



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

www.creativecateringricemn.com

## 2018 Wedding Menu

Tailored to Your Taste

### Entree Selections

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  
Macadamia Nut Crusted Chicken Breast



Gluten Free & Vegetarian Options Available  
Stuffed Pork Chop w/ Apple Walnut Stuffing  
Stuffed Pork Tenderloin w/sauce  
Carved Hickory Smoked Ham  
Carved Fresh Ham  
BBQ Carnita Pork  
Hawaiian Pork Roast

Carved Roast Prime Rib \$3.00 extra  
Braised Steak Tips w/Burgundy  
Carved Baron of Roast Beef  
Sliced Beef in Au jus  
Savory Meatballs w/ Gravy  
Roast Tom Turkey  
6 oz. Chicken Kiev  
1/2 Cornish Game Hen ala Orange

### Mark's Special Buffet

Gold'n Plump Chicken Breast, Sliced Ham, Sage Dressing w/Gravy, Mashed Potatoes, Hot Vegetable, Creamy Cole Slaw, Fresh Relishes, Roll & Butter and Beverages (over 160) only \$15.95

#### Potatoes & Starches

Angel Rice Pilaf  
Baked Potato w/ Sour Cream  
Scalloped Potatoes  
Au Gratin Potatoes  
Mashed Potatoes w/ Gravy  
Garlic or Horseradish Mashed Potatoes  
Wild Rice Pilaf  
Sage Dressing w/ Gravy

#### Vegetables

Stir Fry Medley  
Green Beans w/ Toasted Almonds  
Candied Fingerling Carrots  
Buttered Peas w/ Mushrooms  
Buttered Kernel Corn  
Green Beans w/ Red Peppers

#### Beverage Station

Coffee  
Milk  
Lemonade  
Iced Tea  
Amber Fruit Punch  
(served prior & during banquet)

#### Italian Pasta Bar

w/ Penne Pasta  
Chicken Breast &  
Savory Meat Balls  
Marinara Sauce, Alfredo Sauce,  
Creamed Garlic Sauce,  
Caesar Salad & Fresh Fruit Bar  
Breads & Butter  
(2 Sauce Choices)  
ask for Seafood Options

#### Salad Selections

Wilted Slaw w/ Sunflower Nuts & Relish  
Fresh Relishes w/ Fruit Tray  
Fresh Relishes w/Cole Slaw (Creamy or Sweet & Sour)  
Fresh Relishes w/ Potato Salad  
Salad Bowls & Dressings w/ 4 toppings  
Marinated Fresh Vegetable Salad  
Fresh Cucumber & Tomato Salad  
Italian Vegetable & Pasta Salad  
Wild Rice Salad w/ Garnish  
Fresh Romaine w/ Parmesan Salad  
Spring Salad w/ Fruit Vinaigrette  
Artisan Salad w/ Choice Greens, Dressings & 4 toppings  
Soft Bagel Sticks, Rolls & Butter provided w/ All Meals  
or sliced Artisan Breads

### Pricing of Menus

One Entree  
One Starch or extra salad selection  
One Vegetable or extra salad selection  
One Salad Selection  
Ice Water & 1 Beverage

Minimum pricing 50 people - \$19.95 per person  
Over 90 people - \$18.95 per person  
Over 160 people - \$16.95 per person  
w/2 Entrees - \$3.00 additional  
Children 0 to 10 - \$8.95

\*Includes Pre-Set Ice Water Pitcher & Cups

Estimated Numbers required 10 days prior to banquet • Final guest numbers needed 72 hours prior to banquet.

Deposit of \$500.00 required within 90 days of booking • Deposit applied to Final Bill

Arrangements for Final Billing must be made 10 days prior to banquet.

#### Specializing In:

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

(over)

***Optional Charges***

**Amber Punch**

available at \$12.00 per gallon, includes Cups, Beverage Napkins, Serving Bowl & Ladle

**Cake Cutting or Dessert Service**

\$1.00 per cover includes disposable plate & 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 provide advance notice to insure availability.**

**\* *Creative Catering Menus Include:* \***

**Bridal Table Includes:**

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

**Head Table service up to 20 people**

**Banquet Pricing is Based on Buffet**

**Balance Includes:**

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

**Additional Optional Charges**

Wine, Water Glass or Coffee Cup - \$.50 ea per person or cover.

China with Silverware - \$1.00 per person or cover.

Linens including Table Coverings, Napkins & 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.

***Mark K. Larson***

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