



Creative Coordinating
Custom Catering & Event Planning



www.CreativeCoordinating.com
info@CreativeCoordinating.com
877-789-7567

Creative Coordinating

Creative Coordinating is a custom catering & event planning company based in Irvine, CA. It was started in 1996 by Patricia Wenskunas, and all of the events are tailored to the specific needs of the client.

Patricia has created intimate settings for as few as 8 guests and has planned larger events for over 2100 attendees. In every case, attention to minute details is her hallmark. She not only prepares tantalizing dishes and buffets, she also takes care of all the tasteful decorations. She creates an ambiance tailored to the special occasion and the event.

Whether it's a Chicken Dijon & Pasta buffet or a Sandwich spread, her layouts are every bit as beautiful as they are delicious. She can just as easily prepare a formal sit-down dinner of Steak & Lobster for 300, as she can an informal outdoor Sandwich, Fruit & Cookie assortment for 75 on the grounds of a cemetery. If you like sweets, be careful, her dessert stations are exquisite and filled with chocolate.

Her guiding principle is simple: To make the client look and feel good.

As an expert wedding planner, Patricia will handle everything from A to Z so you can enjoy your special day. She plans and executes like a general and has done Awards Banquets, Bar & Bat Mitzvahs, Funeral & Memorial Services, Baby Showers and Business Luncheons. She even handed out fruit, food bars & bottled water on a bus as part of a field trip.

And don't be surprised if you see her in an apron serving food or folding chairs at the end of the evening. It's this level of dedication and attention to detail that has helped to establish Creative Coordinating as one of Orange County's premier special event planners.

Instead of charging extra for services, Creative Coordinating gets paid a commission directly from their vendors. This means her clients will pay the same amount as if they contacted the vendors directly. She can prepare events for as little as \$8 per chair all the way up to \$150 per chair.

As a proud member of the Irvine Chamber of Commerce, her client list includes the Hilton Hotels, Wells Fargo, Apex, Corning, Marriott Residence Inn, and the Palace Park Irvine. Just minutes after meeting Patricia, most clients know intuitively, this is the person they want planning their event.



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.

Corporate

Events

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.

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** \$ 8.75
Chilled Orange and Apple Juice, Large Muffins, Danish and Bagels accompanied by Cream Cheese, Butter & Preserves, Sliced Fruit Tray, Fresh Brewed Coffee (Decaf by Request)
 - 2 Healthy Light Breakfast** \$ 9.25
Chilled Orange and Apple Juice, Assorted Individual Yogurts and Oatmeal Bars, Sliced Fruit Tray and Large Bran Muffins, Fresh Brewed Coffee (Decaf by Request)
 - 3 Light Breakfast Soufflés** \$ 11.25
Choice of Ham and Cheese Soufflé or Fresh Vegetable and Cheese Soufflé, Oven Roasted Breakfast Potatoes with Sweet Peppers, Homemade Coffee Cake, Butter & Preserves, Chilled Orange and Apple Juice, Sliced Fruit Tray, Fresh Brewed Coffee (Decaf by Request)
 - 4 Club Breakfast** \$ 10.50
Large Flaky Croissants with Choice of Fillings: Country Fresh Ham and Eggs or Broccoli, Mushrooms and Cheese, Oven Roasted Breakfast Potatoes with Sweet Peppers, Sliced Fruit Tray, Chilled Orange and Apple Juice, Fresh Brewed Coffee (Decaf by Request)
- Breakfast Menu 2**
- 5 Power Breakfast** \$ 11.95
Chilled Orange and Apple Juice, Country Fresh Scrambled Eggs, Topped with Cheese and Fresh Herbs, Choice of Bacon, Sausage or Ham Slices, Oven Roasted Breakfast Potatoes with Sweet Peppers, Muffins, Danish and Bagels with Butter & Preserves, Sliced Fruit Tray, Fresh Brewed Coffee (Decaf by Request)
 - 6 Southwest Breakfast Delight** \$ 10.50
Chilled Orange and Apple Juice, Enchilada Florentine with a Light Cream Sauce and Grated Jack Cheese, Southwest Scrambled Eggs, Ranch Style Breakfast Potatoes with Fresh Herbs, Breakfast Breads with Cream Cheese, Butter & Preserves, Fruit Tray of Assorted Seasonal Melons, Fresh Brewed Coffee (Decaf by Request)
 - 7 Bistro Breakfast** \$ 11.25
Baked Potato Skins stuffed with Scrambled Eggs, Smoked Turkey, Grated Cheese and Tomatillo Salsa, Chilled Orange and Tomato Juice, Bran Muffins, Bagels and Sausage, Assorted Yogurts, Fresh Brewed Coffee (Decaf by Request)
 - 8 Omelet Bar** \$ 11.75
Prepared on site by our Chef for your Guests, Choice of Fillings: Curing Bacon, Diced Ham, Sliced Sausage, Olives, Sweet Red Peppers, Red Onions, Mushrooms, Tomatoes and Grated Cheese, Oven Roasted Breakfast Potatoes with Sweet Peppers, Muffins, Danish and Bagels with Butter & Preserves, Sliced Fruit Tray, Fresh Brewed Coffee (Decaf by Request), (Minimum 25 Guests - Chef Required)



