



CATERING MENU

**LOCAL OWNERS.
LOCAL FOOD.
SOUTHWEST MICHIGAN.**

Delivery \$25 for each trip, including set up and take down.

Includes compostable disposable plates and utensils.

Meals for immediate consumption will be delivered in disposables.

Meals that need to be held for an extended period will be set up with chafers to hold temperature.

All orders require a 72 hour notice for hot food and bakery orders or 48 hours for cold food

All orders canceled within 48 hours will require a 50% cancellation fee

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breakfast

BREAKFAST

PRICE PER PERSON

- \$12** Hand made biscuits with creamy sausage gravy (mushroom gravy available), scrambled eggs, bacon and fruit
- \$10** Bagel charcuterie includes halved assorted bagels, ham, assorted cheeses and cream cheeses, assorted jams, tomatoes and spinach
- \$12** Seasonal French toast casserole with links or bacon served with a fruit bowl and syrup
- \$14** Scrambled eggs, cheesy potatoes, links or bacon and a hand homemade biscuit
- \$12** Biscuit breakfast sandwich bar with homemade biscuits, sausage, ham or bacon (pick two), scrambled eggs, assorted cheeses and fruit
- \$14** Breakfast burritos – large flour tortilla filled with scrambled eggs, cheddar cheese, sausage links and hash browns wrapped in foil and served with fruit cups (add sausage gravy for dipping \$3 extra)
- \$8** Continental breakfast includes assorted sliced dessert breads, whole fruits and hard boiled eggs

ALA CART

- \$25** 96oz box of coffee (serves 10) with cups, creamers and sugars
- \$2** Orange or apple juice

hot lunch bar



HOT LUNCH BAR

PRICE PER PERSON

- \$12** Taco bar: shredded chicken, ground beef, tortilla chips, soft shell tortillas, shredded lettuce, fresh pico salsa, sour cream, taco sauce and shredded cheese
- \$12** Baked potato bar: large baked potato, butter, sour cream, broccoli, bacon crumbles and cheddar cheese sauce
- \$12** Soup and sliders: Seasonal vegetarian soup, crackers, ham and turkey sliders with cheese (gluten free and vegetarian available), with mayo and mustard packets
- \$12** Chili and corn bread: Beef and bean OR white chicken chili, shredded cheese, sour cream, crackers, diced onions, pickled jalapenos and corn bread muffins



LUNCH

LARGE PAN SERVES APPROXIMATELY 12-14 PEOPLE AND
CASSEROLES CAN BE A LUNCH OR DINNER OPTION

- \$75** Chicken and biscuits casserole: roasted shredded chicken, peas, carrots, onions and celery in a creamy gravy topped with homemade biscuits
- \$75** Chicken mushroom stuffing casserole: roasted shredded chicken in a creamy mushroom gravy topped with herb mushroom stuffing and cheese
- \$75** Cheesy Chicken and broccoli rice casserole: roasted shredded chicken, broccoli, cheddar cheese sauce and white rice
- \$75** Ham and cheesy potatoes: diced country ham mixed with cheesy potatoes
- \$75** Ham and mushroom green bean casserole: traditional green bean casserole with ham and crispy onion topping
- \$75** Shepherd's pie: ground beef with peas, corn, carrots and a rich gravy, topped with cheesy mashed potatoes
- \$80** Beef stroganoff: Creamy mushroom sauce and shredded beef mixed with egg noodles
- \$65** Pasta primavera: roasted zucchini, mushrooms, yellow squash and carrots mixed with marinara and penne pasta
- \$70** Vegetarian Shepherd's pie: mushrooms with peas, corn, carrots and a rich gravy, topped with cheesy mashed potatoes

lunch salads



LUNCH SALADS

ADD ON INDIVIDUAL CONTAINER 6OZ FOR \$3 OR 12OZ FOR \$6
OR \$3 PER PERSON FOR FAMILY STYLE

Fresh fruit salad: seasonal fruits

Broccoli salad: broccoli, red onions, apples, carrots, sunflower seeds and raisins with a yogurt based dressing

American potato salad: red skin potatoes, celery, sweet relish, hard boiled eggs, celery seed and mayo

Dilly potato salad: red skin potatoes, celery, chopped dill pickles, fresh dill, hard boiled eggs, celery seed and mayo

Mexican street corn salad: sweet corn, sweet diced bell peppers, diced jalapeno, green onions, cotija cheese, lime juice, cilantro and mayo

Farmers Dilly salad: cucumber, sweet corn, diced tomatoes and a honey lemon dill vinaigrette

12OZ FOR \$4 OR \$3 PER PERSON FAMILY STYLE

Fresh garden salad: spring greens, cherry tomatoes and cucumbers with choice of dressing

