



Mark Larson C.W.C.
Chef De Cuisine

Creative Catering!


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Tailored to Your Taste

2020 River's Edge Convention Center Wedding Menu

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

Stuffed Pork Medallions w/Sauce
Carved Hickory Smoked Ham
Carved Fresh Ham
8oz. Stuffed Pork Chop w/ Apple Walnut Stuffing
Hawaiian Pork Roast
BBQ Carnita Pork

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)

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

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

Pricing of Menus

One Entree
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

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

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)

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.

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