



wedding 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
Melon Wrapped Prosciutto
Gourmet Hummus Trio with
Warm Homemade Pita Bread
Tomato Feta Phyllo Cup
Prosciutto Wrapped Asparagus
Smoked Salmon Goat Cheese Tartar
Beef and Scallion Rolls
Italian Antipasto
Spicy Tuna Tartar With Japanese Aioli
on a Crispy Wonton
Miniature Tortilla Cups with Chipotle Glazed Rock
Shrimp, Sweet Corn and Peppers
Grilled Seckel Pears with Stilton Cheese Wrapped
in Prosciutto

HOT

Mushrooms Stuffed with Spinach,
Feta & Sun-Dried Tomato
Mini Chicken Cordon Bleu
Pan Seared Chicken Pot Sticker
Scallops Wrapped in Bacon
Coconut Shrimp with Sweet Pineapple
Chili Sauce
Stuffed Mushrooms with Crabmeat
Sesame Encrusted Crab Cakes with Chive Aioli
Miniature Beef Wellington with
B arnaise Sauce
Asparagus Wrapped in Phyllo
Miniature Hamburgers with Roquefort Cheese
And Garlic Aioli Tenderloin Puff
Potato Samosas

PASSED

Spoons
Pistachio Crusted Ahi Tuna with Caper Aioli
Smoked Salmon with Cucumber Lemon Dill Salsa
Skewers
Chicken Satay (Thai-Teriyaki-Bbq)
Beef Brochette
Tri-Colored Cheese Tortellini with Balsamic Glaze
Flat Breads
Classic Margherita
Pesto Chicken
Roasted Veggie
Bites
Classic Fresh Alaskan Salmon Rosettes
Roasted Vegetables with Green Hummus
Open-Faced Steak Bites
Shots
Shrimp Ceviche
Organic Tomato Basil



the place where delectable delights are found

Creative Signature Themed Stations

CARVING STATION

WITH YOUR CHOICE OF ONE, TWO, OR THREE

Beef

Sirloin, Tri-Tip, Black Angus Prime Rib, Herb Crusted Tenderloin Beef

Poultry

Oven Roasted Turkey Breast

Pork

Honey Ham, Pork Loin

CHOICE OF TWO SAUCES:

Cold

Horseradish Cream, Roasted Garlic Aioli, Dijonnaise, Chipotle Aioli, Dijon Mustard, Cranberry Sauce

Hot

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

CHOICE OF TWO SIDES:

Farmers Fresh Roasted Vegetables Melody,
Mixed Field Greens, Caesar Salad,
Garlic Mashed Potatoes

Served with Freshly Baked Dinner Rolls,
or Sliced Artisan Loaves

PASTA ACTION STATION

CHOICE OF TWO PASTAS:

Penne, Spaghetti, Cavatappi, Elbow, Tri Color Rotini, Baby Shells

CHOICE OF TWO SAUCES:

Roasted Creamy Garlic Alfredo,
Authentic Meat Sauce, Marinara, Creamy Pesto,
Creamy Tomato Basil

CHOICE OF TWO:

Italian Sausage, Diced Grilled Chicken, Meatballs,
Roasted Vegetables, Sliced Mushrooms, Bell Peppers, Baby Spinach

Served with Cheesy Garlic Bread Sticks
& Caesar Salad

POTATO MARTINI BAR

Whipped Idaho Potatoes

CHOOSE 6 TOPPINGS:

Diced Chicken or Sliced Angus Beef

Sour Cream / Bacon Bits / Broccoli /
Shredded Cheddar / Chives





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Creative Signature Themed Stations

SUSHI STATION

California, Cucumber, Avocado, Vegetable, Salmon, Shrimp Tempura, Rainbow Roll & Tuna Rolls

Accompanied by Wasabi, Pickled Ginger, Soy Sauce, and Seaweed Salad

ATTENDED BY A SUSHI CHEF

MEDITERRANEAN STATION

Chicken, Beef or Shrimp Kabobs

to Include Stuffed Grape Leaves, Tabbouli, Tzaziki Cucumber Sauce, Hummus,

Homemade Fresh Pita Bread or Pita Chips, Baba Ganoush, Kalamata Olives & Greek Salad

ASIAN STIR FRY STATION

CHOOSE TWO:

Beef, Chicken, Shrimp or Vegetables

CHOOSE 4 TOPPINGS:

Snow Peas / Bean Sprouts / Tofu / Broccoli / Shredded Carrots / Mushrooms / Water Chestnuts / Bell Peppers / Bamboo Shoots / Baby Corn
Served with Jasmine Rice & Oriental Salad

GRILLED CHEESE STATION

Gourmet Sliced Cheese Smoked Gouda, Havarti, American or Provolone Cheese

White, Multigrain & Squaw Sliced Breads

Roma Tomato, Basil, Roasted Turkey, Black Forest Ham, Avocado, Apple Smoked Bacon, Chicken salad & Mushrooms.