12OZ FOR \$4 OR \$3 PER PERSON FAMILY STYLE

Caesar salad: crispy romaine, creamy Caesar dressing, parmesan cheese and croutons





APPETIZERS

COLD APPETIZER TRAY SERVES APPROXIMATELY 20 PEOPLE

- \$60** Vegetable Tray served with cilantro ranch or chipotle ranch
- \$60** Fresh Fruit Tray
- \$80** Cheese and crackers: 3 types of cheeses and one creamy cheese with assorted crackers
- \$60** Relish tray: assorted pickles, olives and pickled vegetables with cherry tomatoes
- \$40** Traditional deviled eggs
- \$70** Rosemary caprese skewers: rosemary springs with mozzarella balls, cherry tomatoes and drizzled with balsamic reduction
- \$60** Mini sweet peppers stuffed with vegetable cream cheese
- \$60** Traditional Bruschetta with bread circles
- \$80** Queso, guacamole and fresh pico salsa with tortilla chips
- \$50** Pretzel balls with queso, honey mustard and toffee dip
- \$50** Traditional hummus, roasted carrot hummus and roasted beet hummus with mini naan bread

HOT APPETIZER PANS

- \$100** 40 beef OR chicken parmesan meatballs in marinara
- \$100** 40 BBQ beef meatballs
- \$100** 40 Bacon stuffed mushrooms
- \$50** Cheesy ground sausage bread, rolled and cut in slices
- \$40** Buffalo cauliflower bites served with ranch
- \$80** Chunky apple smoked sausage bites



dinners

DINNERS

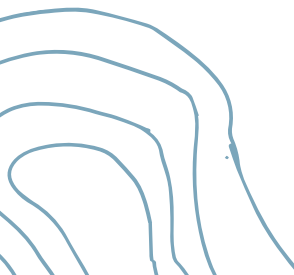
ONE ENTRÉE OPTION SERVED WITH FRESH GARDEN SALAD, CHOICE OF ONE STARCH, ONE VEGETABLE, SLICED BREAD AND BUTTER

FISH DISHES

- \$18** Salmon cakes: salmon, panko bread crumbs, celery, sweet diced peppers and onion
- \$18** Parmesan crusted salmon with a white wine dijon cream sauce
- \$18** Lemon garlic baked cod
- \$18** Seafood lasagna: Layers of shrimp, imitation crab, noodles, creamy spinach ricotta and a creamy parmesan sauce with mozzarella cheese (no starch option)

BEEF DISHES

- \$18** Sundried tomato rosemary braised beef: chuck roast medallions slow roasted with sundried tomatoes, garlic and rosemary served with a rich gravy
- \$18** Beef burgundy: chuck roast medallions slow roasted with mushrooms and a rich red wine infused gravy
- \$18** Mile high beef lasagna: Layers of rich beef marinara, creamy ricotta, noodles and mozzarella (no starch option)
- \$18** Cola braised brisket: brisket braised in a cola sauce and sliced





DINNERS

ONE ENTRÉE SERVED WITH FRESH GARDEN SALAD, CHOICE OF ONE STARCH, ONE VEGETABLE, SLICED BREAD AND BUTTER

CHICKEN DISHES

- \$16** Parmesan bacon chicken: boneless chicken breast with a creamy bacon parmesan topping
- \$16** Creamy herb chicken: boneless chicken breast with a basil herbed alfredo sauce
- \$16** Caprese chicken: pesto boneless chicken breast with roasted cherry tomatoes, fresh mozzarella and a balsamic drizzle
- \$16** Smoked gouda apple cider chicken: Apple cider braised boneless chicken breast served with roasted apples and topped with smoked gouda

VEGETARIAN DISHES

- \$14** Ratatouille: zucchini, yellow squash, eggplant and tomatoes sliced and shingle roasted in a marinara sauce
- \$14** Vegetarian lasagna: Layers of rich marinara, creamy spinach ricotta, noodles and mozzarella (no starch option)
- \$14** Spinach artichoke spaghetti squash: Spaghetti squash mixed with creamy spinach artichoke sauce
- \$14** Cauliflower alfredo: creamy cauliflower sauce and mushrooms mixed with fettuccine noodles (no starch option)



dinners

STARCH OPTIONS

Mashed red skin potatoes

Roasted potatoes

Twice baked potatoes (add \$1)

Cheesy potatoes (add \$1)

Rice pilaf

VEGETABLE OPTIONS

Fresh green beans

Glazed baby carrots

Roasted zucchini, yellow squash and carrots

Roasted brussel sprouts

Roasted broccoli

