



## MEETINGS & SEMINARS MENU

*All menus have a minimum for 50 guests*

<p><b>Breakfast Buffet</b> \$18.95 per person</p>	<ul style="list-style-type: none"> <li>• French Toast Bake with Toasted Almonds, Strawberries, Cream Cheese &amp; Orange Vanilla Syrup on the Side</li> <li>• Cheesy Ham &amp; Egg Frittata</li> <li>• Miniature Fresh Fruit Tartlets</li> <li>• Miniature Cinnamon Rolls</li> <li>• Coffee, Hot Tea &amp; Orange Juice</li> </ul>
<p><b>Breakfast Buffet</b> \$15.50 per person</p>	<ul style="list-style-type: none"> <li>• Fresh Fruit Salad</li> <li>• Scrambled Eggs with Assorted "Toppings" guests can add. Toppings to include: Shredded Cheese, Sausage, Diced Bacon, Scallions, Salsa &amp; Ketchup (We can make this an Omelet Action Station – add \$2.00 per person)</li> <li>• Assorted Breakfast Breads &amp; Muffins served with Jam &amp; Butter</li> <li>• Miniature Doughnuts served on a peg board</li> <li>• Coffee, Hot Tea &amp; Orange Juice</li> </ul>
<p><b>Continental Breakfast</b> \$9.95 per person</p>	<ul style="list-style-type: none"> <li>• Fresh Fruit Salad</li> <li>• Homemade Croissants with Butter and Apricot Jam</li> <li>• Assorted Breakfast Breads</li> <li>• Blueberry Muffins</li> <li>• Assorted Bagels with Cream Cheese</li> <li>• Coffee &amp; Orange Juice</li> </ul>
<p><b>Lunch Buffet Examples</b> \$22.50 per person</p>	<ul style="list-style-type: none"> <li>• Catering Creations Signature Salad with Mixed Greens, Dried Cranberries, Feta Cheese, Red Onion and Candied Walnuts in a Port Wine Raisin Vinaigrette</li> <li>• Chicken Breast with Artichokes &amp; Mushrooms in a Champagne Butter Sauce</li> <li>• Top Round of Beef in a Brandy Peppercorn Sauce</li> <li>• Green Beans with a Red Pepper Lemon Butter</li> <li>• Aged White Cheddar Whipped Potatoes</li> <li>• Dinner Rolls &amp; Butter</li> <li>• Chocolate Brownies with Peanut Butter Buttercream</li> </ul>

## EXAMPLE MENUS

<p><b>Lunch Buffet Examples</b> (cont.) \$21.00 per person</p>	<ul style="list-style-type: none"> <li>• Wedge Salad with Tomato, Blue Cheese &amp; Toasted Pinenuts with a Creamy Herb Dressing</li> <li>• Gouda Stuffed Sliders served with Petite Rolls and Bacon Chive Mayo on the side</li> <li>• Crab Cake Sliders served with Petite Rolls and a Tangy Slaw on the side</li> <li>• Smoky Macaroni &amp; Cheese</li> <li>• Assorted Cookies &amp; Bars</li> </ul>
<p>\$18.00 per person</p>	<ul style="list-style-type: none"> <li>• Southwestern Caesar Salad with Diced Bell Peppers, Corn &amp; Avocados with a Southwestern Caesar Dressing</li> <li>• Fajita Bar: Soft Flour Tortillas, Baja Marinated Steak &amp; Chicken Breast with Sautéed Green Peppers &amp; Onions</li> <li>• Romaine Lettuce, Cheddar Cheese, Tomatoes, Sour Cream &amp; Tomato Salsa on the side</li> <li>• Toasted Cumin &amp; Garlic Refried Beans</li> <li>• Spanish Rice</li> <li>• Assorted Cookies</li> </ul>
<p>\$17.25 per person</p>	<ul style="list-style-type: none"> <li>• Signature Salad of Mixed Baby Greens with Feta Cheese, Red Onions, and Dried Cranberries in a Raisin Port Wine Vinaigrette served with Candied Walnuts on the Side</li> <li>• Grilled Apricot Chicken in an Apricot Ginger &amp; Leek Sauce</li> <li>• Aged White Cheddar Whipped Potatoes</li> <li>• Roasted Brussels Sprouts in Shallot Lemon Olive Oil</li> <li>• Assorted Mini Cheesecakes</li> </ul>
<p>\$15.00 per person</p>	<ul style="list-style-type: none"> <li>• Garden Salad of Cucumbers, Tomatoes, Red Onions, Shredded Cheddar Cheese and Homemade Garlic Croutons</li> <li>• Fresh Seasonal Fruit</li> <li>• Deli Sliced Breads</li> <li>• Assorted Condiments, Shredded Lettuce, Sliced Tomatoes</li> <li>• Assortment of Sliced Cheeses</li> <li>• Assortment of Deli Meats</li> </ul>

*All Menus subject to 20% Service Fee & Taxes*