

CREATIVE CATERING

AT

ST. LUCIE TRAIL GOLF CLUB



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SIMPLE PLATTER

NEW YORK STYLE BAGELS WITH CREAM CHEESE, BUTTER & JELLY
FRESH FLORIDA ORANGE JUICE & BOTTLED WATER
FRESHLY BREWED **DOUWE EGBERTS** COFFEE & HERBAL TEA SELECTION

CONTINENTAL PLATTER

NEW YORK STYLE BAGELS WITH CREAM CHEESE, BUTTER & JELLY
MUFFINS & PASTRIES
ASSORTED YOGURTS
FRESH FLORIDA ORANGE JUICE & BOTTLED WATER
FRESHLY BREWED **DOUWE EGBERTS** COFFEE & HERBAL TEA SELECTION

RISE & SHINE PLATTER

A COMBO OF BACON, EGG & CHEESE SANDWICHES AND
SAUSAGE, EGG & CHEESE SANDWICHES SERVED ON ENGLISH MUFFINS
BANANAS AND ASSORTED YOGURT
FRESH FLORIDA ORANGE JUICE & BOTTLED WATER
FRESHLY BREWED **DOUWE EGBERTS** COFFEE & HERBAL TEA SELECTION

BRUNCH BOARD DISPLAY

A BEAUTIFUL DISPLAY ON WOODEN BOARDS OF ASSORTED QUICHE, MINI TURKEY SANDWICHES,
HARD-BOILED EGGS, BACON, STRAWBERRIES, GRAPES, APPLES, BANANAS, CINNAMON ROLLS,
CROISSANTS, ASSORTED BAGELS, CREAM CHEESE, JELLY, BUTTER

DEEP SEA PLATTER

SMOKED NOVA SALMON AND WHITEFISH SALAD ACCOMPANIED WITH BAGELS, CREAM CHEESE, RED ONION,
TOMATOES, CAPERS, EGG WHITES
MUFFINS & PASTRIES
ASSORTED YOGURTS WITH GRANOLA
FRESH FLORIDA ORANGE JUICE & CRANBERRY JUICE
FRESHLY BREWED **DOUWE EGBERTS** COFFEE & HERBAL TEA SELECTION

MANCHESTER BUFFET

FLUFFY SCRAMBLED EGGS
BREAKFAST POTATOES
BISCUITS & GRAVY
BACON
SAUSAGE
ASSORTED YOGURTS WITH GRANOLA
N.Y STYLE BAGELS WITH CREAM CHEESE, BUTTER & JELLY
MUFFINS & DONUTS
FRESH FLORIDA ORANGE JUICE & BOTTLED WATER
FRESHLY BREWED DOUWE EGBERTS COFFEE & HERBAL TEA SELECTION

BLAIRSTOWN BUFFET

PREPARED OMELET STATION (MADE TO ORDER)
FRESH SEASONAL FRUIT
FLUFFY SCRAMBLED EGGS
BREAKFAST POTATOES
PANCAKES
BACON
SAUSAGE
ASSORTED YOGURTS WITH GRANOLA
N.Y STYLE BAGELS WITH CREAM CHEESE, BUTTER & JELLY
MUFFINS & DONUTS
FRESH FLORIDA ORANGE JUICE & BOTTLED WATER
FRESHLY BREWED DOUWE EGBERTS COFFEE & HERBAL TEA SELECTION

GRAND BUFFET

PREPARED OMELET STATION (MADE TO ORDER)
FRESH SEASONAL FRUIT
BISCUITS & GRAVY
FLUFFY SCRAMBLED EGGS
BREAKFAST POTATOES
PANCAKES
BACON
SAUSAGE
ASSORTED YOGURTS WITH GRANOLA
N.Y STYLE BAGELS WITH CREAM CHEESE, BUTTER & JELLY
MUFFINS & DONUTS
FRESH FLORIDA ORANGE JUICE & BOTTLED WATER
FRESHLY BREWED DOUWE EGBERTS COFFEE & HERBAL TEA SELECTION

LUNCH SELECTIONS

FRESH DELI WRAPS

A COMBINATION OF TURKEY, CHICKEN SALAD AND HAM WRAPS SERVED WITH CHIPS, PICKLE AND ASSORTED SOFT DRINKS

FRESH DELI SANDWICHES

A COMBINATION OF TURKEY, CHICKEN SALAD AND HAM SANDWICHES SERVED ON ASSORTED BREADS. SERVED WITH POTATO CHIPS, PICKLES, ASSORTED SOFT DRINKS AND COOKIES

