CATERED creations INC.

PLATED DINNERS

A formal style service where guests are served a plated meal at their table. We offer two styles of plated meals:

SINGLE ENTRÉE PLATE

$53.95 *per guest*

You select three entrée options to be offered to your guests:

- **Entrée 1:** Choose one chicken
- **Entrée 2:** Choose one beef, pork, or fish
- **Entrée 3, Dietary Accommodation:** A chef-curated entrée or meal designed for guests with special dietary or allergy restrictions

Accompaniments Choose one starch and one vegetable to accompany your entrées.
Served with

- Pre-set specialty salad
- Sourdough dinner rolls and artisan roasted garlic bread, served tableside with butter
- Optional cornbread upgrade: *+$3 per guest*

DUO PLATE

$43.50 *per guest*

Each guest receives the same plate with two entrées:

- **Entrée 1:** Choose one chicken
- **Entrée 2:** Choose one beef, pork, or fish
- If needed, any vegetarian or vegan guests will receive a chef-curated meal

Accompaniments Choose one starch and one vegetable to accompany your entrées.
Served with

- Pre-set garden salad with ranch or vinaigrette dressing
- Sourdough dinner rolls and artisan roasted garlic bread, served tableside with butter
- Optional cornbread upgrade: *+$3 per guest*

DIETARY INFORMATION GF gluten-free DF dairy-free VEG vegetarian V vegan

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ENTRÉES

BEEF

Beef Brisket GF DF
Tender brisket, smoked for 16 hours and sliced. Choose one sauce: BBQ, Asian honey, maple bourbon, cherry jalapeño, mustard, chimichurri, or horseradish.

Boneless Braised Beef GF DF *market price*
In a shiitake mushroom demi-glace.

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

PORK

Pork Loin GF DF
Herb-encrusted pork loin, either slow-roasted or smoked, then sliced and finished with a cherry glaze.

POULTRY

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

Chicken Scampi GF
Sautéed in a garlic wine butter sauce.

Chicken Marsala GF
Sautéed with mushrooms in a creamy marsala wine sauce.

Thai Chicken GF
Topped with a creamy roasted tomato and garlic sauce with coconut milk, finished with paprika, capers, and artichokes, topped with lemons and fresh parsley.

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

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

SEAFOOD

Salmon *additional $3.25 per person*
Choose your finish:

- **Citrus** GF DF citrus glaze topped with orange and lime slices
- **Maple-Glazed** GF DF maple glaze topped with lime slices

Halibut Beurre Blanc GF *market price*
A classic French beurre blanc sauce: silky, buttery, and bright with white wine and lemon, finished with fresh herbs.

VEGETARIAN & VEGAN

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

Ricotta Spinach-Stuffed Roma Tomatoes GF VEG
Roma tomatoes roasted with a ricotta spinach filling, served with a vegan black bean slider.

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VEGAN

Mango Thai Quinoa-Stuffed Roma Tomatoes GF V
Quinoa-stuffed Roma tomatoes, sautéed black bean cakes, and mango Thai vegetables, served with salsa.

Couscous-Stuffed Roma Tomatoes V
Roma tomatoes roasted with a couscous filling, served with a black bean slider and roasted balsamic vegetables (soy-free and nut-free).

SIDES

STARCHES

Roasted Quartered Redskin Potatoes GF V
Yukon and redskin potatoes roasted with herbs, spices, and extra virgin olive oil.

Whipped Garlic Redskins GF VEG
Redskin mashed potatoes whipped with roasted garlic and cheddar.

Twice Baked Yukon GF VEG
Yukon potatoes whipped with cheddar and chives, piped back into the Yukon skins, and baked again.

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

Ancient Grains V
Red and white quinoa cooked with barley and bulgur in a rich mushroom stock with herbs.

VEGETABLES

Roasted Balsamic Vegetables GF V
Zucchini, bell peppers, baby corn, baby carrots, red onion, and asparagus (when in season), tossed in olive oil, roasted, and drizzled with balsamic glaze.

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

Curried Mashed Cauliflower GF
Cauliflower and butternut squash mashed with a light curried flavor.

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

Thai Vegetables GF V
Zucchini, red onion, bell pepper, broccoli, and baby corn in a coconut Thai curry sauce.

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SALADS

Garden Salad

Greens tossed with a grape tomato medley, cucumbers, rainbow carrots, and croutons. Choose one dressing: ranch (GF), poppyseed (GF/DF), French (GF/DF), Italian (GF/DF), apple cider Dijon vinaigrette (GF/DF), sweet and tangy vinaigrette (GF/V), or caper balsamic (GF/V).

SPECIALTY SALADS *additional $1.50 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.

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