

### Chinet Ware, Plastic Ware and Napkins

These items are included in our pricing. If you prefer glass plates, stainless steel silverware and have any other rental needs we will be happy to coordinate your needs with a local rental company for a nominal fee.

### Staffing Your Event

All meals are served Buffet-Style unless otherwise requested. Our initial pricing includes delivery, setting up, catering the event and clean up. Pricing may vary depending on the size of your party and how many co-workers we will have on duty. An 18% gratuity will be added to every bill that we stay and cater. Drop off and pick up. (A 10% service charge for events we deliver only.)

### Smaller Events

We can bring the food in disposables. Set up for the event and leave the clean up to you.

### Guest Count

We ask for a final count 2 weeks prior to your event.

### Deposits

25% of the estimated total bill is required at the completion of your event preparations. This will hold that day for your special event.

### Final Billing

We will bring an invoice to the catering event that will reflect all charges as well as any deposits received.

### Cancellation Policy

We require a 3 week notice. Any cancellations with less notice will result in forfeiture of your deposit.

# Creative Catering

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Creative Catering is a locally owned business since 2002. We pride ourselves in home-style cooking.

We will help you plan the perfect menu for your event. From small intimate gatherings to large gala affairs, we will work hard to

personalize everything and stay within your budget.

## **On site catering at the location of your choice!**

- Special Gatherings
- Weddings & Anniversaries
- Luncheons & Showers
- Graduations
- Birthdays
- Business Meetings
- BBQ's & Reunions

**Call for a free consultation (509) 954-1718**

Together let's create the perfect

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Teresa Marsura - (509) 954-1718  
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## Favorite Entrees

- Apricot Glazed Chicken
- Teriyaki Chicken
- Fried Chicken
- Garlic Rosemary Porkloin
- Country Style Pork Ribs
- Baron of Beef
- Savory Meatloaf

All of our salads & sides are fresh made!

- Some our favorites include:
- Baked Potato Bar
- Cheesy Au Gratin
- Scalloped Potatoes
- New Baby Potatoes
- Mashed Potatoes & Gravy
- Green Beans
- Glazed Carrots
- Mixed Veggies
- Sweet Corn
- Our Famous Baked Beans
- Twice Baked Potatoes

## Side Salads - \$2.00 per person

- Caesar
- Garden Salad
- Fresh Made Potato Salad
- Macaroni Salad
- Fresh Made Cole Slaw
- Pistachio or Strawberry Fluff

## Specialty Salads - \$3.00 per person

- Anti-Pasta Salad
- Pea Salad
- Fresh Fruit Salad
- Broccoli Slaw

## Desserts Available -

\$2.50 per person

- Cakes, Brownies, Cookies, Cream Puffs

## Specialty Desserts -

\$3.50 per person

- Strawberry Shortcake, Carrot Cake, Cheese Cakes, Fresh Made Pies

## Breakfast Buffets

### Ala Cart Entrees per person

- Bacon, Sausage, Ham, Grilled Links Sausage - \$3.50
- Denver Scramble (Ham, onion, peppers, cheese) - \$5.00
- Country Scramble (Potatoes, ham, sausage, onions) - \$5.00
- Ham & Cheese Scramble - \$4.00
- Sausage & Cheese Scramble - \$4.00
- Biscuits & Gravy - \$3.50
- Apple-Pecan French Toast - \$5.00

### Ala Cart Sides per person

- Fried Potatoes - \$2.50
- French Toast - \$3.50
- Mixed Seasonal Fruit - \$3.00
- Fresh Pastries - \$3.00
- Scrambled Egg - \$3.00

### Breakfast Specials

- Scrambled eggs, choice of ham, bacon or sausage, assorted pastries and mixed fruit - \$9.95 per person
- Scrambled eggs, biscuit and sausage gravy, mixed fruit and assorted pastries - \$9.95 per person
- French toast, sausage links, mixed fruit, scrambled eggs with cheese, apple or orange juice - \$11.95 per person
- Scrambled eggs with cheese, fried potatoes, choice of 2 meats: ham, sausage or bacon, seasonal fruit tray and assorted pastries - \$9.95 per person



## Hors d'Oeuvres & Snacks

priced per person

- Combo Meat & Cheese Sandwich Tray (Served with fresh rolls and condiments) - \$3.00
- Snacker Tray (A variety of salamis, pepperoni and chunked cheese) - \$3.00
- Meat Tray (Smoked ham, tasty roast beef and turkey breast) - \$3.00
- Cheese Tray (A delicious selection of cheeses served with crackers) - \$3.00
- Pinwheel Wrap Tray - \$3.00
- Fresh Veggie Tray (served with ranch dip) - \$2.50
- Fresh Fruit Tray (fresh fruit in season served with a sweet creamy fruit dip) - \$3.50
- Relish Tray (A zesty assortment of asparagus, olives, artichoke hearts and marinated mushrooms) - \$3.50
- Large Shrimp (served with a homemade cocktail sauce) - \$3.50
- Meatballs (Honey bourbon, BBQ, Swedish or Sweet-n-sour) - \$3.00
- Chicken Tenders (Apricot glazed, BBQ and Teriyaki) - \$3.00
- Stuffed Mushrooms (Crab or Sausage) - \$3.50
- BBQ Smoked Sausage - \$2.50
- Chicken Wings (Hot Wings or Teriyaki) - \$3.00
- 7 Layer Dip (served with crunchy tortilla chips and salsa) - \$3.00
- Ham & Asparagus Roll-Ups - \$3.00
- Shrimp Layer Dip (served with crackers) - \$3.00
- Spinach Dip, Artichoke Dip, Crab & Cheese Dip (served hot or cold with assorted breads and crackers) - \$3.00
- Bacon Cheddar, Clam or Shrimp Dips (served with chips and crackers) - \$2.50

## Sample Menus

\$13.50 per person

### 1 Meat

- Apricot Glazed Chicken

### 2 Sides

- Baby Potatoes with Butter & Parsley
- Glazed Carrots

### 1 Salad

- Garden Salad (made with garden greens and fresh veggies, rolls and butter)

Add another meat for \$3.50 pp

Add other fresh made sides or salads priced from \$2.00 to \$3.00 per person.

Prime Rib or Salmon - \$24.95 pp

- Baby Potatoes in a Parsley Butter Sauce
- Glazed Carrots
- Fresh Garden Salad
- Rolls and Butter

Homemade Lasagna and Chicken Fettuccini - \$17.95 pp

- Fresh Caesar salad
- Relish tray with a zesty assortment of marinated vegetables
- French bread and butter

