

CREATIVE CATERING

AT

ST. LUCIE TRAIL GOLF CLUB



ON & OFF-SITE MENU

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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
ASSORTED BANANAS AND YOGURT
FRESH FLORIDA ORANGE JUICE & BOTTLED WATER
FRESHLY BREWED **DOUWE EGBERTS** COFFEE & HERBAL TEA SELECTION

HEALTHY PLATTER

FRESH SLICED FRUIT, BANANAS AND GRAPEFRUIT
ASSORTED YOGURTS WITH GRANOLA
GRANOLA BARS
FRESH FLORIDA ORANGE JUICE & BOTTLED WATER
FRESHLY BREWED **DOUWE EGBERTS** COFFEE & HERBAL TEA SELECTION

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
PANCAKES
BACON
SAUSAGE
ASSORTED YOGURTS WITH GRANOLA
N.Y STYLE BAGELS, MUFFINS & PASTRIES WITH CREAM CHEESE, BUTTER & JELLY
FRESH FLORIDA ORANGE JUICE & CRANBERRY JUICE
FRESHLY BREWED DOUWE EGBERTS COFFEE & HERBAL TEA SELECTION

BLAIRSTOWN BUFFET

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

GRAND BUFFET

PREPARED OMELET STATION (MADE TO ORDER)
FLUFFY SCRAMBLED EGGS
BREAKFAST POTATOES
PANCAKES
BACON
SAUSAGE
BISCUITS AND GRAVY
ASSORTED YOGURTS WITH GRANOLA
FRESH SEASONAL FRUIT
ASSORTED CEREALS WITH MILK
N.Y STYLE BAGELS, MUFFINS & PASTRIES WITH CREAM CHEESE, BUTTER & JELLY
FRESH FLORIDA ORANGE JUICE & CRANBERRY JUICE
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, ROAST BEEF 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. SERVED WITH FRESH FRUIT, CHIPS, BAKED COOKIES AND ASSORTED SOFT DRINKS

HOT SOUP AND SANDWICH COMBO

FRESH HOMEMADE SOUP OF THE DAY, TURKEY & AMERICAN, HAM & SWISS AND CHICKEN SALAD & PROVOLONE SANDWICHES ON CROISSANTS. SERVED WITH FRESH FRUIT, 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

GRILLED CHICKEN SANDWICHES

GRILLED ITALIAN CHICKEN SANDWICHES TOPPED WITH AMERICAN CHEESE. SERVED WITH CAESAR SALAD, POTATO SALAD, ASSORTED CHIPS AND SOFT DRINKS.

CHICKEN AND TUNA SALAD SANDWICHES

HOMEMADE CHICKEN AND TUNA SALAD ON CROISSANTS. SERVED WITH FRESH FRUIT, MACARONI SALAD, POTATO CHIPS, ASSORTED SOFT DRINKS AND COOKIE.

PIZZA & SALAD COMBO

CHEESE PIZZA, CAESAR SALAD, ASSORTED SOFT DRINKS AND COOKIES

GRILLED HAMBURGERS SERVED WITH COLE SLAW, ASSORTED CHIPS, COOKIES AND ASSORTED SOFT DRINKS

CHICKEN CAESAR WRAPS

SERVED WITH POTATO SALAD, FRESH FRUIT,
ASSORTED CHIPS, SOFT DRINKS AND COOKIES

BBQ CHICKEN WRAPS

SERVED WITH POTATO SALAD, FRESH FRUIT,
ASSORTED CHIPS, SOFT DRINKS AND COOKIES

PULLED PORK SANDWICHES

SERVED WITH COLE SLAW, BAKED BEANS, ASSORTED SOFT DRINKS AND COOKIES.

