

Creative Catering

P.O. Box 2820 / 60 SE Main / Winston, OR 97496
541-679-2270

Everything is made fresh for your event with the finest ingredients available.

Buffet Dinners

All buffet dinners include your choice of Two Salads, Two Sides and Fresh Bread. *Plated dinners include One Salad, Two Sides (one vegetable and one starch), and Fresh Bread.* Assorted house-made desserts available (see suggestions on following page) upon request for an additional charge per person. All lists are not complete. If you have a special request, we will try to accommodate.

Entrees

Duxelle Stuffed Quail
Duck Breast with Rosemary Currant Sauce
Proscuitto Wrapped Beef Tenderloin *
Slow Smoked Prime Rib *
Whole New York Strip Roast *
Rack of Lamb
Pork Crown Roast
Beef Tri Tip *
St. Louis Style BBQ Ribs
Smokehouse Salmon
Garlic Rosemary Pork Loin *
Game Hens
Smoked Turkey *
Deep Fried Turkey *
Smokehouse Roasted Chicken
Carne Asada
Lasagna
Chicken Sausage Jambalaya

** Chef Carved on site*

Vegetarian Entrees

Ratatouille with Baked Potatoes
Moussaka
Cauliflower Cheese
Vegetable Paella
Sweet Potato Hazelnut Ravioli
Eggplant Mushroom Lasagna
Wild Mushroom Gratin
Cannelloni with Spinach & Ricotta
Chickpea Patties & Caramelized Onions

Luncheon buffets available with above entrees include One Salad, One Side, and Fresh Bread at a reduced price.

Salads

Fresh green salad with choice of two dressings
Tossed spinach salad with raspberry vinaigrette
Greek orzo salad
Italian pasta salad
Chickpea and roasted vegetable salad
Fingerling potato, smoked salmon and dill salad
Caesar salad with dried cherries
Roasted red potato salad
Black-eyed pea salad
Three Bean Salad (non-traditional)
Tabouli

Sides

Vegetable saute'
Orange poppy seed roasted vegetables
Yellow vegetable curry
Zesty carrots
Linguicia baked beans
Rosemary roasted red potatoes
Rice, pilaf or wild
Traditional bread or cornbread stuffing
Au gratin potatoes
Mashed potatoes (garlic or herb & goat cheese)
Risotto (many varieties available)
Sesame Green Beans
Brussel Sprouts
Roasted Corn-on-the-Cob (seasonal)

Appetizers

"A" List

Savory

Crudite platters with choice of dips
Kicked-up deviled eggs
Black bean salsa with chips
Tapenade with baguettes and vegetables
Black olive pate' with bruschetta
Olive & tomato bruschetta
New potatoes with chili sauce

"B" List

Smokehouse meatballs in Scott's Bar-B-Q sauce
Mini sweet potato frittatas
Gourmet cheese & cracker platters
Topped grilled polenta wedges
Blini with smoked salmon
Cucumber lox bites
Goat cheese and apple tarts
Chicken or ham salad puffs
Mushroom picker's pate' with baguette toast
Spicy smoked chicken wings with bleu cheese dressing and celery sticks
Baked artichoke spinach spread with baguette toast
Spinach or Linguicia stuffed mushrooms
Honey & mustard drumsticks
Smokehouse gourmet pizza
Eggplant caviar served with pita chips

"C" List

Crab cakes
Cajun shrimp boil
Jumbo shrimp rolls with sweet chili sauce
Whole peeled tiger shrimp with cocktail sauce
Tri tip or pork loin sandwiches served with ***Mama Carla's Red Wine Mustard*** *
** (only available chef carved on site)*

Appetizers are available buffet style. If appetizers are passed, there is an additional charge. Five items and 30 person minimum if ordered without dinner. Plated service available. Please call for information. Fifteen percent service charge will be added to all orders.

Special dietary needs will be met if at all possible.

Desserts

Honey & pine nut tart	Chocolate fudge cakes
Brownie bottom cheesecake	Carrot cake
Rich chocolate mousse	Bread pudding
Chocolate caramel squares	German chocolate cake
Mississippi mud pie	Bailey's Irish cream cake
Caramel-butterscotch baked custard	Cheesecake with various toppings
Hasty pudding with apricot sauce	Green tomato pie (seasonal)
Lemon curd cheesecake	Coconut-cottage cheese pie
Turkish coffee pudding	Cream puffs, chocolate or vanilla
Crème brulee	Assortment of cookies, bars and brownies