

Creative Catering by Carol

Bringing simple elegance to every special occasion. . . .

Our menu selections are a suggestion to compliment your special occasion. We will gladly meet with you to tailor a menu specific to your needs. Plated dinner service is available for all menu choices. We recommend one server for every 25 guests for a buffet and one server for every 15 guests for a plated dinner. All prices are per person and do not include tax or gratuity.

**All entrees include: Salad, Fresh Baked Rolls, Assorted Breads & Butter, Iced Tea with Lemon, Coffee.
Carving Stations available upon request. Paper goods and/or rentals additional.**

The Round Up

BBQ Pulled Pork OR Beef
Choice of two sides

Wild Pony

Honey Glazed Ham with Pineapple Slices
Chicken Breast
(Baked, Grilled or Fried)
Choice of two sides

Boardwalk

Roast Top Round of Beef
Chicken Breast
(Baked, Grilled or Fried)
Choice of two sides

The Chincoteague

Roast Tenderloin of Beef with Demi Glaze
Crab Cake OR Sea Scallops
Choice of two sides

The Shore

Herb Crusted Roast Pork
Honey Glazed Ham with Pineapple Slices
Classic Italian Pasta
choice of Marinara or Alfredo Sauce
Choice of two sides

Delmarva Sands

Herb Crusted Roast Pork Loin
with Apple Chutney
Crab Cake
with Choice of Sauce
Choice of two sides

Chesapeake Grande

Filet Mignon
Chicken Breast
(Baked, Grilled or Fried)
Choice of two sides

Choice of Sides

Oven Baked Red Bliss Potatoes with Fresh Herbs
Caesar Salad
Mixed Greens Topped with Feta
Steamed Wild Rice
Baked Pineapple
Redskin Potato Salad
Broccoli Salad
Fresh Spring Beans with Almonds
Scalloped Potatoes
Mashed Potatoes
Peas and Carrots
Baked Macaroni & Cheese
Cole Slaw
Carolina Cole Slaw
Marinated Tomato Slices with Mozzarella & Fresh Basil
Pasta Salad
Grilled Vegetable Medley
Phyllo Wrapped Asparagus
Corn on the Cobb (seasonal)
**Pasta can be added to any entree or food station