

HOLIDAY *Menu* ITEMS



BAR SNACKS →

- Brown Sugar Dijon Spiced Pretzels / *v* /
- Sweet & Spicy Almonds with Fennel Seeds / *gf* / *v* /
- Chaat Masala Mixed Nuts & Cornflakes / *vegan* /
- Rosemary Candied Mixed Nuts / *v* /

PASSED HORS D'OEUVRES →

- Mac & Cheese Croquettes with Calabrian Chili Aioli / *v* /
- Smoked Cheddar Croquettes with Chili Jam & Garlic Aioli / *v* /
- Grilled Pork Ribeye Crostini with Cranberry Onion Jam, Whipped Goat Cheese, and Candied Pecans
- Yukon Parmesan Potato Medallions with Spicy Bacon Chipotle Jam with Lime Sour Cream / *gf* / *v available* /
- Butternut Squash Arancini with Homemade Citrus Ricotta & Spicy Maple Syrup / *v* /
- Cucumber Crowns topped with House Made Smoked Salmon Rillettes / *gf* /
- Cucumber Crowns topped with Lebanese Walnut Hummus and Pomegranate Molasses / *gf* / *vegan* /
- Brie and Prosciutto Crostini with Apple Butter
- Crispy Apple Chips with Winter Squash Mousse, Fried Sage and Dried Cranberry / *gf* / *vegan* /
- Smoked Pimento Cheese Crostini with Bacon and Caramelized Onions
- Hot Honey Bacon Wrapped Date with Herbed Goat Cheese / *gf* /
- Texas Sugar Corn Chip with Texas Caviar / *v* /

gf: gluten free friendly | v: vegetarian





HEAVY HORS D'OEUVRES →

create your own hors d'oeuvres menu

** available as passed or station*

FLATBREADS*:

- Roasted Butternut & Bacon Flatbread with Basil Pesto, Caramelized Onions, Mozzarella Cheese, & Balsamic Glaze
- Beef Short Rib Flatbread with a Spicy BBQ Sauce, Smoked Gouda, and Crispy Red Onions
- Thai Chicken Flatbread with Peanut Coconut Cilantro Sauce, Bell Peppers, Red Onions and Mozzarella Cheese with a Drizzle of Sweet Chili Sauce

PUFFS*:

- Horseradish and Black Pepper Puffs filled with Braised Beef Short Rib Salad, Bacon, Scallions and White Cheddar
- Swiss Cheese and Caraway Puffs filled with Classic Reuben Salad
- Parmesan Puffs filled with Basil Chicken Salad

DEVILED EGGS*:

- Classic Deviled Eggs | *gf* | *v* |
- Pimento Deviled Eggs with a Fried Kale Chip | *gf* | *v* |
- Sriracha Deviled Eggs with Bourbon and Maple Glazed Pork Belly | *gf* |
- Bloody Mary Deviled Egg (*non-alcoholic*) | *gf* |

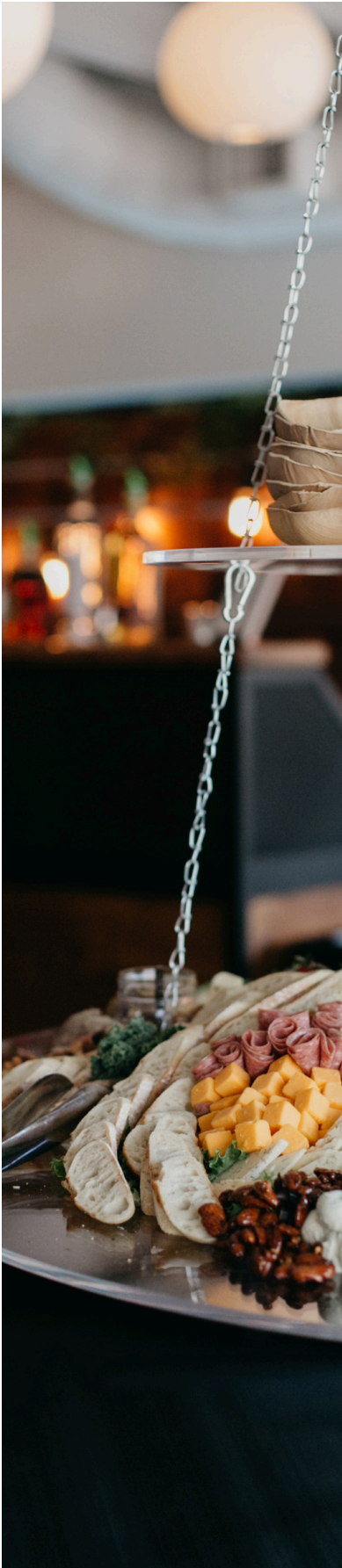
HUMMUS BOARDS/ PLATTERS:

