



Classic Buffet Options

Chicken

- Apricot Chicken, Chicken Breast with a Ginger Leek and Apricot Glaze
- Chicken Marsala- Chicken Breast in a Marsala Wine Mushroom Sauce
- Chicken Piccata- Chicken in a White Wine and Butter Sauce with Capers
- Chicken with a Roasted Garlic and Shiitake Mushroom Sauce
- Chicken with an Orange Basil Chipotle Pepper Cream Sauce
- Grilled Lemon Chicken Breast with a Tomato Artichoke Salsa
- Jerk Spiced Chicken with fresh Herbs and roasted Garlic Cream Sauce
- Tuscan Chicken with fresh Herbs and roasted Garlic Cream Sauce
- Grilled Herb Marinated Chicken Breast with Cherry Gastrique Sauce
- Our versions of the Classic Cordon Bleu- Chicken Breast stuffed with Ham and Gruyere Cheese served with a Lemon Butter Sauce
- Stuffed Chicken Breast with Apples, Cranberries, & Brie Cheese with a Champagne Butter Sauce
- Stuffed Chicken Breast with Leeks, Mushrooms, & Prosciutto in a Roasted Garlic Thyme Poultry Reduction
- Chicken Breast Encrusted with Potato Chips, Parmesan Cheese, and Ranch served with a Honey Hot Sauce Drizzle
- Chicken Breast stuffed with Spinach, Pine Nuts, and Goat Cheese
- Chicken Coq au vin- Braised Chicken, Mushrooms, and Onions in a Stewed Wine Sauce
- Loaded Stuffed Chicken Breast with Cream Cheese, Cheddar Cheese, Garlic, Scallions, and Bacon

Pork

- Cajun Pork Shoulder in a Green Chile Cream Sauce
- Citrus Grilled Pork Tenderloin in a Dried Cherry Pork Reduction
- Grilled and Marinated Pork Tenderloin with a Fire Roasted Pineapple Jalapeno Salsa
- Lavender Marinated and Roasted Pork Tenderloin served with Black Berry Molasses BBQ
- Roasted Pork Loin stuffed with Apples, Fontina Cheese, and Walnuts in a Brandy Walnut Sauce
- Roasted Pork Loin with a Dijon Herb Crust in a Red Wine Pork Reduction
- Roasted Pork Loin with a Wild Mushroom Sauce
- Stuffed Pork Loin with Garlic Fennel Sausage and a Roasted Peach Reduction
- Marinated and Grilled Pork Loin Medallions with Sun Dried Tomatoes, Pancetta, and Blue Cheese Butter Sauce
- Roasted Pork Loin with Pickled Fennel Cherry Salsa
- Roasted Pork Tenderloin with Pickled Fennel Cherry Salsa
- Summer Cuban Mojo Pulled Pork with Spicy Cilantro Chimichurri Sauce
- Miniature Pork Osso Bucco with a Caramelized Onion Rosemary Pork Reduction
- Miniature Pork Osso Bucco with Molasses Cider Glaze

Lamb

- Herb crusted Leg of Lamb with Tapenade
- Lamb Stew with Raisins and Apricots in a spicy Coconut Curry
- Parsley encrusted Lamb Chops with Pernod Garlic Butter
- Red Wine Braised Lamb Shanks