Our great

Snacks / Breaks

1	A.M. New Yorker	\$ 8. ⁵⁰
	Lox with Bagels, Crème Cheese, Sliced Red Onions, Capers, Sliced Roma Tomatoes, Mozzarella, Cheese and Fresh Basil, Fresh Strawberries and Blueberries with Cream, Fruit, Juice and Coffee	
2	A.M. Hors d'oeuvres	\$ 1. ⁷⁵ - \$ 3. ⁷⁵
	Lemon Scones Topped with Cream Cheese and Fresh Fruit, Cheddar Scones with Ham and Honey Mustard, Bagel with Smoked Salmon, Cream Cheese, Lemon Zest and Dill, Stuffed Potato Skins filled with Scrambled Eggs, Cheese and Salsa, Quiches with Choice of: - Bacon, Mushroom and Swiss Cheese - Shrimp, Asparagus, Sundried Tomato and Asiago Cheese - Black Forest Ham, Cheddar Cheese and Mushrooms - Tomato, Feta Cheese and Artichoke Hearts Crepes Purses filled with Brie and Blueberry Chutney Apple Cinnamon Won Tons with Crème Anglaise Salmon Papaya Wellington Blinis topped with Sour Crème, Caviar and Lemon Zest	
		(When accompanied with a breakfast menu order)
3	California Sunshine	\$ 8. ⁸⁰
	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 Iced Tea	
4	The Health Club	\$ 6. ⁷⁵
	Assorted Natural Fruit Juices, Sliced Fresh Fruit, Granola Bars, Yogurt with Berries in Season, Assorted Hot Teas	
5	Hawaiian Break	\$ 7. ⁵⁰
	Fresh Papaya, Juicy Mangoes And Fresh Pineapple Slices, Assorted Natural Juices, Macadamia Nut Bread, Banana Nut Bread, Coconut Bars, Hazelnut Coffee	
6	Mexican Break	\$ 6. ²⁵
	Nachos with Chili Con Queso Dip, Tortilla Chips with Guacamole and Salsa, Bunuelos, Soft Drinks and Bottled Water	
7	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	
8	Nature Break	\$ 5. ⁸⁰
	Trail Mix, Granola Bars, Whole Fresh Fruit, Soft Drinks and Bottled Water	
9	Creek Break	\$ 6. ⁷⁵
	Pita Triangles with Yogurt-Cucumber Dip And Hummus Dip, Stuffed Grape leaves and Creek Olives with Feta Cheese, Assorted Cookies, Soft Drinks and Bottled Water	



