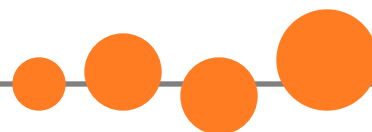


Creative Catering



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General Information

Creative Catering

Creative Catering is proud to present innovative and delicious cuisine, a step ahead of the traditional, for all of your catering needs. Our specialized styles of menus and services are available to accommodate all size groups at many budgetary levels. We pride ourselves on custom tailoring catering services and menu concepts based on each customer's individual needs. We will do our best to fill every request. Our expertise of catering and event planning covers a broad spectrum of clientele from simplistic corporate and social gatherings, festive holiday celebrations, corporate picnics to elaborate affairs featuring thousands of enchanted guests.

Our Guarantee

We guarantee total satisfaction and on-time service. The creative catering manager is always available to assist you with expert special event planning and orchestration.

Placing an Order

Call Creative Catering at 563.582.5100. Standard orders should be placed 48 hours prior to the start of your event, to ensure product availability. For placing orders for special services or items, we recommend placing your order two to three weeks in advance.

When making a reservation, please provide the following information:

- ◇ Date and time of catered event
- ◇ Number of attendees
- ◇ Location of event and building
- ◇ Contact name and phone numbers
- ◇ Name of person holding event/type of event
- ◇ Pick-up time

All orders will be delivered within a 30-minute window prior to your serving time.

General Information continued

Payment and Billing

We accept payment via cash, check or credit card. Payment is due upon completion of service. Billing will include applicable sales tax. For billing questions please call 563.582.5100.

Guarantee and Cancellation

In order to ensure excellent food and service, we request that final function guarantees are given no later than 24 hours prior to your event. You will be charged for the guaranteed number given or the actual number served, whichever is greater. If no guarantee is received, the original estimated number will be considered the guaranteed number.

Service Ware

- ◇ Plastic or foam plates
- ◇ Condiments
- ◇ Serving utensils
- ◇ Plastic cutlery
- ◇ Cups and ice

Service Attendants

Service attendants, \$20 an hour

For functions after 4:00pm on weekdays, all day Saturday and Sunday, and for plated service, additional attendants may be necessary to provide appropriate service.

China Service

We offer your standard china and silverware.

Hot Hors D'oeuvres

Prices are Per 50 Pieces

Stuffed Mushroom Caps - Sausage, Four Cheese or Crab Mini Quiche.....	\$70
Vegetable or Ham & Spinach.....	\$50
Beef and Pepper Brochette.....	\$150
Pork or Vegetable Egg Rolls with Sweet and Sour Sauce.....	\$65
Chicken or Beef Brochette (Choice of Thai Peanut, Italian, Teriyaki, BBQ or Jerk Seasoned).....	\$100
BBQ Little Smokies.....	\$40
Phyllo Triangles with Spinach and Feta Cheese.....	\$75
Meatballs - Swedish or Barbeque.....	\$50
Crab Rangoon's with Sweet and Sour Sauce.....	\$75
Bacon-Wrapped Scallops with Roasted Red Pepper Sauce.....	\$80
Buffalo Wings with Ranch Dressing.....	\$75
Pork Pot Stickers with Ginger Soy Sauce.....	\$65
Breaded Chicken Tenders With Honey Mustard and BBQ Sauces.....	\$75
Mini Reuben Sandwiches.....	\$65
Asparagus Wrapped in Phyllo	\$65
Marinated Pork Medallions with Sautéed Sweet Onions.....	\$75
Chicken Drumsticks (Served with Ranch Or Bleu Cheese Dressing).....	\$75
Stuffed Jalapeno Poppers.....	\$65
Quesadillas with Sour Cream and Salsa.....	\$65
Water Chestnuts Wrapped in Bacon.....	\$65
Chicken Ravioli with Wild Mushroom Sauce.....	\$100
Stuffed Chicken Breast (Choice of Ricotta & Spinach, Leeks & Montrachet or Ham, Onions, Peppers, Mushrooms, Onions, Leeks, Carrots & Celery).....	\$85

