

Debbie's Creative Catering



Fall & Holiday Menu 2021

*****PLEASE NOTE*****

**Due to current circumstances beyond our control
(supply chain issues, severe weather, etc.)
*Prices and menu subject to change.***

All of the following Menus include:

Salad*, your choice of assorted beverages, and homemade brownies*

*A seasonal specialty salad has been selected to compliment your meal



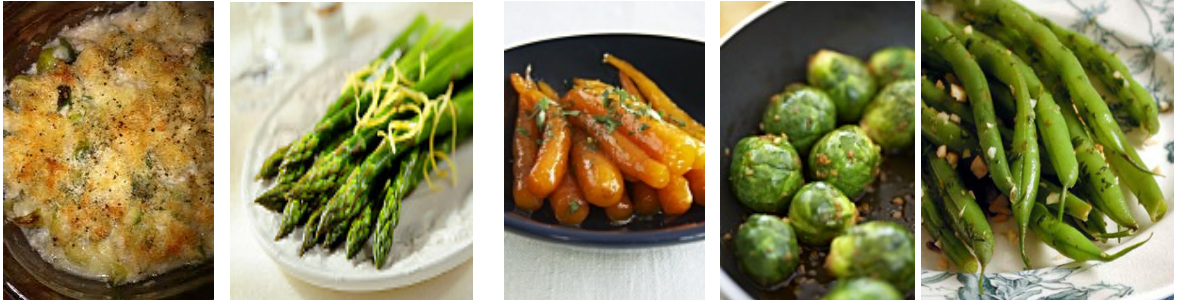
*Festive, holiday desserts are available upon request.
(please refer to page 16)

Many of our Entrees are available as **HOT BOX LUNCHES**.
The perfect solution for large meeting with limited table space!



Pictured: Apricot-Cranberry Holiday Stuffed chicken

Fresh Vegetable Sides



Grilled Asparagus.....	\$4.00 pp
Roasted carrots.....	\$2.50 pp
French Green Beans w/ lemon and garlic.....	\$3.75 pp
Roasted Brussels Sprouts with lemon Tahiti or spicy aioli dipping sauce.....	\$3.75pp
Sautéed spinach, roasted garlic and mushrooms.....	\$5.00 pp
Fresh vegetable medley (carrots, cauliflower, zucchini, broccoli)..<	\$3.95 pp
Maple glazed roasted sweet potatoes.....	\$3.75 pp

Festive Entrees

Vegetarian options always included unless otherwise requested.

Vegan & Gluten free options available upon request

We require a 10-person minimum on all entree selections.

***A seasonal specialty salad has been selected to compliment your meal**

*****Salmon/chicken/vegetarian options available with ALL menus**



Cider Glazed Pork Tenderloin w/ caramelized apples & roasted rosemary potatoes, or garlic mashed potatoes.....\$19.95 pp

Herb-Crusted Pork Tenderloin w/ port wine sauce and dark cherries, served w/ garlic mashed or rosemary roasted potatoes..... \$19.95pp

Holiday Stuffed Chicken Breasts filled with your choice of stuffing: (apricot- cranberry, or fresh mushroom, spinach, & olive) served with savory homemade gravy and garlic mashed potatoes.....\$19.95 pp

Grilled Fillet of Salmon: topped with Blackberry- Cabernet sauce, saffron rice w/ cranberries and toasted almonds.....\$22.95 pp

Prime Rib au jus with Mashed Potatoes, Horseradish cream and cranberry chutney.....\$32.00 pp

Citrus Glazed Salmon: served with curried rice w/ toasted almonds and cranberries, chopped citrus salad, corn bread & honey butter.....\$22.95 pp

Festive Entrees continued....

Holiday Angel hair Pasta: roasted red and yellow peppers, roma tomatoes, fresh spinach, topped w/ feta cheese & toasted pine nuts, in a light fresh basil sauce, with grilled chicken breast (on the side) \$18.95 pp

Pork Tenderloin w/ raspberry- chipotle sauce, w/ roasted sweet potatoes, Mexican Caesar salad, corn bread & honey butter.....\$ 19.95 pp

Baked Ham w/ a spicy orange apricot glaze: Served with Bourbon Pecan Sweet Potato Casserole or Curried Rice Pilaf w/toasted almonds & dried cranberries.....\$19.95 pp

Maple glazed Ham: served with petite red potatoes filled with a festive pesto and pine nut filling, or scalloped potatoes.....\$19.95 pp

Chicken Saltimbocca: topped w/ proscuitto, Fontina cheese and our savory Marsala sauce. Served w/ your choice of pasta, creamy polenta or garlic mashed potatoes.....\$22.95 pp

Mediterranean stuffed chicken (and /or eggplant) filled w/ spinach, feta & sundried tomatoes, w/ a light basil sauce & saffron rice.... \$19.95pp

Penne pasta: w/ sundried tomatoes, fresh spinach, Parm Reggiano in a light pesto cream sauce w/ grilled chicken breast.....\$17.95pp

Butternut Squash Ravioli with brown butter sage sauce and grilled chicken.....\$17.95pp

Beef Tenderloin with champagne or béarnaise sauce, potatoes au gratin or garlic mashed..... \$42.00pp

Cozy Comfort Food

Vegetarian options always included unless otherwise requested.

