

Dinners

BASIC BUFFET PRICING | pricing based on a minimum of 75*

please inquire about pricing for groups under 75

1 Entrée with 3 sides | \$14.50

1 Entrée with 4 sides | \$15.90

2 Entrées with 3 sides | \$17.15

2 Entrées with 4 sides | \$18.50

Additional Entrée | \$2.30 per person

Additional Side | \$1.25 per person

FAMILY STYLE SERVICE | \$3 additional per guest

A family style service is where platters and bowls of delicious food are brought to your guest tables for your family and friends to pass amongst themselves. This is a great option for an interactive feel.

TABLE SERVICE OPTIONS

Black Tie Service | included

This option includes china tableware and linen napkins placed at your guest tables. Your guest tables can be set with your choice of one of the three china patterns we have available. A more formal option for buffet, plated, station and family style service.

Vintage China Service | add an additional \$3 per place setting

This option includes our standard Black Tie Service, plus your guest tables will be set with beautiful eclectic vintage china and linen napkins.

TABLESIDE SERVICE OPTIONS

Plated Salad Service | \$1 per guest

Choose this if you would like to have your salad served table side to your guests.

Champagne Toast | starting at \$3 per guest

Served in a flat champagne glass | add \$1 per guest for fluted champagne glasses

Wine Service | starting at \$20 per bottle

Wine offered to your guests during dinner service. We'll help you select the perfect wine to complement your menu.

POULTRY ENTREES

Chicken Marsala

A chicken breast sautéed with mushrooms in a marsala wine sauce

Zesty Lemon Chicken

A chicken breast (baked or grilled) and topped with a creamy, zesty lemon sauce

Pappare Chicken

A chicken breast (baked or grilled) and topped with sundried tomatoes and artichokes in a creamy garlic sauce

Chicken Scampi

A chicken breast sautéed in a garlic wine butter sauce

Herb Chicken

A chicken breast topped with spinach, pesto and mushrooms

Southwest Cilantro Lime Chicken

A chicken breast seasoned, grilled and topped with a mango salsa

Bruschetta Chicken

A chicken breast layered with diced tomatoes, mozzarella, seasoned bread crumbs and Italian herbs

Honey Bird Chicken

A tender chicken breast marinated and brushed with a cumin honey glaze. *A customer favorite!*

Ancho Chicken with Corn Relish

A marinated chicken breast sprinkled with ancho spices

BBQ Chicken

A marinated chicken breast brushed with our award-winning BBQ sauce

Lemon Fennel Chicken

A chicken breast marinated with lemon and herbs, topped with a lemon fennel salad

Honey Dijon Chicken

A breaded chicken breast with a honey dijon mustard glaze

VEGETARIAN & PASTA ENTREES

Lasagna

A choice of spinach, bianco or marinara

Spaghetti with Meat Sauce

Spaghetti with our own secret ingredient meat sauce

Pasta Mediterraneo

Cavatappi noodles tossed with olive oil, garlic, Kalamata olives, artichokes and diced tomatoes

Roasted Vegetable Pasta with Goat Cheese

Seasonal Vegetables, Cavatappi noodles, goat cheese, fresh parsley and lemon juice

Baked Mac and Cheese

Elbow noodles in a five-cheese sauce

Marinated Portabella Mushrooms

Portabellas marinated in an Italian seasoning, stuffed with quinoa and goat cheese filling

Risotto

Please inquire about our available seasonal flavors

Pasta alla Vodka

Diced onion and tomatoes sautéed with butter or olive oil, tossed in vodka, heavy cream and fresh parsley

Pumpkin Tortellini

Cheese tortellini with a delicious pumpkin bechamel sauce, topped with goat cheese, raisins and pumpkin seeds

Sweet Potato Cannelloni

Pasta sheets filled with mashed sweet potato, topped with a béchamel sauce

Lemon Basil Fennel Pasta

Bowtie pasta in a lemon basil cream sauce tossed with fresh basil

FISH ENTREES

Salmon | additional \$3.25 per person

Choice of citrus or maple glazed

Tilapia

Served with lemons and tartar sauce

Citrus Grilled Shrimp | additional \$3.25 per person

Marinated in a blend of citrus juice and fresh herbs

Emeril's Shrimp | additional \$3.25 per person

A delicious combination of heat and sweet, grilled onsite, and served room temperature

Crab Cakes | additional \$3.25 per person

Lump crab meat mixed with diced pepper, green onion, corn, panko, mayonnaise and Old Bay. Served with a remoulade sauce

PORK ENTREES

Pork Tenderloin

Served with cranberry, apple fennel or pineapple chutney. Please inquire about our available seasonal flavors.

