



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

Our Black Tie Hors D'oeuvres Menu

Stationary

ROASTED GARLIC &
RED PEPPER HUMUS
With soft pita

HOT SPINACH AND CRAB DIP
Served with sliced baguette

TOMATO BASIL, SWEDISH OR
INDIAN KOFTA MEATBALLS

DOLMADAKIAS
{stuffed grape leaves}
FETA & KALAMATA OLIVES

SMOKED & CURED EUROPEAN
SAUSAGE BOARD
With country breads

SPINACH, CHEESE & ARTICHOKE DIP
Served with tortilla chips

TRADITIONAL BRUSCHETTA
With grilled semolina toast

MEDITERRANEAN CHEESES
ROASTED PEPPERS & OLIVES
Served with breads

FRESH VEGETABLE CRUDITE
With choice of dips

DISPLAY OF IMPORTED AND DOMESTIC CHEESE
GARNISHED WITH SEEDLESS GRAPES
Accompanied with assorted crackers & mustard

FRESH FRUIT DISPLAY
Golden pineapple, cantaloupe, strawberries
kiwi & seedless grapes

Passed Butler Style

SUNDRIED TOMATO
SALAMI CORNUCOPIAS

FOCACCIA
Margherita or spinach & feta

WILD MUSHROOM PASTRIES

SESAME TERIYAKI BEEF

PROSCUITTO WRAPPED FRESH
MOZZARELLA

BALSAMIC SHRIMP CANAPES

PAN FRIED PORK DUMPLINGS
With Gingered Soy

HAND MADE EGGROLLS
With Apricot Sauce

SEA SCALLOPS
Wrapped in bacon

BUFFALO CHICKEN BREAST
SKEWERS
With creamy blue cheese

ASSORTED
MINIATURE QUICHE

MARYLAND CRAB CAKES
With roasted pepper aioli

FLAKY SPANAKOPITA

BEEF EMPANADA
With Cilantro sour cream

COCONUT SHRIMP
With horseradish marmalade

BRIE & ALMOND PHYLLO'S
With wild raspberry sauce

PARMESAN ARTICHOKE
With peppercorn parm dip

CALIFORNIA ROLLS
With wasabi soy sauce
& pickled ginger

CHICKEN SATAY
With spicy peanut sauce

TANDOORI CHICKEN SKEWERS
With mint chutney

PAN SEARED SEA SCALLOPS
EN BAGUETTE

BEEF WELLINGTON
With wild mushroom duxelle

VEGETABLE OR APPLE & CHEDDAR
QUESADILLAS
With sour cream or caramel

LOBSTER MARSCAPONE
PHYLLO TARTLETS

CHILLED GULF SHRIMP
With zesty cocktail sauce or horseradish
marmalade



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

Stations

Tuscan Grilled Antipasto

Marinated eggplant, zucchini, portabello & moonlight mushrooms, sweet red, yellow & green peppers, Vidalia onions
Garnished with olives

Sautéed Chicken Breast

Choice of

CHICKEN PICCATA

Sautéed chicken breast topped with a lemon caper sauce

HONEY MUSTARD GLAZED CHICKEN BREAST

CHICKEN MARSALA

Sautéed chicken breast in a Marsala wine sauce
With fresh mushrooms

Super Soups

Choice of three "From Scratch" soups

Seafood Newburg, Lobster or Crab Bisque

Broccoli & Cheddar

Tomato

Classic Chili or

White Chicken Chili

Thai Coconut Chicken Soup

Gazpacho

Cucumber, Sour Cream & Dill

Chilled Fruit Soup

FIELD SALAD

CHEF SALAD

GREEK SALAD

POTATO SALAD

{ask about our different varieties}

Quesadillas

Grilled fresh right in front of you!
Quesadillas, grilled chicken, caramelized onions, apple & cheddar, roasted pepper
Guacamole, sour cream, salsa & Pico di gallop served on the side

Fresh Spring Rolls {not fried}

Chef rolled to order!

Soft rice wrapper, rice noodles, bib lettuce, cucumber, cabbage, bean sprouts, carrots, cilantro & basil

Option - add Shrimp

P.B. & J.

Creamy, Chunky & Natural Peanut Butter

Grape Jelly, Strawberry Jam, Marshmallow Fluff

Sliced Apples, Bananas & Raisins
With choice of breads

Go Elvis Style with Bacon & a grill for a little extra!

