

CATERING CREATIONS

MAKE IT MEMORABLE

Hors d' Oeuvres Buffet Menu Options

Puffs

- Swiss Cheese & Caraway Puffs Filled with Classic Rubeen Salad
- Horseradish & Black Pepper Puffs Filled with Braised Beef Short Rib Salad with Bacon, Scallions & White Cheddar
- Parmesan Puffs Filled with Basil Chicken Salad
- Ranch Infused Puffs Filled with Buffalo Chicken Salad & Crumbled Blue Cheese
- Lemon & Dill Puffs Filled with our House Made Smoked Salmon Rillettes
- Vegetarian Citrus Puff Filled with a Kale Slaw In a Tangerine Apple Cider Dressing
- Classic Puff Filled with Smoke Turkey, Red Pepper Feta Spread, Toasted Almonds & Sprouts
- Poppy Seed Puffs Filled with Turkey Cranberry & Walnut Salad
- Lobster BLT Puff- Lobster Salad with Bacon, Sprouts, & Tomato

Deviled Eggs

- Classic Deviled Eggs
- Deviled Eggs Stuffed with Truffled Lump Crab Salad
- Green Eggs & Ham Deviled Egg (Pesto Whipped Yolk Mousse & Prosciutto)
- Potato Encrusted & Fried, Stuffed with Deviled Ham
- Goat Cheese & Pickled Beets
- Classic Deviled Eggs Crowned with Spicy Sriracha Shrimp

Hors d' Oeuvres- Cold and Room Temperature

- Fruit Skewers with Seasonal Fruit
- Shrimp Cocktail Platter with Classic Cocktail Sauce
- Chilled Creamy Spinach Artichoke Tartlet Garnished with Grape Tomato Half
- Fresh Tortilla Crisps Finished with Classic Hummus & Spicy Sriracha Shrimp
- Prime Rib Dinner in a Bag- Fresh Fried Veggie Chips, Potato Chips and Signature Prime Rib Jerky
- Caprese Skewers with Honey Balsamic Drizzle
- Bacon Parmesan Crispy served room temperature

Cold Platters & Display

- Antipasto Display of Imported & Domestic Cheeses, Marinated Veggies, Olives & Nuts, Dips, Fruits, and assorted Cured Meats Served with Sliced Baguette
- Deluxe Antipasto Display has the addition of In-house made Pate, Marmalade & Dijon Mustard
- Cube Cheese Tray with Crackers
- Domestic & Imported Cheese Tray with Crackers
- Fresh Fruit Display
- Fresh Vegetable Tray Served with Creamy Herb Dip
- In House Cured & Smoked Salmon Served with Capers, Red Onions, Tomatoes, Cream Cheese and Served with Crackers
- Hummus Platter with Spicy Sriracha Shrimp Served with Fresh Tortilla Chips
- Baked Brie en Croute (Puff Pastry) with Red Onion Cherry Marmalade served room temperature

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Cold Dips

- Classic Chickpea Hummus Served with Fresh Fried Tortilla Chips OR a platter of Celery, Carrot & Peppers for dipping
- Spicy Edamame Hummus with Wasabi & Pickled Ginger served with Fried Wonton Chips
- Guacamole Our Homemade Made Tangy Guacamole with Fresh Tortilla Chips
- Hearty Garden Salsa with Fresh Tortilla Chips
- Roasted Red Pepper Feta Dip Served with Fresh Veggie Platter or Sliced Baguette
- Blue Cheese Dip with Walnuts, Apricot & Scallions Served with Fresh Tortilla Chips
- Black Bean & Pineapple Salsa Served with Fresh Tortilla Chips
- Spicy Black Bean Hummus Served with Fresh Tortilla Chips
- Signature Fresh Onion Dip Served with Fresh Potato Chips
- Refried Bean Dip with Southwestern Mayo, Cheddar Cheese, Tomatoes, & Scallions Served with Fresh Tortilla Chips
- Chilled Spinach & Artichoke Dip Served with Either Fresh Tortilla Chips, Sliced Baguette or Carrot & Celery Sticks (Choose One)
- Curried Carrot & Yogurt Dip Served with Fresh Pita chips
- White Bean Hummus with Sundried Tomatoes, Roasted Garlic & Parmesan Cheese served with Fresh Fried Flat

