Wedding Reception Cocktail Buffet

Menu

Wedding Reception Planning

Thank you for calling Creative Catering and congratulations on your upcoming wedding!

Enclosed you will find several pages of information about our most popular menus and service information. Please keep in mind that these are only suggestions. We are committed to your satisfaction, and we will create just the right menu to ensure that your reception is most memorable.

While our Chef works with you to create the perfect wedding menu, our wedding planners can assist you with selecting the wedding cake, decorations, flowers, disc jockey, or band. Creative Catering can add that extra special touch to your wedding by providing an ice sculpture, a chocolate fountain, or a champagne fountain. Please call us for more details and pricing for these services.

Linen tablecloths and napkins, China and silverware will be provided. Receptions are scheduled up to four hours; the staffing rate is \$90.00 per staff, with a minimum of two staff persons and a minimum of three hours, plus one Captain per event at \$125.

A 25% deposit is required at the time your wedding reception is confirmed on our calendar. The balance is due 7 days prior to your wedding reception, and at that time your final head count will also be due. All final invoices will reflect 7% sales tax and 15% administrative charge.

If you have any questions or concerns you may contact me at (727) 550-0732

Sincerely,

Frank W. Edgar, Owner

Menu 1

- ♦ Carved Tenderloin of Beef
 With Mt. Vernon Mustard and Tangy Horseradish Sauce
 Served with Silver Dollar Rolls
 - ♦ Carved Roasted Turkey Breast With Cranberry Relish
 - ♦ Chicken Satay Skewers
 - **♦** Stuffed Mushrooms
 - ♦ Swedish Meatballs
 - ♦ Display of Domestic Cheese
 - ♦ Seasonal Fresh Fruit
 - ♦ Crab Napoleons
 - ♦ Bacon Cheddar Puffs
 - ♦ Key West Shrimp Skewers
 - ♦ Seafood Cocktail

\$23.95 Per Guest

Menu 2

- ♦ Roast Round of Beef with Sauce Béarnaise
 - **♦** Islander Chicken Bites
 - ♦ Crab Cakes with Chipolte Aioli
- ♦ Red Pepper & Garlic Hummus with Pita Chips
 - **♦** Meatballs
 - **♦** Stuffed Mushrooms
- ♦ Large Florida Gulf Shrimp Shooters Tangy Cocktail Sauce
 - ♦ Baked Brie in Puff Pastry with Buttery Walnut Sauce
 - ♦ Display of Fresh Fruit & Cheese
 - ♦ Fresh Baked Silver Dollar Rolls
 - ♦ Grecian Phyllo Cup
 - ♦ Potato Spinach Balls

\$21.95 Per Guest

Menu 3

- ♦ Sliced Baked Virginia Ham
 With Petite Biscuits and Silver Dollar Rolls with all Condiments
 - ♦ Shrimp Cakes with Mt. Vernon Mustard Sauce
 - **♦** Stuffed Mushrooms
 - **♦** Peppercorn Meatballs
 - ♦ Display of Fruit and Cheese
 - ♦ Spinach Dip in a Pumpernickel Bowl
 - ♦ Bacon Wrapped Scallops
 - ♦ Warm Artichoke Dip with Pumpernickel Cubes
 - ♦ Mushroom Broccoli Cheddar Bundles

\$17.95 Per Guest

Menu 4

- ♦ Carved Turkey Breast with Cranberry Chutney
 - ♦ Silver Dollar Rolls
 - **♦** Grilled Citrus Shrimp Skewers
 - ♦ Assorted Mini Quiche
 - ♦ Cocktail Meatballs
 - ♦ Seafood Francies in a Phyllo Cup
 - ♦ Display of Fruit and Cheese
 - ♦ White Bean Bruschetta

\$17.50 Per Guest

Menu 5

- ♦ Carved Mojo Pork
- ♦ Jamaican Jerk Chicken Skewers
- ♦ Display of Large Florida Gulf Shrimp with Tangy Cocktail
 - ♦ Mini Cuban Sandwiches
- ♦ Display of Fruit and Cheese with Crackers and Strawberry Yogurt Fruit Dip
 - ♦ Basil Mushroom Cups
 - ♦ Tostadas Ole

\$16.95 Per Guest

Bride's Favorite

Menu 6

- ♦ Carved Roast Round of Beef with Au Jus
 - ♦ Silver Dollar Rolls
- ♦ Display of Large Gulf Shrimp with Tangy Cocktail Sauce
 - ♦ Mini Cuban Sandwiches
 - ♦ Cocktail Meatballs
 - **♦** Crab Cakes with Chipolte Aioli
 - ♦ Warm Artichoke Dip with Pumpernickel Cubes
 - ♦ Sausage Stuffed Mushrooms
 - ♦ Chicken Satay Skewers
 - ♦ Display of Fruit & Cheese with Crackers

\$18.95 Per Guest