Creative Coordinating
Custom Catering & Event Planning

www.CreativeCoordinating.com
info@CreativeCoordinating.com
877-789-7567
Meet the Owner

Patricia Wenskunas is the heart and soul of Creative Coordinating. Growing up in a small town in Illinois, she regularly helped out at a hotel banquet facility run by her parents. Her earliest memories were filled with observing the parties, weddings, and special occasions that occurred on a weekly basis.

As she grew older, she found herself taking a more active role in planning and setting up these events for her parents’ business. She realized this was her calling in life. She always received so much joy and satisfaction from helping others.

This attitude followed her into adulthood. She worked for a number of catering and event planning services over the years, always enhancing her experience and service skills. She often felt that something was missing during those early years. She felt there was a better way to provide quality services. She eventually decided to branch out on her own.

Patricia started Creative Coordinating in 1996, sticking to the principle of quality service at an affordable price. Patricia takes her business very personally. Her high standards have established a proven track record. Creative Coordinating has primarily grown on personal referrals and by word of mouth clients since its inception in 1996. Patricia’s dedication and sincerity to the smallest of details has helped to establish Creative Coordinating as one of Orange County’s premiere special event planners. Patricia has planned events for large companies, such as the Hilton Hotels, Crowne Plaza, Corning, and Palace Park Irvine. She is a proud member of the Irvine Chamber of Commerce as well. Her dedication in doing what she loves is evident in every event she has planned. Her motto is still unchanged after all these years - “We arrange everything for you at no extra cost to you.”

Patricia is the heart and soul of Creative Coordinating and she is glad to serve you. It is what she does best.
Creative Coordinating is a full service Event Planning Company offering you a personalized approach to the important details that will make your corporate event a joy and a wonderful memory. Our goal is to provide your event with the very best in dependable top quality planning while maintaining sensitivity to your budget. We are dedicated to making every event a fulfilled success.

Our Corporate Packages are Good Business...

They Help Your Company Build Morale
Shows Appreciation for Your Employees
Emphasizes Your Company’s Commitment to Employees & Their Families
Encourages Employee Interaction
Strengthens Teamwork

Packages are available with entertainment, decorations, giveaways, locations, and all setups. Call for locations throughout Orange and Los Angeles Counties, or choose your own location. We will make all the arrangements for on-site and off-site events.

We have coordinated hundreds of Corporate Events serving thousands of satisfied customers. We offer private, shaded picnic sites in safe, clean and well maintained areas. Our well trained employees are friendly, enthusiastic and dedicated to making your event memorable.

Upon request we will be available for a complimentary consultation. Tell us your budget and we will do all the work. You will never have to pay a coordinating fee. You will pay the same amount as if you contracted the vendors directly. Don’t wait, contact us now for a complimentary consultation and custom price quote.

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**Breakfasts**

All of our breakfast items are made with the freshest available ingredients. Attractively garnished presentation is one of our specialties. All breakfast menus are set up as a buffet.

1. **Continental Breakfast**
   - Chilled Orange and Apple Juice, Large Muffins, Danish and Bagels accompanied by Cream Cheese, Butter & Preserves, Sliced Fruit Tray, Fresh Brewed Coffee (Deposit by Request)
   - $8.75

2. **Healthy Light Breakfast**
   - Chilled Orange and Apple Juice, Assorted Individual Yogurts and Cherubina Berries, Sliced Fruit Tray and Large Bagels, Fresh Brewed Coffee (Deposit by Request)
   - $9.25

3. **Light Breakfast Soufflés**
   - Choice of Ham and Cheese Soufflé or Fresh Vegetable and Cheese Soufflé. Oven Roasted Breakfast Potatoes with Sweet Peppers, Homestyle Coffee Cakes, Butter & Preserves, Chilled Orange and Apple Juice, Sliced Fruit Tray, Fresh Brewed Coffee (Deposit by Request)
   - $11.25

4. **Club Breakfast**
   - Large Faky Omelettes with Choice of Sausage, Country Fresh Ham or Stove or Served, Mushrooms and Cheese. Oven Roasted Breakfast Potatoes with Sweet Peppers, Sliced Fruit Tray, Chilled Orange and Apple Juice, Fresh Brewed Coffee (Deposit by Request)
   - $10.58

5. **Power Breakfast**
   - Chilled Orange and Apple Juice, Country Fresh Scrambled Eggs, Topped with Cheese and Fresh Herb, Choice of Bacon, Sausage or Ham, Fresh Roasted Breakfast Potatoes with Sweet Peppers, Muffins, Danish and Bagels with Butter & Preserves, Sliced Fruit Tray, Fresh Brewed Coffee (Deposit by Request)
   - $11.95

6. **Southwest Breakfast Delight**
   - Chilled Orange and Apple Juice,, Enchilada Enchilada with a Light Chorizo Sauce and Chiled Jalapeno, Southwest Scrambled Eggs, Ranch Style Breakfast Potatoes with Fresh Tomatoes, Breakfast Burritos with Cheese, Salsa & Preserves, Fruit Tray of Assorted Seasonal Fruits, Fresh Brewed Coffee (Deposit by Request)
   - $10.58

7. **Bistro Breakfast**
   - Baked Potato Bake stuffed with Strained Eggs, Smoked Turkey, Chilled Cheese and Tempting Sausages, Chilled Orange and Tomato Juice, Bran Muffins, Bagels and Buns, Assorted Yogurts, Fresh Brewed Coffee (Deposit by Request)
   - $11.25

