



special event menus

858.750.2365 | sdCreativeCatering.com | 7015 Carroll Rd., Suite B, San Diego, CA 92121





typically served at the beginning of a meal

Hors D'oeuvres

CHILLED

- Vegetable Crudit  with Gourmet Dips
- Imported and Domestic Cheese Display
- Gourmet Hummus Trio with Pita Crisps
- Fresh Sliced Seasonal Fruit Display
- Cream Cheese Crab Dip with Crackers Melody
- Tomato Feta Phyllo Cup
- Classic Shrimp Cocktail
- Smoked Salmon Goat Cheese Tart
- Beef and Scallion Rolls
- Miniature Tortilla Cups with Chipotle Glazed Rock Shrimp, Sweet Corn and Red Peppers
- Petit Asian Lettuce Wrap
- Prosciutto Wrapped Asparagus

HOT

- Mushrooms Stuffed with Spinach, Feta & Sun-Dried Tomato
- Mini Chicken Cordon Bleu
- Pan Seared Chicken Pot Sticker
- Scallops Wrapped in Bacon
- Miniature Hamburger with Roquefort Cheese and Garlic Aioli Tenderloin Puff
- Miniature Beef Wellington with B arnaise Sauce
- Medallion Herb Crusted Chicken on Brioche Roll
- Miniature Chicken Empanadas
- Seared Ahi Tuna Crostini
- Coconut Shrimp with Sweet Pineapple Chili Sauce

PASSED

Spoons

- Pistachio Crusted Ahi Tuna with Caper Aioli
- Chicken Dumplings with Ginger Sesame Sauce

Skewers

- Beef or Chicken Satay (Thai-Teriyaki-BBQ)
- Chicken, Apple & Sausage
- Tri-Colored Cheese Tortellini with Balsamic Glaze

Flat Breads

- Pesto Chicken
- Roasted Veggie
- Prosciutto & Arugula

Bites

- Classic Fresh Alaskan Salmon Rosettes
- Open-Faced Steak Bites
- Blue Corn Tostadas with Langoustine Ceviche and Chipotle Crema

Shots

- Shrimp Corn Bisque
- Organic Tomato Basil





the place where delectable delights are found

Creative Signature Themed Stations

CARVING STATION

WITH YOUR CHOICE OF ONE, TWO, OR THREE

Sirloin Beef, Tri-Tip, Black Angus Prime Rib, Herb Crusted Tenderloin of Beef,
Oven Roasted Turkey Breast, Honey Ham, Pork Loin

CHOICE OF TWO SAUCES:

Cold: Horseradish Cream, Roasted Garlic Aioli, Chipotle Aioli,
Dijon Mustard, Cranberry Sauce

Hot: Caramelized Onion Demi-Glaze, Demi-Glaze, Cabernet Wine Sauce

CHOICE OF TWO SIDES:

Fresh Roasted Vegetables, Mixed Field Greens, Ceaser Salad, Garlic Mashed
Potatoes Served with Freshly Baked Dinner Rolls or Sliced Artisan Loaves

POTATO MARTINI BAR

Creamy Whipped Idaho Potatoes

CHOOSE 6 TOPPINGS:

Diced Chicken / Sliced Angus Beef / Sour Cream /
Bacon Bits / Broccoli / Shredded Cheddar / Chives

SUSHI

California, Cucumber, Avocado, Vegetable, Salmon, Shrimp Tempura,
Rainbow and Tuna Rolls Served with: Wasabi, Pickled Ginger,
Soy Sauce and Seaweed Salad

ATTENDED BY A SUSHI CHEF

MAC & CHEESE

Gourmet Alfredo Sauce and/or Classic Mac & Cheese Sauce

CHOOSE 4 TOPPINGS:

Diced Grilled Chicken / Angus Ground Beef / Diced Ham / Smoked Bacon Bits /
Steamed Broccoli / Steamed Spinach With Garlic / Roasted Diced Peppers /
Served With Fresh Baked Artisan Dinner Rolls & Mixed Field Greens

CUSTOMIZE YOUR PASTA STATION UPON REQUEST

SLIDER STATION

Apple Wood Smoked Chicken Salad, Bourbon Pulled Pork, Angus Beef,
Mini Turkey Rounds, Falafel, Mini Beef Franks and/or Meatball
Served with Artisan Buns & Brioche

TOPPINGS:

Blue Cheese Aioli / Caramelized Onions / Sliced Tomato / Lettuce /
Dill Pickle / Cole Slaw / Relish / Grilled Mushrooms

