C.C.
CREATIVE CATERING

# midday & mains

## BUILD-A-PLATE EXPERIENCE

**PRICING PER PERSON**



**$16**

### Harvest Grain Bowl Bar

Build your own wholesome grain bowl with brown rice and quinoa, herb-roasted chicken, roasted sweet potatoes, broccoli, roasted zucchini, tomatoes, feta cheese, dried cranberries, toasted sunflower seeds, and balsamic or raspberry vinaigrette dressing.

**$15**

### Deluxe Cheeseburger Bar

Fresh grilled 1/3 pound all beef burgers, brioche buns, assorted cheeses, lettuce, tomatoes, onions, pickles, condiments, choice of summer salad, and individual bags of chips



**$13**

### Taco Nacho Bar

Build tacos or loaded nachos with seasoned ground beef, shredded chicken, seasoned refried beans, tortilla chips, two flour tortillas, shredded lettuce, cheddar cheese, fresh pico de gallo, sour cream, and taco sauce.

**UPGRADES**

Add guacamole or mexican street corn salad for $3 per person

**$13**

### Chicken Fajitas

Tender grilled chicken with sautéed peppers and onions served with two flour tortillas, shredded cheddar cheese, crisp lettuce, sour cream, fresh pico de gallo, and tortilla chips.

**UPGRADES**

Beef fajitas +$2 | Combo beef & chicken $16/person

**$13**

### Baked Potato Bar

Large baked potatoes served with butter, sour cream, broccoli, applewood-smoked bacon crumbles, cheddar cheese sauce, and a fresh garden salad with your choice of two dressings.

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## BUILD-A-PLATE EXPERIENCE

**PRICING PER PERSON**



**$14**

### Asian Teriyaki Rice Bowls

Steamed rice with savory teriyaki ground turkey, fresh stir-fried vegetables, crispy rice noodles, and a selection of Asian-inspired sauces.

**$14**

### Salad Bar

Fresh heritage blend lettuce served with cucumbers, cherry tomatoes, carrots, broccoli, bell peppers, shredded chicken, chopped hard-boiled eggs, applewood-smoked bacon crumbles, two cheeses, croutons, assorted dressings, and fresh dinner rolls with butter.

**ADD-ON**

Add 8oz cup of soup for $5 per person



**$13**

### Hearty Italian Beef Penne

Penne pasta with Slow-Simmered Beef Marinara, garden salad, and garlic breadsticks.

**UPGRADE**

Upgrade to Italian-style beef meatballs for $3 per person

**$13**

### Creamy Alfredo Chicken Penne

Rich Parmesan Alfredo sauce and penne noodles with tender grilled sliced chicken, garden salad, and garlic breadsticks.

**ADD-ON**

Add marinara sauce $3 per person

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## BOXED LUNCHES (minimum 5 per choice)

All boxed lunches include individual bags of chips and a fresh baked cookie with condiments on the side (except for wraps).

## $11 CLASSIC OPTIONS

PRICING PER PERSON

### Turkey & Cheddar
Honey roasted turkey, cheddar cheese, crisp lettuce, and sliced tomato served on your choice of fresh bread or wrap.

### Ham & Swiss
Deli ham, Swiss, lettuce & tomato on bread or wrap.

### BLT
Applewood-smoked bacon, crisp lettuce, and tomato on your choice of bread or wrap.

### Vegetarian Delight
Hummus, provolone, cucumber, tomato and lettuce on bread or wrap
(can be made vegan).

### Chicken Salad
House-made chicken salad with shredded chicken, crisp apples, celery, yogurt, and seasoned mayonnaise served on a buttery croissant.

### Egg Salad
Chopped hard-boiled eggs mixed with seasoned mayo on croissant.

### Buffalo Chicken
Spicy buffalo chicken, shredded cheddar, lettuce, celery, ranch dressing in a flour tortilla wrap.

### Spicy Black Bean
Blend of black beans, cream cheese, carrots, red onion, and pickled jalapeno served with lettuce, shredded cheddar, and ranch in a flour tortilla wrap.



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## BOXED LUNCHES (minimum 5 per choice)

All boxed lunches include individual bags of chips and a fresh baked cookie with condiments on the side (except for wraps).

## $12 PREMIUM OPTIONS

PRICING PER PERSON

### Harrison Pickle Chicken Salad
Our signature pickle-brined roasted chicken salad blended with Harrison dill pickles, celery, fresh dill, and herbed mayonnaise, served on a buttery croissant or brioche bun.

### Tuna Salad
Albacore tuna mixed with seasoned mayo, sweet relish, and celery with lettuce & tomatoes on a croissant or brioche bun.