*(can use corn tortilla and/or crudité to be | *gf* |)*

- Hummus Topped with Eggplant Tapenade and served with Freshly Fried Flour Tortilla Chips | *vegan* |
- Hummus Platter with Spicy Sriracha Shrimp served with Freshly Fried Flour Tortilla Chips
- Winter Bruschetta Board: Whipped Goat Cheese with Spiced Cranberry Relish Drizzled with a Chai Spiced Honey and Crushed Pistachios served with Sliced Baguette | *v* |
- Lebanese Walnut Hummus Topped with Pomegranate Molasses and Toasted Walnuts served with Freshly Fried Tortilla Chips | *vegan* |
- Roasted Carrot & Chickpea Hummus Topped with Pickled Golden Raisins, Toasted Pepitas, and Charred Scallion Oil served with Grilled Flatbread | *v* |
- Mediterranean Whipped Feta Board with Dates, Calabrian Chili Oil, Dukkah, and Chives served with Sliced Baguette | *v* |

gf: gluten free friendly | v: vegetarian





HEAVY HORS D'OEUVRES →

*create your own hors d'oeuvres menu
* available as passed or station*

DIPS:

(can use corn tortilla and/or crudité to be | gf |)

- Warm Spinach and Artichoke Dip served with Freshly Fried Tortilla Chips | v |
- Loaded Baked Potato Dip served with Freshly Fried Tortilla Chips | v |
- Buffalo Chicken Dip with Scallions and Bleu Cheese served with Freshly Fried Tortilla Chips

COLD PLATTERS:

- Fruit Display | gf | v |
- Fresh Vegetable Platter with Creamy Herb Dip | v | or Green Goddess Dip | *vegan* |
- Baked Brie en Croute with Spicy Pepper Jam, Rosemary Candied Pecans, and Sea Salt | v |
- Domestic Cube Cheese Tray with Crackers | v |
- Charcuterie Board with Imported and Domestic Cheese, Cured Meats, Marinated Vegetables, Olives, Nuts, Dried Fruits, Seasonal Marmalade, & Dijon Mustard Served with Sliced Baguette
- In House Cured and Smoked Salmon with Capers, Red Onions, Tomatoes, & Cream Cheese served with Crackers

MEAT PLATTERS:

(all served room temperature with slider buns)

- Plattered Sage Mustard and Garlic Roasted Pork loin sliced and served with a Parmesan Sage Mayonnaise
- Plattered Tender Roasted Loin of Beef sliced and served with Creamy Horseradish Mayonnaise
- Plattered Roasted Sirloin of Beef sliced and served with Roasted Garlic Herbed Mayonnaise
- Plattered Caesar and Rosemary Grilled Beef Tenderloin sliced and served with Basil Roasted Garlic Mayonnaise

STUFFED MUSHROOMS:

- Large Mushrooms Stuffed with Basil, Roasted Red Peppers, and Italian Cheeses
- Large Mushrooms Stuffed with Italian Sausage and Four Cheese
- Stuffed Mushrooms with Vegetables and Boursin Cheese | v |
- Spinach and Artichoke Stuffed Mushrooms | v |

