



Creative Catering

By Chef Ron DeLeonardis
Celebrating our 21st year serving New York!
We are a Full Service Event Company

PH: (315) 453-5555 ChefRonCatering@aol.com

www.CreativeCateringOnline.com

LEAFY GREENS

CLASSIC CAESAR SALAD

*Torn romaine, parmesan reggiano
& crispy croutons in our creamy dressing {no raw eggs}*

FIELD SALAD

*Baby greens, mandarin oranges, seedless red flame grapes, golden raisins & toasted nuts
In a poppy seed vinaigrette*

ORIENTAL SALAD

*Assorted lettuce, red & Napa cabbage, spring onions, green peas, toasted sesame seeds & crispy noodles
Dressed with rice wine, ginger, soy
& toasted sesame oil vinaigrette*

TOSSED SALAD

*Torn romaine & iceberg lettuce, ripe tomatoes, cucumbers
red cabbage & carrots
Tossed in Italian Dressing {other dressings available}*

GREEK SALAD

*Sweet peppers, cucumbers, ripe tomatoes, red onions &
Pitted kalamata olives, in our feta cheese,
lemon, herb & olive oil vinaigrette*

MESCLUN MIX

*Baby greens, roma tomatoes, seedless cucumbers, mozzarella, roasted peppers & toasted nuts
In a balsamic vinaigrette*

CALIFORNIA SPINACH SALAD {Seasonal}

*Flat leaf spinach, fresh mushrooms & hard boiled eggs,
In our sweet & tangy bacon & Vidalia onion dressing {warm}*

THAI TOSSED SALAD

*Romaine & Iceberg lettuce, with tomatoes, carrots, onion & cucumber,
in our spicy peanut & coconut milk dressing
Topped with ground peanuts*

CHILLED VEGETABLE SALADS

EGGPLANT COMPANATA

*Peeled eggplant, sweet peppers, onions & celery sautéed with black &
green olives and capers*

RAITA

*Raita is an Indian salad.
This is great served with any spicy dish!
Diced tomatoes, cucumber & mint
In a yogurt dressing*

ASIAN BROCCOLI SLAW

*Fresh shredded broccoli & carrots,
With toasted black & white sesame seeds,
Tossed in a gingered soy & rice wine vinaigrette*

PANZANELLA

*Roma tomatoes & ciabatta bread salad,
Italian flat parsley, fresh basil, hot cherry peppers & sliced lemon
Extra virgin olive oil & red wine vinaigrette*

CAPRESE SALAD

*Sliced tomatoes, fresh mozzarella, basil & scallions
Drizzled with extra virgin olive oil & balsamic syrup*

SOUTH WESTERN BLACK BEAN SALAD

*Black beans, sweet corn, roasted red chili's & cilantro
Dressed in a fire roasted salsa & lime vinaigrette*

FRESH GREEN BEAN SALAD

*Fresh green beans & roasted red peppers
Tossed in our red wine vinaigrette*

TOMATO & CUCUMBER SALAD

*Ripe tomatoes, cucumbers & sliced red onions
In a herb vinaigrette*

JAPANESE RICE SALAD

Sticky rice wasabi, pickled & fresh ginger, sliced scallion



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CHILLED SALADS {starch}

GREEK PASTA SALAD

Penne rigati with spinach, sweet peppers, cucumbers diced tomatoes, red onion & kalamata olives in our feta cheese, lemon, herb & olive oil vinaigrette

TUSCAN PASTA SALAD

Farfalle, balsamic marinated grilled eggplant, zucchini, onions, mushrooms & bell peppers

COUNTRY POTATO SALAD

New skin potatoes, hard boiled eggs, celery, Sweet relish, Hellmann's mayonnaise & a touch of mustard

PESTO NEW POTATOES

New potatoes tossed with fresh basil, pine nuts, roasted garlic Asiago & extra virgin olive oil

CLASSIC ITALIAN PASTA SALAD {vegetarian}

Tri colored spirals, carrots, celery, broccoli, red onion, black olives & pecorino romano in a zesty Italian dressing

THAI PEANUT NOODLES

*Noodles & sweet peppers
Tossed in our spicy peanut dressing*

CASHEW NOODLES

Noodles, snow peas & red bell peppers

TABOULI

*This is a Lebanese salad that can be served with anything!
Cracked bulgur wheat, tomatoes, cucumber, onions, mint,
Lemon juice & olive oil*

