CATERED creations INC.

REHEARSAL DINNER MENU

Mac & Cheese Bar *$1,600*

- Macaroni and cheese (Veg)
- **Toppings:** bacon bits, pulled bbq pork, edamame, pickled red onion, pickled jalapenos, fried onions, parmesan cheese, hot sauce, bbq sauce
- Cornbread topped with honey butter (Veg)
- Watermelon (GF/Veg)

Taco Bar *$1,600*

- Seasoned ground beef (GF/DF)
- Soft flour shells served with chopped romaine, pickled red onions, pickled jalapeños, cheese blend, sour cream, fresh cilantro, lime wedges, and hot sauce
- Mexican corn salad - corn, bell peppers, onions, and cilantro in a creamy lime dressing (GF/Veg)
- Tortilla chips (GF/V) with medium fresh salsa (Veg) + mild black bean corn salsa (V)
- Cilantro lime rice (GF/V)

OPTIONS

- Add vegan black bean + sweet potato medley for a vegan protein for *$2 per person* (GF/V)
- Add guacamole for *$2 per person* (GF/V)
- Add queso for *$2 per person* (GF/Veg)

Pulled Sliders *$1,600*

- BBQ pulled pork and shredded maple bourbon chicken with toppings including sliced cheese, bread & butter pickles, banana peppers, sport peppers, pickled red onions, jalapeños, and hot sauce
- Served with pretzel and slider buns
- Potato chips with chip dip
- Choose one salad: potato salad, macaroni salad, Italian pasta salad, or vegan pasta salad

OPTIONS

- Add vegan black bean sliders for *$5 per slider*
- Gluten-free buns available upon request *+$2 per GF bun*

BBQ Buffet *$1,900*

- BBQ pork ribs and BBQ chicken quarters
- Cornbread topped with honey butter
- Cowboy baked beans with burnt ends
- Choose one salad: potato salad, macaroni salad, Italian pasta salad, or vegan pasta salad

All American Package *$1,900*

- Black Angus beef burgers, all-beef hot dogs, and pork brats with buns
- **Condiments & toppings:** bread & butter pickles, sliced cheese, lettuce, pickle relish, mayo, ketchup, yellow mustard, spicy mustard
- Seasoned potato wedges

Ice Cream Sundae Bar *$350*

- Choose chocolate or vanilla ice cream, served with hot fudge, caramel, strawberries, cherries, crushed Oreos, M&M's, and whipped cream.

OPTIONS

- **Upgrade: add mini brownies** - bite-size chocolate brownies served alongside the Sundae Bar. Add mini brownies for *+$2 per person*

PRICING & THE FINE PRINT

- Food and bar pricing are based on a maximum of 35 guests / inquire about larger groups
- All pricing includes disposable table service.
- A 22% operations fee and 6% sales tax are added to the invoice total.
- South Haven Venue Rental @ *$1,000* for up to 3 hours
  - Additional hours @ *$250* each

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BAR OPTIONS

DRINK PACKAGES AT SOUTH HAVEN CREATIONS

PACKAGE 1 — $325

- Soft beverages
- Coke, Diet Coke, Sprite, Ginger Ale
- Lemonade, coffee, ice water

PACKAGE 2 — $575

- Beer, wine & champagne
- Includes Package 1

PACKAGE 3 — $735

- Beer, wine & champagne + 1 signature cocktail
- Includes Package 1
- Add a 2nd signature cocktail @ *$250*

BATCHED SIGNATURE COCKTAIL OPTIONS

1. Tito's & Lavender Lemonade

2. Lavender Gin Spritz
Lake Breeze Spritz or Forever Fizz (Hers)
Light, floral, and refreshing
Gin, soda water, lemonade, lavender simple syrup, grapefruit juice
Sliced lemons for garnish

3. Tequila Citrus Fizz
Deckside Fizz or Their Fizz
Bright and bubbly with a citrus kick
Tequila, Sprite, grapefruit juice, orange juice, honey simple syrup
Sliced limes for garnish

4. Spiced Rum Sunset
South Haven Sunset or Spiced Vows (His)
Smooth with tropical vibes
Spiced rum, orange juice, cranberry juice, honey simple syrup, lime juice
Sliced oranges & cherries for garnish

5. Vodka Sangria Spritz
The Lighthouse Punch or Twilight Kiss
A bubbly, fruit-forward option
Vodka, white wine, Sprite, cranberry juice, raspberry simple syrup
Sliced oranges, lemons, and cherries