



Breakfast Selections

Power Breakfast

Scrambled Eggs with Cheese, Roasted Turkey, Sausage Links, French Toast, Syrup, Roasted Red Potatoes, Biscuits, Butter, Jelly and Tableware.

Assorted Juices

Sunday Brunch

Bacon, Sausage, Omelets with Cheese, Grits, Smoked Salmon, Pasta Marinara, French Bread, Bagels, Assorted Cream Cheese, Assorted Jelly Cups, Butter, and Tableware.

Assorted Juices

Original Continental

Assorted Danish, Fresh Muffins, Assorted Juices, Butter, Jelly and Tableware.

Double Continental

Assorted Bagels, Danish, Assorted Cream Cheeses, Banana Bread, Fresh Muffins, Butter, Assorted Juices and Tableware.

Good Morning Breakfast

Scrambled Eggs with Cheese, Sausage Links, Baked Ham, Grits, Biscuits, Butter, Jelly, and Tableware.

Assorted Juices

South of the Border Breakfast

Scrambled Eggs with Cheese, Red and Green Peppers, Onions, Mild Salsa, Sausage Links, Bacon Strips, Guacamole Salad Biscuits, Butter, Jelly and Tableware.

Assorted Juices

Midwestern Breakfast

Egg Casserole, Ham and Bacon, Seasoned Home-style Potatoes, Biscuits & Gravy, Butter, Jelly and Tableware.

Assorted Juices

Lumberjack Breakfast

Apple and Blueberry Pancakes with Syrup and Butter, Scrambled Eggs with Shredded Cheddar, Ham and Bacon, Roasted Potatoes and Tableware.

Assorted Juices

Omelets Bar

Our Chefs prepare Omelet's to order. Guests choices of ingredients include:

Shredded Cheddar and Mozzarella Cheese, Diced Ham, Mushrooms, Diced Peppers, Diced Onions, Bacon, and Salsa.

Includes:

Diced Potatoes, Sausage, Assorted Danish, Biscuits and Jelly, Fresh Cut Fruit Trays and Fresh Brewed Coffee with all Condiments, Plates, Forks, Knives and Napkins.

Great Additions

Fresh Fruit Bowl (serves 15-20)

Assorted Breakfast Breads (24 pieces)

Yogurt, Berry and Granola Parfait (serves 20-25)

Complete Coffee Service Regular or Decaf (50 cups)



Hot Breakfast

Egg Sandwiches

~bacon, sausage, or pork link & cheese
~choice of roll, bagel, or English muffin

Egg Breakfast Platters

~scrambled eggs
~choice of bacon, sausage or ham
~home fries & toast

Egg White Delights

~egg white, turkey sausage on
~English muffin

notes:

-wraps add 75¢ per person
-egg whites add \$1 per person (except egg white delights)

Breakfast Boxes

Box #1

~fresh fruit salad
~low fat yogurt
~fresh muffin

Box #2

~fresh fruit salad
~cottage cheese
~bagel w/cream cheese

Box #3

~fresh fruit salad
~low-fat yogurt
~cottage cheese
~fresh Danish

Breakfast Beverages

Coffee Service

~regular
~decaf
~hazelnut

Tea Service

~herbal teas
~black teas

Specialty Coffee

~Cappucino
~Latte
~Mocha

Tropicana

Iced Coffee

Iced Tea

notes:

coffee & tea service packaged in disposable boxes:
-milk (whole & skim)
-half & half
-sweeteners



Cold Sandwich Packages

All-Time Favorites Platter

~chef's assortment of Chefs signature sandwiches

All-Time Favorites Package

~chef's assortment of Chefs signature sandwiches

~1 side option

Soup & Sandwich Combo

made for 6 people

~chef's assortment of Chefs signature sandwiches

~chef's choice of 2 homemade seasonal soups

~requests of soup taken

Wholesome Lunch

~chef's assortment of Chefs signature sandwiches

~1 Hot side

~1 Cold side

Carving Board Platter

~fresh cut lunch meats

~fine European, Canadian & domestic cheese

~tomato, romaine lettuce, onion & dressings

~assorted breads or wraps

Complete Lunch

~chef's assortment of Chefs signature sandwiches

~1 Hot side

~1 Cold side

~1 Dessert

Additional Sides

\$2 per person

Cold Sides:

-garden salad

-caesar salad

-chicken salad (add \$1)

-Greek salad (add \$1)

-tomato & fresh mozzarella

-pasta salad

-macaroni salad

-red bliss potato salad

-cole slaw

-string beans almandine

Warm Sides:

-penne pesto

-cheese tortellini

-rice pilaf

-grilled vegetable medley

-mashed potatoes

Side Fruits & Sweets

-fresh fruit salad

-cookie & brownie

-chocolate mousse

-apple bread pudding

-homemade rice pudding

Lunch Boxes

Box #1

-sandwich

-chips

-cookie or brownie

Box #2

~sandwich

~chips

~fruit salad or garden salad

~cookie or brownie

Box #3

~sandwich

~chips

~fruit salad or garden salad

~cookie or brownie

~peanut butter crackers

notes:

boxes include:

