CATERED creations INC.

BUFFET DINNERS

PRICING starting at **$31.50 per person**

Guests serve themselves from a buffet of the dishes you've selected.

ADDITIONAL SERVICES

Plated Salad Service *additional $5.25 per person*
Your salad is served tableside to your guests, along with bread and butter for each table.

ENTRÉES

BEEF

Beef Brisket GF DF
Tender brisket, smoked for 16 hours and sliced. Choose two sauces to be served on the side: BBQ, Asian honey, maple bourbon, cherry jalapeño, mustard, chimichurri, or horseradish.

Beef Tips GF DF *additional $3.50 per person*
Beef tips with mushrooms, onions, and yellow and red peppers in a mushroom red wine sauce.

Michigan Pot Roast GF DF *additional $3.50 per person*
Tender red wine-braised beef, slowly cooked with celery, onions, and carrots in a rich, flavorful jus.

Prime Rib GF DF *market price*
Herb-crusted and slow-roasted, carved onsite and served with au jus and horseradish sauce.

Beef Tenderloin GF DF *market price*
Oven-roasted and carved onsite, served with chimichurri and horseradish sauces.

Ball Tip Sirloin Steaks GF DF *market price*
Marinated in our own secret recipe and grilled onsite.

Top Sirloin Steaks GF DF *market price*
Marinated in our own secret recipe and grilled onsite.

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PORK

BBQ Ribs GF DF
Our award-winning ribs, simmered in Gary's BBQ sauce until they fall off the bone.

Pulled Pork GF DF
Slow-roasted pulled pork, simmered in your choice of sauce (BBQ, cherry BBQ, Guinness mustard, Asian honey, or maple bourbon) or served with any two sauces on the side.

Polish Kielbasa GF DF
Kielbasa with peppers and onions.

Honey Bourbon Glazed Ham GF DF
Succulent ham basted in a honey bourbon glaze, slow-roasted and sliced.

Pork Pot Roast DF
Slow-cooked pork and orange bell peppers in a country gravy.

Pig Roast GF DF
Roasted and pre-carved pig stuffed with kielbasa, peppers, and onions. Choose two sauces: BBQ, Asian honey, maple bourbon, cherry jalapeño, mustard, chimichurri, or sweet & sour.

Pork Loin GF DF
Marinated, herb-encrusted pork loin, smoked and sliced, finished with your choice of glaze: pineapple (DF) or cinnamon apple (GF/DF).

POULTRY

Pappare Chicken *"pa-PAR-ray"* GF
Marinated chicken breast topped with sundried tomatoes and artichokes in a creamy garlic sauce.

Chicken Scampi GF
Marinated chicken breast sautéed in a garlic wine butter sauce.

Chicken Marsala GF
Marinated chicken breast sautéed with mushrooms in a creamy marsala wine sauce.

Marsala Lime Chicken Over Quinoa GF
Chicken breast marinated in a cilantro lime marinade and roasted on a bed of red and white quinoa, topped with a marsala lime cream sauce.

Mediterranean Chicken GF
Marinated chicken breast in a creamy roasted tomato and garlic sauce with coconut milk, finished with paprika, capers, artichokes, lemon, and fresh parsley.

Zesty Lemon Chicken GF
Marinated chicken breast topped with a creamy, zesty lemon sauce.

Thai Chicken Thighs GF DF
Thai-marinated chicken thighs finished with a coconut red curry sauce.

Honey Dijon Chicken GF DF
Marinated chicken breast in a creamy honey Dijon sauce with coconut milk, topped with fresh parsley.

BBQ Chicken GF DF
Marinated chicken breast brushed with our award-winning BBQ sauce.

Honeybird Chicken GF DF
Marinated chicken breast brushed with a cumin honey glaze.

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FISH

Salmon *additional $3.50 per person*

Choose your finish:

- **Beurre Blanc** GF beurre blanc sauce with fresh herbs and lemon slices
- **Citrus** GF DF citrus glaze topped with orange and lime slices
- **Maple-Glazed** GF DF maple glaze topped with lime slices

VEGETARIAN & PASTA

Pasta alla Vodka VEG

Cavatappi pasta with diced onions and tomatoes sautéed in butter, tossed in vodka cream sauce and topped with fresh parsley.

Roasted Vegetable Chèvre Pasta VEG

Seasonal roasted vegetables, cavatappi, chèvre, fresh parsley, and lemon juice.

Pumpkin Tortellini VEG

Cheese tortellini in a creamy pumpkin béchamel, topped with chèvre, Craisins, and pumpkin seeds.

Baked Macaroni & Cheese VEG

Classic elbow noodles smothered in a rich, velvety blend of five cheeses.

White Sauce Vegetable Lasagna VEG

Vegetarian lasagna layered with a white sauce.

