

Holiday Menu Catering Packages



Located at THE Venue at Cahoon

1501 Cahoon Parkway

Chesapeake, VA 23322

(757) 499-2002

www.creativecateringva.com

Holiday Hors D'oeuvres Menu

\$32 per guest—does not include taxes, staffing, and service fees

(minimum of 30 guests required on weekdays—50 guests required on weekends)

**Fresh Seasonal Fruit, Select Cheese & Garden Vegetable Display
with Assorted Crackers, Ranch, Hummus and Sweet Yogurt Dip**

and

Highlight Station (Choose 1)

Choose selections from our **Signature Baked & Tossed Pastas** served with *Garlic Bread*

Garlic Mashers Potato Bar with a *Variety of Toppings*

Home-style Mac & Cheese Bar with a *Variety of Toppings*

Louisiana-Style Shrimp & Grits w/ *Andouille Sausage, Peppers & Onions*

Deluxe Bruschetta Bar ~ *Parmesan Toasted Baguette & Sliced Cucumber Display, offered w/ a Variety of Toppings ~ Traditions Marinated Tomatoes, Olive Tapenade, Marinated Artichoke, Sweet Balsamic Glaze, Basil & Sundried Tomato Pesto, Parmesan Cheese, Crushed Red Pepper, Olive oil w/ Garlic & Herbs*



Butcher Shop Station (Choose 1)

Slow Roasted Top Sirloin

Chesapeake Honey Ham

Roasted Pork Loin

Smoked Turkey

Chicken Florentine

***Served with Brioche slider buns
and specialty sauces***

Hors D'oeuvres (Choose 3)

Spinach Artichoke Dip

Lump Crab Dip

Lumpia

Southwest Eggrolls

Chicken Bites

Grilled Chicken Skewers

Petite Curried Chicken Turnovers

Mediterranean Shrimp Cocktail

Bacon Wrapped Scallops

BBQ, Sweet 'n Sour, or Italian Style Meatballs

Mini Beef Wellington

Hibachi Beef Skewers

Holiday Luncheon Buffet

\$24 per guest—does not include taxes, staffing, and service fees

(minimum of 30 guests required on weekdays—50 guests required on weekends)

Buffet Entrée Selections (Choose 2)

Oven Roasted Turkey Breast *with Giblet Gravy*

Chesapeake Honey Ham *with Pineapple*

Chicken & Broccoli Fettuccini Alfredo

Fire Roasted Vegetable Lasagna

Sesame Ginger Chicken - *Pan-fried, Topped with Grilled Pineapple*

Slow Roasted Carved Sirloin - *with a Whiskey Peppercorn Sauce*

Pepper Crusted Salmon - *with a Dill Cream Sauce*

Steak Bruschetta - *Tender Beef, topped with a Fresh Roma Tomato and Basil Tapenade*

Roast Pork - *with Apple Cider Glaze & Seasonings*



Side Selections (Choose 2)

Traditional Stuffing

Cranberry Sauce

Macaroni and Cheese

Sweet Potato Casserole

Orange Glazed Baby Carrots

Steamed Broccoli

Seasonal Vegetable Medley

Sautéed or “Country Style” Green Beans

Rosemary Roasted Red Potatoes or Garlic Mash Potatoes

Rice Pilaf

Assorted Dinner Rolls with Butter Included

Holiday Dinner Menu

Includes a Complimentary Hors D'oeuvre Selection OR Dessert

Choose (1) of our fantastic options as a part of your holiday meal package!

\$36 per guest—does not include taxes, staffing, and service fees

(minimum of 30 guests required on weekdays—50 guests required on weekends)

Traditional Garden Salad - Mixed Greens, Vegetables, Blended Cheese and Croutons
w/ choice of dressings **or** Chef's Selection of Our Fresh Made Soup
Served with Dinner Rolls and butter

Entrees (Choose 2)

Chesapeake Honey Ham *with Pineapple*

Grilled Pork Tenderloin Steak *with Cherry-Plum Sauce*

Turkey Roulette *with Figgy Port Wine Sauce*

Slow Roasted Ribeye *with Au jus and Creamy Horseradish*

Grilled Ahi Tuna *over Spinach with a Santa Fe Aioli*

Wood Smoked Salmon *with a Scallion Cream Sauce & Burgundy Onions*

Pecan & Dill Crusted Atlantic Cod *with Caper Aioli*

Stuffed Chicken Florentine - *medallions filled with spinach, artichoke hearts, cream and parmesan cheese*

Lobster Ravioli *with Roasted Red Pepper & Parmesan*

Lamb Ragu - *tender leg of lamb, Burgundy Tomato Sauce over Fettuccine*

Chicken Marsala *over Angel Hair Pasta*



Side Selections

Rosemary-Roasted Red Potatoes

Rice Pilaf

Garlic Mashers

Macaroni & Smoked Gouda Cheese

Traditional or Oyster Stuffing

Seasonal Vegetable Medley

Sautéed Green Beans Almandine

Roasted Asparagus

Sweet Yams

Cranberry Relish

Desserts

Add Dessert for \$3.50 per guest

Gluten Free and Dairy Free Options also available

Layered Lemon Italian Crème

Layered Red Velvet Cake

Chocolate Glazed Molten Lava Cakes

Sweet Potato Maple Cheesecake

Sweet Bourbon Cream Sauce Bread Pudding

Warm Apple or Peach Cobbler

Vanilla Caramel Salted Crunch Cake



All Holiday Packages Include

Complimentary Linen Tablecloths and Napkins in Holiday Colors

China, Silverware, and Glassware Package

Unlimited Beverages of Teas, Lemonade, Coffee and Water

Complimentary Bartender Service and Full “Cash / Charge” Bar available with a wide Selection of Beer, Wine, and Liquor Options

Featuring Our “Everything You Need” Mixers Supplies Package ~

High Quality Plastic Beverage Ware, Stirrers / Straws, Cocktail Napkins, Lemons / Lemon juice , Limes / Lime juice, Oranges, Maraschino Cherries, Orange, Cranberry, and Pineapple Juice, Coke, Coke Zero, Sprite, Ginger Ale, Tonic Water, Club Soda, Bar Equipment, Tools and Ice

Customized Hosted & Open Bar options available for additional charges