~napkin

~mayo & mustard

~utensils



Grilled Combinations

The Tuscano

grilled roast beef, fresh mozzarella, grilled onions & roasted red peppers

The Western

grilled roast beef, bacon, American, grilled onion, lettuce, tomato, pickles & A1 steak sauce

The Colonial

grilled smoked ham, smoked turkey, finlandia swiss, romaine, cole slaw & russian dressing

Grilled Chicken Combination

Grilled Chicken

grilled chicken, provolone, grilled onion, romaine & roasted red pepper

The Chicken Pesto

grilled chicken, pesto sauce, fresh mozzarella & tomato

The Spicy Grilled

grilled chicken, melted mozzarella, grilled onion, lettuce, jalapenos & Tabasco sauce

Hot Signature Sandwiches

The Reuben

hot pastrami, corned beef, finlandia swiss, cole slaw & Russian dressing

The Chicken Cutlet

chicken cutlet, melted mozzarella, grilled onion, sweet peppers & honey mustard

The Grilled Combo

grilled roast beef, provolone, horseradish, lettuce, tomato & grilled onion

Thanksgiving

fresh oven roasted turkey, stuffing, cranberry sauce, & cream cheese

Chicken Cutlet Combinations

The Cordon Bleu

chicken cutlet, Virginia ham, mozzarella, grilled onion, lettuce & tomato

The Parmigiana

chicken cutlet, mozzarella & parmigiana

The Cheddar

chicken cutlet, cheddar, bacon, lettuce & tomato

The Smoked Deluxe

chicken cutlet, pastrami, smoked mozzarella, pickles, lettuce & tomato

The Buffalo

chicken cutlet, crumbled bleu cheese, buffalo sauce & romaine

Vegetarian

Mozzarella Delight

fresh mozzarella, roasted red peppers, tomato, basil, balsamic glaze

Veggie Delight

fresh mozzarella, grilled vegetable & pesto

Cheesy Delight

alpine swiss, cheddar, tomato, onion, carrots, cucumbers & red cabbage

Homemade Salad Sandwiches

Egg Salad Sandwich

egg salad, cucumber, red cabbage, romaine & tomato

Chicken Salad Sandwich

chicken salad, crispy bacon, romaine & tomato

Tuna Salad Sandwich

tuna salad, carrot, cucumber & tomato

Ham Salad Sandwich

ham salad, pickled relish, romaine & tomato

Cold Cut Combinations

The Monterey

cracked pepper turkey, turkey pastrami, Monterey Jack, lettuce, tomato & onion

The Sopressata

turkey, sopressata, provolone, roasted red peppers, lettuce, tomato, onion, capers, balsamic vinegar & oil

The Di Parma

prosciutto, black forest ham, smoked mozzarella, roasted peppers, lettuce, tomato, onion, balsamic vinegar & oil

Cold Signature Sandwiches

The Italian

genoa salami, cappicola, provolone cheese, lettuce, tomato, onion, hot peppers, oil & vinegar

The American

Virginia ham, black forest ham, American, lettuce, tomato & mayo

The Swiss

turkey, roast beef, finlandia Swiss, lettuce, tomato, onion & horseradish

The Russian

turkey, corned beef, coleslaw & Russian dressing



Gourmet Salads

Garden Salad

Caesar Salad

Greek Salad

Seafood Salad

~shrimp, crawfish & crabmeat

Chef Salad

~ham, turkey, american & swiss cheese with bell peppers, tomatoes, black olives, carrots, cucumbers, onion & mushrooms
~topped on a bed of romaine hearts

Cobb Salad

~grilled chicken, crumbled bleu cheese, bacon, egg & tomatoes

Spinach-Mushroom Salad

~tasty spinach, imported portabella mushrooms, onions, crumbled bleu cheese, pecans, & warm bacon vinaigrette dressing

note: add grilled chicken or shrimp to any salad, add \$3 per person

Pasta Salads

Primavera Fusilli Salad

~corkscrew pasta with julienne garden vegetables in a white Italian sauce

Bowtie Pasta Salad

~bowtie pasta with artichokes & sundried tomatoes

Penne Pesto Salad

~penne pasta, pesto sauce, sundried tomatoes & grilled chicken

Penne with Fresh Basil, Tomato & Mozzarella

Cherry Tomatoes & Fresh Mozzarella

~cherry tomatoes, fresh mozzarella, cucumber & basil with olive oil & oregano

Grilled Vegetable Medley

~tomatoes, eggplant, zucchini, squash, carrots, onions & portabella mushrooms grilled with olive oil

Homemade Potato Salad

Homemade Egg Salad



Hors d' Oeuvres

Antipasto Platter

- ~Canadian & European cheeses with Genoa salami, prosciutto & sopressata
- ~served with olives, artichoke hearts, roasted red peppers
- ~served with crostini