Cold Hors D'oeuvres

Prices are Per 50 Pieces

Tortilla Pinwheel Assortment.....	\$55
Cucumber Topped with Dilled Cream Cheese and Baby Shrimp.....	\$65
Decorated Canapés.....	\$75
Roast Beef And Asparagus Crostini.....	\$75
Melon Kabobs.....	\$80
Roasted Garlic and Roma Tomato Bruschetta served on Toasted French Bread.....	\$60
Smoked Salmon on Toast Points or Cocktail Rye.....	\$85
Shrimp Cocktail with Cocktail Sauce and Lemons.....	\$100
Chocolate Dipped Strawberries.....	\$90
Deviled Eggs.....	\$50
Stuffed Cherry Tomatoes.....	\$60
Crostini Assortment.....	\$60
Shaved Beef Tenderloin on Toasted Bread.....	\$200
Greek Hummus Spread with Pita Triangles.....	\$50
Melba Toast with Ham, Cream Cheese, Radish and Olives.....	\$60
Chicken Salad on Toast Points.....	\$60
Pesto Crostini with Tomato and Fresh Mozzarella.....	\$60
Chips and Salsa.....	\$50
Prosciutto and Melon.....	\$75
Cucumber Rounds.....	\$55

Party Trays

Sliced Fresh Fruit of the Season Display

Small Tray, Serves 15-20.....	\$40
Large Tray, Serves 40-50.....	\$80
Whipped Fruit Dip, Per Quart	\$10

Fresh Vegetable Display with Dip

Small Tray, Serves 15-20.....	\$40
Large Tray, Serves 40-50.....	\$80

Gourmet Cheese Display with Crackers

Assorted American Cheeses with Sausage	
Small Tray, Serves 15-20.....	\$40
Large Tray, Serves 40-50.....	\$80

Silver Dollar Sandwich Platter

Variety of Deli Meats and Cheeses topped on Petite Rolls, Served with Condiments	
50 Sandwiches.....	\$100

Spinach Artichoke Dip

Our Original Recipe which Blends Roasted Garlic, Fresh Spinach, Artichoke Hearts in a Delicious Cream Spread and Served with Toasted French Bread. Serves 25.....	\$75
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Salmon En Croute

Salmon in Puff Pastry Served with Roasted Red Bell Pepper Sauce, Serves 75-100.....	\$150
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Whole Decorated Salmon

Serves 75-100.....	\$200
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Mexican 7 Layer Dip

Layers of Beans, Sour Cream, Shredded Lettuce, Tomatoes, Black Olives Shredded Cheese and Salsa and Tortilla Chips, Serves 40-50.....	\$65
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Smoked Salmon

Served with Capers, Red Onions, Eggs and Cracker, Serves 40-50.....	\$150
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Baked Brie en Croute

Baked Brie in Puff Pastry with Assorted Cheeses and Crackers, Serves 25-30.....	\$70
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Cold Meat Tray

Ham, Turkey & Roast Beef Served with Bite Size Buns, Serves 50-60.....	\$180
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Antipasto Tray

Assorted Items, Please Inquire

Fruit Tree

Includes Bite-Sized Pieces of Pineapple, Grapes, Cantaloupe, Honey Dew and Strawberries.....	\$3 per person
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Chocolate Fountain

Includes Brownie Bits, Sugar Cookies, Pretzels, Pineapple and Strawberries.....	\$3 per person
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Breakfast Buffets

Deluxe Fresh Starts (Requires a Minimum of 25 People)

Choose 3 Accompaniments from the List Below. This is Served with an Assorted Variety of Fresh Pastries, Muffins, Donuts, Bagels, and Regular

Coffee \$15

Accompaniments

- ◇ Ham Steak
- ◇ Sausage Links
- ◇ Crisp Bacon
- ◇ Fresh Fruit Salad
- ◇ Fluffy Scrambled Eggs
- ◇ Vegetable Scramble with Cheese
- ◇ English Muffin - Egg, Cheddar and Bacon
- ◇ Hash Brown Potatoes
- ◇ O'Brien Potatoes
- ◇ Buttermilk Pancakes with Maple Syrup

Classic Continental Breakfast

Fresh Fruit Display, Assorted Variety of Fresh Display, Assorted Variety of Fresh Pastries, Donut, Muffins and Bagels and Regular Coffee..... \$12