SALAD AND SANDWICH COMBO

FRESH GARDEN SALAD WITH ASSORTED DRESSINGS. TURKEY & AMERICAN, HAM & SWISS AND CHICKEN SALAD & PROVOLONE SANDWICHES ON CROISSANTS, CHIPS, BAKED COOKIES AND ASSORTED SOFT DRINKS

BOX LUNCHES

AN ASSORTMENT OF TURKEY, HAM AND CHICKEN SALAD ON WRAPS WITH POTATO SALAD BAKED COOKIE, POTATO CHIPS AND ASSORTED SOFT DRINKS

AFTERNOON BREAK PACKAGE

AN ASSORTMENT OF BAKED COOKIES, GRANOLA BARS, ASSORTED CANDY, POPCORN, CHIPS, NUT PACKETS FRESH WHOLE FRUIT, SOFT DRINKS, BOTTLED WATER, COFFEE

COFFEE & HERBAL TEA SELECTIONS

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 2)

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, ICED TEA AND BOTTLED WATER

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

THE SELECT BUFFET

SALAD (CHOOSE 1) INCLUDES FRESH ROLLS AND BUTTER

FRESH GARDEN SALAD WITH CUCUMBERS, TOMATOES, RED ONION , CHEESE & RUSTIC CROUTONS

CLASSIC ROMANO CAESAR SALAD

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)

TENDER SLICED 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
SALMON (LEMON BUTTER, PICCATA OR TERIYAKI)
BAKED ZITI
CHEESE TORTELLINI (VEG)
MEAT TORTELLINI
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 (BROC, CAULI, CARROTS)
GREEN BEANS
STEAMED BROCCOLI

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

BEVERAGES

UN-SWEET ICE TEA AND LEMONADE

FRESHLY BREWED COFFEE & HERBAL TEA SELECTION

V.I.P. BUFFET

SALAD (CHOOSE 2)

FRESH GARDEN SALAD WITH CUCUMBERS, TOMATOES, RED ONION , CHEESE & RUSTIC 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

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)

TENDER SLICED 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 2)

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)

CHEESECAKE, CARROT CAKE OR GERMAN CHOCOLATE CAKE

WARM ROLLS AND BUTTER

BEVERAGES

UNSWEET ICE TEA AND LEMONADE

FRESHLY BREWED COFFEE & HERBAL TEA SELECTION

"PLATED" MEAL SERVICES

SALAD (CHOOSE 1)

FRESH GARDEN SALAD WITH CUCUMBERS, TOMATOES, RED ONION , CHEESE & RUSTIC CROUTONS

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

FRESH MOZZARELLA & TOMATO CAPRESE

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

JUMBO LUMP CRAB CAKE

MAHI-MAHI IN A MANGO SALSA

TERIYAKI GLAZED SALMON

PORK STUFFED TENDERLOIN

SIRLOIN MEDALLIONS

SOLE STUFFED WITH CRAB & SCALLOPS

GROUPER IN PINA COLADA

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)

COCONUT BUTTER CREAM CAKE

VANILLA CAKE

GERMAN CHOCOLATE CAKE

BROWNIES

CARROT CAKE

POUND CAKE

RED VELVET

BAKED COOKIES

WARM ROLLS AND BUTTER

FRESHLY BREWED COFFEE & HERBAL TEA SELECTION



CREATIVE CATERING

Brunch Menu

EGGS

Classic Scrambled
Scrambled with cheese & chives
Cheddar & Broccoli Quiche
Quiche Lorraine

MEATS

Sausage
Bacon
Turkey Sausage
Breakfast Ham

POTATOES

Baby Redskins with Onions
Hash Browns
Seasoned Mini Potatoes

OFF-THE -GRIDDLE

Traditional Buttermilk Pancakes
French Toast
Waffles

CONTINENTAL ITEMS

Assorted Yogurts
Assorted Cereal with Milk
Whole Fruit
Hot Oatmeal
Pastries
Donuts
Muffins

