

*WEDDING RECEPTION  
HORS D'OEUVRE SELECTIONS  
Priced by the quantity or tray*

*\*\*ELEGANT COLD SELECTIONS\*\**

*FRUIT AND INTERNATIONAL CHEESE MONTAGE*

*Seasonal fresh fruit, imported and domestic cheeses served on glass trays and decorated with flowers  
Serves approx 40 guests @ \$90.00 per tray*

*CRISP AND MARINATED VEGETABLE TRAYS*

*Seasonal fresh cut vegetables: carrots, snap peas, grape tomatoes, Sliced assorted color peppers, Black olives, asparagus, sweet pickles, served with dipping sauce.  
Serves approx 40 guests @ \$90.00 per tray*

*SLICED MEATS AND CHEESE TRAYS*

*Smoked turkey, honey ham, served with assorted cheeses , fresh breads and condiments  
Serves approx 40 guests @ \$95.00 per tray*

*TORTILLA PIN WHEELS*

*Fresh flour tortillas stuffed with lettuce, cheese, ham, black olives, Specialty salsa cream cheese and served with Roasted tomato lime salsa  
\$85.00 per 100 pieces; serves approx 30 guests*

*STUFFED EGGS CHARDONNAY*

*Large fresh eggs stuffed with a creamy egg and white wine filling, topped with sliced olive garnish  
\$75.00 per 100 pieces; serves approx 30 guests*

*TOMATO MOZZARELLA FRESH BASIL BROCHETTE*

*Skewers of tomato, fresh basil leaves, and mozzarella  
Marinated in our balsamic herb vinaigrette  
\$75.00 per 100 pieces; serves approx 50 guests*

*HAM WRAPPED MARINATED ASPARAGUS SPEARS*  
*Tender ham, asparagus spears, pepper jack cheese wrapped and*  
*Served with curry dip*  
*\$75.00 per 100 pieces; serves approx 25 guests*

*CHILLED COLD WATER LARGE SHRIMP*  
*Boiled in our home made Louisiana spice mix and served with*  
*Lemon cocktail sauce*  
*\$165.00 per 100 pieces; serves approx 25 guests*

*PARTY BREAD BOWL TRAY*  
*Fresh baked sour dough, rye, or wheat bread bowl filled with our*  
*Home made artichoke and English cheese dip served with specialty*  
*crackers*  
*Serves approx 40 guests @ \$60.00 per bowl*

*PARTY CHEESE BALL TRAY*  
*Blend of bleu and savory cheeses decorated with nuts and served*  
*with*  
*Assorted crackers*  
*Serves approx 25 guests @ \$55.00 per tray*

*MINI DELI SANDWICHES*  
*Fresh buns, sliced ham, turkey, American cheese*  
*Assorted condiments, pickles, and sliced tomatoes on the side*  
*\$75.00 per 100 pieces; serves approx 50 guests*

*CHIP AND SALSA BOWL*  
*Tortilla chips and ruffled chips served with salsa and onion dip*  
*Serves approx 30 guests @ \$25.00 per bowl*

*SOUTHWEST LAYERD DIP TRAY*  
*Savory layers of refried beans, sour cream, salsa, guacamole,*  
*grated cheese,*  
*Black olives, and served with tortilla chips.*  
*Serves approx 50 guests @ \$65.00 per tray*

**\*\*ELEGANT HOT SELECTIONS\*\***

**CREOLE OR SOUR CREAM MEATBALLS**

*Hand rolled tender meat balls served in our Creole red sauce OR  
our*

*Creamy white wine and herb sauce*

*\$80.00 per 100 pieces; serves approx 50 guests*

**JULIENNE OF CHICKEN TERIYAKI**

*Tender strips of breast meat marinated in sweet teriyaki sauce  
And broiled to a golden glaze*

*\$60.00 per 100 pieces; serves approx 25 guests*

**SLICED BARBECUED SIRLOIN OF BEEF**

*Tender sirloin of beef sliced, served in a hickory smoked barbecue  
sauce and sliced buns*

*Serves approx 30 guests @ \$65.00 per order*

**SLICED BARBECUED SMOKED SAUSAGE**

*Smoked German sausage, sliced and roasted in an apple cider  
barbecue sauce*

*\$65.00 per 100 pieces; serves approx 30 guests*

**HONEY MUSTARD CHICKEN MEDALLIONS**

*Medallions of stuffed chicken breast served in a savory honey  
mustard sauce*

*\$85.00 per 100 pieces; serves approx 30 guests*

**BROILED STUFFED MUSHROOM CAPS**

*Large caps stuffed with a blend of roasted meats and herbs grilled  
with garlic butter*

*\$85.00 per 100 pieces; serves approx 30 guests*

*CANTONESE SPRING ROLLS*

*Tender egg roll wraps stuffed with pork and oriental vegetables,  
served with our homemade sweet and sour sauce or soy sauce  
\$90.00 per 100 pieces; serves approx 50 guests*

*PASTRY WRAPPED BAKED BRIE CHEESE TRAY*

*Whole brie with basil pesto and baked in delicate pastry  
Serves approx 15 guests \$75.00 per tray*

*CARVED WHOLE ROASTED SIRLOIN OF BEEF*

*Roasted whole sirloin, carved at the buffet, and served with  
horseradish cream and fresh mini buns  
Serves approx 40 guests @ \$135.00 per order*

*WHOLE BAKED HONEY CURED HAM*

*Whole honey cured ham with cinnamon/clove glaze. Sliced at the  
buffet table and served with fresh buns  
Serves approx 40 guests @ \$95.00 per order*

