



## Set Menus

**\*\*Pricing Based Per Person Subject to Change\*\***  
No Substitutions

### Light Snack Drop Off Menus

#### Menu #1 \$4.25

- Hearty Garden Salsa with Fresh Tortilla Chips
- Homemade Parmesan Ranch Potato Chips
- Fresh Vegetable Tray Served with Creamy Herb Dip

#### Menu #2 \$6.90

- Domestic Cheese Cube Tray with Crackers
- Fresh Fruit Display
- Fresh Vegetable Tray Served with Creamy Herb Dip
- Warm Spinach Artichoke Dip Served with Fresh Tortilla Chips

#### Menu #3 \$7.25

- Parmesan Puffs filled with Basil Chicken Salad
- Refried Bean Dip with Southwestern Mayo, Cheddar Cheese, Tomatoes, and Scallions served with Freshly Fried Flour Tortilla Chips
- Fresh Fruit Display
- Signature Homemade Swedish Meatballs

### Moderate Hors D'oeuvres Menu

#### Menu #4 \$9.75

- Citrus Chicken Strips in a Honey Blossom Orange Dijon Cream Sauce
- Classic Deviled Eggs Crowned with Spicy Sriracha Shrimp
- Fruit Skewers with Seasonal Fruit
- Philly Beef Steak Cheese Dip served with Sliced Baguettes
- Spicy Black Bean Hummus served with Freshly Fried Flour Tortilla Chips

#### Menu #5 \$10.00

- Fresh Vegetable Tray served with Creamy Herb Dip
- Jerk Chicken Strips in Mango Coconut Cream Sauce
- Kentucky Pork and Ham Meatballs in a Bourbon Maple Brown Sugar Dijon Glaze
- Poppy Seed Puffs filled with Turkey, Cranberry, and Walnut Salad
- Signature French Onion Dip served with House Made Potato Chips

#### Menu #6 \$11.00

- Barbeque Beef Meatballs
- Cube Cheese Tray with Crackers
- Hummus Platter with Spicy Sriracha Shrimp served with Freshly Fried Flour Tortilla Chips
- Swiss Cheese and Caraway Puffs filled with Classic Ryebein Salad
- Warm Spinach and Artichoke Dip served with Freshly Fried Flour Tortilla Chips



## Set Menus

**\*\*Pricing Based Per Person Subject to Change\*\*  
No Substitutions**

### Heavy Hors D'oeuvres Menus

#### Menu #7 \$13.75

- Bacon Parmesan Crisps served Room Temperature
- Fresh Vegetable Tray served with Creamy Herb Dip
- Hearty Garden Salsa with Freshly Fried Flour Tortilla Chips
- Italian Beef Meatballs in a Rich Marinera Sauce
- Large Mushrooms Stuffed with Italian Sausage and Four Cheese
- Lemon and Dill Puffs filled with our House Made Smoked Salmon Rillette
- Warm Potato Crowns filled with Braised Beef Short Rib Salad with Bacon, Scallions, and White Cheddar

#### Menu #8 \$14.75

- Baked Brie en Croute (Puff Pastry) with Red Onion Cherry Marmalade served Room Temperature
- Fresh Fruit Display
- In House Cured and Smoked Salmon served with Capers, Red Onions, Tomatoes, Cream Cheese and served with Crackers
- Parmesan Puffs filled with Basil Chicken Salad
- Sage Mustard and Garlic Marinated and Roasted Pork Loin Sliced and Plattered served with Parmesan Mayonnaise
- Warm Spinach Artichoke Dip served with Freshly Fried Flour Tortilla Chips

#### Menu #9 \$17.85

- Chilled Spinach and Artichoke Dip served with Freshly Fried Flour Tortilla Chips
- Domestic and Imported Cheese Tray with Crackers
- Herb Seasoned Slow Roasted Inside Round of Beef, Sliced and Plattered served with Creamy Horseradish Mayonnaise
- Lemon and Dill Puffs filled with our House Made Smoked Salmon Rillette
- Margarita Chicken Strips in a Tequila Lime Cream Sauce
- Shrimp Cocktail Platter with Classic Cocktail Sauce on the side
- Signature French Onion Dip served with House Made Potato Chips

**Every event is exceptional when you let Catering Creations do the work for you!**

**Whether large or small, casual or formal, we insist that each event receives the same attention to detail, both in and out of the kitchen. As a full-service caterer, we can help coordinate everything from the bar to the decorations and beyond or you can take charge and simply leave the cooking to us. It is our specialty, after all. Remember, above all else, the food will always be delicious.**

**That's our guarantee.**