



Gourmet Catering Menu

COCKTAIL RECEPTION

Passed Hors D'Oeuvres

Hot /Cold

PULLED BRAISED BBQ BEEF

over mini zucchini pancakes

CRUNCHY SHRIMP

dipped in orange ginger sauce

MINI ANGUS BURGERS

frizzled onions, BBQ, ketchup and horseradish aioli

CHICKEN KEBAB SKEWERS

drenched in peanut ginger sauce

PISTACHIO CRUSTED LAMB CHOPS

New Zealand lamb lollipops

MINI MARYLAND CRAB CAKES

Old bay remoulade

MINI BEEF KEBAB SKEWERS

cilantro, red onion chimichurri

COCONUT SHRIMP

sweet and sour dipping

FETA CHEESE PHYLLO SPRING ROLLS

filled with feta cheese and fresh herbs

GROUND BEEF PHYLLO SPRING ROLLS

apricot chutney, shredded cheese and spices

CHEESE AND SPINACH TRIANGLES

golden crispy with white garlic dill sauce

TOMATOES BRUSCHETTA

on crispy toasted Italian herb bread

EGGPLANT STUFFED PHYLLO CUPS

buttery phyllo cups, CFC signature eggplant and tomato spread

CHICKEN POT STICKERS

crispy and soft pot stickers with lime, ginger soy dipping sauce

GOAT CHEESE AND VEGETABLE CROSTINI

roasted vegetables with creamy goat cheese

MAC AND THREE CHEESE SHOOTERS

in individual elegant cups with tasting spoons

MINI CAPRESE SALAD SKEWERS

grape tomatoes, mini fresh mozzarella, fresh basil and balsamic reduction

Stations

International and Domestic Cheeses and Fruit Station

a combination of gourmet European and domestic cheeses with fresh sliced fruits, spiced nuts, assorted flat breads and sesame sticks

Fresh Garden Crudité Station

Mediterranean hummus and strained garlic yogurt, dill dip

Sliders Station

an assortment of mini sliders: 2 selection of beef burgers, fried chicken on country biscuit or jumbo lump crab cake on mini buns

East Mediterranean Station

With chef's selection of breads

Please Select 5:

HUMMUS

chickpeas mixed with fresh lemon juice, olive oil, garlic and sesame paste

STRAINED YOGURT DIP

filtered yogurt mixed with cucumber, dill, garlic and olive oil

EGGPLANT WITH TOMATO DIP

lightly fried eggplant mixed with cooked fresh tomatoes, peppers and garlic

BABAGANUSH

smoked eggplant mixed with tahini, garlic, lemon juice and olive oil

CREAMED SPINACH

chopped cooked spinach mixed with garlic, olive oil and thick yogurt

MEDITERRANEAN POTATO SALAD

savory potatoes with olive oil, scallions, lemon juice, sprinkled with

Middle Eastern spices

COUSCOUS

scallions, red pepper paste, tomatoes, onions, lemon juice,

diced apples and olive oil dressing

MEDITERRANEAN OLIVES

colorful mix of pitted green and kalamata olives tossed in oil and Greek herbs

Ask about other station ideas such as Mexican, Italian or Asian Stations...

BUFFET OR SIT DOWN PLATED DINNER

Salad

MESCLUN SALAD

walnuts, goat cheese, dried cranberries and red wine vinaigrette dressing

ROASTED CAULIFLOWER SALAD

apples, red onions, cumin and blue cheese

BABY SPINACH SALAD

grape tomatoes, fresh mozzarella and sesame dressing

SHEPHERD SALAD

chopped tomatoes, peppers, cucumbers, onions, parsley

tossed with olive oil and lemon dressing

MEDITERRANEAN SALAD

fresh lettuce, carrots, tomatoes and cucumbers topped with feta cheese, with
olive oil and lemon dressing

Entree

Chicken

MEDITERRANEAN CHICKEN

in Natural Au Jus and fresh herbs

PAN SEARED BREAST OF CHICKEN

grain mustard cream sauce

CHICKEN FRANCAISE

white wine and lemon butter sauce

CHICKEN PARMESAN

tomato sauce, shaved parmesan, parsley

GRILLED CHICKEN

Mushroom, onion cream sauce

Beef

HERB FILET MIGNON

Cabernet demi glaze and frizzled onions

BRAISED SHORT RIBS

red wine demi glaze

BISTRO STEAK

sliced tenderloin of beef with sautéed mushrooms and caramelized onion sauce

BEER MARINATED FLANK STEAK

caramelized onions

Seafood

GRILLED SALMON

with capered cream dill sauce

CRAB FILLED PORTOBELLO

fresh herbs, shaved parmesan and lemon aioli

JUMBO LUMP CRAB CAKE

Old Bay tartar sauce and baby greens salad

SWORD FISH STEAK

lemon butter sauce

OVEN BAKED TILAPIA

mango salsa

TERIYAKI GLAZED SALMON

fresh scallions

Lamb

SULTAN'S DELIGHT

cubes of lamb, braised in the oven and served over a bed of smoky eggplant puree

LAMB SHISH KEBAB

chunks leg of lamb marinated and grilled

LAMB CHOPS

seven spice rub

Pasta

CHEESE RAVIOLI

in house herb cream sauce and shaved parmesan

PENNE PESTO

fresh basil and garlic pesto and trio vegetables

MUSHROOM RAVIOLI

chef's white cream sauce with herbs and shaved parmesan

LOBSTER RAVIOLI

fresh tomato and cream sauce

Vegetable Sides

SEASONED GRILLED VEGETABLES

assorted colorful seasonal vegetables with fig balsamic glaze

ROASTED VEGETABLES

slow roasted sweet potatoes, carrot and zucchini

EGGPLANT PARMESAN

breaded eggplant and shaved parmesan with Roma tomato sauce

ZUCCHINI PANCAKES

pan fried zucchini, mixed vegetables and spices

SCALLION PANCAKES

fresh scallions with assorted veggies and spices

Starch Sides

SEASONED MINI ROASTED POTATOES

JASMINE RICE

ROASTED GARLIC MASHED POTATOES

TRADITIONAL TURKISH WHITE RICE

garbanzo beans and spices

PISTACHIO AND CURRANT RICE

Creative Foods Catering rich gourmet rice with lots of flavor

Dessert

MINI ASSORTED DESSERT SHOOTERS

Wow factor of any event. Everyone's favorite!

ASSORTMENT OF BITE SIZED CHEESECAKE

chocolate chip- strawberry - New York style

CHEESECAKE

a New York classic with fresh berry compote

PISTACHIO BAKLAVA

layers of phyllo filled with crunchy pistachios
and home made syrup

CHURRO STATION

cinnamon sugar, variety of dips and sauces

TOASTED ALMOND PUDDING

sliced toasted almonds

CHOCOLATE BROWNIES

FRESH FRUIT PLATTER

seasonal fresh fruit

OVEN BAKED RICE PUDDING

baked creamy casserole rice pudding

CHOCOLATE DIPPED STRAWBERRIES

completes any elegant event

TIRAMISU

CHOCOLATE CAKE

layers of creamy chocolate and soft cake

FRUIT AND MIXED BERRY SALAD

COOKIE PLATTER

assortment of gourmet cookies

OTHER DESSERTS MAY BE AVAILABLE UPON REQUEST

Premium Tea/Coffee station

With all of the condiments

WE CUSTOMIZE A MENU FOR EVERY BUDGET

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