Vegan, Gluten free options available)



Quinoa with Roasted Veggies & grilled chicken breast.....\$18.95pp

Homemade Lasagna: savory beef, healthy-low carb turkey, or winter vegetable.....\$ 18.95 pp

Homemade Chicken pot pie: Filled with a bounty of crisp garden vegetables and herbs, tender chunks of chicken breast and a creamy sauce in a flaky puff pastry..... \$ 18.95 pp

Homemade meatloaf: (Ground turkey or beef) served with homemade mushroom gravy w/ mashed or scalloped potatoes.....\$ 18.95 pp

Stuffed peppers: filled w/ fresh spinach, rice, cheese and ground turkey w/ savory marinara sauce. (Vegetarian/vegan avail.).... \$17.95 pp

Chicken Enchilada Casserole: served w/ guacamole, sour cream, Spanish rice and a Mexican Caesar salad (chile relleno may be added a vegetarian option).....\$ 17.95 pp

Boeuf Bourguignon: A hearty Beef stew, made with red wine, carrots, potatoes, mushroom and onions. Served with buttermilk biscuits \$ 21.95pp

Cozy Comfort Food continued...

Sweet Potato, Quinoa and black bean chili Served w/ guacamole, chipotle cream, bread and honey butter and Mexican Caesar.....\$18.95pp

Rosemary Chicken Breast: served with pumpkin polenta or penne pasta with creamy pumpkin-sage sauce..... \$ 17.95 pp

Pot roast: Simmered in savory homemade gravy w/ roasted potatoes green beans and carrots.....\$21.95 pp

Chicken or Eggplant parmesan: lightly breaded and topped w/ our savory marinara, and mozzarella cheese served w/pasta.....\$ 19.95 pp

Chicken Marsala: served w/choice of pasta or mashed potatoes.\$19.95 pp

Southwestern stuffed chicken: filled w/ Spanish rice, peppers and cheese topped w/ salsa Verde. Served w/ sour cream, pinto beans and a Mexican Caesar salad.....\$19.95 pp

Healthy Ground Turkey Taco Salad served with all the fixings and Chile Relleno casserole.....\$18.95 pp

Spanakopita Casserole: Flaky fillo pastry filled w/ spinach and feta cheese, served with grilled lemon-herb chicken breast, Greek salad.....18.95pp

Healthy Joes Special: Ground turkey, sautéed spinach, mushrooms, parmesan Reggiano, herbs and spices.....\$18.95 pp

Casual Lunches...



Assorted Pitas Sandwiches: B.L.T.A Chicken Ranch, Buffalo Chicken, Sonoma Chicken, and Mediterranean Veggie; served with a mandarin kale salad, drinks and dessert.....\$16.95pp

Replace Kale salad with Potato Salad or Chips and Fruit.....\$19.95

Philly Cheese Steak Sandwiches with potato salad or chips and fruit.....\$18.95pp

Seafood Salad Sandwiches: (Crab and shrimp) with fruit and chips or Caesar Salad..Chips.....\$22.95 pp

Healthy Turkey Taco Salad (includes chile relleno casseole) Veggie/ Vegan available. Pico de gallo, guacamole, chipotle cream & chips...\$18.95pp

Customer Favorite: Chile relleno quiche or casserole (GF), Mexican Caesar with grilled prawns, Mango avocado salad (grilled chicken on the side), Corn Bread and honey butter, drinks and dessert.....\$19.95 pp

Salmon Caprese salad topped with balsamic drizzle.....19.95 pp

Cobb Salad served with spinach and mushroom Frittata.....\$18.95pp

Greek Salad, Grilled lemon chicken breast w/ hummus & pita....\$18.95pp

Breakfast Menu

NOTE** We require a 15-person minimum on all breakfast items



Asst'd Breakfast Quiche or Frittata (No crust-Gluten free) \$5.00 pp
Spinach & mushroom, Bacon, cheddar & chive, Chile relleno, Denver
(ham, peppers, onions) Hawaiian (pineapple, ham, tomato)