1	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	
2	VIP Box Lunch	\$ 11. ⁵⁰
	Two Mini-Croissant Sandwiches, Cold Sliced Chicken Breast and, Sliced Beef Sirloin with Aioli Mayo, Mini Cheese Wheels, Tabbouleh Mint Salad - Potato Salad, Whole Fresh Fruit, Fudge Brownies, Soft Drink or Bottled Water	
3	International Box Lunch	\$ 11. ⁵⁰
	Large Focaccia Bread Sandwich, With Prosciutto, Eggplant, Sundried Tomatoes, Fresh Mozzarella Cheese and Basil with a Light Basil Aioli, Whole Fresh Fruit, Tabbouleh Mint Salad, Mini-Cheese Wheels	
4	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	
5	Deluxe Vegetarian Sandwich	\$ 11. ⁸⁰
	Rich Dark Squaw Bread filled with Thin Sliced Carrots, Cucumber, Zucchini, Garden Fresh Alfalfa Sprouts, Roma Tomatoes, Provolone Cheese, Lettuce and a Light Basil Aioli, Tabbouleh Salad, Whole Fresh Fruit, Lemon Bars, Soft Drinks or Bottled Water	



Salad

1 Chicken Caesar Salad \$ 11.95
 Grilled Chicken Bread on Crisp Romaine Lettuce with Homemade Croutons, Capers and Parmesan Cheese, Sliced Fruit Tray, Grilled Vegetable Salad with Sundried Tomatoes,, Pine Nuts and Basil in a Light Spiced Vinaigrette, Freshly Baked Focaccia Bread, Tray of Assorted Cookies, Soft Drinks and Bottled Water

2 Shanghai Chicken Salad \$ 11.95
 Chicken marinated in Rice Wine and Sesame Oil with Julienne of Lettuce, Crispy Glass Noodles and Mandarin Oranges tossed in a Chinese Spiced Vinaigrette, Sliced Fruit Tray, Thai Style Coleslaw with Black and Gold Noodles, Freshly Baked Baguettes & Butter, Tray of Assorted Cookies, Soft Drinks and Bottled Water

3 Nutty Top Sirloin Beef \$ 12.95
 Sirloin Beef with Garden Fresh Asparagus Spears, Snow Peas, Alfalfa Sprouts, Enoki Mushrooms, and Pecan Pieces in a Light Tarragon Dressing, Sliced Fruit Tray, Freshly Baked Focaccia Bread, Potato Salad with Sundried Tomatoes, Tray of Assorted Cookies, Soft Drinks and Bottled Water



4 Thai-Style Beef Salad \$ 11.95
 With Rice Vermicelli Noodles, Cos Lettuce, Radicchio Lettuce, Fresh Roma Tomatoes, Shallots and Red Peppers With a Tangy Oriental Lime Dressing, Sliced Fruit Tray, Skewed Vegetable Kabob with a Lemon Garlic rub, Freshly Baked Focaccia Bread, Tray of Assorted Cookies, Soft Drinks and Bottled Water

5 Chinese Chicken Salad \$ 11.95
 Sliced Chicken Breast, Napa Cabbage, Bok Choy, Red Bell Peppers, Bean Sprouts, Snow Peas, Water Chestnuts, Crunchy Noodles, Bamboo Shoots, Shredded Carrots and Scallions in a Spicy Peanut Dressing, Pacific Rim Wrap with Marinated Rice, Avocado, Cucumber and Cream Cheese, Sliced Fruit Tray, Tray of Assorted Cookies, Soft Drinks and Bottled Water

6 Pacific Rim Caesar Salad \$ 12.75
 Blackened Salmon or Seared Ahi on Crisp, Romaine Lettuce with Homemade Croutons, Capers and Fresh Parmesan Cheese, Sliced Fruit Tray, Grilled Vegetable Salad with Sundried Tomatoes, Pine Nuts and Fresh Basil in a Light Spiced Vinaigrette, Freshly Baked Focaccia Bread, Tray of Assorted Cookies Soft Drinks and Bottled Water

7 Greek Steak Salad \$ 11.95
 Marinated Beef with Spring Mix Lettuce, Artichoke Hearts, Sliced Red Onions, Roma Tomatoes, Feta Cheese and Kalamata Olives in a Light Oregano Vinaigrette, Falafel Wrap with Yogurt Dip, Pita Triangles with Hummus, Sliced Fruit Tray, Tray of Assorted Cookies, Soft Drinks and Bottled Water