SWEET CHILLED

GOLDEN PINEAPPLE & FRESH STRAWBERRIES {seasonal}

With "Baileys" Irish Chocolate Fondue

CARAMEL APPLE SALAD

*Granny Smith & Red Apples,
Tossed with our homemade butterscotch caramel
Topped with toasted walnuts*

AMBROSIA

*Mandarin oranges, shredded coconut & maraschino cherries
Tossed with a whipped vanilla mousse*

HOUPIA

*Homemade Hawaiian fluffy coconut whip
Coconut milk, cream of coconut, fresh coconut & whipped cream
Topped with toasted coconut*

PINEAPPLE PISTACHIO FLUFF

BLUEBERRY CAVIAR {seasonal}

Fresh blueberries in a sweet strawberry cream cheese sauce

FRESH FRUIT SALAD

*Golden pineapple, strawberries, melons, seedless grapes,
Kiwi, pears, mandarin oranges, apples*

RIPE MELONS

Honey dew, cantaloupe & watermelon

VEGETABLES, Hot Cold or Room temp.

CUT CORN IN MAPLE BUTTER

VEGGIES VERDE (all Green)

ROASTED ROOT VEGETABLES

BROCCOLI IN LEMON BUTTER

FRESH GREEN BEANS ALMONDINE

HONEY & BRANDY GLAZED CARROTS

BROCCOLI

With kalamata olives, toasted pinenuts & chevre

MARINATED GRILLED SUMMER VEG.

FRESH GREEN BEANS & ROASTED PEPPERS



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HOT DISHES {Starch}

RED BEANS & RICE

{can be made vegetarian}

SWEET POTATOES {yams}

With butter & brown sugar, with a hint of cinnamon

BAKED POTATOES

*With cheddar, bacon & scallion sour cream
{served on the side}*

GARLIC BASIL NEW POTATOES

SOUR CREAM & SCALLION SMASHED POTATOES

HOMEMADE GERMAN POTATO SALAD
*Fresh sliced new potatoes, tossed with our home made
Sweet & tangy bacon & Vidalia onions
Garnished with chopped flat parsley*

RICE PILAF

*With celery, onions, peppers, mushrooms & peas
in chicken or vegetable stock*

PASTA WITH TWIN PESTOS

Basil & Pine nuts & Sundried Tomato & Roasted Garlic

BAKED PENNE RIGATI

In a tomato basil sauce, topped with mozzarella

PENNE IN A PINK VODKA SAUCE

Penne in a tomato, cream and vodka sauce

CHEESE TORTELLINI

With roasted pepper crème fraiche

STUFFED SHELLS FLORENTINE

*Stuffed shells on a bed of sautéed spinach
in our tomato basil sauce,
Topped with mozzarella & parmesan cheese*

ENTREES

LASAGNA {Vegetarian}

FETTUCINE RONALDO

*Chicken Breast or Shrimp, roasted peppers, sweet peas & mushrooms, in
a sherried cream sauce*

HONEY MUSTARD GLAZED CHICKEN BREAST

CHICKEN CZARINA

*Sautéed chicken breast in a light parmesan cream sauce
Garnished with baby shrimp & julienne vegetables*

GRILLED TERIYAKI CHICKEN BREAST

With pineapple

CHICKEN PICCATA

Sautéed chicken breast topped with a lemon caper sauce

ROASTED TURKEY

With Cranberry Chutney

SPIRAL BAKED HAM

With Honey Mustard

CILANTRO & CITRUS MARINATED SALMON

EGGPLANT PARMESAN

CHICKEN BREAST VINO BIANCO

With dry vermouth & mushrooms

TUSCAN CHICKEN BREAST

With fresh basil & diced tomatoes

CHICKEN VERONIQUE

*Sautéed chicken breast in a light white wine sauce
Garnished with seedless red grapes*

CHICKEN MARSALA

*Sautéed chicken breast in a Marsala wine sauce
With fresh mushrooms*

SLICED ROAST BEEF AU JUS

With English Horseradish Sauce

CIDER BAKED PORK LOIN

With caramelized Vidalia's & apples

APPLEWOOD SMOKED SALMON

With Cucumber Salsa