Scrambled Eggs topped with cheddar & chives.....\$3.95pp

Organic Hardboiled eggs S&P.....\$2.00ea

Turkey sausage patties.....\$2.95pp

Bacon.....\$3.95 pp

Avocado Toast topped with multigrain artisanal bread.....\$4.75 pp

Gluten Free Lemon Bread.....\$3.75 pp

Ginger Bread.....\$3.75

Assorted Breakfast Breads: Blueberry Oat, Banana Walnut, GF Lemon,
Morning Glory (carrots, apples, zucchini, golden raisins, coconut, sunflower
seeds)\$3.75 pp

Petite French Pastries: Apple, cinnamon & chocolate croissants...\$2.95pp

Cherry, Apple and Cheese Danish.....	\$2.95 pp
Bananas Foster Bread pudding served with whipped cream.....	\$7.95pp
Pumpkin Spice Bread Pudding served with whipped cream.....	\$5.95 pp
Seasonal Fresh fruit tray.....	\$4.95pp
Potatoes with peppers and onions.....	\$3.25pp
Hash Browns.....	\$2.95pp
Assorted Naked Juices smoothies.....	\$3.50ea
Orange Juice.....	\$2.75ea
Coffee service.....	\$2.75pp
Bottled/sparkling waters.....	\$1.25ea

Breakfast Buffets

Organic Hard-Boiled Eggs, Avocado Toast, Gluten Free Lemon Bread, Organic Berry Compote (black, blue and raspberries), honey Vanilla Greek yogurt, Granola, & Coffee.....	18.95 pp
Assorted Breakfast Quiche, Fruit, pastries, and coffee.....	16.95pp
Scrambled Eggs, Hash Browns, Bacon or sausage, pastries, orange juice and coffee.....	16.95 pp

Hors D'oeuvres

We offer an extensive array of Hors D'oeuvres ranging from casual to elegant. We are happy to coordinate a menu or theme to suit your tastes as well as your budget!

We require a 20-person minimum on all selections.

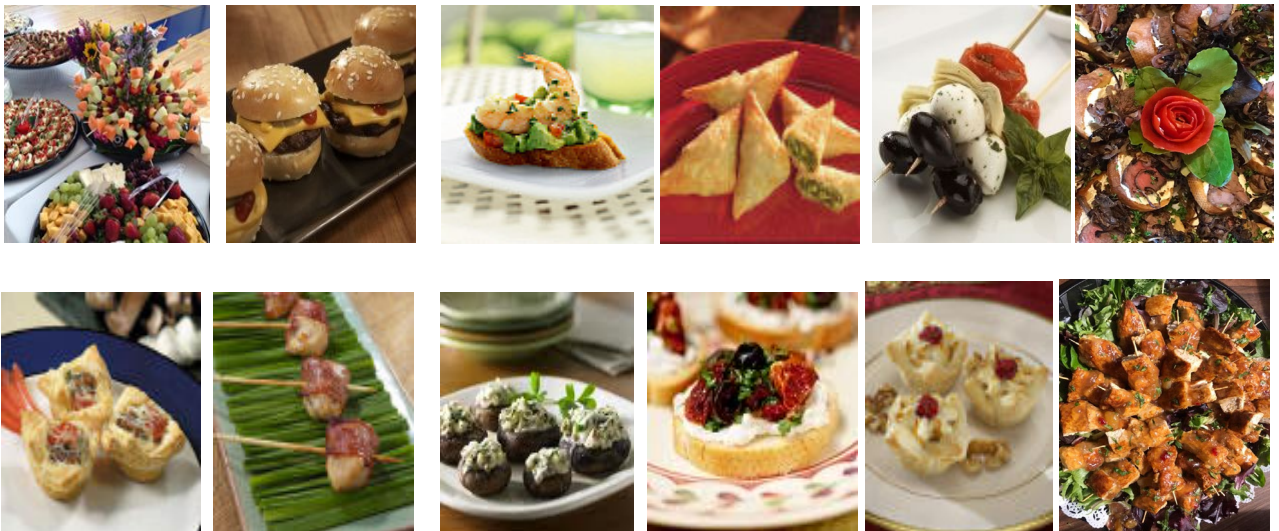
4-5 selections 24.00 pp*

6-7 selections 36.00 pp*

8-9 selections 48.00 pp*

(*Depending upon selections)

All Hors D'oeuvres selections may be ordered individually!



