



Mark Larson C.W.C.
Chef De Cuisine

Creative Catering!

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Tailored to Your Taste

2016 Special Events Banquet Menu

The following are some suggested menu groups and prices. We are not limited to these selections, so if additional suggestions are needed, please ask and we will design a menu to your taste, or using your own recipes.

BUFFET STYLE SUGGESTIONS

Savory sliced Beef	\$9.95	Roast Tom Turkey	\$9.95
Hickory Carved Ham	\$9.95	Honey Glazed Duckling	\$17.95
Goldn' Plump Baked Chicken	\$9.95	Veal Parmesan	\$15.95
Golden Fried Chicken	\$9.95	Stir Fry ala Pork Medallions	\$9.95
Macadamia Nut Crusted Breast of Chicken	\$11.95	8 oz Apple and Walnut Stuffed Pork Chops	\$12.95
Raspberry Breast of Chicken	\$10.95	BBQ Pork Ribs	\$12.95
Terriyaki Breast of Chicken	\$10.95	Veal Cordon Bleu	\$16.95
Polynesian Chicken Breast	\$10.95	Peppered Roast Prime Rib (or Regular)	\$19.95
Chicken Breast Marsala	\$11.95	Grilled Rib Eye Steak (8 or 12oz.)	Market
Lemon Chicken Breast	\$10.95	Roast Tenderloin ala Bordeaux	Market
7oz. Chicken Kiev	\$12.95	Broiled Tenderloin Filets	Market
Honey Dijon Chicken Breast Alfredo	\$11.95	Carved Top Sirloin	\$14.95
Whiskey Jack Pepper Sauce w/ Breast of Chicken	\$13.95	Stir Fry ala Sirloin Tips	\$10.95
Chicken Breast Rouladen	\$9.95	Charcoaled Top Sirloin Steak (8 or 12oz.)	Market
Charcoaled Gold 'n' Plump Chicken	\$9.95	Braised Tenderloin Tips	\$9.95
Chicken Breast Cajun Style	\$9.95	Whiskey Jack Pepper Sauce w/ Sirloin Steak	\$14.95
Ginger Style Breast of Chicken	\$9.95	Grilled London Broil w/ Orange and Ginger Kist	\$15.95
Chicken Breast Oscar	\$13.95	Steak and Lobster Tail	Market
Chicken Breast Marco-Polo	\$13.95	Steak and Shrimp Tail	Market
Chicken Breast Supreme	\$9.95	Steak and Broiled Salmon	\$18.95
Stir Fry ala Chicken Breast	\$9.95	Broiled Swordfish Steak (4 or 6oz.)	Market
Margarita Chicken Breast	\$12.95	Mexican Fajita Bar - 2 meats add \$1.00	\$11.95
1/2 Cornish Game Hen ala Orange	\$11.95	Shrimp Scampi	Market
Cornish Game Hen ala Orange (18 oz.)	\$14.95	Scallops w/ Pineapple Curry	Market
		Medalians of Tenderloin w/ Bernaise	
		Grilled New York Steak (8 or 12oz.)	Market
		Italian Pasta Bar - 2 Meats	\$12.95

All above entrees include, choice of starch, vegetable, salad, bread and beverage.

VEGETABLE SELECTIONS

- Candied Finger Carrots
- Broccoli Flowerettes and Almonds
- Broccoli Spears and Hollandaise Sauce
- Green Peas w/ Mushrooms
- Buttered Kernel Corn
- Broiled Tomato Star
- Broccoli & Cauliflower Au-Gratin
- Green Beans w/ Bacon
- Green Beans w/ Almonds
- Green Peas w/ Pearl Onions
- Sauteed Zucchini w/ Parmesan
- Sauteed Carrots w/ Cauliflower
- Sauteed Boc-Choy w/ Carrots
- Creamed Peas and Finger Carrots
- Baked Acorn Squash
- Zucchini Medler Au-Gratin

SALAD SELECTIONS

- Wild Rice Salad
- Mock Caeser Salad
- Fresh Fruit Plate
- Tossed Chicken Salad
- Sweet and Sour Cole Slaw
- Creamy Cole Slaw
- Carrot and Raisin Salad
- Creamy Potato Salad
- Marinated Garden Vegetable Salad
- Romaine Parmesan Salad
- Spinach Salad w/ Sliced Fruit and Nuts
- Waldorf Salad
- Cranberry Waldorf Salad
- Taco Salad Plate
- Salad Bar
- Fruit and Relish Bar
- Apple and Cabbage Salad

Specializing In:

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

2016 Special Events Banquet Menu (continued)

STARCH SELECTIONS

Baked Potato (w/ Sour Cream)
Wild Rice Pilaf
Parmesan Potatoes
Wild Rice Pilaf
Rissolle Potato
Steamed White Rice
Irish Potatoes (wCream)
Saffron Rice Pilaf
Au Gratin Potatoes
Scalloped Potatoes
Mashed Potatoes w/ Gravy
Garlic Mashed Potatoes
Layonaisse Potatoes w/ Sauteed Onions
Stuffed Potatoes
Sage Dressing w/ Gravy
Spanish Rice
Angel Rice Pilaf

***DESSERT SELECTIONS**

Pumpkin Pie
Apple Pie
Strawberry Cheese Cake
Cherry Cheese Cake
Pecan Pie
Assorted Bar Tray
Carrot Layer Cake
Chocolate Torte
Key Lime Pie
Tiramasue
Chocolate Fondue Bar
*1 or 2 Dessert Selections
\$3.00 per person additional

BREAD SELECTIONS

Assorted Roll Basket
Slice Dinner Breads
Fresh Cheese Bread (.10 extra per person)
Garlic French Bread
Soft Bagel Sticks
Cut Artisian Breads

BEVERAGES

Lemonade
Coffee Station
Milk 1%
Ice Tea
Apple Cider
Amber Punch
Fruit Punch
Hot Herbal Tea
Assorted Can Pop and Water
Beverage add 1.00

Choose 1 Entree, 1 Starch, 1 Vegetable, 1 Salad Item, 1 Bread
(Vegetable may be substituted for additional Salad item if desired)

2 - Entree Buffet Selections add \$1.50 to \$3.00 per person

-- Call on menu Selections --

-- All Pricing is Based on Buffet --

Creative Catering Menus Include: Complete disposable ware as needed, Table Coverings, Salt and Pepper, Cream and Sugar, Service Equipment, Tables, Utensils, Buffet Service Personnel and Set-up & Clean-up at Service area from table up.

Optional Charges: China with Silverware 1.00 per person or cover additional. Linen including Table Coverings, Napkins, and Skirting, .50 per person or cover. Separate Linen pricing \$4.00 per Table Covering, .30 per Napkin, and \$10.00 per 12ft. Skirting section. Wine, Water, Glassware or China Cup available .50 each.

Above Menu \$400.00 Minimum Sale Required

If individual bid pricing is desired on above menu or your selections, please call.
We can bid banquets based on menu make-up, local, numbers, service and difficulty.
We use Trans-Fat free oil.

Above Pricing does not include State and City Sales Taxes or Gratuity
Add .80 per person for China, Silverware & Linen Service

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