



CREATIVE CATERING

THE FIRST ONES INVITED TO THE BEST PARTIES!



THE PREMIER CATERER *on the North Shore*

Creative Catering, Inc.
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CREATIVE-CATERING.COM

COCKTAIL PARTY

A Selection of 10-12 Passed Hors d'oeuvres
with one or more of our Standing Table Items.

If you would like something more substantial for
A Cocktail Reception we suggest:

A Selection of 5-6 passed Hors d'oeuvres
With 3 or more Food Stations such as Salad, Pasta
and Grill Stations.



PLATED DINNER

A selection of 5-6 Passed Hors d'oeuvres-you may
add a Standing Table.

Choice Of
Salad
Two Main Entrees
Vegetable
Starch



DINNER BUFFET

A selection of 5-6 Passed Hors d'oeuvres-you may
add a Standing Table

Choice of Two Main Entrees
Pasta Entrée
Vegetable
Starch



All of the above recommended guidelines include Coffee, Decaffeinated Coffee, and Tea. All
tableware is also included.

When we create a proposal for your event each item will be listed out in detail including the
cost of each item for your review. We find this helps our clients in customizing their menu.

Service and State Tax will be assessed on all event proposals.

Gratuities are left to a client's discretion..

FRESH GARDEN CRUDITÉS TABLE

Broccoli and Cauliflower Florets, Red & Green Pepper Juliennes, Carrots, Celery, English Cucumbers, Cherry Tomatoes and other Seasonal Vegetables.
Served with a selection of Dips.

CLASSIC CHEESE & FRUIT TABLE

Seasonal Fresh Fruit and Colorful Berries with a selection of this Country's Fine Cheeses-Vermont White Cheddar, Smoked Gouda, Dill Havarti and Swiss.
Served with a Variety of Specialty Crackers, Hummus, Tabouleh and Pita Triangles..



TUSCAN TABLE

An Alluring Feast of Imported Provolone, Imported Salami, Mixed Olives, Marinated Artichoke Hearts, Feta Cheese Stuffed Peppers, Marinated Roasted Vegetables, Caprese Salad of Fresh Mozzarella and Vine-Ripened Tomatoes.
Served with Pesto, Flavored Olive Oil, Focaccia and Assorted Breads.

COLD HORS D'OEUVRES

Prosciutto Palmiers
Melon wrapped with Prosciutto
Fresh Asparagus wrapped with Prosciutto
Figs, Apricots or Dates wrapped in Prosciutto
Tortellini Skewer with Pesto
Apple Sage & Bleu Cheese Crostini
Vegetable Frittatas
Olive Tapande on Crostini
Fresh Mozzarella with Artichoke & Tomato Skewer
Chicken Tarragon Salad or Crabmeat Salad in Endive
Gorgonzola, Toasted Walnuts & Honey served on Belgian Endive
Poached Salmon Skewers- Dark Rum, Lime Ginger
Crème Fraîche
Smoked Salmon Roll-Ups
Smoked Salmon Mousse on Cucumber Round
Cocktail Shrimp
Spicy Lemon Shrimp
Lobster Tail Bites
Mini Lobster Salad Roll
Mini Crabmeat Salad Roll
California Rolls
Assorted Sushi
Profiteroles with Lobster, Crabmeat, Chicken or Shrimp Salad



HORS D'OEUVRES HOT

- Beef Tenderloin Crostini with Boursin
- Beef Empanadas
- Beef Kabob Skewers
- Mini Sirloin Burger
- Mini Beef or Chicken Wellington
- Mini Reuben Sandwiches
- Baby Lamb Chops
- Grilled Tuscan Lamb Chops
- Pulled Barbecue Pork on a Soft Roll
- Spicy Chicken or Beef Satay with Peanut Sauce
- Chicken Quesadillas
- Lemon Chicken with Cognac Crème Fraiche
- Jamaican Chicken Skewers with Mango Salsa
- Sesame Chicken with Plum Sauce
- Macadamia Nut Chicken with Pina Colada Dipping Sauce
- Chicken & Cashew Spring Roll
- Boneless Buffalo Wings
- Peking Duck on a Skewer with Mandarin Orange Coulis
- Scallops in Bacon with Pineapple
- Nantucket Clam Fritters with Fresh Tomato & Onion Coulis
- Maine Crab Cakes with Remoulade Sauce
- Crabmeat Rangoon
- Smoked Salmon & Potato Pancakes
- Lemon Soy Swordfish Kabobs
- Oysters Rockefeller
- New England Fried Oysters
- Grilled Spicy Shrimp
- Shrimp wrapped in Bacon
- Coconut Shrimp with Spicy Orange Sauce
- Louisiana Shrimp and Andouille Sausage Cakes
- Lobster Pot Pie
- Cocktail Calzone
- Southwest Potato Skins
- Sweet Potato Latkes with Applesauce & Sour Cream
- Latkes with Sour Cream & Applesauce
- New York Knishes
- Classic Pizza Bites
- Artichoke Filo Cup
- Artichoke Fritter with Lemon Sauce
- Stuffed Mushrooms- Crabmeat, Herb or Spinach
- Bruschetta with Wild Mushrooms
- Bruschetta with Tomato, Basil & Provolone
- Bruschetta with Zucchini & Sun-dried Tomatoes
- Brie, Pear and Almond Filo Flower
- Brie with Raspberry in Puff Pastry filo
- Risotto Arancini
- Mediterranean Spanakopita
- Cocktail Calzone
- Cocktail Quiches
- Mushroom Walnut Profiteroles
- Caramelized Onion, Fig & Brie Tart
- Thai Vegetable Spring Roll
- Vegetarian Potsticker Dumplings





