



Midday & Mains

Midday & Mains Menu

Build-A-Plate Experience

Creamy Macaroni & Cheese - \$13 per person

Creamy macaroni and cheese with applewood-smoked bacon crumbles, shredded chicken, assorted cheeses, broccoli, green onions, hot sauce, and BBQ sauce

Chicken Fajitas - \$13 per person

Grilled sliced chicken, sautéed peppers and onions, lettuce, cheddar cheese, sour cream, fresh pico salsa, tortilla chips, and two soft flour tortillas per person. **Upgrades: Beef fajitas +\$2 | Combo beef & chicken \$16/person**

Baked Potato Bar - \$12 per person (Discounted to \$11 for 50+ guests)

Large baked potato with butter, sour cream, broccoli, bacon crumbles, and cheddar cheese sauce. Includes tossed salad with two dressing choices

Taco Nacho Bar - \$12 per person (Discounted to \$11 for 50+ guests)

Shredded chicken, ground beef, seasoned pinto beans, tortilla chips, soft tortillas, shredded lettuce, fresh pico salsa, sour cream, taco sauce, and shredded cheese (two tortillas per person) **Add guacamole or mexican street corn salad for \$3 per person**

Hearty Italian Beef Penne - \$12 per person (Discounted to \$11 for 50+ guests)

Penne pasta with beef marinara, garden salad, and garlic breadsticks. **Upgrade to Italian-style beef meatballs for \$3 per person**

Creamy Alfredo Chicken Penne - \$12 per person

Penne pasta with creamy Alfredo sauce, grilled sliced chicken, garden salad, and garlic breadsticks

Comfort Bowl - \$12 per person

Creamy mashed potatoes with popcorn chicken, gravy, corn, shredded cheese, hot sauce, ranch, and cornbread





Midday & Mains

Midday & Mains Menu

Budget-Friendly Meals \$10 per person

Minimum of 30 guests, drop-off only. **Discount \$9/person for 75+**

Sloppy Joes

House-made traditional sloppy joe or French onion mix, served with 2 slider rolls per person, individual bag of chips, and fresh fruit bowl

Pulled Pork or Chicken

Choice of house-braised pulled pork or chicken, 2 slider rolls per person, individual bag of chips, and fresh fruit bowl

Chili

Choice of house-made white chicken chili or beef & bean chili (12 oz per person), served with cornbread, crackers, and a garden salad with two dressings





Midday & Mains

Midday & Mains Catering Menu

Boxed Lunches (can also be served family style)

Includes: Chips & fresh-baked cookie | Condiments on the side

Standard Boxed Lunch – \$11 per person (Bulk order pricing 50 or more guests save \$10)

Bread Options: Wrap, sliced bread, or two brioche sliders

Choice of Sandwich:

- Turkey & Cheddar – Honey roasted turkey, cheddar, lettuce & tomato
- Ham & Swiss – Deli ham, Swiss, lettuce & tomato
- BLT – Bacon, lettuce & tomato
- Vegetarian Delight – Hummus, provolone, cucumber, tomato & lettuce
- Chicken Salad – Shredded chicken mixed with seasoned mayo, yogurt, apples and celery with lettuce

Gourmet Boxed Lunch – \$12 per person

Bread Options: One large or two small croissants Includes: Chips & fresh-baked cookie | Condiments on the side

Choice of Premium Sandwich:

- Seafood Salad – Imitation crab and shrimp mixed with mayo, celery, and seasonings with lettuce & tomato
- Harrison Pickle Chicken Salad – Pickle brined roasted shredded chicken with Harrison dill pickles, celery, fresh dill, and herbed mayonnaise with lettuce and tomato
- Tuna Salad – Albacore tuna mixed with seasoned mayo, sweet relish, and celery with lettuce & tomatoes
- Turkey & Provolone – Roasted turkey, provolone, lettuce & tomato
- Roast Beef & Swiss – Tender roast beef, Swiss, lettuce & tomato
- Vegetarian/Vegan – Hummus, cheddar, cucumber, tomato & lettuce