Spreads: Pesto, Dijonnaise, Mayo

Served with Organic Tomato Basil Soup

SLIDER STATION

Apple Wood Smoked Chicken, Bourbon Pulled Pork, Angus Beef, Mini Turkey Rounds, Falafel, Mini Beef Franks or Meatball

Served with Artisan Buns & Brioche

TOPPINGS:

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



entering the sphere of the perfect meal

Chef's Signature Entrees | 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

STARTER SALAD

Classic Caesar

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

Endive and Arugula

Apples, Walnuts and Vermont Montrachet Style Goat Cheese with Honey Mustard Dressing

California Field Greens with Gorgonzola Cheese

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

Citrus and Mesclun Greens

Oranges, Grapes, Red Onions and Toasted Pecans and a Balsamic Herb 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

Quinoa Pilaf

Wild Rice Melody

Classic Whipped Idaho Potatoes

Herb Roasted Fingerling Potatoes

Rice Pilaf

Grilled Pencil Asparagus with Almonds

Grilled Vegetable Arrangement

Potato Au Gratin

Broccoli Florets with Toasted Garlic



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BEEF

Grilled Filet Mignon

Served with Your Choice of Au Poivre, Béarnaise or Red Wine Sauce

Braised Beef Short Ribs

Beef Short Ribs Braised in Beef Stock, Celery, Carrots & Onions Topped With A Dollop of Horseradish Crème

CHICKEN & POULTRY

Chicken Francese

Skinless Chicken Cutlets Lightly Coated in Flour and Egg Sautéed in a White Wine & Lemon Sauce

Chicken Piccata

White Wine, Lemon Herbs and Capers

Grilled Chicken with Mushroom Wine Sauce

Seasoned Grilled Chicken Breast Topped with Creamy Mushroom Wine Sauce

Chicken Champagne

Sautéed Chicken Breast with Sun-Dried Tomato Champagne Sauce

PORK

Balsamic Roast Pork Tenderloins

Pork Tenderloins Roasted with Balsamic Sauce

Herb Crusted Pork Loin

Pork Loin, Roasted Garlic and Fresh Herbs with Mustard Jus

SEAFOOD

Grilled Salmon with Lemon and Herbs

Tender and Flaky Fillet of Salmon, Marinated and Infused with Herbs

Topped with a Lemon Butter Sauce

Miso Glazed Mahi Mahi

Mahi-Mahi Fillet Glazed with Miso Sauce

Macadamia Crusted Seabass

Sea Bass Seared with Garlic Encrusted with Macadamia Nuts and Oven Roasted until Lightly Golden

Tilapia Provencal

Baked Tilapia, Roma Tomatoes, Kalamata Olives, Capers and Fresh Herbs

VEGETARIAN

Stuffed Peppers

Red and Green Peppers Stuffed with Corn, Black Beans, and Quinoa

Topped with a Mild Red Sauce and a Cheese Blend

Three Cheese Ravioli Pomodoro

Cheese Ravioli Topped with Cherry Tomatoes, Garlic, White Wine and Fresh Basil Sauce

Saffron Pearl Couscous

Topped with Pine Nuts and a Roasted Vegetable Melody

Potato Gnocchi

with Summer Vegetables

Eggplant Parmigiana

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

Vegetarian Biryani

with Saffron Rice and Vegetables





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DESSERTS

Assorted Gourmet Sliced Cakes

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

Chocolate Dipped Strawberries

Assorted Tartlets

Fresh Fruit, Key Lime, Coconut Cream, Pecan and Chocolate Truffle

Assorted Mini Pastries

Signature Cup Cakes

Mini Crème Brule

Mini Chocolate Tulip Cups Filled With Tiramisu Mousse and Fresh Raspberry

Mousse Cups

Chocolate, Strawberry and Passion Fruit

SERVICE

Wedding Cake Cutting

Individually Slice and Serve Cake for Guests

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



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

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