PASTA STATION

(Minimum Choice of two pastas and two sauces)

POPULAR PASTA

Butternut Squash Ravioli
Cavatapi
Cheese Ravioli
Farfalle
Gemelli
Gnocchi
Lobster Ravioli
Penne
Three Cheese Tortellini
Tuscan Ravioli

POPULAR SAUCES

Asiago Cream Sauce
Fra DiAvlo
Gorgonzola Cream Sauce
Marscapone Sage Cream
Marinara Sauce
Olive Oil and Herb
Pesto, Pesto Cream
Puttanesca
Roasted Red Pepper Pesto
Tomato Basil Cream Sauce
Wild Mushroom Sauce



GRILL STATION

CHOOSE TWO OR THREE

Boneless Chicken Breast
Swordfish
Duck Breast
Salmon
Pork Tenderloin
Tuna
Sirloin Tips
Shrimp Petite Filet Mignon
Lamb Chops
Seasonal Vegetables

MARINADES

Wine & Herb, Sesame Ginger, Pesto
Cilantro or Basil Asian Marinade,,
Teriyaki Lemon Soy, Southwest
Seasoning

SAUCES

Homemade BBQ Sauce, Pineapple
Soy Glaze, Mango Lime Salsa,
Pineapple Salsa, Tomato Basil
Cream, Lobster Cream, Rum Lime
Ginger Crème Fraiche



CROSTINI STATION

(Choice of two toppings)

Served on Fresh Herbed Crostini Rounds.

Carved Beef Tenderloin
Grilled Chicken
Carved Pork
Tenderloin
Portobello Mushroom
Sautéed Shrimp Scampi
Roasted Turkey Tenderloin



MEXICAN STATION

A blend of popular accompaniments such as Marinated Grilled Beef and Chicken with Lettuce, Tomato, Black Olives, Onions, Black Beans, Jack Cheese, Salsa, Sour Cream, Flour Tortillas and Spanish Rice

MASH-POTINI BAR

Homemade Creamy Mashed Potatoes & Sweet Potatoes accompanied by a Variety of Toppings including Crumbled Bacon, Caramelized Onions, Shredded Cheddar, Gorgonzola, Sour Cream & Chopped Broccoli.

SALAD STATION

(Choice of two)

SIGNATURE SALAD

Gourmet Baby Greens, Mandarin Oranges, Toasted Walnuts, Crumbled Feta, Dried Cranberries, Sliced Cucumbers and Tomatoes

CHOPPED SALAD

Chopped Romaine, Diced Tomatoes, Chopped Red Onion, Chick Peas with a Lemon Poppy Vinaigrette

Traditional Garden

Caesar

Greek Salad

Tahitian Bibb Salad

Spinach with Sliced Strawberries and Toasted Almonds



SOUP STATION

(Choice of two or add one to Salad Station)

New England Clam Chowder
Italian Wedding
French Onion with Cheese Croutons
Lobster Bisque with a splash of Cognac
Summer Gazpacho with Cilantro Sour Cream
Minestrone
Harvest Pumpkin
Cream of Broccoli
Tomato Parmesan
Texas Chili

MINI CLASSIC STATION

(Choice of three)

Served on freshly baked rolls with
French Fries.