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HEAVY HORS D'OEUVRES →

create your own hors d'oeuvres menu

** available as passed or station*

SLIDERS:

- Orange Braised Pulled Pork with Cilantro Jalapeño Chimichurri Sauce served with Slider Buns
- Beer Braised Pulled Pork with Kansas Style BBQ Sauce and Slider Buns on the Side
- Signature Beef Blend Slider with Caramelized Onion Tomato Mayonnaise, Bacon Chive Mayonnaise, and Brioche Slider Buns on the Side

MEATBALLS:

- BBQ Beef Meatballs in a Classic BBQ Sauce
- Chipotle Beef Meatballs in a Tangy Southwestern Cream Sauce
- Swedish Meatballs in a Mushroom Cream Sauce with a touch of Sour Cream, Dill, and Paprika
- Kentucky Pork and Ham Meatballs in a Bourbon Maple Brown Sugar Dijon Glaze
- Turkey Meatballs with Sautéed Apples, Brie Cheese, and Dried Cranberries in an Apple Cider Cream Sauce

CHICKEN STRIPS:

- Citrus Chicken Strips in a Honey Blossom Orange Dijon Cream Sauce *| gf |*
- Jerk Chicken Strips in Mango Coconut Cream Sauce *| gf |*
- Buffalo Ranch Chicken Strips in a Buffalo Cream Sauce *| gf |*

POTATO CROWNS*:

- Warm Loaded Potato Crowns filled with Cheddar Cheese, Scallions, and Bacon *| gf |*
- Warm Potato Crowns filled with Roasted Eggplant Tapenade and Parmesan Cheese *| gf | v |*
- Warm Potato Crowns filled with Braised Beef Short Rib Salad, Bacon, Scallions, and White Cheddar *| gf |*

SKEWERS:

- Gyro Skewer with Tzatziki *| gf |*
- Hot Honey Ranch Chicken Skewer *| gf |*
- Filipino Sweet & Sour Pork Skewer
- Caesar Rosemary and Garlic Beef Tenderloin Skewers *| gf |*

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HEAVY HORS D'OEUVRES →

*create your own hors d'oeuvres menu
* available as passed or station*

INDIVIDUAL SALAD CUPS:

- Hummus Cups with a Kale-Cabbage Citrus Salad, Hard Boiled Egg and a Seeded Crunch Garnish */ gf / v /*
- Catering Creations Signature Salad: Mixed Greens with Dried Cranberries, Candied Walnuts, Red Onion and Feta Cheese in a Raisin Port Wine Vinaigrette */ gf / v /*
- Autumn Pearl Couscous Salad with Kale, Roasted Butternut Squash, Dried Cranberries, Red Onions, Toasted Pecans in a Ginger Pear Vinaigrette */ vegan /*
- Cucumber Salad with Green Tahini Dressing with Chili Crisp & Candied Almonds */ gf / v /*

OTHER:

- Little Smokies in BBQ Sauce */ gf /*
- Oven Roasted Bacon Wrapped in Jalapeños stuffed with Mango Cream Cheese
- Miniature Midwest stuffed Buns with Ground Beef, Cabbage, and Cheddar Cheese served with Red Pepper Aioli
- Individual Cups of Signature Smoked Gouda Macaroni and Cheese */ v /*
- Bacon Parmesan Crisps served at Room Temperature
- House Made Crab and Shrimp Cakes with Charred Pineapple Mayonnaise or Southwest Aioli
- Shrimp Cocktail Platter */ gf /*

STATIONS →

CATERING CREATIONS SIGNATURE SEAR - CARVING STATION:

- Prime Beef Sirloin seared in cast iron with beef tallow, garlic, and fresh herbs, then carved to order.
- Torch-finished presentation available where venue policies permit.