8. **Omelet Bar**
   - Freshly prepared Omelets, Chilled Apple Juice, Choice of Ham, Turkey, Cheese or Vegetables, Served with Fresh Tomato Slices, Fresh Sliced and Roll Bagels with Butter & Preserves, Sliced Fruit Tray, Fresh Brewed Coffee (Deposit by Request), Minimum 25 Guests - Chef Required
   - $11.75
# Snacks/Breaks

<table>
<thead>
<tr>
<th>Snacks/Breaks</th>
<th>Price</th>
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<tbody>
<tr>
<td>A.M. New Yorker</td>
<td>$8.50</td>
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<tr>
<td>Lox with Bagels, Créme Cheese, Sliced Red Onion, Capers, Sliced Roma Tomatoes, Mozzarella, Cheese and Fresh Basil, Fresh Strawberries and Blueberries with Cream, Fruit, Juice and Coffee</td>
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<table>
<thead>
<tr>
<th>A.M. Hors d’œuvres</th>
<th>$1.75 – $3.75</th>
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<tbody>
<tr>
<td>Lemon Souches Topped with Cream Cheese and Fresh Fruit, Cheddar Souches with Ham and Honey Mustard, Bagel with Smoked Salmon, Cream Cheese, Lemon Zest and Dill, Stuffed Potato Slides filled with Scrambled Eggs, Cheese and Salsa, Ouziches with Choice of: Bacon, Mushroom and Swiss Cheese, Shrimp, Asparagus, Sun-dried Tomato and Asialgo Cheese, Black Forest Ham, Cheddar Cheese and Mushrooms, Tomato, Pota Cheese and Artichoke Hearts, Crepe Purses filled with Brie and Blueberry Chutney, Apple Cinnamon Wafers with Crème Anglaise, Salmon Papaya Wellington, Blinis topped with Sour Crème, Caviar and Lemon Zest</td>
<td></td>
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| California Sunshine           | $8.00 |
| Sliced Fruit Tray with a Fresh Yogurt Dip, Fresh Garden Vegetable Tray with Cool Dill Dip, Cheese Tray with Assorted Cheeses and, Grapes with Gourmet Crackers, Lemonade and Ice Tea |

| The Health Club               | $6.75 |
| Assorted Natural Fruit Juices, Sliced Fresh Fruit, Granola Bars, Yogurt with Berries in Season, Assorted Hot Teas |

| Hawaiian Break               | $7.50 |
| Fresh Papaya, Juicy Mangos And Fresh Pineapple Slices, Assorted Natural Juices, Macadamia Nut Bread, Banana Nut Bread, Coconut Bars, Hazelnut Coffee |

| Mexican Break                | $6.25 |
| Nachos with Chili Con Queso Dip, Tortilla Chips with Guacamole and Salsa, Buñuelos, Soft Drinks and Bottled Water |

| German Break                 | $8.50 |
| Large Soft Pretzels with Mustard, Black Forest Style Smoked Ham on, Rye Bread and Pumpernickel Points, Apple Strudel with Whipped Cream, Soft Drinks and Bottled Water |

| Nature Break                 | $5.00 |
| Trail Mix, Granola Bars, Whole Fresh Fruit, Soft Drinks and Bottled Water |

| Greek Break                  | $6.75 |
| Pita Triangles with Yogurt-Cucumber Dip And Hummus Dip, Stuffed Grape Leaves and Greek Olives with Feta Cheese, Assorted Cookies, Soft Drinks and Bottled Water |

| Picnic in a Box              | $10.75 |
| Cold Southern Fried Chicken, Potato Salad, Whole Fresh Fruit, Carrot and Celery Sticks with Dip, Chocolate Chip Cookies, Soft Drink or Bottled Water |

| VIP Box Lunch                | $11.00 |
| Two Mini-Croissant Sandwiches, Cold Sliced Chicken Breast and, Sliced Beef Sirloin with Avocado Mayo, Mini Cheese Wheels, Tabbouleh Mint Salad - Potato Salad, Whole Fresh Fruit, Fudge Brownies, Soft Drink or Bottled Water |

| International Box Lunch     | $11.50 |
| Large focaccia Bread Sandwich, With Prosciutto, Eggplant, Sun-dried Tomatoes, Fresh Mozzarella, Cheese and Basil with a Light Basil Aioli, Whole Fresh Fruit, Tabbouleh Mint Salad, Mini-Cheese Wheels |

| Corporate Box Lunch          | $11.50 |
| Two Mini-Sandwiches or Tortilla Wraps, Ham, Beef or Turkey, Whole Fresh Fruit, Pasta Salad or Potato Salad, Chocolate Chip Cookies, Soft Drink or Bottled Water |

| Deluxe Vegetarian Sandwich   | $11.00 |
| Rich Dax Squash Bread filled with Thin Sliced Carrots, Cucumber, Zucchini, Garden Fresh Alfalfa Sprouts, Sliced Tomatoes, Pomegranate Cheese, Lettuce and a Light Basil Aioli, Tabbouleh Salad, Whole Fresh Fruit, Lemon Bars, Soft Drink or Bottled Water |
### Assorted Sandwiches
- Fresh Baked Rolls Filled with Roast Beef, Lean Ham, Turkey Breast and Cheese, Red Skin Potato Salad **$11.95**
- Fresh Pasta Salad of the Day, Tray of Assorted Cookies, Soft Drinks and Bottled Water