Mini Hamburgers
Mini Hot Dogs
Mini Grilled Cheese Sandwiches
Mini Reubens
Juicy Pulled Pork Sandwiches
Crab Salad Rolls
Lobster Salad Rolls
Mac & Cheese

FIRST COURSE

Individual Antipasto
Wild Mushroom Streudel
Prosciutto wrapped around Seasonal Fruit
Lobster Ravioli with Lobster Cream Sauce
Butternut Squash Ravioli with Mascarpone Sage Cream
Orecchiette with Sun-dried Tomatoes, Garlic, Olive Oil and
Tossed with Fresh Basil
Warmed Fresh Tomato and Mozzarella Slices dressed with
Pesto
Shrimp Cocktail
Louisiana Seafood Crepes with Cajun Sauce
Polenta Roasted Vegetable Stack, Roasted Red Pepper Coulis
Maryland Crab Cakes with a fresh Tomato Mustard Coulis
Seasonal Fresh Fruit Plate
Cheese Stuffed Portabella Mushroom garnished with Field
Greens & Raspberry Vinaigrette

SALAD COURSE

SIGNATURE SALAD

Gourmet Baby Greens, Mandarin
Oranges, Toasted Walnuts, Crumbled
Feta, Dried Cranberries, Sliced
Cucumbers and Tomatoes

CHOPPED SALAD

Chopped Romaine, Diced Tomatoes,
Chopped Red Onion, Chick Peas with
a Lemon Poppy Vinaigrette

Traditional Garden
Caesar
Greek Salad
Tahitian Bibb Salad
Spinach with Sliced Strawberries and
Toasted Almonds



ENTREES

Grilled Chicken with fresh Basil Cream or Sun-dried Tomato Sauce

Chicken Breast stuffed with Chevre, Ricotta, Wild Mushrooms and Spinach, served with White Wine Sauce

Wild Mushroom Stuffed Chicken Breast served with Mushroom Cream Sauce

Medallions of Chicken with Pecans and Maple Bourbon Butter

Roasted Chicken Breast with Louisiana Corn Bread Stuffing, Cajun Cream Sauce

Lemon Zest Chicken with Cognac Crème Fraiche

Chicken Marsala with a Mushroom and Wine Sauce

Sage and Cranberry Stuffed Chicken Breast

Chicken Oscar with Crabmeat, Asparagus and Hollandaise Sauce

Chicken Saltimbocca Chicken Breast Stuffed with Thinly-sliced Prosciutto, Fontina and Sage

Served with a Mushroom Marsala Sauce

Chicken Breast Stuffed with Fontina and Artichoke Hearts with Tomato Basil Cream Sauce

Chicken Breast Stuffed with Basmati Rice, Spinach, Sun-dried Tomatoes, Wild Mushrooms, Demi-Glace

Chicken Pollo Bro Detto- Sauteed Breast of Chicken, Braised with Artichoke Hearts, Roma

Tomatoes, Ripe Olives, Pepperoncini and White Wine

Grilled Duck Breast with Mandarin Orange Glaze

Baked Scallops in Sherry Lemon Butter topped with Seasoned Crumb

Oven Roasted Nova Scotia Salmon with a Chardonnay Sauce

Slow Roasted Salmon with a Mustard Parsley Glaze

Sautéed Shrimp, Scallops and Lobster served with Lobster Cognac Cream Sauce over Rice or Pasta

Garlic and Herb Grilled Jumbo Shrimp

Classic Baked Stuffed Lobster



ENTREES

Roulades of Sole filled with Crabmeat Stuffing served with Newburg Sauce

Sautéed Sea Scallops in White Wine and Mushroom Cream Sauce

Baked Stuffed Shrimp with Seafood, Wine and Herb Stuffing

Baked Salmon Stuffed with Marscapone and Baby Spinach

Grilled Salmon Filet served with Mango Lime Salsa

Grilled Swordfish with Cilantro Bacon Rub served with Mango Lime or Pineapple Salsa

Baked Haddock with Lemon Butter

Baked Stuffed Haddock with Seafood Stuffing, served with Lemon Butter

Herb-Crusted Sea Bass, Oven Roasted with Mango Chutney or Thai Coconut Sauce

Roasted Prime Rib with Horseradish Cream Sauce or Au Jus

Tenderloin of Beef with Baked Stuffed Shrimp

Grilled Filet Mignon choice of: Béarnaise, Dijonnaise, Chipotle Red Pepper Sauces or Maitre d'Hotel Butter

Tenderloin of Beef choice of Béarnaise, Madeira/Mushroom, Demi-Glace, Bordelaise or Red Pepper Pesto

Marinated Grilled Bistro Tenderloin in your choice of sauce

Grilled Sirloin Strip served with Red Wine Shallot

Sirloin Tips with a choice of Marinades

Braised Boneless Short Ribs

Herb-Brined Pork Prime Rib Roast

Stuffed Veal Roast

Baby Grilled Lamb Chops, Marinated in Garlic and Rosemary

Rack of Lamb roasted with a Fresh Herb and Dijon Crust

Butternut Squash Ravioli with Sage Mascarpone Cream

Portobello Mushroom stuffed with Risotto and Roasted Vegetables

Mediterranean Pasta Cavatapi with Sun-dried Tomatoes, Artichoke Hearts, Roasted Red Peppers

Children's Entrees are also available

All Entrees Include:

Salad, Vegetable, Potato,/Rice, Rolls and Butter

Brewed Coffee, Decaffeinated and Tea

Consuming raw or under-cooked meat, poultry, seafood, shellfish or eggs may increase your risk of food borne illness.