Attractively Set Up as a Buffet

Lunch

8 Assorted Sandwiches \$ 11.95
 Fresh Baked Rolls Filled with Roast Beef, Lean Ham, Turkey Breast and Cheese, Red Skin Potato Salad ~ Fresh Pasta Salad of the Day, Tray of Assorted Cookies, Soft Drinks and Bottled Water

9 New York Deli Lunch \$ 11.75
 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 ~ Fresh Pasta Salad, Tray of Assorted Cookies, Soft Drinks and Bottled Water

10 Bistro Sandwich \$ 11.75
 Flaky Croissant or Squaw Bread Sandwich, Filled with choice of: Cashew Chicken, Albacore Tuna Salad or Turkey Breast, Creek Salad, Sliced Fruit Tray, Tray of Assorted Cookies, Soft Drinks and Bottled Water

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

12 Veggie Delight Sandwich \$ 11.75
 Carrots, Sliced Cucumber, Sprouts, Zucchini and Tomato on Dark Rich Squaw Bread with a Light Ailio Sliced Fruit Tray, Pasta Salad with Pine Nuts and Sundried, Tomatoes in a Light Pesto Dressing, Tray of Assorted Cookies, Iced Tea and Bottled Water

13 Focaccia Melt Sandwich \$ 11.95
 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

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

15 Rubeen Sandwich \$ 11.75
 Lean Corned Beef on Rye Bread with Swiss Cheese, Sauerkraut and Erhart'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



16 Tuscano Grilled Chicken Sandwich \$ 12.25
 Grilled Chicken Breast on a Tuscano 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

17 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 Focaccia Bread, Tray of Assorted Cookies, Soft Drinks and Bottled Water

18 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

19 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

20 Calico Chicken Breast \$ 12.25
 Marinated with Fresh Herbs, grilled to perfection and Brushed with our Cattleman's Barbecue Sauce, Southwest Cole Slaw with Pine Nuts, Potato Wedges with Ranch Dressing, Grilled Corn Cob-betts

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

22 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

23 Chicken Valencia \$ 12.75
 Chicken Breast with Provolone Cheese, Avocado, Cilantro and Sundried Tomatoes and topped with a Zesty Orange Sauce, Grilled Vegetables ~ Mushroom Risotto, Greek Salad, Freshly Baked Focaccia Bread, Tray of Assorted Cookies, Soft Drinks and Bottled Water

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

25 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 Pistachios, Wild Rice Pilaf, Caesar Salad, Freshly Baked Focaccia Bread, Tray of Assorted Cookies, Soft Drinks and Bottled Water

26 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

27 Jumbo Baked Potato Bar \$ 11.50
 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

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

29 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



Attractively Set Up
as a Buffet



unch



Attractively Set Up
as a Buffet



unch

30 **Chicken and Cheese Enchiladas** \$ 11.⁵⁰
Homemade Corn Tortillas stuffed with three kinds of Cheese, Onions and Olives, served with Red Enchilada Sauce, topped with Cheese, and served with Sour Cream, Spanish Rice with Carrots and Peas Charro Beans, Sliced Fruit Tray, Tray of Assorted Cookies, Soft Drinks and Bottled Water

31 **Cal/Mex Fajitas** \$ 12.⁵⁰
Beef or Chicken Fajitas: Sizzling Strips of Steak and Chicken Breast, marinated and grilled with Sweet Red, Yellow and Green Bell Peppers, Onions, Tomatoes and Fresh Cilantro with Flour Tortillas, Sour Cream and Chunky Salsa, Saffron Wild Rice ~ Black Beans with Corn, Fresh Watermelon Slices, Tray of Assorted Cookies, Soft Drinks and Bottled Water

32 **Grilled Pacific Salmon** \$ 12.⁵⁰
Laced with a Light Lemon-Basil Sauce, Saffron Wild Rice, Marinated Grilled Vegetables, Caesar Salad, Focaccia Bread with Herb Butter, Tray of Assorted Cookies, Soft Drinks and Bottled Water