### Quirky Turkey
Honey roasted turkey, cheddar, avocado, lettuce & tomato on bread or brioche bun.

### Roast Beef & Swiss
Tender roast beef, Swiss, lettuce & tomato on bread or brioche bun.

### Mediterranean Veggie
Hummus, feta, cucumber, pickled red onions, tomatoes and black olives in a spinach flour tortilla wrap (can be made vegan).

### Southwest Chicken
Shredded chicken, shredded cheddar, black bean corn salsa, chipotle ranch, & lettuce in a flour tortilla wrap.

### Chicken Ceasar Club
Shredded chicken, applewood-smoked bacon, Parmesan cheese, crisp romaine, and Caesar dressing.

### The Stack
Honey roasted turkey, ham, bacon, cheddar, lettuce, tomato on bread or brioche bun.



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## BOXED LUNCH ENHANCEMENTS

**French Onion Dip $1**
**Banana or Apple $1.50**
**Vegetable cup with ranch $3**
**Fresh seasonal fruit cup $3**
**Cup of Soup: 8oz $5 | 12oz $7**





## Summer Salad $3 PER PERSON

### Crunchy broccoli salad

with broccoli, apples, carrots, red onions, craisins, and sunflower seeds mixed with a light yogurt sauce

### Creamy macaroni salad

with macaroni, seasoned mayo, carrots, bells, red onion, shredded cheddar

### Classic potato salad

with potatoes, chopped hard boiled eggs, seasoned mayo, celery, and sweet relish

### Chef's choice

seasonal salad of the day

## Dessert Upgrade: $1.25 PER PERSON

(dessert bars, brownies or two cookies)

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## BULK PAN OPTIONS

**Half Pans Serve 10-12 Servings**
**Full Pans Serve 22-24 Servings**

### Mile High Beef Lasagna
Layers of tender pasta, slow simmered beef marinara, creamy ricotta and melted mozzarella

HALF PAN $100 | FULL PAN $200

UPGRADE TO CHICKEN ALFREDO
HALF PAN $60 | FULL PAN $120

### Sicilian Chicken Pasta Bake
Tender penne pasta tossed with shredded chicken in a creamy garlic sauce with spinach and sun-dried tomatoes, topped with melted mozzarella

HALF PAN $100 | FULL PAN $200

### Spinach Vegetarian Lasagna
Layers of tender pasta, savory blend of spinach, garlic, and creamy ricotta, mozzarella, and marinara

HALF PAN $90 | FULL PAN $180

### Creamy Pesto Tortellini
Cheese tortellini tossed in creamy basil pesto sauce with roasted tomatoes

HALF PAN $80 | FULL PAN $160

UPGRADE ADD SHREDDED CHICKEN
HALF PAN $100 | FULL PAN $200

### Spinach Artichoke Pasta Bake
Tender pasta is tossed with fresh spinach, artichoke hearts, garlic, and a rich blend of creamy cheeses, then baked until hot, bubbly, and golden.

HALF PAN $80 | FULL PAN $160

UPGRADE ADD SHREDDED CHICKEN
HALF PAN $100 | FULL PAN $200

### Chicken Broccoli Rice Casserole
Shredded chicken, fluffy rice, and broccoli baked in a rich, creamy cheese sauce

HALF PAN $80 | FULL PAN $160

### Classic Tator Tot Casserole
Seasoned ground beef, caramelized onions in a creamy mushroom sauce topped with crispy golden tater tots & finished with cheddar cheese

HALF PAN $80 | FULL PAN $160

### Creamy Macaroni and Cheese
Elbow macaroni tossed in a rich house-made cheese sauce.

HALF PAN $40 | FULL PAN $80

UPGRADE ADD BEEF SMOKED SAUSAGE OR BACON - HALF PAN $60 | FULL PAN $120

### Marinara Penne Pasta Bake
Penne pasta mixed with deluxe slow simmered marinara topped with mozzarella cheese and baked to perfection

HALF PAN $40 | FULL PAN $80

UPGRADE TO BEEF MARINARA
HALF PAN $60 | FULL PAN $120

### Creamy Alfredo Bake
Penne pasta mixed with Rich Parmesan Alfredo sauce with and topped with melted mozzarella

HALF PAN $40 | FULL PAN $80

UPGRADE TO CHICKEN ALFREDO
HALF PAN $60 | FULL PAN $120

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DESSERTS BY g.g. SWEETS





PER DOZEN

**$30** **Cupcakes**
Assorted traditional cupcakes

**$27** **Dessert Bars**
Assorted small dessert bars

**$24** **Treat Tray**
With 12 assorted cookies and 12 assorted desserts bar squares

**$9** **Cookies**
Dozen assorted small cookies