

*Creative* CATERING  
BANQUET HALL  
AT SPRINGHILL SUITES MARRIOTT

2000 NW COURTYARD CIRCLE  
PORT SAINT LUCIE, FL 34986  
772-336-2507

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# THE SELECT BUFFET

## SALAD (CHOOSE 1)

HOUSE SALAD WITH CUCUMBERS, TOMATOES, RED ONION & CROUTONS

CLASSIC ROMANO CAESAR SALAD

DRESSINGS: BALSAMIC VINAIGRETTE, SWEET POPPYSEED OR PEAR GORGONZOLA

## ENTREES (CHOOSE 2)

CHICKEN MARSALA  
CHICKEN PICATTA  
CHICKEN FRANCAISE  
CHICKEN PARMESAN  
CHICKEN CORDON BLEU  
CHICKEN FLORENTINE  
CHICKEN STUFFED WITH BROCCOLI & CHEESE  
CHICKEN TERIYAKI  
CHICKEN PENNE A LA VODKA  
CHICKEN SALTIMBOCCA  
CRISPY FRIED CHICKEN  
SIMPLE GRILLED ITALIAN CHICKEN  
BBQ CHICKEN QUARTERS  
EGGPLANT PARMESAN (VEG)  
PEAR TORTELLINI (VEG)

ROAST BEEF AU JUS  
MEAT LASAGNA  
PENNE BOLOGNESE  
SAUSAGE & PEPPERS  
HONEY BAKED HAM  
HOMEMADE MEATLOAF  
OVEN ROASTED TURKEY  
TILAPIA IN A LEMON BUTTER  
ZITI WITH MEATBALLS  
ANGEL HAIR IN RED CLAM SAUCE  
BAKED ZITI WITH MOZZARELLA  
CHEESE TORTELLINI (VEG)  
CHEESE TORTELLINI (VEG)  
PENNE PRIMAVERA (VEG)  
VEGETABLE LASAGNA (VEG)

## STARCH (CHOOSE 1)

ROASTED POTATOES WITH ROSEMARY  
CHEDDAR MASH POTATOES  
YELLOW SPANISH RICE  
RICE PILAF

GARLIC MASH POTATOES  
AU GRATIN POTATOES  
WILD RICE BLEND  
WHITE RICE

## VEGETABLE (CHOOSE 1)

MAPLE GLAZED CARROTS  
VEGETABLE MEDLEY  
GREEN BEANS  
STEAMED BROCCOLI

SUMMER SWEET CORN  
GREEN PEAS & CARROTS  
GREEN BEANS & CARROTS  
GREEN PEAS

## DESSERT (CHOOSE 1 CAKE OR COOKIES)

COCONUT BUTTER CREAM CAKE  
VANILLA CAKE  
GERMAN CHOCOLATE CAKE  
BROWNIES

CARROT CAKE  
POUND CAKE  
RED VELVET  
BAKED COOKIES

FRESH ROLLS AND BUTTER  
FRESHLY BREWED DOUWE EGBERTS COFFEE & HERBAL TEA SELECTION

# THE V.I.P. BUFFET

## SALAD (CHOOSE 2)

HOUSE SALAD WITH CUCUMBERS, TOMATOES, RED ONION AND CROUTONS

CALIFORNIA SPINACH SALAD WITH GORGONZOLA CHEESE, CRAISIONS, RED ONION, MANDARIN ORANGES AND SLICED ALMONDS

GREEK SALAD WITH FETA CHEESE, CUCUMBERS, RED ONIONS, KALAMATA OLIVES & TOMATOES

WALDORF SALAD WITH CRAISIONS, APPLES, GORGONZOLA CHEESE, RED ONIONS, SUGARED WALNUTS & CROUTONS

DRESSINGS: PEAR GORGONZOLA, BALSAMIC VINAIGRETTE OR SWEET POPPYSEED

## ENTREES (CHOOSE 3)

CHICKEN MARSALA  
CHICKEN PICATTA  
CHICKEN FRANCAISE  
CHICKEN PARMESAN  
CHICKEN CORDON BLEU  
CHICKEN FLORENTINE  
CHICKEN STUFFED WITH BROCCOLI & CHEESE  
CHICKEN TERIYAKI  
CHICKEN PENNE A LA VODKA  
CRISPY FRIED CHICKEN  
SIMPLE GRILLED ITALIAN CHICKEN  
BBQ CHICKEN QUARTERS  
CHICKEN SALTIMBOCCA  
EGGPLANT PARMESAN (VEG)  
VEGETABLE LASAGNA (VEG)  
PENNE PRIMAVERA (VEG)