Classic Buffet Options

Beef

- Boneless Braised Beef Short Ribs in a Rich Cabernet Veal Reduction
- Braised Beef Brisket served with a Bourbon Cream Sauce
- Braised Beef Brisket served with Brandy Peppercorn Sauce
- Braised Beef Brisket served with Chipotle BBQ
- Caesar & Rosemary Marinated Grilled Beef Sirloin finished with a Brown Butter Garlic Worcestershire Sauce
- Caesar & Rosemary Marinated Grilled Beef Tenderloin finished with a Brown Butter Garlic Worcestershire Sauce
- Prime Rib served Buffet Style with a Creamy Horseradish and Natural Au Jus
- Roasted Beef Sirloin Sliced and Served with Bearnaise Sauce
- Roasted Beef Sirloin Sliced and Served with Red Wine Veal Reduction
- Roasted Beef Sirloin Sliced and Served with Brandy Peppercorn Sauce
- Roasted Beef Sirloin Sliced and Served with Madeira Mustard Sauce
- Roasted Beef Sirloin Sliced and Served with Wild Mushroom Sauce
- Roasted Beef Sirloin Sliced and Served with Natural Au Jus and Creamy Horseradish
- Roasted Beef Tenderloin Sliced and Served with Bearnaise Sauce
- Roasted Beef Tenderloin Sliced and Served with Red Wine Veal Reduction
- Roasted Beef Tenderloin Sliced and Served with Brandy Peppercorn Sauce
- Roasted Beef Tenderloin Sliced and Served with Madeira Mustard Sauce
- Roasted Beef Tenderloin Sliced and Served with Wild Mushroom Sauce
- Roasted Beef Tenderloin Sliced and Served with Natural Au Jus and Creamy Horseradish
- Roasted Top Round of Beef with Natural Au Jus, Caramelized Onions and Mushrooms
- Beef Brisket in an Asian Five Spiced Sauce
- Grilled Dry Rubbed Sirloin sliced and finished with a Roasted Corn Tomato Ragout

Seafood

- Asian Marinated Roasted Salmon with Red Pepper, Baby Corn, and Water Chestnut Relish
- Cod Encrusted in Herbs and Garlic and served over Baked Ratatouille
- Salmon Encrusted in Herbs and Garlic and served over Baked Ratatouille
- Jerk spiced Salmon with Mango Chutney
- Pan Seared Salmon with a Lemon Beurre Blanc and Blueberry Salsa
- Pan Seared Salmon with Caramelized Pineapple Lime Beurre Blanc
- Pan Seared Salmon with Olive Oil Dried Tomatoes with a Parsley Capers Basic Chimichurri
- Roasted Salmon with a Ginger Soy Butter Sauce topped with a Mandarin Orange Relish
- Salmon Piccata- Classically prepared with Lemon, White Wine, and Capers
- Fresh Seafood with a Lemon Thyme Beurre Blanc
- Fresh Seafood with warm Tomato Capers and Oregano Vinaigrette
- Salmon wrapped in Prosciutto and pan seared with a Poultry Reduction Sauce and White Truffle Oil
- Pan Seared Salmon with a Lobster Crawfish Cream Sauce
- Salmon with Grilled Peaches in an Orange Maple Pecan Beurre Blanc



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Pasta

- Baked Penne Pasta with Shrimp, Tomato, and Feta Cheese
- Baked Penne Pasta in a Gorgonzola Cream Sauce with Prosciutto and Artichokes
- Beef and Sausage Lasagna
- Chicken and Artichoke Lasagna with Ricotta, Parmesan, and Provolone Cheeses in a Basil and Garlic Cream sauce
- Penne Pasta with Arugula, Pesto, Grilled Chicken Breast, and Feta cheese
- Penne Pasta with Eggplant, Olives, Capers, and Spicy Sausage in a Light Tomato Broth
- Vegetarian Pasta Bake with Alfredo Sauce
- Tortellini in a Gorgonzola Cream Sauce with Italian Ham, Tomatoes, and Peas
- Vegetarian Pasta Bake with Marinara Sauce
- Roasted Butternut Squash Tetrazzini in a Parmesan Cream Sauce with Walnut Sage & Golden Currant Crust
- Penne Pasta with Alfredo and Marinara Sauces on the side