Deli Style Lunch Buffets

Your Choice of Two Accompaniments and One Dessert are Included

The Deli Tray

Lean Roast Beef, Roasted Turkey Breast and Baked Ham. Accompanied by Assorted Cheeses and Breads..... \$12

Hot Roast Beef Sandwich

Hot Roast Beef with Hamburger Buns..... \$10

Grilled Chicken Breast

Grilled Chicken Breast with Hamburger Buns..... \$10

French Dip

Hot Roast Beef with Hoagie Buns. Accompanied with Assorted Cheeses..... \$10

Triple Decker Club

Ham, Turkey, Bacon, Cheese, Lettuce, Tomato and Mayonnaise..... \$11

Sandwiches Already Made Up

Assorted Meats and Breads..... \$10

Accompaniments

- ◇ Caesar Salad
- ◇ Potato Salad
- ◇ Fresh Seasonal Fruit Salad or Whole Fruit
- ◇ Tossed Salad with Dressing
- ◇ Macaroni Salad
- ◇ Coleslaw
- ◇ Potato Chips
- ◇ Baked Lays Potato Chips
- ◇ Marinated Vegetable Salad
- ◇ Cottage Cheese
- ◇ Veggie Tray with Dip

Desserts

- ◇ Cookie Assortment
- ◇ Whole Fruit
- ◇ Gourmet Bar Assortment
- ◇ Fudge Brownie
- ◇ Rice Krispy Treat

Working Bag Lunches

Our Bag Lunches Let you Mix and Match your Sandwich Selections for your Group
Please Choose the Same Accompaniments for All Guests
Requires a Minimum of 15 People

Working Lunch

Sandwich Made for You. Choice of Three Side Options and Up to
Three Kinds of Sandwiches per Group..... \$10

Masterpiece Working Lunch

Sandwich Made For You. Choice of Four Side Options and Up To
Three Kinds of Sandwiches per Group..... \$11

Sandwich Choices With Cheese, Lettuce and Tomato

Roast Turkey Breast
Tuna Salad
Garden Vegetable
Egg Salad
Baked Ham
Chicken Salad
Roast Beef
Roast Turkey Club

Accompaniments

Pasta Salad
Cottage Cheese
Potato Chips
Marinated Vegetable Salad
Rice Krispy Treat
Whole Fresh Fruit
Fudge Brownie
Potato Salad
Fresh Seasonal Fruit Salad
Gourmet Cookie
Raw Veggies with Ranch Dip

Specialty Salad Creation

All Salads are Served with Fresh Baked Dinner Rolls, Cookie and Assorted Bars

Chicken or Salmon Caesar Salad.....	\$10
Turkey Cobb Salad.....	\$10
Oriental Chicken Salad.....	\$10
Taco Salad.....	\$10
Garden Vegetable Salad.....	\$10
Beef Fajita Salad.....	\$10
Spinach Salad.....	\$10
Chef Salad.....	\$10
Fresh Fruit Medley with a Variety of Cheeses Including Cottage Cheese.....	\$10

Buffet Cuisine

Requires a Minimum of 15 People

Priced per Person

Funeral Dinner Buffet (Per person price + 7% Tax and 18% Service Charge)

Choose Two Meat Entrees, Mashed Potatoes, Gravy, Vegetable, Two Salads, Roll and Butter, Dessert, Coffee, Tea & Milk..... \$10

One Entrée Buffet

Choose Any One of the Following Selections of Main Entrees along with Choice of Starch, Vegetable, Salad and Dessert. Includes Dinner Rolls and Butter..... \$13

Two Entrée Buffet

Choose any Two of the Following Selections of Main Entrees Along with Choice of Starch, Vegetable, Salad and Dessert. Includes Dinner Rolls and Butter..... \$15

Three Entrée Buffet

Choose any Three of the Following Selections of Main Entrees Along with Choice of Starch, Vegetable, Salad and Dessert. Includes Dinner Rolls and Butter..... \$17

Please Continue to the Next Page to Choose Your Accompaniments Including Starters, Entrée Selections and Side Dishes.