*Spanakopita (spinach and cheese filled fillo dough)

*Feta puffs with caramelized onion and raspberry drizzle

*Bacon wrapped pineapple and water chestnuts

*Mediterranean antipasto skewers (veg)

*Assorted Petite Quiche

*Salmon mousse filled cucumber cups

*Curried chicken and walnut puffs

Seafood canapés (topped with an assortment of smoked salmon, Dungeness crab & bay shrimp (Counts as 2 selections)

*Holiday Sliders

(your choices of: roast beef & horseradish cream, turkey & cranberry relish, baked ham and mango chutney)

*Chicken satay with peanut sauce or mango chutney

*Arums (assorted pinwheel sandwiches)

*Mushroom or Shrimp Empanadas

*Acapulco prawns (jumbo shrimp marinated in Tequila & lime), served with a spicy cocktail sauce for dipping *(counts as two selections)

*Drunken shrimp (jumbo prawns marinated in vodka & lemon), Served with a tangy cocktail sauce for dipping * (counts as 2 selections)

*Italian sausage, spinach and cheese stuffed mushrooms

*Jalapeno poppers w/Smokey raspberry chipotle dipping sauce

* Chicken Taquitos w/guacamole and salsa on the side

*Mini Quesadillas (vegetarian or chicken) w/guacamole and sour cream on the side

*Chicken Wings: Tequila- Lime, Teriyaki- ginger, Honey BBQ, or, Buffalo w/ blue cheese dipping sauce (subject to availability)

*Grilled sweet and sour Italian sausages

*Cocktail meatballs (sweet & sour or stroganoff)

*Vegetable Egg rolls w/ sweet & sour for dipping

*Pot stickers w/ a tangy soy sauce

* Chicken satay w/ spicy peanut sauce

* Chicken satay w/ mango chutney-cilantro glaze

* Beef satay w/ sesame ginger glaze *(counts as 2 selections)

* Hot Artichoke dip w/baguettes & gourmet crackers

* Bruschetta topped with Fresh vine ripened tomato & basil salsa,

*Bruschetta w/mascarpone cheese, red peppers and olive tapenade

* Crostini topped with fresh basil spread & sundried tomatoes

* Crostini topped with feta cheese spread & roasted peppers

*Crostini topped with sautéed mushrooms, brie, & caramelized onions.

*Crostini topped with horseradish cream, sliced filet mignon and caramelized onions (counts as 2 selections)

*Baked Brie w/apricots, brandy and toasted almonds in puff pastry

* Baked Brie w/dried cranberries and walnuts

*Crostini topped with salmon, cucumber & wasabi aioli

*Crostini topped with teriyaki steak and wasabi aioli

*Crostini w/avocado and marinated shrimp

*Beef Sliders: w/ Blue cheese and caramelized onions

* Beef Sliders w/ Applewood smoked bacon and cheddar

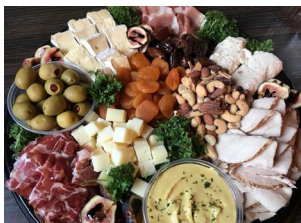
*Crab cakes w/ lemon caper aioli (counts as two)

* Flat bread balsamic marinated fig, goat cheese, & crumbled bacon

* Portobello Puffs

*Feta Puffs with raspberry drizzle and caramelized onions

- Loaded Potato skins served with ranch
- Stuffed whole Lobster (market price) dip w/ crackers
- We offer a wide selection of domestic and imported cheeses, Mediterranean, Antipasto, Veggie and Charcuterie trays.



Holiday Desserts



We offer a large variety of holiday desserts which include a wide array of cakes, pies, bouche de noel, snowballs, petit fours, cupcakes, Yule logs, truffles, holiday cookies, peppermint brownies, mini holiday cheesecakes, eggnog filled cream puffs, etc. Please call/email to discuss options.

PLEASE NOTE*** Due to high demand, and limited quantities of certain specialty holiday desserts, your greatest guarantee of receiving your selection is to place your order *well in advance*!

Holiday Beverages



Hot chocolate, peppermint hot chocolate, hot apple cider, eggnog and sparkling cider are available upon request. Prices vary depending upon beverage selections.



Service

Staff: Our professional, courteous, uniformed service staff is available for \$ 50.00 each (per hour) with a 4-hour minimum. We are happy to arrange chafing dishes, china, flatware and linen for an additional cost.

Policies

We require a 10-person minimum on all lunch orders. 15-person min. (breakfast) & 20-guest minimum for hors d'oeuvre & dinner parties.

We order all of our ingredients fresh, in advance for each catering order; therefore, we require a **3-day advanced cancellation notice** on corporate lunches.

NOTE Please allow a 30-minute window for all deliveries. To better ensure that your order and orders that follow are delivered in a timely manner, kindly arrange to have conference rooms cleared of breakfast items prior to our arrival.

*We Wish You & Yours a Magical Holiday Season
And A Healthy, Happy New Year!*



Love and Peace to all!

~Debbie & Staff