Warm/Hot Dips

- Warm Spinach Artichoke Dip Served with Fresh Tortilla Chips
- Loaded Baked Potato Dip Served with Fresh Homemade Potato Chips
- Philly Beef Steak Cheese Dip Served with Fresh Sliced Baguettes
- Buffalo Chicken Dip with Scallions & Blue Cheese served with Fresh Tortilla Chips

Chicken Strips

- Margarita Chicken Strips in a Tequila Lime Cream Sauce
- Buffalo/Ranch Chicken Strips in a Buffalo Tinted Cream Sauce
- Citrus Chicken Strips in a Honey Blossom Orange Dijon Cream Sauce
- Jerk Chicken Strips in Mango Coconut Cream Sauce
- Satay Chicken Strips in an Asian Peanut Sauce
- Baja Chicken Strips in a Spicy Adobe Cream Sauce

Stuffed Mushrooms

- Large Mushrooms Stuffed with Italian Sausage & Four Cheese
- Large Mushrooms Stuffed with Sweet Crab Cheese & Fresh Herbs
- Vegetarian Stuffed Mushroom with Vegetables & Boursin Cheese
- Large Mushroom Stuffed with Basil, Roasted Red Peppers, & Italian Cheeses

Hors d' Oeuvres- Hot

- Pigs-N-Blanket
- Little Smokies in BBQ
- Roma Tomatoes Filled with Creamed Spinach, Goat Cheese & Prosciutto



Sliced Meat Sliders (2.5oz) served at room temperature

- Herb Seasoned Slow Roasted Inside Round of Beef, Sliced & Plattered Served with Creamy Horseradish Mayonnaise
- Seasoned & Roasted Sirloin of Beef, Sliced and Plattered Served with Roasted Garlic herb Mayo
- Caesar & Rosemary Marinated & Grilled Beef Tenderloin of Beef Sliced & Plattered Served with Basil Roasted Garlic Mayo
- Sage Mustard & Garlic Marinated & Roasted Pork Loin Sliced & Plattered Served with a Parmesan Sage Mayonnaise
- Citrus Tarragon Marinated Pork Tenderloin Sliced & Plattered Served with Orange Dijon Mayonnaise

Meatballs

- Swedish Beef Meatballs in a Mushroom Cream Sauce with a Touch of Sour Cream, Dill & Paprika
- BBQ Beef Meatballs in a Classic, Mango, Or Kona Coffee Barbeque Sauce
- Chipotle Beef Meatballs in a Tangy Southwestern Cream Sauce
- Loaded Beef Meatballs with Bacon, Blue Cheese, Scallions in a Parmesan Cream Sauce
- Italian Beef Meatballs in a Rich Marinara Sauce
- Lamb Meatballs in a Tomato Coconut Curry Sauce
- Kentucky Pork & Ham Meat Balls in a Bourbon Maple Brown Sugar Dijon Glaze
- Turkey Meatballs with Sautéed Apples, Brie Cheese, Dried Cranberries, in an Apple Cider Cream Sauce

Stuffed Mushrooms

- Large Mushrooms Stuffed with Italian Sausage & Four Cheese
- Large Mushrooms Stuffed with Sweet Crab Cheese & Fresh Herbs
- Vegetarian Stuffed Mushroom with Vegetables & Boursin Cheese
- Large Mushroom Stuffed with Basil, Roasted Red Peppers, & Italian Cheeses

Sliders

- Diced Beef Brisket Sliders in a Chipotle BBQ Sauce with Mini Slider Buns on the Side
- Signature Beef Blend Pattie Slider with Caramelized Onion Tomato Mayo & Bacon Chive Mayo Mini Slider Buns
- Crispy Buffalo Chicken Sliders with Buffalo Ranch and Mini Pretzel Bun on the Side
- Stuffed Smoked Gouda Beef Slides Caramelized Onion Tomato Mayo and Mini Slider Buns
- Caribbean Mango Braised Pulled Chicken Slider with Margarita Grape Slaw & Mini Slider
- Diced Beer Braised Beef Brisket Sliders with Caramelized Pineapple Mayo & Pickled Red Onions on the Side

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.