33 **Chicken Picatta** \$ 12.²⁵
Boneless Breast of Chicken with Sliced Zucchini and Laced with Lemon Caper Sauce, Grilled Vegetables with Fresh Herbs, Wild Rice Pilaf, Caesar Salad, Freshly Baked Focaccia Bread, Tray of Assorted Cookies, Soft Drinks and Bottled Water

34 **Pesto Penne Pasta and Chicken~** \$ 12.²⁵
Penne Pasta with Grilled Chicken Breast, Roma, Tomatoes and topped with Walnut Pesto Sauce, Grilled Vegetables with Fresh Herbs, Garlic Bread Sticks, Garden Salad with a Red Wine Vinaigrette, Tray of Assorted Cookies, Soft Drinks and Bottled Water

35 **Italian Chicken Parmesan** \$ 12.²⁵
With Mozzarella Cheese and Milanese Sauce, Mostaccioli with Sundried Tomatoes and Fresh Herbs, Grilled Vegetables ~ Crisp Caesar Salad, Hot Garlic Bread, Tray of Assorted Cookies, Soft Drinks and Bottled Water

36 **Tarragon Chicken** \$ 12.²⁵
Grilled Chicken Breast with a Light Tarragon Sauce, Rice Pilaf, Fresh Vegetable Medley with Butter and Basil, Garden Salad with House Dressing, Freshly Baked Rolls & Butter, Tray of Assorted Cookies, Soft Drinks and Bottled Water

37 **Sautéed Eggplant** \$ 12.²⁵
Stuffed with Angel Hair Pasta, Herbs, Pine Nuts, Sundried Tomatoes and our Rich Marinara Sauce Topped with Fresh Parmesan Cheese, Garden Fresh Grilled Vegetables, Antipasto Salad with Light Vinaigrette, Freshly Baked Rolls, Tray of Assorted Cookies, Soft Drinks and Bottled Water

38 **Concha Shells** \$ 11.⁵⁰
Stuffed with Ricotta Cheese and Herbs, Topped with a Rich Marinara Sauce and Parmesan Cheese Grilled Vegetables with Fresh Herbs, Caesar Salad, Focaccia Bread Sticks, Tray of Assorted Cookies, Soft Drinks and Bottled Water

39 **Tuscano Meat Lasagna** \$ 11.⁷⁵
With Fresh Herbs, Sweet Basil, Parmesan and Ricotta Cheeses in a Rich Marinara Sauce, Fresh Vegetable Sauté with Fresh Basil, Caesar Salad, Focaccia Bread Sticks, Sliced Fruit Tray, Tray of Assorted Cookies, Soft Drinks and Bottled Water

40 **Vegetarian Pasta Parmesan** \$ 11.⁰⁰
Pasta shells with our Rich Marinara Sauce and Parmesan Cheese, Individually Rolled and Baked Fresh Vegetable Sauté with Sweet Basil Butter, Caesar Salad, Focaccia Bread Sticks, Tray of Assorted Cookies, Soft Drinks and Bottled Water

41 **Ginger Chicken~** \$ 12.⁵⁰
Grilled Chicken Breast marinated in a blend of Soy Sauce, Ginger, Wine Vinegar and Fresh Garlic Sesame Rice, Imperial Vegetables in an Oyster Sauce, Szechwan Peanut-Noodle Salad, Tray of Assorted Cookies, Soft Drinks and Bottled Water

42 **Pacific Rim Brochette** \$ 12.⁵⁰
Marinated Grilled Salmon and Mahi Mahi, Grilled Vegetables and a Wafu Dressing, Fried Rice, Garden Salad Tossed with a Zesty Lemon Vinaigrette Dressing, Hawaiian Pineapple and Orange Slices, Freshly Baked Focaccia Bread & Butter, Tray of Assorted Cookies, Soft Drinks and Bottled Water

43 **Tender Teriyaki Beef** \$ 12.²⁵
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, Tray of Assorted Cookies, Soft Drinks and Bottled Water