### New York Deli Lunch
- Sliced Roast Beef, Lean Ham, Smoked, Turkey Breast and Cheese Relish Tray With Sliced Tomatoes, Onions, Lettuce and Pickles, Condiments, Dijon Mustard and Mayonnaise, Freshly Baked Assorted Rolls and Breads, Red Skin Potato Salad **$11.75**

### Bistro Sandwich
- Flaky Croissant or Squash Bread Sandwich, Filled with choice of: Cashew Chicken, Albacore Tuna Salad or Turkey Breast, Greek Salad, Sliced Fruit Tray, Tray of Assorted Cookies, Soft Drinks and Bottled Water **$11.75**

### Festive Tortilla Wraps
- Filled with Cream Cheese and your choice of Turkey Breast, Lean Ham, and Vegetarian, Caesar Salad **$11.95**
- Pasta Salad, Sliced Fruit Tray, Tray of Assorted Cookies, Soft Drinks and Bottled Water

### Veggie Delight Sandwich
- Carrots, Sliced Cucumber, Sprouts, Zucchini and Tomato on Dark Rich Squash Bread with a Light Aïoli Sliced Fruit Tray, Pasta Salad with Pine Nuts and Sun-dried, Tomatoes in a Light Pesto Dressing, Tray of Assorted Cookies, Iced Tea and Bottled Water **$11.75**

### Focaccia Melt Sandwich
- Open Face Sandwich with Turkey, Pesto Mayo, Sundried Tomatoes and Provolone Cheese, Garden Fresh Salad with Roma Tomatoes, Cucumber Slices, Mushrooms and Jicama Slices with House Dressing, Sliced Fruit Tray, Tray of Assorted Cookies, Soft Drinks and Bottled Water **$11.95**

### Open Face Chicken Sandwich
- Served with Prosciutto, Tomato, Provolone Cheese and a Basil Aioli on Italian Bread, Served Grilled Vegetables with Balsamic Vinegar, Tomato and Mint Tabbouleh Salad, Tray of Assorted Cookies, Soft Drinks and Bottled Water **$12.25**

### Rueben Sandwich
- Lean Corned Beef on Rye Bread with Swiss Cheese, Sauerkraut and Ehrhart’s Special Dressing, German Potato Salad, Grilled Vegetable Salad with Sundried Tomatoes and Pine Nuts, Sliced Fruit Tray, Tray of Assorted Cookies, Soft Drinks and Bottled Water **$11.75**
**Tuscan Grilled Chicken Sandwich** $12.25
Grilled Chicken Breast on a Tuscan Baguette with Provolone Cheese and Creamy Dijon Mustard, Potato Wedges Deep Fried in Beer Batter with Ranch Dressing, Greek Salad with Herb Vinaigrette Dressing, Tray of Assorted Cookies, Soft Drinks and Bottled Water

**Blackened Chicken Breast** $12.25
Sautéed with Cajun Spices and served with a Creole Sauce, Dirty Rice, New Orleans Style Grilled Vegetables, Garden Salad with Light Lemon Vinaigrette Dressing, Freshly Baked Foccacia Bread, Tray of Assorted Cookies, Soft Drinks and Bottled Water

**Cajun Pot Roast** $12.25
Baked in our Slow Cooker with Potatoes, Carrots and Celery in a Rich Tomato Broth, Lumpy Mashed Potatoes with Roasted Garlic, Garden Salad with Red Wine Vinaigrette, Tray of Assorted Cookies, Soft Drinks and Bottled Water

**Texas Style Beef or Chicken Kabob** $12.25
With Special Dry Herb Rub, Oven Roasted Potato Wedges with Ranch Dressing, Sliced Fruit Tray, Garden Salad with Ranch Dressing, Freshly Baked Sourdough Rolls, Tray of Assorted Cookies, Soft Drinks and Bottled Water

**Calico Chicken Breast** $12.25
Marinated with Fresh Herbs, grilled to perfection and Brushed with our Cattlemen’s Barbecue Sauce, Southwest Cole Slaw with Pine Nuts, Potato Wedges with Ranch Dressing, Grilled Corn Cobbits

**Chipotle Chicken** $12.25
Southwest Grilled Chicken Breast on a Chunky Chipotle Salsa and Fresh Cilantro, Spanish Rice Pilaf, Black Beans with Corn, Roasted Salad with Toasted Sesame Seed and Arugula Vinaigrette Dressing, Freshly Baked Rolls & Butter, Tray of Assorted Cookies, Soft Drinks and Bottled Water

**Southwest Chicken Breast** $12.25
Boneless, skinless Chicken Breast marinated, Grilled, and topped with a Fresh Tomatillo Salsa and Fresh Cilantro, Grilled Vegetables, Saffron Wild Rice Blend, Santa Fe Caesar Salad, Freshly Baked Rolls & Butter, Tray of Assorted Cookies, Soft Drinks and Bottled Water

**Chicken Valencia** $12.75
Chicken Breast with Provolone Cheese, Avocado, Cilantro and Sun-dried Tomatoes and topped with a Zesty Orange Sauce, Grilled Vegetables, Mushroom Risotto, Greek Salad, Freshly Baked Foccacia Bread, Tray of Assorted Cookies, Soft Drinks and Bottled Water

**Lemon Basil Chicken** $12.25
Chicken Breast marinated with Fresh Herbs, grilled and Laced with a Light Lemon-Basil Sauce, Sun-dried Green Beans with Dill Vinaigrette, Parsley-Walnut Rice, Garden Fresh Salad with a Honey Lime Dressing