gf: gluten free friendly | v: vegetarian



STATIONS →

THE COMFORT COLLECTIVE - ELEVATED BOWLS:

Choose from a 2, 3 or 4 bowls

- Creamy Goat Cheese Barley Bowl with Roasted Butternut Squash, Dried Cranberries & Apple Cider Marinated Pork Belly
- Hot Honey Grilled Chicken Thigh with Cilantro Lime Rice & Charred Elote Corn Bowl *| gf |*
- Bulgogi Beef Bowl with Kimchi Fried Rice, Scallion Salsa, & Spicy Sriracha Mayo
- Roasted Sweet Potato Poutine with Dr. Pepper BBQ Braised Brisket with Pepper Jack Queso, Pickled Jalapenos & Fried Red Onions
- Roasted Yuca & Taro Bowl with Coconut Grilled Pork Ribeye Finished with a Thai Chimichurri Sauce *| gf |*
- Beef Tallow Seared NY Strip & Boursin Whipped Potatoes Bowl Topped with Roasted Winter Mushrooms, Thyme, Horseradish & Brown Butter *| gf |*
- Pumpkin Farro Risotto Bowl with Sage Braised Chicken Garnished with Crispy Parmesan
- Tempura Shrimp & Jasmine Rice Bowl with Edamame, Carrots & Radishes with a Citrus Ponzu Aioli
- Moroccan Salad with Cumin & Chili White Bean Spread, Carrot & Kale Salad in a Harissa Honey Dressing Garnished with Crispy Chickpeas *| gf | v |*

ARTISAN GRILLED CHEESE BAR:

4 oz soup with ½ sandwich

- Cranberry White Cheddar Grilled Cheese *| v |*
- Truffle White Cheddar Grilled Cheese *| v |*
- Horseradish Chive White Cheddar Grilled Cheese *| v |*
- Choose one Type of Soup:
 - Roasted Tomato Bisque *| gf |*
 - Creamy French Onion *| gf |*
 - Wild Mushroom Velouté with Thyme *| gf |*

gf: gluten free friendly | v: vegetarian



SAMPLE DINNER BUFFET MENUS →

HOLIDAY MENU #1

- Catering Creations' Signature Salad: Mixed Greens with Dried Cranberries, Candied Walnuts, Red Onion and Feta Cheese with a Raisin Port Wine Vinaigrette | *gf* | *v* |
- Roasted Turkey Breast with a Rich Sage Gravy | *gf* |
- Cider Glazed & Grilled Pork Ribeye Finished with an Apple Mostarada
- Rustic Yukon Mashed Potatoes | *v* |
- Green Bean Casserole with Fried Red Onions
- Dinner Rolls & Butter | *v* |

HOLIDAY MENU #2

- Maple Roasted Brussels Sprout Salad with Mixed Greens, Bacon Bits, Toasted Almonds, Pickled Red Onions, and Smoked Cheddar in a Maple Tahini Dressing | *gf* |
- Braised Beef Brisket in a Bourbon Cream Sauce | *gf* |
- Braised Chicken with Fennel, Onions, Apples & Dried Cherries with Hints of Rosemary & Orange | *gf* |
- Roasted Butternut Squash Tetrazzini in a Parmesan Cream Sauce with a Walnut Sage & Golden Currant Crumble | *v* |
- Roasted Carrots in a Toasted Pistachio & Orange Zest Butter | *gf* | *v* |
- Dinner Rolls & Butter | *v* |

HOLIDAY MENU #3

- Kale & Mixed Greens Salad with Pickled Apples, Dried Cranberries, Roasted Sweet Potatoes, and Cornbread Croutons in a Champagne Vinaigrette | *v* |
- Boneless Braised Beef Short Ribs in a Rich Red Wine Reduction | *gf* |
- Boursin & Leek Stuffed Chicken Breast with Tarragon Chardonnay Butter Sauce
- Wild Rice Pilaf with Dried Cranberries, Toasted Pecans, & Herbs | *gf* |
- Charred Brussels Sprouts with a Bacon Jam Butter & Apple Cider Gastrique | *gf* |
- Dinner Rolls & Butter | *v* |