Salad

- Farro Salad with Maytag Bleu Cheese, Heirloom Tomatoes, Arugula and Apricot White Balsamic Syrup
- Classic Caesar Salad- Romaine Lettuce, Croutons, Parmesan Cheese, and Caesar Dressing
- Classic Waldorf Salad
- Fresh Tomato & Mozzarella Salad with Basil, Aged Balsamic vinegar, and Extra Virgin Olive Oil
- Italian Couscous Salad with Roasted Vegetables and a Balsamic Vinaigrette
- Roasted Beet and Goat Cheese Salad with a Walnut Vinaigrette
- Roasted Beet Salad, Crispy Kale, Clementine, and Confit Duck Legs
- Signature Salad- Mixed Greens with Dried Cranberries, Candied Walnuts, Red Onion, and Feta Cheese tossed in a Raisin Port Wine Vinaigrette
- Texas BBQ Caesar Salad with Avocados, Corn, and Peppers with Chorizo Corn Fritter Croutons
- Wedge Salad
- Fresh Fruit Salad
- Asian Ramen Noodle Salad with Grilled Pineapple, Crispy Wasabi Peas, and Ponzu Dressing
- Spinach Salad with Strawberries, Red Onions, Crispy Prosciutto, Soft Gorgonzola Cheese, and Toasted Pistachios in a White Chocolate Vinaigrette
- Green Salad with Strawberries, Feta Cheese, Toasted Pecans, and an Orange Balsamic Vinaigrette
- Mixed Green Salad with Tomatoes, Bacon, Red Onion, Parmesan Cheese, and a Dijon Herb Vinaigrette

Soups

- Award Winning Chilled Mango and Coconut Soup with Curried Shrimp, Mint & Kiwi Creme Fraiche
- Black Bean with Chorizo Sausage and Red Chile Mayonnaise
- Chilled Watermelon Gazpacho
- Classic French Onion- Hearty Onion soup topped with a crouton and toasted cheese
- Corn Chowder with Andouille sausage
- Creamy Cauliflower with Parmesan
- Creamy Wild Mushroom with Marsala Wine and Parmesan Croutons
- Lobster Bisque
- Potato Leek
- Smoked Tomato Bisque with Corn Fritters



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Sides

- Aged White Cheddar Whipped Potatoes
- Au Gratin Potatoes
- Baby Red Potatoes with Parmesan, Butter, and Fresh Parsley
- Blue Cheese Whipped Potatoes
- Garlic Whipped Potatoes
- Potato Salad with Smoked Salmon, Honey Mustard, and Smoky Bacon
- Steamed baby potatoes with garlic, butter, parmesan, and truffle oil
- Whipped Potatoes with Butter and Parsley
- Three Potato hash with Fennel, Onions, Peppers finished with Aged Gruyere Cheese
- Savory Bread Pudding with Mushrooms, Onions, and Celery
- Cauliflower with Bacon, Mushrooms, and Caramelized Onions
- Celeriac Infused Creamy Polenta
- Four Cheese Mac N Cheese
- Seasonal Fresh Vegetable Medley
- Green Beans Almondine
- Green Beans in a Pancetta and Onion Butter
- Green Beans with a Caramelized Onion and Tarragon Butter
- Green Beans in a Lemon Red Pepper Butter
- Green Beans in a Lemon Grass Garlic Butter with Toasted Sesame Seeds
- Orange Glazed Carrots and Beets
- Oven Roasted Cauliflower with Truffle and Parmesan
- Rice Pilaf
- Roasted Brussels Sprouts with Pancetta, Lemon, Pecorino Cheese, and Charred Tomatoes
- Roasted Cauliflower and Sautéed Kale
- Smoked Gouda Mac & Cheese with Bacon
- Basmati Rice Pilaf with Chickpeas
- Herb Goat Cheese Polenta Cakes
- Cilantro Lime and Tomato Couscous
- Roasted Broccoli and Cauliflower with Pancetta Parmesan Butter
- Marinated Grilled Vegetables served Room temperature
- Dinner Rolls and Butter
- Jalapeno Corn Bread
- Homemade Focaccia
- Garlic Bread

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.