ROAST BEEF AU JUS  
MEAT LASAGNA  
PENNE BOLOGNESE  
SAUSAGE & PEPPERS  
ANGEL HAIR IN RED CLAM SAUCE  
HONEY BAKED HAM  
OVEN ROASTED TURKEY  
TILAPIA IN A LEMON BUTTER  
MAHI-MAHI IN A MANGO SALSA  
TERIYAKI GLAZED SALMON  
PORK STUFFED TENDERLOIN  
SIRLOIN MEDALLIONS  
FLOUNDER STUFFED WITH CRAB  
ZITI WITH MEATBALLS  
PEAR TORTELLINI (VEG)  
CHEESE TORTELLINI (VEG)

## STARCH (CHOOSE 1)

ROASTED POTATOES WITH ROSEMARY  
CHEDDAR MASH POTATOES  
YELLOW SPANISH RICE  
RICE PILAF

GARLIC MASH POTATOES  
AU GRATIN POTATOES  
WILD RICE BLEND  
WHITE RICE

## VEGETABLE (CHOOSE 1)

MAPLE GLAZED CARROTS  
VEGETABLE MEDLEY  
GREEN BEANS  
STEAMED BROCCOLI

SUMMER SWEET CORN  
GREEN PEAS & CARROTS  
GREEN BEANS & CARROTS  
GRILLED ASPARAGUS

## DESSERT

ASSORTED GOURMET PETITE FOURS

GOURMET ROLLS AND BUTTER  
FRESHLY BREWED DOUWE EGBERTS COFFEE & HERBAL TEA SELECTION

# THE PREMIUM BUFFET

## SALAD (CHOOSE 3)

FRESH MOZZARELLA & TOMATO DRIZZLED WITH A BALSAMIC GLAZE

HOUSE SALAD WITH CUCUMBERS, TOMATOES, RED ONION AND CROUTONS

CALIFORNIA SPINACH SALAD WITH GORGONZOLA CHEESE, CRAISIONS, RED ONION, MANDARIN ORANGES, SLICED ALMONDS

GREEK SALAD WITH FETA CHEESE, CUCUMBER, RED ONIONS, KALAMATA OLIVES & TOMATOES

WALDORF SALAD WITH CRAISIONS, APPLES, GORGONZOLA CHEESE, RED ONION, SUGARED WALNUTS & CROUTONS

DRESSINGS: PEAR GORGONZOLA, BALSAMIC VINAIGRETTE OR SWEET POPPYSEED

## ENTREES (CHOOSE 4)

JUMBO LUMP CRAB CAKES

CHICKEN MARSALA

CHICKEN PICATTA

CHICKEN FRANCAISE

CHICKEN PARMESAN

CHICKEN CORDON BLEU

CHICKEN FLORENTINE

CHICKEN STUFFED WITH BROCCOLI & CHEESE

CHICKEN TERIYAKI

CHICKEN PENNE A LA VODKA

CRISPY FRIED CHICKEN

SIMPLE GRILLED ITALIAN CHICKEN

BBQ CHICKEN QUARTERS

CHICKEN SALTIMBOCCA

EGGPLANT PARMESAN

VEGETABLE LASAGNA (VEG)

PEAR TORTELLINI (VEG)

FILET MIGNON MEDALLIONS

ROAST BEEF AU JUS

MEAT LASAGNA

PRIME RIB CARVING STATION

SAUSAGE & PEPPERS

HOMEMADE MEATLOAF

HONEY BAKED HAM

OVEN ROASTED TURKEY

TILAPIA IN A LEMON BUTTER

MAHI MAHI IN A MANGO SALSA

TERIYAKI GLAZED SALMON

PORK STUFFED TENDERLOIN

SIRLOIN MEDALLIONS

FLOUNDER STUFFED WITH CRAB

ZITI WITH MEATBALLS

PENNE PRIMAVERA (VEG)

CHEESE TORTELLINI (VEG)

