



Mark Larson C.W.C.  
Chef De Cuisine

# Creative Catering!

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Tailored to Your Taste

## 2018 River's Edge Convention Center Wedding Menu

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



8oz. Stuffed Pork Chop w/ Apple Walnut Stuffing  
Hawaiian Pork Roast  
BBQ Carnita Pork

### Entree Selections

Stuffed Pork Medallions w/Sauce  
Carved Hickory Smoked Ham  
Carved Fresh Ham

Carved Roast Prime Rib \$2.00 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 Kiév  
1/2 Cornish Game Hen ala Orange

### Mark's Special Buffet

Gold'n Plump Baked Chicken, Sliced Ham, Sage Dressing w/Gravy, Mashed Potatoes, Hot Vegetable, Creamy Cole Slaw, Fresh Relishes, Roll & Butter and Beverages (over 160) only **\$18.95**

\* Vegetarian or Gluten Free Menu Available\*

#### 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

Minimum pricing 50 people - \$21.95 per person  
Over 90 people - \$19.95 per person  
Over 160 people - \$18.95 per person  
w/2 Entrees - \$3.00 additional  
Children 0 to 10 - \$8.95

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

\*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.

Final Payment due at banquet.

#### Specializing In:

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

***Additional or 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 \$3.00 per person, please ask for selections available

or Chocolate Fondue Bar w/ 8 Selections

**Convention Center Menu Includes:**

Complete China, Silverware, Glassware & China Cup, Linen Napkins, Linen Covers,  
Serving Equipment, White Skirting for Head Table & Cake Table, Utensils,  
Buffet Service Personnel, Coffee Carafes, Set-up & Clean-up of Service Areas & Eating Areas.

**All Menus are Based on Buffet Service**

**Head Table is Table Served**

**20 people**

Applicable State and City Sales Tax and 15% Gratuity will be added to all billings.

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

***Mark K. Larson***

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