AFTERNOON BREAK SNACKS

AN ASSORTMENT OF BAKED COOKIES, GRANOLA BARS, CANDY BARS, POPCORN, CHIPS, CRACKERJACKS,
ENERGY BARS, FRESH WHOLE FRUIT, YOGURT, SOFT DRINKS, WATER, COFFEE AND HOT TEA

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 3)

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 WATER

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

THE SELECT BUFFET

SALAD (CHOOSE 1)

HOUSE SALAD WITH CUCUMBERS, TOMATOES, RED ONION & 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)

PRIME RIB AU JUS
MEAT LASAGNA
PENNE BOLOGNESE
SAUSAGE & PEPPERS
HONEY BAKED HAM
HOMEMADE MEATLOAF
OVEN ROASTED TURKEY
TILAPIA IN A LEMON BUTTER
ZITI WITH MEATBALLS
ANGEL HAIR IN RED CLAM SAUCE
BAKED ZITI WITH MOZZARELLA
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
GREEN BEANS
STEAMED BROCCOLI

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

DESSERT (CHOOSE 1 CAKE OR COOKIES)

COCONUT BUTTER CREAM CAKE
VANILLA CAKE
GERMAN CHOCOLATE CAKE
BROWNIES

CARROT CAKE
POUND CAKE
RED VELVET
BAKED COOKIES

FRESH ROLLS AND BUTTER
ICE TEA AND LEMONADE
FRESHLY BREWED **DOUWE EGBERTS** COFFEE & HERBAL TEA SELECTION

V.I.P. BUFFET

SALAD (CHOOSE 2)

HOUSE SALAD WITH CUCUMBERS, TOMATOES, RED ONION AND 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)

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 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

ASSORTED GOURMET PETITE FOURS

GOURMET ROLLS AND BUTTER

FRESHLY BREWED **DOUWE EGBERTS** COFFEE & HERBAL TEA SELECTION

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

CHEESEBURGER PHYLLO BITE

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 CRACKRES AND BREADSTICKS SERVED WITH BALSAMIC VINAIGRETTE

CHARCUTERIE DISPLAY

A DIVINE DISPLAY OF CURED MEATS, CHEESES, OLIVES, FIGS, HONEY, NUTS, GRAPES, APPLE SLICES, CRACKERS, BANQUETTES & 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 LAMBCHOPS GRILLED TO PERFECTION SEASONED WITH FRESH ROSEMARY & GLAZED WITH A BALSAMIC REDUCTION

FOOD STATIONS

(MAY BE ADDED TO ANY DINNER 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
APPETIZER OR ADD-ON ENTRÉE PRICE: \$ 5.95 PER PERSON ++

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

BAR OPTIONS

4 HOURS "WELL BRAND" OPEN BAR:

GIN, WHISKY, BOURBON, SCOTCH,
TEQUILA, RED WINE, WHITE WINE,
MOSCATO, MIC ULTRA, BUD LIGHT,
YUNGLING, SODA & ICE TEA

4 HOURS "CALL BRAND" OPEN BAR:

TITIOS, BACARDI, CAPTAIN, MALIBU, JACK
TANQUERAY, JOSE CUERVO, DEWARS, CROWN ROYAL
CANDIAN CLUB, V.O., SEGRAMS 7, CABERNET, CHARDONNAY
& MOSCATO, MIC ULTRA, BUD LIGHT, YUENGLING,
SODA & ICE TEA

4 HOURS BEER, WINE AND SODA ONLY

2 HOURS "WELL BRAND" OPEN BAR

2 HOURS "CALL BRAND" OPEN BAR

2 HOURS "BEER, WINE, SODA" ONLY

CHAMPAGNE TOAST

SPARKING CIDER TOAST

CASH BAR OPTION AVAILABLE

OFF-SITE AND IN-HOME CATERING

(PERTAINS TO EVENTS **NOT** BEING CATERED AT THE ST LUCIE TRAIL GOLF CLUB)

FULL-SERVICE

Hired servers will set-up, serve and clean up for the duration of the event. Hired servers will arrive between 1 and 4 hours prior to the start of the event and stay until 1 hour after the completion of event for clean-up. Full service includes stainless steel chafing dishes, buffet linens & skirting, buffet decorations and serving utensils.

China, glassware, silverware, napkins and table linens are available for an additional fee.

SERVERS \$ 25.00 PER SERVER, PER HOUR

BARTENDERS \$ 25.00 PER BARTENDER, PER HOUR

DROP-OFF SERVICE

A delivery fee will be applied based on the location and catered order size. Food will be dropped off and set up only. We will not return to pick up food or items.

Please contact Karyn for additional pricing or questions



772-336-2507

Visit our website @
WWW.CREATIVECATERINGBH.com