## STARCH (CHOOSE 1)

ROASTED POTATOES WITH ROSEMARY

CHEDDAR MASH POTATOES

YELLOW SPANISH RICE

RICE PILAF

GARLIC MASH POTATOES

AU GRATIN POTATOES

WILD RICE BLEND

WHITE RICE

## VEGETABLE (CHOOSE 1)

MAPLE GLAZED CARROTS

VEGETABLE MEDLEY

GREEN BEANS

STEAMED BROCCOLI

SUMMER SWEET CORN

GREEN PEAS & CARROTS

GREEN BEANS & CARROTS

GRILLED ASPARAGUS

## DESSERT

ASSORTED GOURMET PETITE FOURS & BAKED COOKIES

GOURMET ROLLS AND BUTTER

FRESHLY BREWED DOUWE EGBERTS COFFEE & HERBAL TEA SELECTION

# THE BBQ BUFFET

## ENTREES (CHOOSE 2)

BBQ CHICKEN QUARTERS  
BBQ CHICKEN (BONELESS)  
SIMPLE GRILLED ITALIAN CHICKEN  
FRIED CHICKEN  
BABY BACK RIBS  
HOT DOGS  
GRILLED HAMBURGERS

## SIDES (CHOOSE 3)

MAC & CHEESE  
COLE SLAW  
POTATO SALAD  
MACARONI SALAD  
PASTA SALAD  
CAESAR SALAD  
HOUSE SALAD  
BAKED BEANS  
FRESH FRUIT  
CORN ON THE COB  
ASSORTED CHIPS  
TEXAS CHILI

ASSORTED SOFT DRINKS  
FRESHLY BAKED COOKIES

BUFFET INCLUDES KETCHUP, MUSTARD, SAUERKRAUT AND ALL THE FIXINGS!

## PLATED DINNER SERVICES

### SALAD (CHOOSE 1)

HOUSE SALAD WITH CUCUMBERS, TOMATOES, RED ONION AND CROUTONS

CALIFORNIA SPINACH SALAD WITH GORGONZOLA CHEESE, CRAISIONS, RED ONION, MANDARIN ORANGES, SLICED ALMONDS AND GORGONZOLA CHEESE

GREEK SALAD WITH FETA CHEESE, CUCUMBER, TOMATOES, KALAMATA OLIVES & TOMATOES

WALDORF SALAD WITH CRAISIONS, APPLES, GORGONZOLA CHEESE, RED ONION, SUGARED WALNUTS & CROUTONS

DRESSINGS: PEAR GORGONZOLA, BALSAMIC VINAIGRETTE OR SWEET POPPYSEED

### ENTREES

CHICKEN MARSALA

CHICKEN PICATTA

CHICKEN FRANCAISE

CHICKEN PARMESAN

CHICKEN CORDON BLEU

CHICKEN FLORENTINE

CHICKEN STUFFED WITH BROCCOLI & CHEESE

CHICKEN TERIYAKI

CHICKEN PENNE A LA VODKA

CRISPY FRIED CHICKEN

SIMPLE GRILLED ITALIAN CHICKEN

BBQ CHICKEN QUARTERS

CHICKEN SALTIMBOCCA

EGGPLANT PARMESAN (VEG)

VEGETABLE LASAGNA (VEG)

PENNE PRIMAVERA (VEG)

ROAST BEEF AU JUS

MEAT LASAGNA

PENNE BOLOGNESE

SAUSAGE & PEPPERS

HOMEMADE MEATLOAF

HONEY BAKED HAM

OVEN ROASTED TURKEY

TILAPIA IN A LEMON BUTTER

MAHI-MAHI IN A MANGO SALSA

TERIYAKI GLAZED SALMON

PORK STUFFED TENDERLOIN

SIRLOIN MEDALLIONS

FLOUNDER STUFFED WITH CRAB

ZITI WITH MEATBALLS

PEAR TORTELLINI (VEG)

CHEESE TORTELLINI (VEG)

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ROASTED POTATOES WITH ROSEMARY

