

# KREATIVE KAPERS CATERING

## \*BUFFET MENUS\*

### Selections for your special event

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Price includes: Choice of One Entrée, Choice of 2 salads  
Choice of One Dessert, One Beverage, and Bread  
Additional entrée add \$6.95 to higher priced selection

#### \$12.95 ENTREES

##### ITALIAN CHICKEN CACCIATORE

Tender breast meat served in a savory garlic herb tomato sauce

##### SPAGHETTI WITH SAUCE MEDLEY

Fresh pasta with choice of meat, marinara, or Creole sauce

##### COUNTRY STYLE CHILI HOT OR MILD

Served with grated cheese and cornbread with honey

##### GARDEN VEGETABLE BEEF STEW

A blend of fresh vegetables, potatoes, tender beef in a savory beef broth

##### SHEPHERD'S LAYERED CASSEROLE

Savory layers of Italian sausage OR ground beef, whipped potatoes, fresh

Green beans or kernel corn topped with cheddar cheese

##### TORTILLA CASSEROLE

Savory layers of roasted chicken, spiced cheese, Jalapeno

Peppers, herb tossed tomatoes, and tortillas

##### MEXICAN TACO BAR

Soft and Hard-shell tortillas served with refried beans and toppings

##### SLICED ROASTED TURKEY BREAST

Served in a sage and rosemary seasoning

##### BAKED POTATO BAR

Served with ham, turkey, grated cheese, sour cream, butter

Bacon bits, salsa, black olives

## **\$13.95 ENTREES**

**SOUP of the day with SANDWICH BAR AND ONLY ONE SALAD**

Assorted sliced meats and cheeses, condiments and fresh breads or buns  
and our fresh soup of the day

### **BEEF OR CHICKEN ENCHILADAS**

Tender beef or chicken breast wrapped in flour tortillas served in a mild  
sauce and lots of cheddar cheese

### **GRILLED PEPPERED CHICKEN BREAST**

Served in a honey mustard sauce

### **SLICED WHOLE ROASTED PORK LOIN**

Served with horseradish cream

### **FRENCH DIP ON STEAK BUNS**

Sliced sirloin of beef served with savory au jus and  
fresh baked buns

### **SLICED SIRLOIN OF BEEF WITH ROASTED PEPPERS**

Roasted with sweet peppers, onions, and portabella mushrooms

### **CALIFORNIA TORTILLA WRAP**

Ham, Turkey, jack cheese, lettuce, tomato, sprouts, specialty salsa cream  
cheese spread all wrapped in a flour tortilla.

### **CHEF SALAD BAR WITH SOUP AND ONLY ONE SALAD**

Served with ham, turkey, grated cheese, cucumbers, peas, tomatoes  
Sprouts, bacon bits, crab meat, croutons, and dressing

### **SLICED BBQ BEEF OR PORK**

Tender sliced beef or pork marinated in a tangy smoked BBQ sauce

**\$15.50 ENTREES**

**MARINATED SLICED LONDON BROIL**

Served with roasted mushrooms and sweet onions carved at  
The buffet table

**ROASTED WHOLE PORK LOIN or SIRLOIN OF BEEF**

Carved at the buffet table and served with horseradish cream

**PASTA PRIMAVERA**

Creamy blend of julienne of chicken, fresh vegetables, and  
Alfredo sauce, topped with roasted tomatoes

**BROILED SALMON FILET**

Broiled with fresh herbs and served with  
Tarragon butter

**ROASTED BARBECUED BABY BACK RIBS**

Served with our specialty sweet and tangy sauce.

**BAKED VEGETABLE OR BEEF LASAGNA**

Choice of meat or vegetable filling cottage, ricotta and mozzarella cheeses  
layered with pasta and our homemade Italian sausage red sauce

**PAN SEARED CHICKEN BREAST**

Served with sliced peppers, fresh basil and  
Sauce Alfredo, parmesan cheese on the side

**LOUISIANA JAMBALYA**

Authentic Cajun seafood stew with shrimp, andouie sausage, southern  
Vegetables, spiced ham, Cajun spiced red sauce served  
Over steamed herb rice.