Salads, Salads, Salads!

TANGO SALAD

CAESAR SALAD

PANZANELLA

THAI SALAD

GREEN BEANS VINAIGRETTE

Mashed Potatoes

Yukon Golds, Red Skin Smashed & Sweet Potatoes
Toppings include bacon, onions, sour cream, Cheddar, scallions, sautéed mushrooms & chili
OPTIONS – BBQ Pulled Pork, Seafood Newburg or Sherried Chicken & Mushrooms

Pasta Bar DiNapoli

A variety of al dente pasta and fresh ingredients are chef sautéed to order with your choice of three sauces, Fresh Plum Tomato & Basil, Creamy Five Cheese Alfredo & Pink Vodka Sauce

Caesar Salad

Tossed to your liking.

Crisp Romaine, fresh lemon, bacon, red onion, parmesan, Anchovies, cracked black pepper & garlic croutons

Options – add Chicken or Shrimp

SPINACH SALAD

MESCLUN MIX

PASTA SALAD

{ask about our different varieties}



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

The Carvery

Hand sliced meat displayed on wooden boards
Option on Chef carved to order

PEPPERED BEEF
TENDERLOIN
{FILET MIGNON}

NATURAL or SMOKED
PLAINVILLE TURKEY BREAST

CIDER BAKED
PORK LOIN
With caramelized Vidalia's & apples

PEPPERED ROAST
SIRLOIN

GARLIC & ROSEMARY
LEG OF LAMB

APPLE WOOD
SMOKED SCOTCH SALMON

ROAST TOP ROUND
OF BEEF

BAKED VIRGINIA HAM

SPIRAL SLICED HAM

All of the above served with assorted cocktail rolls and country breads

Chef's choice of the following accompaniments

Fresh Spearmint Vinegar

Chimichurri

Horseradish Marmalade

Cranberry Chutney

Honey or
Dijon Mustard

Fresh
Pineapple &
Ginger Salsa

Sage & Onion or Cajun
Mayonnaise

English Horseradish
Sauce



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

Dessert Options

DESSERTS PRICED PER PERSON

<p>PREMIUM ICE CREAM With Fresh Fruit & Cookie</p>	<p>MINIATURE PASTRIES ricotta canoli, chocolate eclairs, truffle brownies, almond paste, pecan bourbon bites, lemon curd and baklava</p>	<p>PINEAPPLE BOATS & STRAWBERRIES WITH BELGIAN CHOCOLATE FONDUE</p>
<p>ITALIAN COOKIE BASKET Almond paste, chocolate coconut macaroons, anisette, ugly but goods, Italian flag & other favorite varieties</p>	<p>BROWNIES {choose three} Fudge Truffle, German Chocolate, Peanut Butter Cream Cheese, Chocolate Mint & Butterscotch</p>	<p>WARM COOKIES & MILK Toll House, Sugar, Oat meal Raisin {baked fresh on site} Other types available</p>
<p>WHIPPED CREAM PROFITEROLES With wild raspberry puree</p>	<p>ASSORTED CHEESE CAKES Including N.Y., Turtle & Chocolate Fudge Torte Toppings served on the side include strawberries, blueberries, chocolate fondue & caramel</p>	<p>FUDGE TRUFFLE BROWNIES & DANISH BUTTER COOKIES</p>

Beverage Options

<p>ASSORTED SODA</p>	<p>ICED TEA</p>
<p>SPRING WATER</p>	<p>CITRUS FRUIT PUNCH</p>
<p>ASSORTED JUICES</p>	<p>LEMONADE</p>
<p>ICED HAZELNUT CAPPUCINO FRAPPE</p>	<p>COLOMBIAN COFFEE & HERBAL TEAS</p>

RENTAL OPTIONS

ECO FRIENDLY SUGAR CANE PLATES, STARCH UTENCILS, CORN CUPS & RECYCLED NAPKINS

"OVERSIZED" STEAMWARE & GLASSWARE

LINEN TABLE CLOTHS & NAPKINS

LINEN SKIRTING

12", 10", 6" CHINA & 7" GLASS PLATES & 9" BOWLS

STAINLESS FLATWARE

TENTS, TABLES, & CHAIRS PROVIDED BY ONE OF OUR VENDERS

WE CAN COORDINATE ANY RENTALS, ENTERTAINMENT, THEMES, FLORAL, TENTS & MANY MORE SERVICES