VEGAN ENTRÉES

Bourbon Mushrooms V

Button mushrooms finished in an apple bourbon teriyaki sauce.

Quinoa-Stuffed Roma Tomatoes GF V

Roma tomatoes roasted with a quinoa filling.

BREADS

Included with every buffet.

Dinner Rolls

Potato and sourdough rolls served with butter.

Garlic Loaf

Garlic cloves baked in artisan sourdough, sliced and served with butter.

Cornbread *additional $1 per person*

Golden cornbread topped with whipped honey butter. A customer favorite!

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SIDES

STARCHES

Loaded Mashed Potatoes GF
Creamy redskin mashed potatoes loaded with bacon, cheddar, and fresh green onions. Bacon can be left off for a vegetarian option.

Garlic Mashed Potatoes GF VEG
Creamy redskin mashed potatoes blended with house-made roasted garlic purée.

Olive Oil Roasted Potatoes GF V
Whole redskin and Yukon potatoes roasted with olive oil and herbs, with butter and sour cream on the side.

Au Gratin Potatoes GF VEG
Quartered redskin potatoes in a cheddar cream sauce.

Sweet Potato Casserole GF VEG
Rich and creamy sweet potato casserole topped with a buttery pecan crumble, the perfect balance of sweet and crunchy.

Southern Sweet Potato-Stuffed Redskins GF VEG
Roasted redskin potatoes filled with creamy sweet potato blended with brown sugar, honey, butter, allspice, and a hint of orange.

Honey Bourbon Sweet Potato Purée GF VEG
Smooth, velvety sweet potato purée with honey and bourbon, finished with a touch of cream and butter.

Baked Macaroni & Cheese VEG
Classic elbow noodles smothered in a rich, velvety blend of five cheeses.

Rice Pilaf GF V
White rice with sautéed carrots, celery, and onions, simmered in a savory mushroom broth with garlic and pepper.

Wild Rice Blend V
Wild rice, bulgur, and vegetables baked in a savory broth.

VEGETABLES

Buttered Corn GF VEG
Roasted corn with butter, salt, and pepper.

Green Bean Amandine GF VEG
Roasted green beans with butter, salt, and pepper, finished with slivered almonds.

Riviera Blend GF VEG
Roasted green beans, yellow wax beans, and baby carrots with butter, salt, and pepper.

Honey Glazed Carrots GF VEG
Roasted baby carrots lightly glazed with honey and butter.

Acorn Squash GF VEG
Quartered acorn squash baked with cinnamon, brown sugar, and butter, topped with dried sweet cranberries.

Roasted Fresh Vegetables GF V
Zucchini, bell peppers, baby corn, baby carrots, red onion, and asparagus (when in season), tossed in olive oil and roasted. Add a drizzle of balsamic glaze if you like.

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VEGETABLES (CONTINUED)

Roasted Root Vegetables in White Wine Butter GF VEG
Sweet potatoes, butternut squash, parsnips, zucchini, carrots, and red onion, roasted in white wine butter with herbs and spices.

Ricotta-Spinach Stuffed Roasted Tomato GF VEG
Roma tomatoes roasted with a ricotta spinach filling.

Roasted Asparagus GF V *seasonal*
Asparagus cut into pieces and roasted with olive oil, salt, and pepper.

SALADS

Garden Salad GF DF
Greens tossed with a grape tomato medley, cucumbers, rainbow carrots, and croutons. Choose two dressings: ranch (GF), avocado ranch (GF), golden Italian (GF/DF), French (GF/DF), apple cider Dijon vinaigrette (GF/DF), or strawberry balsamic poppyseed (GF/V).

SPECIALTY SALADS *additional $2 per person*

Caesar Salad
Crisp romaine tossed in a traditional Caesar dressing with parmesan and croutons.

Almond Feta Kale Salad GF VEG
Kale tossed in a strawberry vinaigrette, topped with feta, toasted almonds, strawberries, and red onions.

Blueberry Sunflower Kale Salad GF V
Kale tossed in a sweet and tangy dressing, topped with edamame, rainbow carrots, blueberries, Craisins, red onions, and sunflower seeds.

Strawberry Pecan Kale Salad GF DF VEG
Kale tossed in our house poppy seed dressing with sliced strawberries, candied pecans, and red onions.

Goat Cheese & Arugula Salad GF DF VEG
Arugula, goat cheese, candied nuts, Craisins, roasted corn, and red onions with house poppy seed dressing.

Apple Cider Dijon Arugula Salad GF DF VEG
Arugula with grape tomatoes, cucumber, pickled red onion, hard-boiled eggs, and apple cider Dijon vinaigrette.

Some salad toppings can be served on the side to accommodate dietary restrictions. Want your salad served tableside with dinner rolls? Ask about Plated Salad Service.

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