CHEDDAR MASH POTATOES

YELLOW SPANISH RICE

RICE PILAF

GARLIC MASH POTATOES

AU GRATIN POTATOES

WILD RICE BLEND

WHITE RICE

### VEGETABLE (CHOOSE 1)

MAPLE GLAZED CARROTS

VEGETABLE MEDLEY

GREEN BEANS

STEAMED BROCCOLI

SUMMER SWEET CORN

GREEN PEAS & CARROTS

GREEN BEANS & CARROTS

GRILLED ASPARAGUS

### DESSERT (CHOOSE 1 CAKE OR COOKIES)

COCONUT BUTTER CREAM CAKE

VANILLA CAKE

GERMAN CHOCOLATE CAKE

BROWNIES

CARROT CAKE

POUND CAKE

RED VELVET

BAKED COOKIES

GOURMET ROLLS AND BUTTER

FRESHLY BREWED DOUWE EGBERTS COFFEE & HERBAL TEA SELECTION

# **APPETIZER PLATTERS**

**(MAY BE SERVED BUTLER STYLE OR ON PLATTERS)**

**FRUIT AND CHEESE DISPLAY**

**FRESH VEGETABLE CRUDITÉ**

**ANTIPASTO DISPLAY**

**MOZZARELLA AND HONEY HAM ON FOCACCIA BREAD**

**ROAST BEEF CROSTINI ON FOCACCIA BREAD**

**CHICKEN GORGONZOLA IN A CRISPY PHYLLO CUP**

**SPINACH & ARTICHOKE IN A CRISPY PHYLLO CUP**

**WHEEL OF BAKED BRIE**

**MEATBALLS (MARINARA OR HONEY BBQ)**

**MINI CRAB CAKES**

**SPINACH & ARTICHOKE DIP WITH TORTILLA CHIPS**

**CHILLED JUMBO SHRIMP COCKTAIL**

**SEAFOOD DISPLAY**

**SWEET PEAR TORTELLINI**

**SAUSAGE & PEPPERS**

**MINI CHEESE RAVIOLI**

**CHICKEN TERIYAKI BITES**

**FRIED CALAMARI**

**PORK POT STICKERS**

**MOZZARELLA STICKS**

**BEEF WELLINGTON**

**CHICKEN CORDON BLEU BITES**

# **FOOD STATIONS**

**(May be added to any dinner package or served as an appetizer)**

## **PASTA STATION**

ZITI AND BOWTIE PASTA WITH YOUR GUESTS CHOICE OF VODKA, ALFREDO OR MARINARA SAUCE. SELECTION OF CHICKEN, MEATBALLS, SAUSAGE, ROASTED GARLIC, MUSHROOMS, BROCCOLI, SPINACH, PARMESAN CHEESE, TOMATOES, ARTICHOKE AND FRESH BASIL

## **CARVING STATION**

YOUR CHOICE OF ROAST BEEF, HONEY BAKED HAM OR TURKEY. SERVED WITH ACCOMPANYING SAUCES AND FRESH ROLLS

## **PRIME RIB CARVING STATION**

SERVED WITH CREAMY HORSERADISH, SPICY MUSTARD AND FRESH ROLLS

## **FAJITA STATION**

GRILLED BEEF AND CHICKEN SERVED WITH GUESTS CHOICE OF SAUTÉED PEPPERS, LETTUCE, TOMATOES, SHREDDED CHEESE, SOUR CREAM, HOT SAUCE, JALAPEÑOS, FLOUR TORTILLAS AND TACOS

## **POTATO EXTRAVAGANZA STATION**

BAKED IDAHO'S WITH BACON, CHIVES, BROCCOLI, CHEDDAR CHEESE, SOUR CREAM AND BUTTER

## **SUPER SUSHI STATION**

AN ASSORTMENT OF TUNA, WHITEFISH, SALMON AND EEL ROLLS SERVED WITH GINGER, WASABI AND SOY SAUCE



# CHILDREN PARTY PACKAGES

## THE SUPER SWEET SIXTEEN

CHICKEN FINGERS, HAMBURGER SLIDERS, BBQ HONEY MEATBALLS, SPINACH & ARTICHOKE DIP, MOZZARELLA STICKS, POTATO CHIPS, PRETZELS, BAKED COOKIES AND FRUIT PUNCH

## THE FAJITA PARTY

MINI QUESADILLAS, CHIPS & SALSA, GRILLED BEEF AND CHICKEN SERVED WITH YOUR GUESTS CHOICE OF SAUTÉED PEPPERS, LETTUCE, TOMATOES, SHREDDED CHEESE, SOUR CREAM, HOT SAUCE, JALAPEÑOS, TACOS AND FLOUR TORTILLAS. SERVED WITH BAKED COOKIES AND FRUIT PUNCH

## CANDY BAR AND SNACK STATION

AN ASSORTMENT OF CANDY BARS, HARD CANDY, SWEET TREATS, TWINKIES, BROWNIES AND STRAWBERRY PIES!