Polish Kielbasa

Kielbasa with peppers and onions

BBQ Pork Ribs - *Our award-winning BBQ ribs!*

Honey Glazed Spiral Ham

Succulent ham basted in a honey glaze, slow-roasted and spiral cut

Pork Pot Roast

Served with root vegetables

Pulled Pork

Please inquire about our available seasonal flavor profiles/sauces

Pig Roast

Whole pig stuffed with kielbasa, peppers and onions. Pre-carved. Served with your choice of 3 sauces: plum, sweet/sour, honey mustard, house-made BBQ, or Jack Daniels BBQ

Porchetta

Pork loin rubbed in Italian herbs, olive oil and garlic, wrapped in fresh pork belly and then roasted to a crispy brown

BEEF ENTREES

Michigan Pot Roast | additional \$1.50 per person

Tender red wine-braised beef slowly cooked with potatoes and carrots in a rich, flavorful gravy

Beef Brisket

Please inquire about our available seasonal flavor profiles/sauces

Guinness Brisket

Brisket slowly cooked with our famous dry rub then sliced thin, topped with a mustard stout sauce

Corned Beef with Cabbage

Slow-roasted, tender corned beef with fresh steamed cabbage

Beef Tenderloin Tips

Beef tenderloin tips in a mushroom wine sauce

Swiss Steak

Tender cube steak in a pan of gravy with sautéed peppers and onions

Beef Stroganoff

Tender chunks of beef in a mushroom sauce served over a bed of egg noodles

Meatballs

Choose from Asian, cranberry, BBQ, sweet and sour or Swedish

Prime Rib of Beef | market price*

Herb-crusted and slow-roasted. Served with au-jus and horseradish sauce

Fabulous Beef Tenderloin | market price*

Oven roasted with just two secret ingredients for a fabulous tenderloin

Sizzler Steaks | market price*

Marinated in our own secret recipe and grilled onsite

Beef Short Ribs | market price*

Please inquire about our available seasonal flavor profiles/sauces

** please inquire about market pricing when placing order.*

CATERED creations INC.

Sides

STARCHES

Whole Herb Red Skin Potatoes
Loaded Mashed Potatoes
Garlic Yukon Mashed Potatoes
Baked Potato with Sour Cream
Potato Gratin
Tri-Roasted Potato Medley
Twice Baked Potato
Baked Sweet Potato with Brown Sugar
Sweet Potato Casserole
Rissolle Potatoes
Cheesy Grits
Whole Grain Medley
Wild Rice
Rice Pilaf

VEGETABLES

Corn, Corn O'Brien or Mexican Corn
Green Bean Rivera Blend or Almandine
German Green Beans
Mixed Vegetable Medley
Honey Glazed Baby Carrots
Balsamic Roasted Vegetables
Baked Butternut Squash
Roasted Butternut Squash (Chipotle or Cilantro)
Veggie Hash
Mashed Root Veggies
Steamed Parsnips and Carrots
Roasted Cauliflower
Steamed Broccoli
Grilled Asparagus
Grilled Seasonal Veggies
Baked Acorn Squash

BREADS | Choose 1 | included with all buffets

Assorted Breads
Biscuits with Honey Butter
Cornbread with Honey Butter. *A customer favorite!*

SALADS**

Garden Salad
Greens, tomatoes, cucumbers, croutons, and house ranch dressing
Cole Slaw - creamy mayo-based dressing
Caesar Salad - traditional

SPECIALTY SALADS** | add \$1 per guest

Broccoli Cauliflower Salad

Broccoli, cauliflower, red onion, bacon, sunflower seeds, raisins, with a sweet/tart dressing

Harvest Root Vegetable Salad

Beets, carrots, parsnips, radishes, spinach, almonds, garbanzo beans, with a balsamic dressing

Grape Salad

Grapes, pecans and brown sugar in a sweet sauce.

Corn Relish

Corn, tomatoes, mayo, lime juice, fresh basil, red onion, red pepper, and cilantro

Strawberry Spinach Salad

Baby spinach with sliced strawberries, candied nut, and red onion with our house poppy seed dressing

Apple Salad

Romaine, shaved fennel with red and green apple slices, gorgonzola with a sherry mustard vinaigrette

CC Signature Salad

Spring mix with goat cheese, mandarin oranges, pecans, red onion, with a balsamic vinaigrette

Greek Salad

Greens with tomato, cucumber, red onion, black olives, and feta with a Greek dressing

Tabbouleh

Tomatoes, parsley, mint, onion, bulgur or couscous, seasoned with olive oil & lemon

Cosmo Salad

Mixed greens, goat cheese, candied nuts, raisins, red onion, with our house poppy seed dressing

Roasted Veggie Hummus Salad

Basil infused hummus topped with veggies roasted with olive oil, basil, salt and pepper

Kale Salad

Kale, edamame, red onions, carrots, blueberries, raisins, sunflower seeds, with a sweet/tart dressing

Super Kale Salad

Kale, pecans, sweet potatoes, cranberries, and red onions in a sweet/sour dressing

**Add Plated Salad Service (\$1 per guest)

Salad and dinner rolls will be served to your guests table-side

Coffee Service | included with all buffets

Freshly roasted coffee served with cream & sugar