

Creative CATERING

BANQUET HALL

AT SPRINGHILL SUITES MARRIOTT



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CALL FOR PRICING 772-336-2507

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THE SELECT BUFFET

SALAD (CHOOSE 1)

MIXED FIELD GREENS WITH CUCUMBERS, TOMATOES, RED ONION & CROUTONS

CLASSIC ROMANO CAESAR SALAD

ENTREES (CHOOSE 2)

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

ROAST BEEF AU JUS
MEAT LASAGNA
PENNE BOLOGNESE
PORK TENDERLOIN
SHRIMP ALFREDO
HONEY BAKED HAM
HOMEMADE MEATLOAF
OVEN ROASTED TURKEY
TILAPIA IN A LEMON BUTTER
SIMPLE GRILLED SALMON OR TERIYAKI GLAZED
ANGEL HAIR IN RED CLAM SAUCE

BAKED ZITI WITH MOZZARELLA
CHEESE TORTELLINI (VEG)
VEGETABLE 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
BAKED POTATOE

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)

CARROT CAKE
GERMAN CHOCOLATE CAKE
BROWNIES

POUND CAKE
RED VELVET
BAKED COOKIES

FRESH ROLLS AND BUTTER

FRESHLY BREWED DOUWE EGBERTS COFFEE & HERBAL TEA SELECTION

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THE V.I.P. BUFFET

SALAD (CHOOSE 2)

MIXED FIELD GREENS WITH CUCUMBERS, TOMATOES, RED ONION AND CROUTONS

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

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

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

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

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
PULLED PORK
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

FRESHLY BAKED COOKIES

LEMONADE, SWEET ICED TEA AND WATER INCLUDED

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

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)

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 (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

HORS D' OEUVRES

(May Be Served Butler Style Or On Platters)

FRUIT AND CHEESE DISPLAY

TOMATO & MOZZARELLA SKEWERS

FRESH VEGETABLE CRUDITÉ

ANTIPASTO DISPLAY

CHARCUTERIE BOARD

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

BAKED BRIE BITES

CHICKEN WINGS (MILD, MEDIUM OR HOT)

MELON WRAPPED IN PROSCIUTTO

CHICKEN BITES WRAPPED WITH BACON

MEATBALLS (MARINARA OR HONEY BBQ)

MINI LUMP CRAB CAKES

JALAPEÑO POPPERS

DEVILED EGGS

SCALLOPS WRAPPED IN BACON

SPINACH & ARTICHOKE DIP WITH TORTILLA CHIPS

CHILLED JUMBO SHRIMP COCKTAIL

SEAFOOD DISPLAY

SWEET PEAR TORTELLINI

COCKTAIL FRANKS WRAPPED IN A PUFF PASTRY

FOUR CHEESE MINI CHEESE RAVIOLI

CHICKEN TERIYAKI BITES

CHICKEN SATAY WITH HOISIN PEANUT SAUCE

PORK POT STICKERS

MOZZARELLA STICKS

FRESH HOMEMADE BRUSCHETTA

LOLLYPOP LAMPCHOPS WITH FRESH ROSEMARY GLAZED WITH A BALSAMIC REDUCTION

“GOURMET STYLE” GRILLED CHEESE SQUARES SERVED OVER WARM TOMATO SOUP COCKTAIL

**“GOURMET STYLE” MEXICAN DIP WITH TORTILLIA CHIP
SERVED ON INDIVIDUAL MINI PLATES**

LIGHTLY FRIED COCONUT SHRIMP WITH AN ORANGE MARMALADE

BBQ PULLED PORK ON MINI CORN GRIDDLE CAKES TOPPED WITH HOUSE SLAW

**SMOKED SALMON WITH CREAM CHEESE, ENGLISH CUCUMBER &
MICRO-DILL**

CRISPY BUFFALO CHICKEN PHYLLO BITES

MINI SANDWICHES

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 SIRLOIN 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 BAR EXTRAVAGANZA

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

SUPER SUSHI STATION

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

KID 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

TAILGATE STATION

BUFFALO CHICKEN WINGS, POPPERS, HOT DOGS AND FRENCH FRIES
SERVED WITH NACHOS AND CHEESE

MAC AND CHEESE STATION

CREAMY MAC AND CHEESE SERVED WITH ALL YOUR FAVORITE TOPPINGS!
CHICKEN, SAUSAGE, MEATBALLS, BACON, SPINACH, MUSHROOMS, HERBED BREAD CRUMBS,
TOMATO'S

SWEET PACKAGES

CANDY BAR AND SNACK STATION

AN ASSORTMENT OF MINI CANDY BARS, HARD CANDY, SWEET TREATS, BROWNIES AND MUCH MORE!

OLD- FASHIONED ICE CREAM STATION

CREATE YOUR VERY OWN CUSTOM SUNDAE! YOUR CHOICE OF VANILLA, CHOCOLATE AND STRAWBERRY ICE CREAM WITH HOT FUDGE, CARMEL SAUCE, STRAWBERRY, CHOCOLATE CHIPS, HEATH BAR BITS, REECE'S PEANUT BUTTER CUPS, SPRINKLES, M & M'S, CRUSHED OREOS, WHIPPED CREAM & CHERRIES!

SMOOTHIE STATION

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

**BAR PACKAGES
AVAILABLE**

**PLEASE CALL FOR
PRICING**

772-336-2507

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 DROPPED OFF ONLY

PLEASE CONTACT KARYN FOR ADDITIONAL
PRICING OR QUESTIONS



772-336-2507

Visit our website @
WWW.CREATIVECATERINGBH.com