Cheese & Cracker Platter

- ~Canadian & European cheese
- ~gourmet crackers
- ~red globe grapes

Crudités Platter

- ~fresh cut julienne vegetables
- ~smoked ranch dipping sauce

Hummus & Pita Platter

- ~chick pea puree with fresh garlic, lemon juice & virgin olive oil

Skewers

- ~chicken with peppers
- ~grilled vegetables
- ~cold cherry tomatoes & fresh mozzarella

Fresh Seasonal Fruit Salad

- ~honeydew, melon, pineapple, strawberries & seasonal berries
- ~add \$2 for cottage cheese

Pasta Entrees

Lasagna

Baked Ziti with 3 Cheeses

Crab & Ricotta Stuffed Raviolis

Porcini & Ricotta Stuffed Raviolis

3 Cheese Raviolis

Spinach Ricotta over Penne

Baked Eggplant Parmigianino

Penne with Alfredo

Includes:

- ~garden salad
- ~chibatta bread
- ~grated cheese



Meat, Poultry & Fish Entrees

Fresh Oven Roasted Turkey

~fresh oven roasted turkey
~gravy
~cranberry sauce

Includes:

~choice of 2 side dishes
~dinner rolls
~condiments

Home-style Meatloaf

~homemade all beef bacon wrapped meatloaf
~gravy

Grilled Chicken Breast

~lightly seasoned breast of chicken

Classic Chicken Parmesan

~baked chicken cutlet
~fresh tomato sauce
~fresh mozzarella

Chicken Piccata

~oven roasted chicken breast with a artichoke & caper lemon herb dressing
~basil, lemon slices & caprese

Salmon Choron

~pan seared smoked salmon

Cajun London Broil

~marinated beef steak, dry rubbed with Cajun & Creole seasonings

Boneless Pork Loin

~stuffed with spinach, roasted peppers, & smoked gouda wrapped with bacon

Southern Fried Chicken

~buttermilk battered

BBQ Chicken

~barbecue chicken on the bone



Dessert Trays

Sweet Tooth Platter Cookie & Brownie Platter

- gourmet cookies -gourmet cookies & brownies
(chocolate chip, oatmeal raisin, white chocolate macadamia)
- sinful treats (fudge squares, baklava)

Custom Cakes, Cupcakes, Cheesecakes & Pies

- call to inquire pricing information

Beverages

Bottled Water

Bottled Soda

Snapple

Coffee Service

- regular
- decaf
- hazelnut
- notes:
coffee & tea service includes:
-milk (whole or skim)
-half & half
-sweeteners

Iced Coffee

- regular
- decaf
- hazelnut

Tea Service

- herbal teas
- black teas

Iced Tea

Chips

Bags of Chips

Bowl of Chips

Bags of Pretzels

Mixed Bowl

CATERING SERVICES

We offer a variety of choices suitable for breakfast, lunch, dinner, or specialty trays to fit your private or corporate function. We'll cater to any location or event, that include luncheons, meetings, rehearsals, seminars and lectures, films, wrap and premiere parties, and special engagements.

Our culinary staff is more than happy to work with your team in creating a menu that will meet your guests' expectations and liking.

We are able to serve alcohol off premises; if this is of interest to you we will provide you with a Spirits List.

We can cater any size group at private residences, public venues, business offices or unique locations and set-ups.

A site visit or production meeting by a member of our sales team is required to ensure the coordination of our services.

ORDERING

In order for us to satisfy timely delivery and exemplarily service, we request a minimum of 24 hours notice for all orders.

We will make every effort to accommodate time sensitive (last minute) orders; however we cannot ensure availability of certain menu items due to time and preparation restrictions.

SERVICE STAFF

We can also provide staff to suit your needs.

(Chefs, Wait Staff, Station Servers, Grillers, Dish Washers)

Staff pricing varies, accordingly, to services required. Each staff person is guaranteed a minimum of 5 hours.

Hours are based on each staff person's travel time, set-up time, and clean-up time.

For service staff rates, please Ron Craven at 228-343-1688

Additional charges may be applied for holiday rates and seasonal demand.

PAYMENT POLICY

All private events require a deposit, with payments made according to contract terms and conditions.

Drop-off and corporate catering can be paid upon delivery.

We accept all major credit cards (Visa, Master Card, American Express, & Discover) or payment with Corporate checks, Cash or Billed to House Accounts.

Prices are subject to change without notice, please check with one of our catering specialist for any price inquiries

Not responsible for typographical errors.

CATERING OFFICE HOURS

Our Catering Sales Office is open Monday through Saturday from 8:00 am until 7:00 pm.

DELIVERY SERVICES AND CHARGES

We deliver daily from 7am to 7pm for a \$50 charge.

We do make exceptions, but additional fees may be applied based on requests or shooting schedule.

Please call for us for an estimate on your order.

PAPER GOODS & EQUIPMENT

Upon request, orders will include all necessary dry goods, including disposable plates, napkins and flatware.

Chafing dishes are available for maintaining hot food items for an additional fee.

Flatware, china, and linens can be ordered for an additional charge.

Thank you for Considering the Catering Creations for all your catering needs.

We look forward to serving you.