**Chicken Dijon and Pasta** $12.25
Grilled Chicken Breast and Penne Pasta with a Honey Dijon Sauce, topped with Fresh Mushrooms, Maple Glazed Carrots with Fennel, Wild Rice Pilaf, Caesar Salad, Freshly Baked Foccacia Bread, Tray of Assorted Cookies, Soft Drinks and Bottled Water

**Beef Bourguignon** $11.50
Top Sirloin Beef in a Rich Burgundy Wine Sauce, Buttered Egg Noodles topped with Fresh Parsley, Garden Salad with House Dressing, Freshly Baked Sourdough Rolls, Tray of Assorted Cookies, Soft Drinks and Bottled Water

**Jumbo Baked Potato Bar** $11.25
With Butter, Sour Cream, Chives, Bacon Bits, and Cheddar Cheese Sauce, Vegetable Primavera with Fresh Herbs, Add on Chicken with Herbs, Meat Chili, and Chunky Salsa at $1.75 per item, Garden Salad with House Dressing, Freshly Baked Rolls & Butter, Tray of Assorted Cookies, Soft Drinks and Bottled Water

**Southwest Chili Verde** $11.95
Tender Perk Loin Chunks in a Spicy Chili Verde with Fresh Cilantro, Spanish Rice Blend, Charro Beans, Sliced Fruit Tray, Handmade Flour Tortillas, Tray of Assorted Cookies, Soft Drinks and Bottled Water

**Southwest Enchiladas Verde** $11.75
Corn Tortillas stuffed with three kinds of Cheese, Onions and Olives, served with our own Tomatillo Sauce and topped with Cheese, Served with Sour Cream and Chunky Salsa, Saffron Wild Rice, Black Beans with Corn, Sliced Fruit Tray, Tray of Assorted Cookies, Soft Drinks and Bottled Water
<table>
<thead>
<tr>
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<tbody>
<tr>
<td>Chicken and Cheese Enchiladas</td>
<td>$11.50</td>
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<tr>
<td>Cal/Mex Fajitas</td>
<td>$12.50</td>
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<tr>
<td>Grilled Pacific Salmon</td>
<td>$12.50</td>
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<tr>
<td>Chicken Picatta</td>
<td>$12.25</td>
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<tr>
<td>Pesto Penne Pasta and Chicken~</td>
<td>$12.25</td>
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<tr>
<td>Italian Chicken Parmesan</td>
<td>$12.25</td>
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<tr>
<td>Tarragon Chicken</td>
<td>$12.25</td>
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<tr>
<td>Sautéed Eggplant</td>
<td>$12.25</td>
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<tr>
<td>Concha Shells</td>
<td>$11.50</td>
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<tr>
<td>Tuscano Meat Lasagna</td>
<td>$11.75</td>
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<tr>
<td>Vegetarian Pasta Parmesan</td>
<td>$11.00</td>
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<tr>
<td>Ginger Chicken~</td>
<td>$12.50</td>
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<tr>
<td>Pacific Rim Brochette</td>
<td>$12.50</td>
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<tr>
<td>Tender Teryaki Beef</td>
<td>$12.25</td>
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Lunch

**Spicy Szechwan Beef**
Thinnly Sliced and Sautéed Beef with Chili Peppers, Julienne Vegetables in Sesame Oil and Soy Sauce, Stir-Fried Rice, Egg Rolls with Chinese Mustard and Soy Sauce, Szechwan Peanut-Noodle Salad, Orange Slices, Tray of Assorted Cookies, Soft Drinks and Bottled Water

**Kung Pao Chicken**
With Steamed White Rice, Stir-Fried Noodles and Imperial Vegetables in an Oyster Sauce, Egg Rolls with Chinese Mustard and Soy Sauce, Asian Coleslaw with Rice Wine Vinaigrette and Dessert Bars, Soft Drinks and Bottled Water

**Lemongrass Chicken**
Lemongrass Island Grilled Chicken Breast with Crispy Pan-Sautéed Thai Noodles in ginger-Lime Sauce, Imperial Vegetables in an Oyster Sauce, Sticky White Rice, Fresh Pineapple Slices, Tray of Assorted Cookies, Soft Drinks and Bottled Water

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Desserts

- **Assorted Dessert Bars** $3.95
  - Lemon, Brownie, Coconut, Pecan, Orange, Chocolate Chip and Pumpkin
- **Assorted Cheesecakes** $3.95
  - Apple, Cherry, Peach, Boysenberry (10 people minimum)
- **Assorted Jumbo Cookies** $2.95
- **Chocolate Dipped Strawberries** $3.98
- **Chocolate Fondue with Fresh Strawberries** $3.98
- **Ice Cream Novelty Bars** $2.95
- **Ice Cream Cake** $3.95
  - (Two-day notice)
- **Soft Drink Options** $2.95
  - Assorted Snapple, Iced Tea, Lemonade, Ice Coffee and Iced Cappuccino, Flavored Waters

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Sheet Cakes Available for Birthdays and Other Special Occasions

**Custom Pricing**

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Individual or Buffet Dessert Stations Available upon request.

Minimum 25 guests. Less than 25 guests, please add $2.00 per person. Applicable sales tax of 8.00% and service charge of 20% will be added to all final statements.
Picnics

Whether you are planning a noontime Parkin Lot Picnic at your office, a fun filled day at a Local Park, or a Special Event anywhere in Orange, Riverside or Los Angeles Counties, Creative Coordinating will handle each and every detail!