BREADS

Assorted Bagels
White or 7-Grain Toast
Croissants
English Muffins

SANDWICHES

Turkey & American
Ham & Swiss
Chicken Salad
Roast Beef

SALADS

Classic Caesar
Garden Salad
Waldorf Salad
Spinach Salad
Fresh Fruit Salad

SIDES

Cole Slaw
Potato Salad
Macaroni Salad
Pasta Salad
Mozzarella & Tomato
Lays Chips

HOT ENTREE'S

Chicken Marsala
Atlantic Salmon
Homemade Meatloaf
Roast Beef Au Jus
Mahi Mahi in Mango Salsa

PASTA ENTREE'S

Baked Ziti
Cheese Tortellini
Stuffed Shells
Penne alla Vodka
Macaroni & Cheese

CARVING STATIONS

Roast Beef
Prime Rib
Honey Baked Ham
Roast Turkey
Pork Tenderloin

Mimosa Bar



HAND-PASSED APPETIZERS

FRESH VEGETABLE CRUDITÉ

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

BAKED BRIE, RASPBERRY & NUT BITES

HONEY BARBACUE COCKTAIL MEATBALLS

MINI CRAB CAKES WITH POMMERY MUSTARD

CHILLED JUMBO SHRIMP COCKTAIL

COCONUT SHRIMP WITH ORANGE MARMALADE

MOZZARELLA & TOMATO CAPRESE SKEWERS

SWEET PEAR & CHEESE TORTELLINI BITES

HOMEMADE BRUSHETTA ON TOAST POINTS

SWEET & SPICY SAUSAGE WITH DIJON MUSTARD

CHICKEN TERIYAKI BITES

FRIED CALAMARI WITH MARINARA

PORK POT STICKERS

MOZZARELLA STICKS WITH MARINARA

BEEF WELLINGTON WITH A HORSERADISH CREAM

CRISPY GRILLED CHEESE SQUARES SERVED OVER WARM TOMATO SOUP COCKTAIL

MEXICAN SANTE FE STYLE DIP SERVED IN A CRISPY PHYLLO SHELL

BBQ PULLED PORK CROSTINI TOPPED WITH SWEET SLAW

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

CRISPY BUFFALO CHICKEN PHYLLO BITES

ADDITIONAL APPETIZER SELECTIONS

FRUIT, CHEESE & CRACKER DISPLAY

A DIVINE DISPLAY OF SEASONAL FRUIT. ASSORTED CHEESES AND CRACKER ASSORTMENT

ANTIPASTO DISPLAY

SALAMI, CAPPICOLA, SMOKED HAM, PROVOLONE & MOZZARELLA CHEESE, TOMATOES, PEPPERONCINIS, OLIVES, ASSORTED CRACKERS AND BREADSTICKS SERVED WITH BALSAMIC VINAIGRETTE

CHARCUTERIE DISPLAY

A DIVINE DISPLAY OF CURED MEATS, CHEESES, OLIVES, HONEY, NUTS, GRAPES, APPLE SLICES, BLACKBERRIES, CARROTS, CRACKERS, BAGUETTES & BREADSTICKS

SEAFOOD DISPLAY

AM ASSORTMENT OF REGIONAL SEAFOOD INCLUDING JUMBO SHRIMP, COCKTAIL BLUE CRAB CLAWS, CLAMS ON THE ½ SHELL AND MUSSELS

LOLLYPOP LAMBCHOPS

TENDER LOLLYPOP LAMBCHOPS GRILLED TO PERFECTION SEASONED WITH FRESH ROSEMARY & GLAZED WITH A BALSAMIC REDUCTION

FOOD STATIONS

(MAY BE ADDED TO ANY LUNCH 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

OFF-SITE CATERING

FULL-SERVICE

Let our professional team handle everything from start to finish.

Our hired servers will arrive 1 to 4 hours prior to your event start time to manage setup and stay up to 1 hour after the event ends for cleanup. Full-service catering includes:

- Stainless steel chafing dishes
- Buffet linens & skirting
- Decorative buffet presentation
- All serving utensils

Please note: China, glassware, silverware, napkins, and table linens are not included.

For rental needs, we recommend contacting:

- **ECP Event Rentals & Design** – (772) 370-5342

DROP-OFF SERVICE

Perfect for more casual or self-service events, our drop-off service includes food preparation, delivery, and basic setup

Contact Us for a Custom Estimate Today!

Phone: 772-336-2507

Website: www.creativecateringbh.com

Email: info@creativecateringbh.com

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