C.W.C.
Chef De Cuisine

Creative Catering!

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Tailored to Your Taste

2018

Special Brunch Menu

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

Entree Selections:

Egg Souffle Selections:

- w/Ham & Cheese
- w/Bacon & Cheese
- w/Asparagus Tips & Cheese
- w/Broccoli Caps & Cheese
- w/Sausage & Cheese
- w/Crab Meat & Cheese *
- w/Shrimp & Cheese *
- w/Mushroom Caps & Cheese
- Plain Soufflé or w/Cheese only
- Wild Rice Quiche

Omelette Selections:

- w/Ham & Cheese
- w/Broccoli Caps & Cheese
- w/Ham & Broccoli Roll up
- w/Crab Meat & Cheese *
- w/Shrimp & Cheese *
- w/Mushroom Caps & Cheese
- Plain Scrambled Eggs also available
- Poached Eggs (if equipment available)
- Fried Eggs (if equipment available)

Meats Available:

- Kielbasa 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
- Corned Beef Hash

Above Menu Selections:

Would be served Buffet Style with Creative Catering supplying all disposable wares, salt & pepper, chafing 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 you 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 Jack

Potato Selections:

- O'Brien Fried Hash Browns
- O'Brien Fried Potatoes
- (w/Green Pepper & Onion)
- Hash Brown Potatoes
- Home Fried Potatoes
- Scalloped Potatoes
- (w/Cheese or Cream Sauce only)
- Layonnaise Potato
- Irish Potato w/Parmesan

Breads and Pastries

- Caramel Rolls w/butter
- Cinnamon Rolls w/butter
- Danish Rolls w/filling
- Danish Puff Pastry*
- Chocolate Eclairs*
- Crunch or Plain Doughnuts
- Crepe Puffs*, filled w/flavored mousses
- Croissants*, flavored
- Butter Croissants
- Blueberry Muffins
- Apple Nut Muffins
- Bran Muffins
- Apple Struessel Coffee Cake
- Caramel Roll Ring
- Applesauce Coffee Cake
- Chef's Assorted Pastry Tray

Hot Items: (if equipment available)

- Belgian Waffles*
- (w/Whip Creme & Hot Topping
- Strawberry, Blueberry or Apple)
- French Toast, w/Butter & 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: (\$600.00 Sale Minimum)

- Price Includes:
- 1 Entree, 1 Meat, 2 Fruits, 1 Potato,
 - 1 Pastry and 2 Beverages
 - Over 25 people - \$14.95 per person
 - Over 40 people - \$12.95 per person
 - Over 80 people - \$11.95 per person

Prices do not include State & City
Sales Tax or Gratuity

Specializing In:

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