

*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
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*

BROCOLLI/ 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

Effective 01/16

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 covering 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 beverage as 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.