Our Company Picnics are Good Business...
They Help Your Company Build Morale
Shows Appreciation for Your Employees
Emphasizes Your Company's Commitment to Employees & Their Families
Encourages Employee Interaction
Strengthens Teamwork

We have coordinated hundreds of picnics serving thousands of satisfied customers. We offer private, shaded picnic sites in safe, clean and well maintained areas. Our well trained employees are friendly, enthusiastic and dedicated to making your event memorable.

All Our Barbecues Include:
Plastic plates, utensils, disposable napkins & condiments. BBQ Grilles, serving tables and serving equipment. Entrees are prepared on site. Party area is thoroughly cleaned after your event.

All our Picnic Buffets are set up complete with Red Skirting, Red and White Checked Linen Overlays, and Picnic Décor.

Our menus are designed for Buffet Service.
Formal Events, Sit Down Meals & Food Station Events may have additional requirements.

Any menu can be customized.
Don't wait, contact us now for a complimentary consultation and custom price quote.

Menu 1

~Quality for the Budget Conscious~
An Old Fashioned BBQ Picnic
Thick and Juicy all Beef Hamburgers
Jumbo Hot Dogs served right off the grill with all the Trimmings!
Relish Trays with sliced Tomatoes, Lettuce, Pickles & Onions
Ranch-Style Beans
Corn Cobmettes with Creamy Butter
Crisp Cole Slaw
Garden Salad with guest's choice of Dressing
Assorted Freshly baked Cookies

$ 10.25

~Our Most Popular Menu~
Classic Picnic Buffet
Country Fresh Chicken marinated in Herbs & barbecued to perfection
BBQ Beef Tri Tip Seasoned Sirloin of Beef barbecued over mesquite coals and chef-carved in front of your guests.
Jumbo Hot Dogs served with all the trimmings!
Creative Coordinating signature Calico Beans
Fresh, sliced seasonal fruit
Potato Salad
Crisp Cole Slaw
Big Breads - Sourdough & Pumpernickel with Butter
Assorted Freshly baked Cookies

$ 14.95
Menu 2

~Something for Everyone~
Family Picnic Buffet
Country Fresh Chicken marinated in Herbs & barbecued to perfection
Thick and juicy all Beef Hamburgers
Jumbo Hot Dogs served right off the grill with all the Trimmings!
Relish Trays with sliced Tomatoes, Lettuce, Pickles & Onions
Ranch-Style Beans slow cooked by our chef
Assorted Seasonal Fruit Tray
Corn Coblettes with Creamy Butter, Crisp Cole Slaw
Big Breads - Sourdough & Pumpernickel with Butter
Assorted Freshly baked Cookies

~For the Rib Lover~
Country Picnic Buffet
Hearty Beef Back Ribs marinated overnight in Fresh Herbs & then Barbecued to perfection with our Cattleman’s BBQ Sauce
Country Fresh Chicken marinated in Herbs & grilled with our Cattleman’s BBQ Sauce
Jumbo Hot Dogs served with all the Trimmings!
- Relish Tray with sliced Tomatoes, Lettuce, Pickles and Onions
- Creative Coordinating signature Calico Beans
- Fresh, sliced seasonal fruit
- Potato Salad
- Crisp Cole Slaw
- Big Breads - Sourdough & Pumpernickel with Butter
- Assorted Freshly baked Cookies

$10.75

Menu 3

~Just like the Good Ole’ Days~
Country Fried Chicken Picnic
Southern Fried Chicken served either hot or cold
Garlic Mashed Potatoes
Honey Baked Beans
Corn Coblettes with Creamy Butter
Ambrosia Salad with Fresh Fruit & Homemade Whipped Cream
Garden Salad with guest’s choice of Dressing
Freshly baked Corn Bread with Whipped Butter
Assorted Freshly baked Cookies

~High Roller~
The Hungry Texan
BBQ’d Beef on baked Sourdough Rolls
The Cullpepper Baked Potato Bar
where you can pile on the Sour Cream, Butter, Chives, Tomatoes, Green Onions, Chili and Shredded Cheese as high as you like!
Tossed Green Salad with Creamy Ranch Dressing
Potato Salad
Ranch Style BBQ Beans
Sourdough Rolls with Butter
Fresh Fruit Cobbler with Whipped Cream

$11.95

$18.95
Menu 4

~Island Style~
Luau BBQ Buffet
Grilled Chicken with Hoisin Sauce
Sliced Slow-roasted Pork Loin with Smoked Cattleman’s Sauce served on Sourdough Rolls
Fried Rice
Stir Fried Vegetables
Garden Salad with Mandarin Oranges, Crispy Glass Noodles & Our special Island Vinaigrette with fresh Herbs
Freshly Baked Macadamia Nut Bars and Coconut Bars

~South of the Border~
Mexican BBQ Buffet
Seasoned Carne Asada grilled in front of your guests & served Hot Off the Grill
Grilled Tex-Mex Chicken Soft Tacos served with Corn or Flour Tortillas & garnished with Lettuce, Tomatoes, Shredded Cheese & Homemade Salsa Charro Beans
Spanish Rice
Icy Cold Sliced Watermelon
Garden Salad with Tomatoes & Jicama served with a zesty Avocado Vinaigrette