BAJA STREET TACOS

Grilled Pollo Asada, Grilled Carne Asada and/or Grilled Shrimp
Pico Di Gallo Salsa, Guacamole, Sour Cream, Jalapenos,
Limes, Cilantro and Diced Onions

SERVED WITH FRESHLY MADE FLOUR AND/OR CORN TORTILLAS





the place where delectable delights are found

All American Buffet

Accompanied by a Sauté of Seasonal, Golden Yukon Potatoes, Classic Caesar Salad, and Fresh Baked Corn Bread Finished with American Fudge Brownies

BBQ GLAZED QUARTER CHICKEN

Classic Barbeque Chicken Quarter Marinated to Tenderize, Coated in a Spice Rub and Slowly Grilled to Perfection

ST. LOUIS PORK STYLE RIBS

St. Louis Pork Ribs Simmered to Perfection Braised and Grilled in our Sweet and Tangy Barbeque Sauce

Mexican Fiesta

Accompanied by Authentic Spanish Rice, Beans, Homemade Salsa, Fresh Tortilla Chips, served with Caramel Filled Churros

SOUTH AMERICAN TACO BAR

Sliced Marinated Flank Steak or Grilled Tequila Lime Chicken with Fresh Tortillas, Shredded Cheddar Cheese, Sour Cream, Ribbons of Lettuce, Tomatoes, Jalapenos, Diced Onions & Homemade Guacamole

CHICKEN SANTE FE

Blackened Chicken Breast on a Bed of Roasted Corn Chipotle Salsa Garnished with Fresh Lime Wedges

Cucina Italiana

Served With Classic Caesar Salad and Fresh Baked Cheesy Garlic Bread Finished with Tiramisu

CHICKEN PARMIGIANINO

Shallow Fried Chicken Breast Topped with Roma Tomato Marinara and Fresh Mozzarella, Baked To Excellence

SPINACH AND CHEESE TORTELLINI

Vegetarian Cheese Stuffed Tortellini Jazzed up with a Creamy Parmesan Sauce Tossed with Fresh Spinach





entering the sphere of the perfect meal

Islands of Greece

Served with the Mixed Field Greens, tossed with Kalamata Olives, Cucumbers, Teardrop Tomatoes, and Feta Cheese with Balsamic Vinaigrette, Rice Pilaf, Pita Bread and Baklava

MEDITERRANEAN STUFFED CHICKEN

Chicken Filled with Sundried Tomatoes, Artichokes, Kalamata Olives, Cream Cheese and Chives Oven Roasted to Perfection

CHICKEN OR BEEF SOUVLAKI

Oregano Yogurt Marinated Beef or Chicken, Skewered & Grilled with Onions, Red and Green Peppers and Homemade Tzatziki Sauce

Chinese Cuisine

Served with Asian Slaw, Steamed Rice and Vegetarian Spring Rolls Finished With Almond Cookies

MONGOLIAN BEEF

A Spicy Stir-Fry Made with Tender Flank Steak a Blend Of Oriental Flame-Wok Vegetables Garnished with Chili Peppers

FLAM-WOK VEGETABLES

A Blend Of Oriental Vegetables Seasoned and Cooked Al Dente Tossed with A Stir-Fry Sauce

TERIYAKI GLAZED CHICKEN

Coated in a Sweet Teriyaki Sauce Garnished with Toasted Sesame Seeds and Chopped Green Onions

ORANGE CHICKEN

Cubed, battered, and fried all white meat chicken pieces coated in a sweet orange-flavored chili sauce, which thickens and caramelizes to a glaze.



entering the sphere of the perfect meal

Chef's Features | Plated or Buffet

All Signature Entrees are Accompanied with Your Choice of Two Entrees, a Starter Salad, Fresh Baked Dinner Rolls with Real Butter, Two Sides, & a Dessert

STARTED SALAD

Classic Caesar

Crisp Romaine Lettuce, House-Made Croutons and Shaved Parmigiano-Reggiano Cheese with Garlic And Herb Dressing

Spring Mix

Dried Cranberries, Grapes, Cucumbers, Candied Walnuts and a Raspberry Vinaigrette Dressing

Vegetable Garden

Organic Red and Yellow Summer Peppers, Teardrop Tomatoes, Mixed Field Greens, Sliced Olives and Heirloom Carrots with a Creamy Buttermilk Ranch Dressing