Buffet Cuisine Accompaniments

Requires a Minimum of 15 People

Starters (Please Select One)

- ◇ Tossed Green Salad with Assorted Dressings
- ◇ Spinach Salad with Dijon Vinaigrette
- ◇ Fresh Fruit
- ◇ Tossed Caesar Salad
- ◇ Marinated Vegetable Salad
- ◇ Cottage Cheese
- ◇ Apple Waldorf Salad
- ◇ Macaroni Salad
- ◇ Potato Salad
- ◇ Coleslaw
- ◇ Fruited Gelatin Salad
- ◇ Apple Snickers Salad

Entrée Selections

- ◇ Baked Mostaccioli
- ◇ Beef or Vegetable Lasagna
- ◇ Roast Beef Au Jus
- ◇ Fried, Baked or BBQ Chicken
- ◇ Roast Pork
- ◇ Chicken Breast Jardinière (Served with Rice)
- ◇ Chicken Kiev or Chicken Cordon Bleu
- ◇ Baked Ham

Side Dishes (Please Select Two)

- ◇ Baked Potato with Sour Cream
- ◇ O'Brien Potatoes
- ◇ Roasted Rosemary Potatoes
- ◇ Parsley Buttered New Potatoes
- ◇ Potatoes Au Gratin
- ◇ Mashed Potatoes
- ◇ Roasted Red Potatoes
- ◇ Vegetable Medley
- ◇ Green Bean Almandine
- ◇ Buttered Whole Kernel Corn
- ◇ Glazed Baby Carrots
- ◇ Broccoli Spears
- ◇ Green Bean Casserole
- ◇ Herbed Seasoned Couscous

Desserts (Please Select One)

- ◇ Fresh Fruit Plate
- ◇ Carrot Cake
- ◇ Assorted Cookies
- ◇ Double Chocolate Cake
- ◇ German Chocolate Cake
- ◇ Lemon Cake
- ◇ Gourmet Bars
- ◇ Strawberry Shortcake

Theme Buffets

Requires a Minimum of 15 People

Fajita Fiesta

Top Your Own Fajitas! Seasoned Strips of Tender Beef and Chicken. Served with Sautéed Onions and Peppers, Cheddar Cheese, Shredded Lettuce, Diced Tomatoes, Salsa, Jalapenos, Sour Cream, Refried Beans, Spanish Rice and Flour Tortillas..... \$13

Cucina Italiana

Antipasto Salad, Beef and Vegetable Lasagna, Creamy Sun Dried Tomato Pasta with Chicken, and Garlic Bread..... \$12

Taste of the Mediterranean

Glazed Lemon Pepper Chicken and Roasted Garlic Beef Provencal, Vegetable Medley, Roasted Herbed Red Potatoes, Focaccia Wedges, Greek Salad with Feta Cheese, Pepperoncini's, Tomatoes, Black Olive and Pepperoni..... \$15

Allegra Pasta Bar

Chef's Selection of Tender Pasta. Served with Our Creamy Four Cheese Alfredo and Basil Marinara Sauces, Tossed Garden Salad with Italian Dressing and Garlic Breadsticks. Served with Italian Meatballs and Italian Sausage Sautéed with Onions and Peppers..... \$13

Baked Potato Bar

Top Your Baked Potato with: Broccoli, Cheddar Cheese, Bacon Bits, Diced Ham, Sour Cream and Chili. Served with Cottage Cheese, Tossed Salad and Fresh Fruit Salad..... \$12

Hearty American BBQ

Charbroiled Ribeye Steak Served with Mushroom Demi Glaze, Baked Potato with Butter, Sour Cream, Green Bean Casserole, Tomato Ratatouille, Spinach Salad with Warm Bacon Dressing and Dinner Rolls..... \$22

Taco Bar

Seasoned Ground Beef and Chicken. Served with Soft and Hard Shells, Cheddar Cheese, Shredded Lettuce, Diced Tomatoes, Salsa, Jalapenos, Sour Cream, Refried Beans and Spanish Rice..... \$12

Theme Buffets continued

Requires a Minimum of 15 People

Midwest Favorites

Sliced Roast Beef with Marsala Mushroom Sauce, Sliced Roast Turkey Breast, Garlic Mashed Potatoes, Whole Kernel Corn, Tossed Salad Greens And Dinner Rolls..... \$12