Freshly Baked Churros and Bunuelos

$14.95

$10.75

Jumbo Baked Potato Bar with Butter, Sour Cream, Chives, Bacon Bits and Cheddar Cheese Sauce $3.95
Texas Beef Chili $2.95
Armadillo Spuds - Fried Potato Skins filled with Chili Beans, Cheese, Chives and Sour Cream $2.95
Sliced Cheese for the Hamburgers $0.75

Fresh Popped Popcorn served for 4 hours $1.50 per person minimum of $200

Snow Cones served for 4 hours with assorted flavored syrups - $1.50 per person minimum of $200.00

Assorted Ice Cream Bars with Fruit Bars, Chocolate Bars, Sundae Cups and Big Sticks $2.95 per person

Nachos with Hot Cheese and Jalapeno - $2.95 per person with an attendant

Freshly Bakes Fruit Cobbler and Assorted Cheesecakes - $3.95 per person
### Beverages
Served from a Beverage Station with Cups, Ice & Service Equipment

- Unlimited Lemonade, Fruit Punch and Iced Tea - $1.95 per person
- Unlimited Assorted Sodas and Diet Sodas - $1.95 per person
- Deluxe Beverage Combo (includes all the above) - $2.95 per person

### Keg Beer: Name Brand Domestic
Wine Coolers (5 Gallons, approximately 75 servings)

### Adult Beverages
Served from a Beverage Station only where alcohol is permitted with Cups, Ice & Service Equipment

(Note: Please add an additional $17.95 per hour if a Bartender is required)

### Picnic Games

#### Picnic Games Package #1
$1,250.00
Picnic Games and Contests include 1 and ½ Hours of FUN for all ages, Games Coordinator, Megaphone and Deluxe Prizes which can include:
- Sporting Equipment and Accessories
- Games, Water Toys, Small Appliances
- Tools and Home Décor Items (includes prizes)

#### Picnic Games Package #2
$695.00
Includes all the items mentioned in Package number 1 with the exception that the Client provides all prizes. Deluxe Prizes not included. (includes prizes)

- Face Painting Clown (for 3 hours) — $395.00
- Clown Balloon Art (for 3 hours) — $395.00
- Removable Tatoos or Henna Artist — $395.00
- Moon Bounce with Attendant (5 hours) — $550.00
- Dunk Tank with Attendant — $550.00
- Carnival Booth with Prizes — $395.00
- Deluxe Bingo with Prizes (10 GAMES) — $795.00
- Children’s Bingo (5 GAMES) — $395.00
- Pony Rides — $895.00
- Petting Zoo — $995.00

### A SAMPLING OF OUR PICNIC

- Water Balloon Toss
- Ladies Shoe Toss
- Kid's Shoe Toss / Scramble
- Sack Races and Three-legged Race
- Bottle Fill
- Hula Hoops
- Water Bucket Relay
- Candy Scramble
- Tug of War

### SPORTS EQUIPMENT
Our Picnic Games package includes all the following Sporting Equipment for outdoor fun.
- Horseshoes
- Soft Ball
- Volley Ball
- Badminton
- Soccer Balls
- Other Games

### Entertainment
DJ/MASTER OF CEREMONIES — $695.00
Complete with Music to coordinate Picnic Games, Background Music, and to announce events and schedule for the day.

- PUPPET SHOW — $595.00
  Sure to keep both adults and children entertained for 2 hours!
- MAGICIAN — $595.00

### COMEDY MAGIC SHOW — $ Custom Quote
- STUNT SHOW — $ Custom Quote
- Western or Pirate Show...Entertainment with a bang!
- HAWAIIAN DANCERS, MARIACHI BANDS, WESTERN BANDS & MORE!!!
**Holiday Menus**

**Menu 1**
Fresh Oven Roasted Turkey with Herb Style Gravy, Garlic Mashed Potatoes, Maple Glazed Veggies, Tossed Green Salad with Raspberry Vinaigrette, Cranberry Chutney
Assorted Rolls and Butter, Fresh Pumpkin Pie with Whipped Topping, Soft Drinks & Bottled Water

**Menu 2**
Black Forest Ham with Brown Sugar & Bourbon Glaze with Honey Mustard and Applesauce, Garden Fresh Green Beans with Dill and Butter, Scalloped Potatoes with Fresh Leeks, Tossed Green Salad with Baby Greens served with a Champagne Dressing, Assorted Rolls & Butter, Holiday Assorted Desserts, Soft Drinks & Bottled Water

**Menu 3**
Choice of Two Entrées (Turkey, Black Forest Ham, Cranberry Chicken, Lemon Chicken, Beef Bourguignon, more options)
Three Sides (Mashed Potatoes, Scalloped Sweet Potato, Maple Glazed Veggies, Green Beans, Buttered Corn, Steamed Vegetables, Garden Salad with Dressing, Caesar Salad, Cranberry Chutney, more options)
Assorted Rolls & Butter
Dessert Choice (Assorted Holiday Cookies, Cupcakes, Pumpkin Pie, Apple Pie, Miniature Petit Fours, more options)
Soft Drinks & Bottled Water
Potato Mash Bar
Potato Selects - Choice of 2 (Yuken Gold Mash, Sweet Potato Mash, Roasted Garlic Mash, Goat Cheese Mash)
Mash Toppings - Choice of 2 (Beef Bourguignon, Lemon Chicken, Slow Roasted BBQ Pork, Sweet ‘n Spicy Shrimp, Grilled Seasonal Vegetables) (Accompanied with Butter, Sour Cream, Olives, Shredded Cheddar, Bacon Bits, Apple Bits, Marshmallow and Brown Sugar)
Assorted Holiday Cookies
Soft Drinks & Bottled Water
Pasta Bar
Your Choice of Pasta - Choice of 2 (Ravioli, Fettuccine, Shell, Linguine, Penne, Spaghetti, Macaroni, Rotini)
Your Choice of Sauces - Choice of 2 (Marinara, Fresh Tomato, Roasted Garlic & Basil, Bolognese, Meat Sauce, Carbonara, Pesto, Alfredo, Primavera, Creamy Walnut, Creamy Pesto or Sun-dried Tomato Cream Sauce)
Your Choice of Toppings - Choice of 2 (Grilled Chicken, Meat Balls, Sausage, Shrimp, Steamed or Grilled Vegetables, more options)
Caesar Salad Focaccia Bread
Assorted Holiday Cookies
Soft Drinks & Bottled Water
Snacks & Breaks
Custom Options Available at Request
Assorted Holiday Cookies * Spiced Apple Cider * Hot Cocoa