*WHOLE ROASTED ROSEMARY PORK LOIN*

*Whole pork loin roasted with fresh rosemary and sliced apples  
Carved at the buffet table and served with assorted condiments  
Serves approx 30 guests @ \$85.00 per order*

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

***TOSSED GARDEN SALAD***

*Assorted spring mix and romaine salad served with assorted toppings, tomatoes, and ranch dressing  
Serves approx 30 guests @ \$45.00 per order*

***HEARTY POTATO SALAD***

*New potatoes, celery, eggs, onions blended with a homemade creamy dressing  
Serves approx 30 guests @ \$45.00 per order*

***TRADITIONAL APPLE WALDORF SALAD***

*Fresh apples, celery, dried cranberries, blended with a sweet creamy dressing topped with walnuts  
Serves approx 30 guests @ \$60.00 per order*

***PASTA VEGETABLE SALAD***

*Blend of specialty pasta, vegetables, parsley, pesto, and our savory cream dressing  
Serves approx 30 guests @ \$50.00 per order  
Add grilled chicken - \$65.00 per order*

***BROCCOLI/GRAPE SALAD***

*Fresh broccoli florets, grapes, sunflower seeds in sweet dressing  
Serves approx 30 guests @ \$55.00 per order*

***CURRIED SMOKED HAM AND PEA SALAD***

*Julienne of smoked ham, fresh green peas, red onions, sunflower seeds in a sweet, creamy, curry dressing  
Serves approx 30 guests @ \$55.00 per order*

*MIXED FRUIT SALAD*

*Delicious mix of fresh fruits, marshmallows, lemon zest  
Topped with nuts*

*Serves approx 40 guests @ \$60.00 per order*

*BROCCOLI/ TORTELLINI SALAD*

*Fresh pasta tossed with cheese tortellini, feta cheese, fresh basil,  
Greek olives, in an Italian herb dressing*

*Serves approx 30 guests @ \$75.00 per order*

*\*\*\*\*\*BEVERAGE SELECTIONS\*\*\*\*\**

*Served with disposable cups and appropriate condiments*

*HOT COFFEE or  
HOT APPLE CIDER  
\$10.95 per gallon*

*CHILLED SPARKLING CIDER PUNCH  
\$12.50 per gallon*

*SHERBERT PUNCH  
Assorted flavors: raspberry, orange, pineapple,  
strawberry  
\$20.00 gallon*

*ASORTED SOFT DRINKS OR BOTTLED WATER  
\$.95 each*

*RASPBERRY LEMONADE  
\$12.00 gallon*

Prices include heavy gauge disposable plates, napkins, service ware, buffet table linen, and staff.

China service is available for at \$6.95 per seating: cocktail plates, stainless cocktail forks, and champagne glasses.

White table cloths at \$10.00 each.

### *BEER AND WINE PRICE LIST*

*Note: due to state law all beer and wine must be self service only. Please ask our consultant concerning Beer and wine service at the reception location you have chosen. Many locations have regulation concerning the service of alcoholic beverages.*

*Due to state law Kreative Kapers may not setup a mixed drink or cash bar at your reception*

*FULL BAR SERVICE REFERRALS UPON REQUEST*

#### *CANNED OR BOTTLED BEERS*

*All beer is priced and sold by the case (24)*

*No returns on case beer.*

*Kreative Kapers does not provide keg beer*

*Domestic Beer in cans or bottles.....\$40.00 per case*

*Domestic micro brews in cans or bottles.....\$42.00 case*

#### *DOMESTIC WINE*

*Kreative Kapers charges for open bottles only unopened bottles can be returned*

*Domestic White or red table wine.....\$26.00 per bottle  
Specific label wine available upon request, price will vary depending on selection.*

*Please give us your requests; we have access to most international and domestic vineyards*

## SUGGESTIONS FOR ORDERING

YOUR WEDDING RECEPTION IS A UNIQUE AND PERSONAL EVENT.  
CONSIDER THE FOLLOWING WHEN PALNNING AND ORDERING.

### GENERAL CONSIDERATIONS:

- Events between 4:00pm and 7:00pm usually require more food than events before 4:00pm and after 7:00pm
- Events where beer, wine or mixed drinks are served will increase the amount of food needed. Guest tend to eat later when a bar service is provided.
- If you are planning an outdoor event plan tent coverings for the guests and the food. Always have a plan B in case of bad weather.
- Always meet face to face with any caterer you are considering. Even if the caterer is referred by a friend, assessing professionalism and personal chemistry can only be done face to face.
- Always have a budget in mind when planning the reception and talk with more then one caterer.

### WHEN ORDERING HORS D' OEUVRES:

Talk to your catering professional about your personal tastes and style. Ask what menu items they specialize in. Remember, the catering professional you choose should provide what YOU want not what they want.

- Plan to order one and half pieces per item ordered, per guest as a minimum. Shrimp is an exception, plan on 4 pieces per guest minimum.
- For reception between 4:00pm and 7:00pm plan on four cold and three hot selections plus a beverageas a minimum. For reception before 4 and after 7 less food is generally required, however, this will vary depending on guests...are they big eaters??
- Plan on serving food for two hours. Food items deteriorate sharply after two hours. If you need a longer time frame, discuss this with your caterer. Fresh food should be planned for and brought in at the appropriate time.
- Plan to balance personalized menu items with more general menu items, this will appeal to a larger group of guests.

**Professional, ethical caterers want you to be happy with your event and the selections you have made. A professional caterer will always provide you with written contract specifying, menu ordered, reception location and start times, setup details, and all costs required**