Attractively Set Up
as a Buffet

Lunch

- 44 Spicy Szechwan Beef** \$ 12.²⁵
 Thinly 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
- 45 Kung Pao Chicken** \$ 12.²⁵
 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
- 46 Lemongrass Chicken** \$ 12.²⁵
 Lemongrass Island Crilled 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



Desserts

- Assorted Dessert Bars** . . . \$ 3.⁹⁵
Lemon, Brownie, Coconut, Pecan, Orange, Chocolate Chip and Pumpkin
- Luscious Cheesecakes** . . . \$ 3.⁹⁵
- Assorted Cakes** \$ 3.⁹⁵
Apple, Cherry, Peach, Boysenberry, (10 people minimum)
- 3" Fresh Fruit Tarts** \$ 3.⁹⁵
- Chocolate Éclairs** \$ 2.⁹⁵
- Assorted Mini Pastries** \$ 2.⁹⁵
- Assorted Jumbo Cookies** \$ 2.⁹⁵
- Chocolate Dipped Strawberries** \$ 3.⁵⁰
- Chocolate Fondue with Fresh Strawberries** \$ 3.⁵⁰
- 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 Ice Cappuccino, Flavored Waters

Sheet Cakes Available for Birthdays and Other Special Occasions
 Custom Pricing



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 Parking 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.



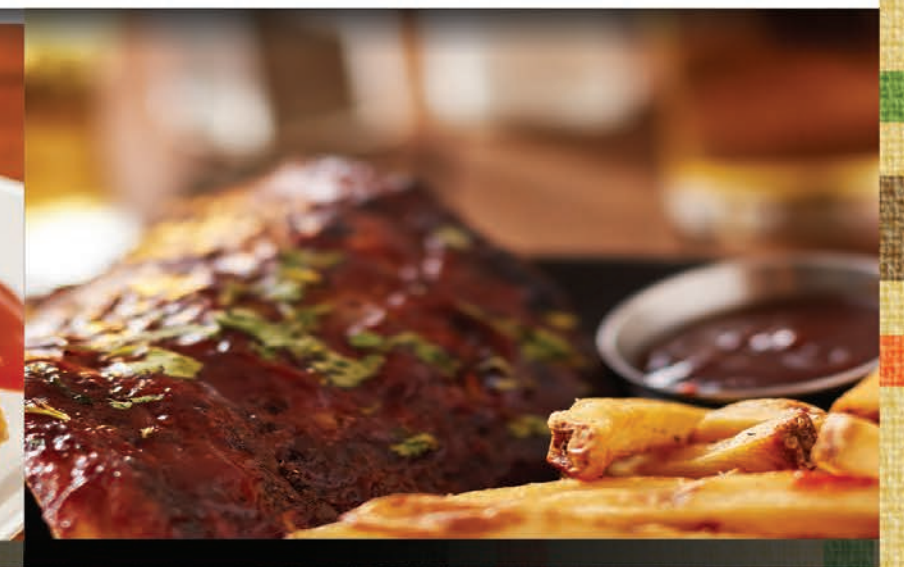
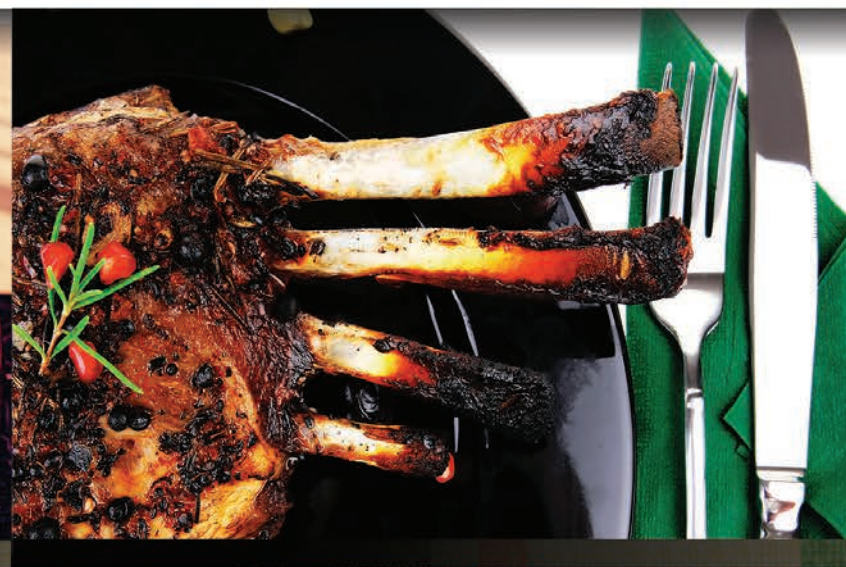
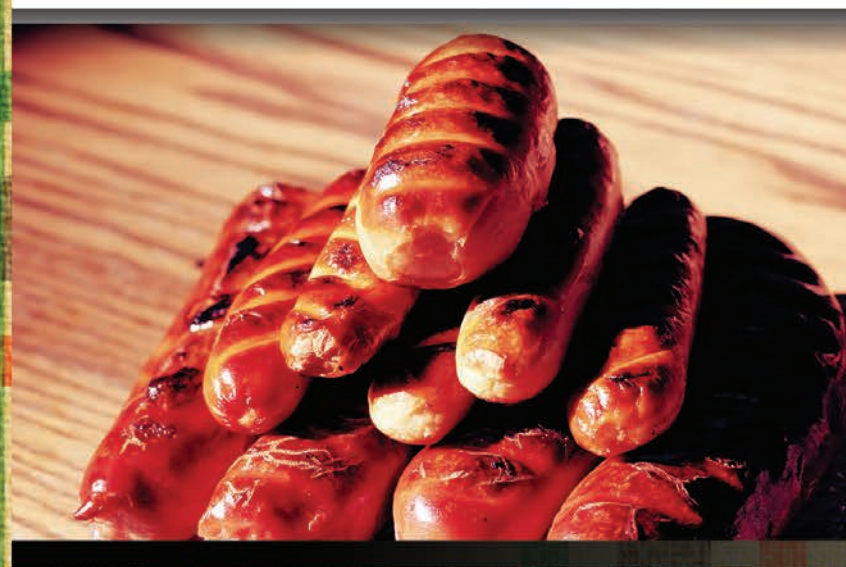
Menu 1