**Custom Gift Baskets**

Available at Request: Custom Gift Baskets * Entertainment * Holiday Decorations * Equipment Rentals * Serving Personnel

Don’t wait, contact us now for a complimentary consultation and custom price quote.

**Happy New Year**
**Candy Galore**  $5.95 per person

This package includes the following:
- Assortment of candy bars, gummies, licorice and so much more
- Buffet Linen
- Decoration and Set Up
- Baskets/Trays/Serving Utensils/ Napkins

(price based on a minimum of 100 guests - please call for quote)

**Ice Cream Sundae Buffet**  $5.95 per person

We Scoop & Serve at your event for up to 1 1/2 hours.

Includes:
- Choice of up to 3 Ice Cream Flavors
- Choice of 3 Topping Flavors
- Sprinkles, M&M’s, Nuts and Cherries
- Whipped Cream
- Plastic Bowls, Ice Cream Cones, Spoons, Scoops and Napkins!

(20% Service Charge and 8.00% Tax added to final invoice)

**Creative Coordinating plans and executes a wide variety of special events.**

Whether your event is a picnic, birthday celebration, or family reunion, we will handle every arrangement that needs to be made. From DJ services and catering the event, to finding the perfect venue for your event, we will arrange everything for you so you can enjoy your event without worry. Our personalized approach to the important details ensures your special event will be enjoyable and memorable.

Our goal is to provide your event with the very best in dependable top quality planning while maintaining sensitivity to your budget. We are dedicated to making every event a fulfilled success.

- Grad Nights
- Prom Dances
- Homecomings
- Winter Formals
- Reunions
- Picnics
- Holiday Celebrations
- Birthdays
- Theme Parties
- Grand Openings
- Seminars
- Snack Attacks
- On site club and other events
- All Special Events

Complete packages are available with entertainment, decorations, giveaways, locations, and all setups.

Call for a complimentary consultation. Locations are available throughout Orange and Los Angeles Counties. You may choose your own location. No matter where your event is held, we will arrange everything for you. Tell us your budget and we will do all the work.

**Cupcake Delight**  $5.95 per person

This package includes the following:
- Assorted Baked Cupcakes - White, Chocolate, Red Velvet, Assorted Frostings - Vanilla, Milk Chocolate, Dark Chocolate, Cream Cheese Sprinkles, Coconut, Chocolate Chips, Marshmallows, Buffet Linens in Assorted Colors, Decoration and Set Up

(price based on a minimum of 100 guests - please call for quote)

**Chocolate Fountain Buffet**  $5.95 per person

This package includes the following:
- Fountain - Dark, Milk or White Chocolate
- Wooden Skewers
- Fresh Strawberries
- Bananas
- Grapes
- Marshmallows
- Pretzels
- Assorted Cookies
- Serving Attendant
- Buffet Linen
- Decoration and Set Up
- Platters/Trays/Serving Utensils/ Napkins

(price based on a minimum of 200 guests - please call for quote)
Weddings

Planning a wedding can be a stressful experience. So many details to sort through, so many arrangements to make. Creative Coordinating can take the hassle out of the wedding planning experience. By utilizing our list of vendors and event locations, we can seamlessly coordinate all aspects for your special day.

We will arrange the catering and entertainment, hire the staff to serve your guests, and reserve the facilities you desire. We will make all the arrangements so that you can focus on your special day.

Our goal is to provide your event with the very best in dependable top quality planning while maintaining sensitivity to your budget. We are dedicated to making your event a fulfilled success.

Wedding Rehearsal Theme Tables Video

Take a look at what our wedding package offers below and download our brochure.

Don’t wait, contact us now for a complimentary consultation or custom price quote.

**Queen Package: $1,500.00**

This is the most special and best of our packages. You will have a coordinator with you from the time of booking until the end of the reception. We can be reached at any time you feel the need. We will interview and hire the best vendors, or work directly with yours. We will deal with them and they may call us any time; you will not be concerned with all the details.

We work up a complete budget to fit your needs. We will share with you our creative ideas; provide AT COST many items, such as wedding cameras, party favors, centerpieces of your choice. We also have decorations we bring and set up at NO extra cost to you. We plan and attend the rehearsal where we will guide and assist the wedding party.

On the day of the wedding, we are with you from beginning to end. We set up all that is necessary and make sure everything runs according to your schedule, and all the vendors are performing as agreed.

You and your family and guests sit back and enjoy a carefree wedding. We take all the stress and you have a magical, memorable event.