****UPGRADE TO HOMEMADE HERB FOCACCIA**

gf: gluten free friendly | v: vegetarian



MINI DESSERTS →

- Maple Brown Butter Cheesecake
- Bittersweet Chocolate Pecan Bar
- Cinnamon Apple Oatmeal Cream Pies
- White Chocolate Pumpkin Mousse Tarts with a Biscoff Graham Crust, Cranberry Chutney & White Chocolate Honeycomb
- Cornbread Cookies with Honey Butter Glaze
- Frosted Brown Butter Snickerdoodle Blondies
- Chocolate, Date & Cranberry Bonbon | *gf* | *vegan available* |
- Peppermint Bark Truffle | *gf* |
- White Chocolate Peppermint Macarons | *gf* |
- Bourbon Maple Pecan Pie Macarons | *gf* |
- Frosted Butter Pecan Chocolate Chip Cookies
- Gingerbread, Cranberry & Cashew Nougat
- Pumpkin Spiced Latte Cupcake with Spiced Buttercream & Cold Brew Caramel Drizzle
- Dark Chocolate Orange Pot de Crème with Vanilla Chantilly, & Chocolate Dipped Candied Orange

DESSERT STATIONS →

“WHIP IT GOOD!” CHEESECAKE BAR

Individual cheesecake cups with your choice of 2 drizzles and 3 toppings.

- Whipped Cheesecake Filling – Classic New York Style
- Crunchy – Toasted Graham Cracker Crumbs, Biscoff Crumbs, Oreo Crumbs
- Drizzles:
 - Dark Chocolate, Strawberry Coulis, Salted Caramel Sauce, Lemon Curd, Toasted Marshmallow Syrup, Peanut Butter Sauce
- Toppings:
 - Fresh Berries, Toffee Pieces, Chocolate Chunks, Butterscotch Chips, Brownies, Toasted Malted Pretzel Crunch, Candied Bacon, Honeycomb, Sprinkles

gf: gluten free friendly | v: vegetarian



DESSERT STATIONS CONTINUED →

KISS MY COBBLER CART

Choose any 2 | Available as a self-serve station or roaming service by our staff.

- Bourbon Peach Pecan with a Cornbread Cobbler Topped with a Salted Maple Chantilly & Pecan Brittle
- Brown Sugar Cinnamon Apple Cobbler with Chai Spiced Chantilly & Honey Oat Granola
- Mixed Berry Cobbler with White Chocolate Chantilly & Meringue Kisses
- English Cobbler with Sweet Potato, Date, & Fig with Brown Sugar Chantilly and Spicy Candied Bacon

CHURRO FRY OR FUNNEL FRY STATION

Choose Two Dipping Sauces & Two Toppings

- Sauces:
 - Chai-Spiced White Chocolate Ganache
 - Burnt Orange & Brown Butter Dulce de Leche
 - Cold Brew Dark Chocolate Sauce
 - Salted Caramel Chocolate Ganache
 - Caramelized White Chocolate Sauce with Lavender Honey
- Toppings:
 - Malted Milk Crumble
 - Almond Praline Brittle
 - Toasted Coconut
 - Honeycomb Pistachio Bark
 - Crushed Honey Dusted Peanuts

gf: gluten free friendly | v: vegetarian

**Consuming raw or undercooked meat, eggs and seafood may increase your risk of foodborne illness*





At Catering Creations, we are proud to be a custom caterer. Every event is unique, and we believe your menu should be too. The items listed here are meant to inspire and guide the creation of your perfect menu.

We are happy to work with you to customize offerings and can accommodate additional dietary restrictions upon request.

Contact us today, and let's create a menu that's uniquely yours.

www.cateringcreations.com - info@cateringcreations.com - 402.558.3202