Traditional Turkey Feast

Sliced Roast Turkey Breast with Turkey Gravy, Mashed Potatoes, Stuffing, Glazed Baby Carrots, Tossed Salad and Dinner Rolls..... \$12

Salad Creations Buffet

Create A Custom Salad From Our Fresh Selections. Spring Lettuce Mix, Iceberg Lettuce Mix, Cheddar Cheese, Cucumbers, Eggs, Green Peppers, Tomatoes, Carrots, Broccoli, Sunflower Seeds, Diced Turkey, Ham or Chicken. Served With Croutons, Focaccia Wedges, Cottage Cheese and Fresh Fruit Salad..... \$13

Texas BBQ

BBQ Chicken (Bone In), BBQ Ribs (Pork), Baked Beans, Coleslaw, Potato Salad and Cornbread Muffins. \$15

Down Home Favorites

Roasted Honey Glazed Ham, Green Bean Casserole and Cheesy Scalloped Potatoes. Served with Fresh Dinner Rolls and Tossed Garden Salad with a Variety of Salad Dressings..... \$12

All American BBQ

Hamburgers, Hot Dogs, Grilled Chicken Breast Sandwiches (Total of 2 Sandwiches Per Person), BBQ Baked Beans, Creamy Potato Salad and Pasta Salad..... \$12

Country Picnic Buffet

Baked or Fried Chicken, Roasted Pork Loin Au Jus, Mashed Potatoes and Gravy, Buttered Kernel Corn, Tossed Garden Salad with Dressing and Dinner Rolls. \$13

BBQ Sandwich Bar

Choose from BBQ Pork, Chicken or Beef on a Kaiser Roll (2 Per Person), Potato Chips, Baked Beans, Pasta Salad and Fresh Fruit Salad..... \$12

Plated Cuisine

All Entrees are Served with Appetizer (Chef's Choice), Salad, Sorbet, Rolls, and Dessert

Mixed Grille Entrees

Steak & Chicken

Filet of Beef and Petite Chicken Breast with Choice of Provençal, Marsala or Jardinière Sauces.
Served with Wild Rice Blend and Fresh Vegetables..... \$40

Chicken & Shrimp Brochette

Marinated Chicken and Shrimp Broiled and Served on Angel Hair Pasta. Topped with Tomato
Cilantro Butter Sauce. Served with Fresh Vegetables..... \$35

Fish

Grilled BBQ Salmon

Grilled Salmon Finished with Achiote Molasses BBQ Sauce..... \$35

Broiled Orange Roughy

Filet of Orange Roughy Topped with a Citrus Cream..... \$35

Grilled Alaskan Halibut

Grilled Halibut Finished with a Parmesan Topping. Served with Peach Salsa and Rice Pilaf..... \$38

Chicken

Sun Dried Tomato Stuffed Chicken Breast

Roasted Chicken Breast Stuffed with Sun Dried Tomato, Herbs and Cheeses and Topped with a
Creamy Sun Dried Tomato Sauce..... \$35

Chicken Kiev

Chicken Breast Stuffed with Cutter and Fresh Herbs, then Breaded and Baked. Topped with a
Mushroom Cream Sauce..... \$35

Gourmet Stuffed Chicken Breast

Chicken Breast Stuffed with Your Choice of: (1) Ham, Onions & Peppers (Paprika Sauce), (2) Ricotta
Cheese & Spinach, (3) Julienne of Vegetables, (4) Leeks & Montrachet Cheese, Served on a Bed of
Pasta with Lemon Butter Sauce and Fresh Vegetables..... \$35

Plated Cuisine continued

All Entrees are Served with Appetizer (Chef's Choice), Salad, Sorbet, Rolls, and Dessert

Pork

Searred Pork Loin

Pan Seared Pork Loin Sliced Thin and Finished with Chasseur Sauce..... \$35

Prosciutto Pork Chop

Grilled Pork Chops Stuffed with Prosciutto and Mozzarella Cheese..... \$35

Roasted Medallions of Pork

Choice of Wild Mushroom Sauce or Chasseur Sauce..... \$35

Beef

Oven Roasted Filet Mignon

Oven Roasted Petite Filet Mignon Stuffed with Boursin Cheese and Roasted Garlic. Served with Tarragon Risotto..... \$40