YANKEE COOKOUT

BBQ Smoked Chicken Quarter
1/3 lb. Hamburger with Cheese
All Beef Hot Dog
Red Bliss Potato Salad
Buttered Fresh Corn on the Cob
Corn Bread and Butter
Sliced Watermelon

CREATIVE KABOB BBQ

Beef Kabobs
Chicken Kabobs
Rice Pilaf
Caesar Salad
Grilled Seasonal Vegetables
Rolls and Butter

PIT SMOKED BARBECUE

Tangy BBQ St. Louis Ribs
BBQ Smoked Chicken Quarter
BBQ Baked Beans
Buttered Fresh Corn on the Cob
Cole Slaw
Corn Bread and Butter
Sliced Watermelon



NEW ENGLAND LOBSTAH BAKE

New England Clam Chowder
BBQ Smoked Chicken Quarter
1 ¼ lb. Boiled Lobster with Drawn Butter
Red Bliss Potato Salad
Cole Slaw
Buttered Fresh Corn on the Cob
Corn Bread and Butter Sliced Watermelon

CHICKEN & TIPS BBQ

BBQ Smoked Chicken Quarter
Beef Tender Tips
Garden Pasta Salad
Buttered Fresh Corn on the Cob
Corn Bread and Butter
Sliced Watermelon

TEXAS WRANGLER

Grilled NY Sirloin Steak
Baked Potato
Caesar Salad
Grilled Seasonal Vegetables
Rolls and Butter





- Roasted Fresh Vegetables with Olive Oil and Fresh Herbs
- Zucchini and Summer Squash with Fresh Herbs
- Glazed Carrots
- Green Beans Provençal
- Peapods and Red Pepper Julienne sautéed in Sesame Oil
- Fresh Asparagus with Hollandaise Sauce
- Green Beans Almondine
- Roasted Butternut Squash with Onions
- Asparagus with Lemon Butter
- Steamed Broccoli
- Medley of Vegetables with Fresh Herbs
- Green Beans with Cashew Nuts
- Scalloped Potatoes
- Polenta Triangles
- Maple Mashed Sweet Potatoes
- Caramelized Onion Mashed Potatoes
- Blushing Bride Mashed Potatoes
- Country Mashed Red Potatoes with Sour Cream and Chives
- Baked Stuffed Potatoes
- Garlic Mashed Potato
- Long Grain and Wild Rice Pilaf
- Pasta with Garlic and Herbs
- Couscous
- Yukon Gold Potato Cake



ICE CREAM SUNDAE BAR

Cherry Farm Creamery Vanilla Ice Cream served with toppings of Hot Fudge, Butterscotch, Strawberries, Pineapple, Whipped Cream, Cherries, M&M's, Oreo Cookies, Crushed Walnuts, Heath Bar and Jimmies.

WEDDING CAKES

Our award winning vendors offer finely crafted Wedding Cakes; all are hand-decorated with a variety of flavors, such as Chocolate or Lemon Mousse and Strawberry Grand Marnier.



DECADENT CHOCOLATE FOUNTAIN

Imported Belgian Chocolate flowing from a never-ending fountain. Displayed with Fresh Fruit, Cookie Bites and other Treats ready to Skewer and Swirl in Luscious Warm Chocolate.

TASTY BITES

European Style Pastries
Opera Torte
Sorbet and Biscotti
White Chocolate Mousse Cake
Blueberry Cobbler
Boston Cream Pie
Our Own Homemade Apple Crisp
Grand Marnier Torte
Assorted Fruit Pies
Triple Layer Fudge Torte
Lemon Meringue Pie
Fresh Fruit Tart
Cheesecake
Fresh Strawberries dipped in Chocolate
French Silk Pie
Tiramisu
Key Lime Pie
Crème Brulee
Gourmet Cookies
Ice Cream Bonbons
Carrot Cake with Cream Cheese Topping
Our Own Cherry Farm Creamery
Ice Cream