- ~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 Cobettes 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 Cobettes with Creamy Butter

Crisp Cole Slaw

Big Breads - Sourdough & Pumpernickel with Butter

Assorted Freshly baked Cookies

\$ 10.⁷⁵

~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

\$ 11.⁹⁵

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 Cobettes 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

\$ 10.²⁵

~High Roller~

The Hungry Texan

BBQ'd Baby Back Pork Ribs

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

\$ 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

\$ 14.95

~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

\$ 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



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)

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)



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)

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

Face Painting Clown (for 3 hours) -- \$395.00
Clown Balloon Art (for 3 hours) -- \$395.00
Removable Tattoos 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

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

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.

Menu 1

Fresh Oven Roasted Turkey with Home 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 Entrees (Turkey, Black Forest Ham, Cranberry Chicken, Lemon Chicken, Beef Bourguignon, more options)
 Three Sides (Mashed Potatoes, Scalloped, Sweet Yams, Mapled 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 Petifours, more options)
 Soft Drinks & Bottled Water
 Potato Mash Bar
 Potato Selections - (Choice of 2) (Yukon 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 Veggies) (Accompanied with Butter, Sour Cream, Chives, Shredded Cheddar, Bacon Bits, Apple Bits, Marshmallows and Brown Sugar)
 Assorted Holiday Cookies
 Soft Drinks & Bottled Water
 Pasta Bar
 Your Choice Of Pastas - (Choice of 2) (Bow Tie, Fettucine, Shell, Linguine, Penne, Spaghetti, Mostacoli, Rotelli)
 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 Sundried 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

Custom Gift Baskets



Special Events

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 minimum of 100 guest - 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