Steak Oscar

Filet of Beef Topped with Alaskan King Crab, Asparagus (seasonal) and Delicate Béarnaise Sauce..... \$40

Filet Sophie

Filet of Beef Wrapped in Chicken, Wild Mushroom Mousse and Puff Pastry. Served with Truffle Sauce and Topped with Béarnaise Sauce..... \$40

Roasted Medallions of Beef

Served with Your Choice of Sauces: Wild Mushroom, Madagascar, Chasseur and Truffle..... \$40

Grilled Top Sirloin

Grilled Top Sirloin Cooked to Medium and Finished with Chasseur Sauce..... \$30

Plated Cuisine Accompaniments

Starters

(Please Select One)

- ◇ Mixed Greens with Balsamic Vinaigrette
- ◇ Tossed Caesar Salad
- ◇ Fresh Fruit Plate
- ◇ Spinach Salad with Bacon Dressing
- ◇ Mixed Green Salad with Baby Artichokes and Raspberry Vinaigrette
- ◇ Spinach Salad with Smoked Bacon, Fresh Mushrooms and Slices Eggs. Served with a Special Dressing

Side Dish

(Please Select Two)

- ◇ Baked Potato with Sour Creams and Butter
- ◇ Roasted Rosemary New Potatoes
- ◇ Parsley Buttered New Potatoes
- ◇ Potatoes Au Gratin
- ◇ Twice Baked Potato
- ◇ Garlic Mashed Potatoes
- ◇ Steamed White Rice or Rice Pilaf
- ◇ Herbed Three Cheese Risotto
- ◇ Fresh Sautéed Vegetable of the Season
- ◇ Sautéed Squash (Zucchini and Yellow)
- ◇ Steamed Broccoli Florets
- ◇ Glazed Baby Carrots
- ◇ Grilled Asparagus Spears
- ◇ Steamed Asparagus Spears with Citrus Butter
- ◇ Green Bean Almandine
- ◇ Duchess Potatoes

Dessert

(Please Select One)

- ◇ Fresh Fruit Parfait
- ◇ New York Cheesecake with Fresh Fruit Toppings
- ◇ Strawberry Shortcake
- ◇ Crème Brulee
- ◇ Red Velvet Cake
- ◇ Carrot Cake
- ◇ Chocolate Confusion Cake
- ◇ Lemon Layer Cake
- ◇ Chocolate Mousse in Chocolate Cup with Raspberry Sauce
- ◇ Fresh Berries in Puff Pastry

Desserts

Fudge Brownies (each).....	\$1.25
Homemade Bar Assortment (each).....	\$1.25
Cookies (each).....	\$1
Rice Krispie [®] Treats (each).....	\$1
Chocolate Dipped Strawberries (50 pieces).....	\$87.50
Strawberry Shortcake (per person).....	\$2.50
Whole Fresh Fruit (each).....	\$1
Fresh Fruit Kabobs with Whipped Fruit Dip (each).....	\$2.50

Cakes \$250 each

- Mandarin Orange Cake
- Cherry Chocolate Cake
- German Chocolate Cake
- Chop Suey Cake
- Carrot Cake

BEVERAGES

Regular Coffee and Decaffeinated Coffee, Gallon.....	\$12
Assorted Hot Tea.....	\$10
Hot Chocolate with Marshmallows, Gallon.....	\$12
Hot Apple Cider, Gallon.....	\$12
Soft Drinks, Canned Products.....	\$1.50
Iced Tea, Gallon.....	\$12
Iced Tea, Bottled.....	\$2
Lemonade, Gallon.....	\$10
Milk, Pint.....	\$1
Bottled Spring Water.....	\$1.50

Homemade Soup

\$6 per quart including tax

Albondigas
Bean & Ham
Beef Barley
Beef Vegetable
Black Bean & Ham
Broccoli & Asparagus
Cabbage & Ham
Cheesy Broccoli
Cheesy Vegetable
Chicken Noodle
Chicken Rice

Chicken & Shrimp Gumbo
Chili
Clam Chowder
Ham & Lentil
Potato Ham
Shrimp & Crab Bisque
Southwestern Chicken
Southwestern Pork
Split Pea & Ham
Tomato Bisque
Turkey Chili