Midday & Mains

Midday & Mains Catering Menu

Signature Wrap Collection – \$11.00 per person (no individual alterations)

- Southwest Chicken Wrap – Grilled chicken, shredded cheddar, black bean corn salsa, chipotle ranch, & romaine
- Mediterranean Veggie Wrap – Hummus, feta, shredded cheddar, cucumber, tomato, spinach, & black olives
- Buffalo Chicken Wrap – Spicy buffalo chicken, shredded cheddar, romaine, ranch dressing

Add-Ons

- Soup: 8 oz \$5 | 12 oz \$7 per person (seasonal selections)
- Broccoli, macaroni, potato salad, fruit, or salad of the day \$3 per person
- Dessert Upgrade: \$2 per person (dessert bars, brownies or two cookies)
- 2 oz portion of house made French onion chip dip \$1 per person

32 oz Salad Shakers – \$10 each (minimum 10 each, no alterations)

- Cobb Shaker – Ranch dressing, chicken, bacon crumbles, chopped egg, grape tomatoes, cucumber, cheddar, & romaine
- Southwest Fiesta Shaker – Chipotle ranch, chicken or black beans, corn, tomatoes, cheddar, tortilla strips, & romaine
- Asian Crunch Shaker – Sesame-ginger dressing, carrots, edamame, red cabbage, chicken or tofu, chow mein noodles, & mixed greens
- Greek Goddess Shaker – Caesar dressing, chickpeas, grape tomatoes, cucumber, red onion, black olives, feta, & romaine





Midday & Mains

Midday & Mains Catering Menu

Afternoon snack add ons \$2 per person

- Trail mix includes nuts
- Hummus and vegetable cup
- Pretzels or vegetable chips and French onion dip
- Granola bar
- Protein Muffins

Whole Pan Options

Creamy Macaroni & Cheese

- ½ Pan (approximately 12 servings) – **\$40**
- Full Pan (approximately 24 servings) – **\$80**

Baked Penne Pasta with Marinara & Mozzarella

- ½ Pan – **\$40** (approximately 12 servings) **Upgrade to Beef Marinara – \$60**
- Full Pan – **\$80** (approximately 24 servings) **Upgrade to Beef Marinara – \$120**

Beef Lasagna

- ½ Pan (approximately 12 servings) – **\$100**
- Full Pan (24 servings) – **\$200**

Vegetarian Lasagna

- ½ Pan (approximately 12 servings) – **\$90**
- Full Pan (approximately 24 servings) – **\$180**

Pulled Pork or Chicken (32-4 oz servings) – ½ Pan (8 lbs) – **\$120**





*Midday &
Mains*

Midday & Mains Catering Menu

Bakery Options brought to you by www.ggsweets.net



Assorted Box of cookies 24 - **\$18**

Assorted small dessert bars 12 - **\$27**

Assorted traditional cupcakes 12 - **\$30**

Assorted treat tray (includes 12 cookies,
6 desserts bars, and 12 mini cupcakes) - **\$35**

Seasonal treat boxes available by request



creativecateringservices.com

269-615-2904



Level of Service Options

Level of Service Options

Pick Up

All menu items are served from disposable containers. Items can either be picked up hot or with reheat instructions. Items can be picked up at our retail location 210E. Michigan Ave., Paw Paw, MI 49071.

Drop Off

All menu items are served from disposable containers. Includes disposable serving utensils and compostable disposables.

Set Up

Self-service buffet line is set up with metal chafers to hold the food hot, trays and bowls. Equipment will need to be returned or picked up. Pick up would be an additional \$25. Servers are \$35 per hour per server. Black or white linens available with advance notice, price varies.

Full Service

25% service fee. Includes buffet line set up, service, and clean up. Our team stays with you through your meal service. Includes compostable disposables. Black or white linens available with advance notice, price varies.

Delivery

A delivery fee of \$30 applies to locations within 30 minutes of driving distance, and a delivery fee of \$60 applies to locations over 30 minutes away. No delivery fee for pickup. Minimum Order: \$250 weekdays | \$500 weekends (Sat-Sun) for delivery.