**Above Menu \$ 3.00 per person plus 20% service charge and 6.5% FL sales**

## SMOOTHIE STATION

NON-ALCOHOLIC PINA COLADA, STRAWBERRY DAIQUIRI, BANANA, PINEAPPLE AND ORANGE SMOOTHIES! MADE TO ORDER!

# BAR OPTIONS

**4 HOURS "WELL BRAND" OPEN BAR:**

VODKA, WHITE & DARK RUM,  
GIN, WHISKY, BOURBON, SCOTCH,  
TEQUILA, RED WINE, WHITE WINE,  
WHITE ZINFANDEL, BUD, BUD LIGHT,  
HEINEKEN, SODA & ICE TEA

**4 HOURS "CALL BRAND" OPEN BAR:**

ABSOLUTE, BACARDI, CAPTAIN, MALIBU,  
TANQUERAY, JOSE CUERVO, DEWARS,  
CC, V.O., SEGRAMS 7, CABERNET, CHARDONNAY  
& WHITE ZINFANDEL, BUD, BUD LIGHT, HEINEKEN,  
SODA & ICE TEA

**4 HOURS BEER, WINE AND SODA ONLY**

**2 HOURS "WELL BRAND" OPEN BAR**

**2 HOURS "CALL BRAND" OPEN BAR**

**2 HOURS "BEER, WINE, SODA" ONLY  
CHAMPAGNE TOAST**

**SPARKING CIDER TOAST**

**CHAMPAGNE AND BLOODY MARY STATION**

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**CASH BAR ALSO AVAILABLE!**

# MISCELLANEOUS

## **BANQUET HALL INCLUDES:**

ON-SITE WEDDING COORDINATOR  
TABLE & CHAIRS  
POLYESTER TABLES LINENS  
POLYESTER LINEN NAPKINS  
CENTERPIECES  
SILVERWARE & IVORY CHINA  
SERVERS  
BARTENDERS (IF NEEDED)  
POOLSIDE PATIO  
BACKGROUND MUSIC  
CAKE CUTTING  
LCD PROJECTOR AND SCREEN

## **CEREMONY OPTION INCLUDES:**

CARPET ISLE RUNNER  
DECORATED ARCH  
(4) COLUMNS WITH FERNS  
CEREMONY REHEARSAL THE DAY BEFORE  
ADDITIONAL 1 HOUR OF RENTAL HALL TIME

## **CHILDREN PACKAGES:**

KIDS 12 AND UNDER ARE ½ OF THE ADULT PACKAGE PRICE  
AND HAS THEIR CHOICE OF THE ADULT BUFFET FOOD OR  
CHICKEN FINGERS, PIZZA OR HAMBURGER.

**VEGETARIAN DINNERS AVAILABLE UPON REQUEST**

# OFF-SITE AND IN-HOME CATERING

(PERTAINS TO EVENTS **NOT** BEING CATERED AT THE  
CREATIVE CATERING BANQUET HALL)

## FULL-SERVICE

HIRED SERVERS WILL SET-UP, SERVE AND CLEAN UP FOR THE DURATION OF THE EVENT. HIRED SERVERS WILL ARRIVE 1 HOUR PRIOR TO THE START OF THE EVENT AND STAY UNTIL THE COMPLETION OF EVENT. FULL SERVICE INCLUDES STAINLESS STEEL CHAFING DISHES, BUFFET LINENS & SKIRTING, BUFFET DECORATIONS AND SERVING UTENSILS. CHINA AND GLASSWARE IS THE RESPONSIBILITY OF THE HOST/HOSTESS WHOSE EVENT IS TAKING PLACE.

SERVERS                      \$ 25.00 PER SERVER PER HOUR

BARTENDERS                \$ 25.00 PER BARTENDER PER HOUR

## DROP-OFF SERVICE

FOOD WILL BE SET UP AND DROPPED OFF ONLY

PLEASE CONTACT KARYN FOR  
ADDITIONAL PRICING OR  
QUESTIONS



772-336-2507

WWW.CREATIVECATERING.INFO