SIDES

Classic Whipped Idaho Potatoes

Parslied Red Bliss Potatoes

Quinoa Pilaf

Wild Rice

Toasted Orzo with Almonds

Glazed Carrots

Grilled Vegetable Arrangement

Creamy Scallop Potato

Saffron Infused Rice



entering the sphere of the perfect meal

Chef's Features | Plated or Buffet

All Signature Entrees are Accompanied with Your Choice of Two Entrees, a Starter Salad, Fresh Baked Dinner Rolls with Real Butter, Two Sides, & a Dessert

ENTREES

Herb Seared Beef Tenderloin

Roasted Medium Rare with Green Peppercorn Brandy Demi-Glace

Bavette of Beef

Butcher Steak Grilled and Topped with Shallots Set in a White Wine Reduction

Chicken Marsala

Chicken Breast Napped with a Marsala Wine Sauce Garnished with Mushrooms and Chopped Parsley

Chicken Cordon Blue

Baked Chicken Breast Stuffed with Ham, Provolone Cheese Topped with Alfredo Sauce

Chicken Broccoli Cheddar

Chicken Breast Stuffed with Broccoli & Cheddar Cheese Rolled in Seasoned Breadcrumbs

Oven Roasted Turkey Breast

Seasoned and Roasted to Excellence, Topped with Homemade Gravy

Tortilla Crusted Tilapia

Light and Flakey Tilapia Fillets, Crusted with Tortilla Flakes and Garnished with Lime wedges

Grilled Mahi-Mahi with Capers and Chives

Grilled Mahi-Mahi Fillets Embedded in Lemon Caper Sauce with Fresh Chives to Garnish

Garlic Roasted Shrimp Skewers

Seasoned and Marinated Shrimp Skewers with Roasted Garlic

Vegetarian Lasagna

Grilled Vegetable Lasagna with Marinara & Fresh Ricotta Cheese

Eggplant Parmigiana

Lightly Fried Eggplant Slices Layered with Tomato-Basil Sauce, Parmesan, Mozzarella Cheeses and Baked to Perfection

Bistro Sirloin Steak

Marinated Sirloin, Merlot Sauce, Provençal Herb Butter



entering the sphere of the perfect meal

Chef's Features | Plated or Buffet

All Signature Entrees are Accompanied with Your Choice of Two Entrees, a Starter Salad, Fresh Baked Dinner Rolls with Real Butter, Two Sides, & a Dessert

DESSERTS

Chocolate Brownie Fudge Parfait

Apple Pie Parfait

S'more Parfait

Cupcakes

Fresh Fruit Skewers

Assorted Mini Pastries

Assorted Gourmet Brownies

Chocolate Dipped Strawberries

Assorted Gourmet Sliced Cakes:

Carrot, Red Velvet, Belgian Chocolate,
Lemon Raspberry, Cheesecake and Tiramisu

Chocolate Dipped Strawberries

CREPE STATION

Sweet Crepes

Strawberries / Bananas / Whipped Cream / Hazelnut / Chocolate

ICE CREAM SUNDAE BAR

Vanilla, Chocolate and Strawberry Ice Cream

TOPPINGS TO CHOOSE FROM

Hot Fudge Sauce / Caramel Sauce

Rainbow Sprinkles / Brownies /

Mini Chocolate Chip Cookies

Oreo Cookies / Whipped Cream /

Maraschino Cherries /

Chopped Peanuts



entering the sphere of the perfect meal

Beverages

COFFEE AND TEA SERVICE

Freshly Brewed Gourmet Coffee,
Regular and Decaffeinated
Served with
Cream and Sweeteners

Assorted Tazo Tea

ESPRESSO BAR

Espresso, Gourmet Assorted Coffee,
Assorted Tea and
Hot Chocolate

Garnished with Cinnamon, Whipped Cream,
Nutmeg, Cane Sugar
and Creamers

COOLED BEVERAGES

Raspberry Blood Orange Infused Water

Strawberry Basil Infused Water

Melon Mint Infused Water

Fresh Squeezed Lemonade

Fresh Brewed Ice Tea

Flavored Teas:

Peach Melon, Mango & Raspberry

Assorted Soft Drinks

Chilled Water

Blackberry Elderflower Spritzer with Mint

Iced Green Tea Elixir with Ginger & Lemon

Hibiscus Tea

Watermelon Strawberry Cooler



Customize your special event with expert assistance
with our on-site event specialist.

858.750.2365 | sdCreativeCatering.com | 7015 Carroll Rd., Suite B, San Diego, CA 92121