Fresh Displayed Fruit * Assorted Baked Muffins * Spiced Apple Cider * Hot Cocoa

**Duchess Package: $500.00**

We will provide you with assistance in planning your rehearsal by guiding the wedding party participants down the aisle, through the correct alignment for the ceremony, and the retreat after the final "I do."

We will also be with you the day of the ceremony making sure everything is in order so you will have a very special wedding.

**Princess Package: $700.00**

Our Creative Coordinator will work with you and your vendors, or we can recommend a wide range of vendors that will be sure to fulfill your expectations.

We will plan and schedule your rehearsal, wedding ceremony, and the reception. We will be on hand to guide and assist you from the rehearsal to the beginning and end of your wedding. You need only to sit back, relax, and enjoy your special event.
**Quick Selections**

- Fresh Fruit Platter
- Fresh Garden Vegetable Tray Served with Ranch Dressing
- Cheese Board Served with Gourmet Crackers
- Tri-Colored Tortilla Chips Served with Homemade Salsa
- Swedish Sweet ‘n Sour or Stroganoff Meatballs
- Buffalo Chicken Wings
- Quiche Squares
- Chicken Satay Served with Spicy Peanut Sauce
- Chicken or Beef Taquitos
- Mini Pizza Squares
- Chicken Drummettes Served with Tangy Rosemary Sauce
- Caviar Pouches
- Assorted Canapes
- Deviled Eggs with Garnish
- Large Shrimp with Cocktail Sauce
- Spinach Dip in a Sourdough Bread Bowl
- Sushi – Assorted California Rolls
- Lemon Dill Crabmeat in Cucumber Cups
- Mini Reuben Sandwiches
- Mini Burritos
- Mushroom Caps with Sauce
- Hot Crab Dip with Sourdough Rounds and Crackers
- Poached Salmon with Sourdough Rounds and Crackers
- Baby Potatoes with Sour Cream, Scallions, Bacon and Cheese
- Cajun Shrimp Skewers

**Hors D’oeuvre Displays**

- Imported and Domestic Cheese Displayed with cocktail Breads and Crackers decorated with Seasonal Fresh Fruits
- Assorted Sliced Seasonal Fruits, Melons and Berries Accompanied by Assorted Fruit Yogurt Dips
- Fresh Fruit Kebab Pyramid Accompanied by Assorted Fruit Yogurt Dips
- Garden of Crisp Fresh Vegetables served with Dip
- Baked Wheel of Brie Cheese decorated with Fresh Berries and served with Assorted Cocktail Breads
- Gourmet Antipasto Display of Italian Meats and Imported Cheeses Garnished with Tomatoes, Onions and Basil flavored with Zesty Italian Herbs
- Cone Wraps (Choice of 4 wraps) Paper cones filled with Assorted Finger Sandwiches, Grape Bunches, Julienne Vegetables, Trail Mix, or Mixed Nuts
Cold Hors D’oeuvres Selection

Crispy Asparagus Straws
Prosciutto & Melon served atop a Toasted Crostini
Artichoke Leaves decorated with Piped Shrimp Mousse
Grape Halves & Brie placed atop a Toasted Point
Tomato & Basil Italian Bruschetta
Cocktail Corn Cakes with Spicy Mango Salsa
Petite Potato Rosettes filled with Horseradish Cream Fraiche & Salmon Relish
Mini Wonton Cups filled with Chinese Chicken Salad topped with a Tangy Peanut Ginger Dressing
Smoked Salmon Flowers decorated with Creamy Dill placed on a Pumpernickel bed

Lemon Marinated Tortellini & Sun Dried Tomato Skewers
Breast of Chicken & Herb Cheese atop a Toasted Point
Mushrooms with Marinated Red Peppers & Olive Oil placed on a Toasted Brioche Round
Mini Potato Cake topped with Tequila Marinated Shrimp decorated with Cilantro Leaves
Seared Ahi placed atop Goufrette Potato with Avocado and garnished with Golden Caviar
Dungeness Crabmeat drizzled with Lemon and garnished with Dill on a Cucumber Bed
Assorted Hand Rolled Sushi Rolls: Maki Tuna, California, Vegetable
Grapefruit Scallop Ceviche Skewers

Spinach and Feta Cheese Spanakopita
Assorted Mini Quiche Squares
Roasted Eggplant and Gorgonzola Polenta
Toasted Ravoli
Crispy Pot Stickers with Plum Sauce
Mushroom Caps filled with Herbed Cheeses
Gorcian Artichoke Hearts – Deep Fried in Beer Batter & Brushed with Garlic Butter and Parmesan Cheese
Crispy Fried Calamari
Mushrooms filled with Crab Meat
Tequila Carn Poppers
Mini Beef Wellingtons
Teriyaki Marinated Beef Satay

Chicken Satay served with Thai Peanut Sauce
Empanadas
Classic Crab Cakes decorated with Cilantro and Lime Mayonnaise
Prosciutto Wrapped Scallop Brochettes drizzled with Bearnaise Sauce
Petite Beef Filets decorated with Salsa Verde atop a Crunchy Crostini
Shrimp and Sugarcane Sticks garnished with a Tangy Peanut Dipping Sauce
Seafood Chimichangas served with Enchilada Dipping Sauce
Petite Lobster on a Rosemary Skewer drizzled with Lemon Aioli
Mini Peking Duck Pancakes with Plum Sauce
Rare Roast Beef infused with Smokey Mustard in a Pastry Tartlet