



Creative  
Catering  
*by Mario*

**Sample Menu**

# Entrees

**Rosemary Beef Tenderloin (Dinner)** \_\_\_\_\_ *\$32 per person*

Marinated and seasoned Angus Beef tenderloin grilled and finished in the oven, cooked to a perfect medium rare, with cheesy potatoes, & steamed vegetable.

Served with horseradish sauce (8 oz prepared)

**Chicken Kabobs (Lunch)** \_\_\_\_\_ *\$13 per person*

Marinated chicken, skewered with tri-colored peppers and red onion, seasoned and grilled.

Served with garden rice & salad (6oz portion)

**Chicken Parmesan (Lunch)** \_\_\_\_\_ *\$13 per person*

Marinated and seasoned 5 oz chicken breast, flash fried then topped with house made marinara and provolone and finished in the oven. Served with penne pasta, tossed salad, garlic toast, & shredded Parmesan cheese

**Teriyaki Chicken Stir Fry (Lunch)** \_\_\_\_\_ *\$13 per person*

Our Teriyaki Chicken served with stir-fried broccoli, mushrooms, onions, water chestnuts, tri-colored sweet peppers with Jasmine rice, & vegetarian spring rolls with sweet chili sauce

**Chicken Fajitas (Lunch)** \_\_\_\_\_ *\$13 per person*

Marinated and seasoned chicken breast, grilled and hand sliced, with sizzling tri-colored peppers, red onions, mushrooms, warm flour tortillas, shredded lettuce, tomatoes, diced jalapenos, hot sauce & sour cream on the side.

Served with Mexican style rice & tossed salad

**Build your own Gyros (Lunch)** \_\_\_\_\_ *\$9.50 per person*

Sliced Gyro meat & grilled chicken, with fresh grilled pita bread, shredded lettuce, tomatoes, onions & Tzatziki sauce, with fries & garden salad

# From the Grill

**Baby Back Ribs** \_\_\_\_\_ *\$28 per slab*

Baby back ribs smoked for hours in Hickory, cut into quarters, & slathered in Memphis

Sweet BBQ sauce then charred to perfection

**Smoked Pork Shoulder** \_\_\_\_\_ *\$13 per pound*

Seasoned pork shoulder and pork butt, seasoned and smoked for 12+ hours, then loosely pulled. Served with Memphis sweet BBQ, and homemade Carolina style sauces on the side with slider buns (3 portions)

## From the Grill *cont'd*

**Teriyaki Chicken** ..... *\$12 per pound*

Marinated and perfectly grilled chicken thighs, hand sliced then finished in the oven with roasted pineapple. Served with slider buns (3 portions)

**Rosemary Beef Tenderloin** ..... *\$44 per pound*

Marinated and seasoned Angus Beef tenderloin, grilled and finished in the oven. Cooked to a perfect medium rare then hand sliced (2-3 portions\*)

**New Zealand Lamb Chops** ..... *\$35 per pound\**

Hand carved New Zealand lamb chops, marinated and seasoned then grilled with a splash of fresh lemon juice. (6-7 chops per pound)

## Breakfast

**Croissant sandwiches & Wraps** ..... *\$5.50 each or \$85 per tray of 16*

Fresh scrambled eggs, with American and Colby Jack cheese, served with either sausage or bacon, or extra cheese, on a warm all-butter croissant or wrap, arranged on trays

**\*\*Also available - Juices, muffins, Danish, granola bars, yogurt cups, yogurt parfaits, etc...**

## Veggie & Fruit Platters

**Grilled Vegetable Platter** ..... *\$100 per platter*

Marinated and seasoned mushrooms, grilled to perfection, with grilled red onion, tri-colored sweet peppers and asparagus. (Approximately 25 people)

**Veggie Trays, Traditional** ..... *\$48 / \$60 per tray*

Cherry tomatoes, baby carrots, broccoli, celery sticks with garden ranch  
(Medium 36-42 people, Large 50-60)

## Fruit Platters

Fresh, seasonal fruit cut and artfully arranged ..... *\$48 / \$70 per tray*

(Medium 36-42 people, Large 48-60)

*\*Market Price may vary seasonally*

# Finger Foods & Spreads

**Spicy Gyro Rolls with Hotziki Dipping Sauce** \_\_\_\_\_ *\$1.25 each or \$32 for 30*  
Deep Fried wonton stuffed with blended gyro meat, feta and spices

**Spanakopita and Tiropita Triangles** \_\_\_\_\_ *\$1.10 each or \$100 for tray of 96*  
Spinach and cheese, or Blended cheeses in filo triangle filo dough folds with tzatziki dipping sauce

**Spreads** \_\_\_\_\_ *\$22 per quart (16-22 servings)*  
Feta Fire (spicy Feta & roasted red pepper), Tzatziki, or Hummus:  
Served with pita chips or warm pita wedges

**\*\*Additional items also available - chips & salsa, guacamole, black bean corn dip, queso dip, relish trays, cheese and cracker arrangements, etc.**

# Wraps and Sandwiches

**Tray of assorted Wraps** \_\_\_\_\_ *\$8 per wrap\* or \$120\* for tray of 16*  
Assorted large wraps, fresh made, cut in half and artfully arranged on trays  
Quality Sliced Turkey, Roast Beef, Buffalo Blue Chicken, Club, Greek & California Veggie  
2 kinds per tray (32 halves, 24-32 people)

**Box Lunch** \_\_\_\_\_ *\$12 per box\**  
Wrap or Sandwich, boutique chips, veggies & garden ranch with a cookie

**\*Quantity restriction may apply. Price can vary depending on types of sandwiches and wraps selected.**

# Side Dishes

salads, garlic mashed potatoes, cheesy potatoes, lemon red skin potatoes (Greek style), mac & cheese (homemade), wild rice blend, green beans, broccoli, collard greens, baked beans, coleslaw, southern style potato salad, garden tri-colored rotini pasta salad, sundried tomato & pesto farfale pasta salad, and more...

## Other Items, to name a few...

chicken tenders, chicken wings, gyro rolls, taco bar, baked potato bar, build your own Chicago dog, burgers, chicken sandwiches, brats

## We offer onsite cookouts!