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Mark Larson C.W.C.  
 Chef De Cuisine

Tailored to Your Taste

# Creative Catering!

## Wedding Menu 2016

www.creativecateringricemn.com



Bus: 320.558.4653  
 Fax: 320.558.6720

1100 Main Street - P.O. Box 370  
 Clearwater, MN 55320  
 www.eagletracegolf.com

### Entree Selections

*Gluten Free & Vegetarian Options Available*

Chicken Breast Marsala  
 Raspberry Chicken Breast  
 Gold'n Plump Breast Rouladen  
 1/2 Cornish Game Hen ala Orange



Carved Roast Prime Rib add \$3.00 extra  
 Braised Steak Tips w/ Burgandy  
 Carved Baron of Roast Beef  
 Stuffed Pork Chop w/ AppleWalnut Stuffing  
 Macadamia Nut Crusted Chicken Breast  
 - Stuffed Pork Tenderloin w/sauce

### Mark's Special Buffet

Gold'n Plump Baked Chicken, Sliced Ham, Sage Dressing with Gravy, Mashed Potatoes, Vegetable, Creamy Coleslaw, Fresh Relishes, Roll & Butter and Beverages (over 160) Only \$17.95

#### 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

#### 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  
 Artisan Salad w/ Choice Greens, Dressings, 4- toppings  
 Soft Bagel Sticks, Rolls and Butter Provided w/ all Meals  
 or sliced Artisan Breads

#### Italian Pasta Bar \$17.95 ea

w/ Penne Pasta  
 Chicken Breast and  
 Savory Meat Balls  
 Marinara Sauce, Alfredo Sauce,  
 Creamed Garlic Sauce,  
 Caesar Salad and Fresh Fruit Bar  
 Breads and Butter  
 (2 sauce choices)  
*ask for Seafood options*

#### Pricing of Menus

One Entree  
 One Starch *or extra salad selection*  
 One Vegetable *or extra salad selection*  
 One Salad Selection  
 Ice Water and 1-Beverage  
 \*Includes Pre-set Ice Water Pitcher and Cups

Minimum pricing 50 people - \$19.95 per person  
 Over 90 people - \$18.95 per person  
 Over 160 people - \$17.95 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.

Specializing In:

Arrangements for final billing must be made 10 days prior to banquet.

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

**2016 Creative Catering & Eagle Trace 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 8 item Chocolate Fondue Bar**

4-dessert selections served from dessert table  
only \$3.50 per person, please ask for selections available

**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 .75 ea.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.

*Mark K. Larson*

Chef De Cuisine

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