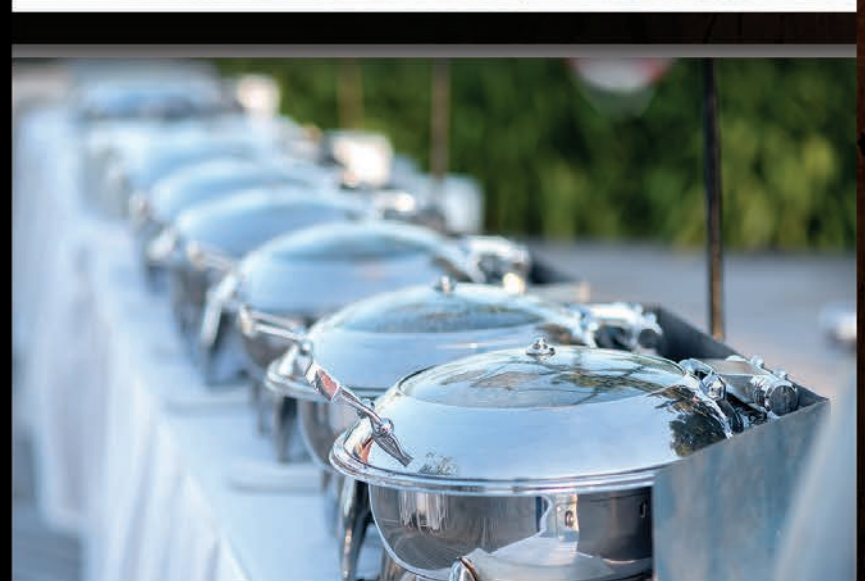
Choice of 3 Topping Flavors

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)



Special Events

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, or 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 minimum of 100 guest - 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 minimum of 200 guest - 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 every 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 and custom price quote.



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's.»

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.

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

Princess Package- \$1,000.00

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.





Please Make Your Selections And We Will
Provide A Quote Within 24 Hours

Hors D'oeuvres Menu

Quick Selections

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



Please Make Your Selections And We Will
Provide A Quote Within 24 Hours

Hors D'oeuvres Menu

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 Kebob 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 Anitpasta 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



Please Make Your Selections And We Will Provide A Quote Within 24 Hours

Hors D'oeuvres Menu

Cold Hors D'oeuvres Selection

- Crispy Asparagus Straws
- Prosciutto & Melon served atop a Toasted Crustini
- Artichoke Leaves decorated with Piped Shrimp Mousse
- Grape Halves & Brie placed atop a Toastpoint
- Tomato & Basil Italian Bruschetta
- Cocktail Corn Cakes with Spicy Mango Salsa
- Petite Potato Rosettes filled with Horseradish Crème 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 Toastpoint
- 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 Gaufrette 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



Please Make Your Selections And We Will Provide A Quote Within 24 Hours

Hors D'oeuvres Menu

Cold Hors D'oeuvres Selection

- Spinach and Feta Cheese Spanakopita
- Assorted Mini Quiche Squares
- Roasted Eggplant and Gorgonzola Polenta
- Toasted Ravioli
- Crispy Pot Stickers with Plum Sauce
- Mushroom Caps filled with Herbed Cheeses
- Gercian Artichoke Hearts – Deep Fried in Beer Batter & Brushed with Garlic Butter and Parmesan Cheese
- Crispy Fried Calamari
- Mushrooms filled with Crab Meat
- Tequila Cram Poppers
- Mini Beef Wellingtons
- Teriyaki Marinated Beef Satay
- Chicken Satay served with Thai Peanut Sauce
- Empanadas
- Classic Crab Cakes decorated with Cilantro and Limo Mayonnaise
- Prosciutto Wrapped Scallop Brochettes drizzled with Bearnaise Sauce
- Petite Beef Filets decorated with Salsa Verde atop a Crunchy Croutes
- 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 Grainy Mustard in a Pastry Tartlet



Creative Coordinating

www.CreativeCoordinating.com

info@CreativeCoordinating.com

877-789-7567