**\$16.95 ENTRÉES**

**SEAFOOD NEWBURG**

Traditional Blend of crab, shrimp, herbs in a white wine cream sauce  
Served with pasta

**WHOLE ROASTED NEW YORK STRIP OF BEEF**

Whole NY strip of beef, roasted with garlic, pepper, and a  
Blend of fresh vegetables in red wine, carved at the buffet  
Table and served with condiments

**ROASTED ROSEMARY LEG OF LAMB**

Sliced into medallions and served with chipotle sauce

**BREAST OF CHICKEN CORDON BLEU**

Tender chicken breast stuffed with Gruyere cheese and  
Thin sliced smoked ham served with our white wine  
Cream sauce

**ADDITIONAL ENTRÉE AT \$6.95 PER PERSON ADDED TO THE HIGHER  
PRICED ENTRÉE SELECTED**

Quoted prices include heavy gauge white designed disposable service ware,  
buffet table linen, setup, cleanup.... Specific colored plastic service ware is  
at cost plus 25%.

China service is available at \$6.95 per setting to include, plate, service ware,  
water glasses, and coffee cups (delivery and breakage fees are additional).

White guest table linen is available at \$10.00 per table cloth and  
.95 per cloth napkin.

Table linen in assorted colors available price upon request

THANK YOU FOR CHOOSING KREATIVE KAPERS CATERING FOR YOUR  
UNIQUE EVENT!

WE WELCOME QUESTIONS AT 256-5469

**\*\*\*\*\*SALAD SELECTIONS\*\*\*\*\***

**TOSSED SPRING MIX SALAD**

Served with assorted toppings and dressing

**WALDORF SALAD**

Blend of apples, celery, red cherries  
blended with our creamy dressing topped with nuts

**PASTA GARDEN SALAD**

Fresh pasta blended with vegetables, feta cheese,  
crisp bacon, herbs, and a savory olive oil or mayonnaise dressing

**MIXED WHOLE FRUIT SALAD**

Assorted fresh fruits in season

**COMBINATION FRESH FRUIT/VEGETABLE TRAY**

Assorted fruits and crisp vegetables in season

**BROCCOLI GRAPE SALAD**

Fresh broccoli florets, sunflower seeds, red onion, savory dressing

**MARINATED AND CRISP VEGETABLE TRAY**

Assortment of fresh crisp and marinated vegetable to include, peppers,  
carrots, snap beans, black olives, asparagus  
Served with ranch dip

**TORTELLINI AND BROCCOLI SALAD**

Cheese filled tortellini, grated carrots, broccoli flowerets, sliced  
Green onions tossed with a balsamic vinaigrette dressing

**PEA AND HAM SALAD**

Green peas, ham, cheese, red onion, savory dill dressing

**YOU MAY ADD ADDITIONAL SALAD CHOICES FOR \$2.75 PER GUEST  
PER SALAD SELECTED.**

**\*\*\*\*\* DESSERT SELECTION\*\*\*\*\***

FRESH BAKED APPLE, CHERRY OR PUMPKIN PIE WITH WHIPPED CREAM

FRESH BAKED COOKIES DU JOUR

ALMOND FUDGE BROWNIES,

MINT FUDGE BARS

MAGIC COOKIE/COCONUT BAR

FROSTED PUMPKIN BAR

APPLE OR CHERRY CRISP WITH WHIP CREAM

ANGEL FOOD CAKE WITH ALMOND FRUIT TOPPING

ICE CREAM BARS

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ICE CREAM SUNDAES AND ASSORTED TOPPINGS

.95 EXTRA PER GUEST

CHOCOLATE FOUNTAIN WITH ASSORTED DIPPING ITEMS

\$3.25 EXTRA PER GUEST

NEW YORK CHEESE CAKE WITH FRUIT TOPPING

\$3.25 EXTRA PER GUEST

BANANA FOSTER FLAMBE WITH ICE CREAM

\$3.50 EXTRA PER GUEST ( 100 GUEST LIMIT)

**YOU MAY ORDER ADDITIONAL DESSERT CHOICES FOR \$2.95 PER  
GUEST PER DESSERT SELECTED, NO LIMIT**

**\*\*\*\*\*BEVERAGE SELECTION\*\*\*\*\***

ASSORTED SOFT DRINKS

BOTTLED WATER

COFFEE WITH CONDIMENTS

ICED TEA WITH CONDIMENTS

SPARKLING CIDER PUNCH

ASSORTED SHERBET PUNCHES

RASPBERRY LEMONADE OR LEMONADE

**ADDITIONAL BEVERAGE ADD \$2.50 PER SELECTION PER GUEST**

Effective 1/16