



Mark Larson C.W.C.
Chef De Cuisine

Tailored to Your Taste


Creative Catering!

Wedding Menu

2016

www.creativecateringicemn.com

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

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
BBQ Carnita Pork

Entree Selections
Gluten & Vegetarian Options Available
Stuffed Pork Tenderloin w/ Sauce
Carved Hickory Smoked Hams
Carved Fresh Ham
1/2 Cornish Game Hen ala Orange
Hawaiian Pork Roast
Roast Tom Turkey

Carved Roast Prime Rib \$3.00 extra
Braised Steak Tips w/ Burgandy
Carved Baron of Roast Beef
Sliced Beef in Au-Jus
Savory Meatballs w/ Gravy
Stuffed Pork Chop w/ AppleWalnut Stuffing
6oz. Chicken Kiev
Macadamia Nut Crusted Chicken Breast

Mark's Special Buffet

Gold'n Plump Baked Chicken, Sliced Glazed Ham, Sage Dressing with Gravy, Mashed Potatoes, Vegetable, Creamy Coleslaw, Fresh Relishes, Roll & Butter and Beverages (Over 160) Only \$13.95

Potatoes 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
Parmesan Potatoes
Fresh Red Potatoes w/ Parsley

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
(2 sauce choices)
ask for Seafood options

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 Station

Coffee
Milk
Lemonade
Ice Tea
Amber Fruit Punch
(served prior and during banquet)

Salad Selections

Wilted Slaw w/ Sunflower Nuts and Relish
Fresh Relishes w/ Fruit Tray
Fresh Relishes w/ Cole Slaw (creamy or sweet & 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 Romaine w/ Parmesan Salad
Spring Salad w/ fruit Vinaigrette
Artrisian Salad w/ Choice Greens, Dressing, 4-toppings
Soft Bagle Sticks, Rolls and Butter Provided w/ all Meals
or sliced Artesian Breads

Pricing of Menus

One Entree
One Starch or extra salad selection
One Vegetable or extra salad selection
One Salad Selection
Ice Water & One Beverage
*Includes Pre-set Ice Water Pitcher and Cups

Minimum pricing 50 people - \$19.95 per person
Over 90 people - \$15.95 per person
Over 160 people - \$14.95 per person
w/ 2 - Entrees \$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.

Specializing In:

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

2016 Wedding Menu, continued:

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 or Chocolate Fondue Bar:

4-dessert selections served from dessert table
only \$2.50 per person, please ask for selections available
Chocolate Fondue Bar w/ 8 Selections \$3.00 per person

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

*** Creative Catering Menus Include: ***

Bridal Table Includes:

Table Service Attendant, White Skirting, Linen Covers & Linen Napkins
Chinaware, Glassware and Silverware.

Head Table served up to 20 people

Banquet Pricing is Based on Buffet

Balance Includes:

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

Additional Optional Charges

Wine, Water Glass or Coffee Cup .50ea. per person or cover additional.
China with Silverware 1.00 per person or cover additional.
Linen including Table Coverings, Napkins, and Skirting \$1.00 per person
Separate Linen pricing \$4.00 per Table Covering, .50 per Napkin

Prices do not include State and City Sales Tax or Gratuity

Sales Tax and 15% Gratuity will be added to all billings.
Mileage charge may apply based on net sale.

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