

Wedding Packages



Wedding Packages include:

- Complimentary Seasonal Vegetable Crudité
- Complimentary Cheese and Cracker Platter
- Your Salad Selection Stationed on the Buffet
- Unsweetened Iced Tea, Lemonade, and Water
- Butlered Hors D'oeuvres for your Cocktail Hour
- Black, White or Ivory Linens for all Guest (Based on Guest Count), Cake, and Sweetheart Tables
 - High Quality Clear Acrylic Plates and Cocktail Napkins for Cocktail Hour and Cake Service
- China Package: Including China, Silverware, and Stemmed Water Glasses for your Dinner Service
 - Cake Service which Includes: Cutting, Plating and Serving of your Wedding Cake
 - Our Signature Dinner Rolls and Butter



Sunflower Buffet

2 Entrees and 2 Sides

| | |
|--------------------|---------|
| 20 to 49 Guests | \$35.95 |
| 50 to 74 Guests | \$33.95 |
| 75 to 99 Guests | \$31.95 |
| 100 Guests or More | \$29.95 |

Orchid Buffet

1 Butlered Appetizer, 2 Entrees, and 2 Sides

| | |
|--------------------|---------|
| 20 to 49 Guests | \$38.95 |
| 50 to 74 Guests | \$36.95 |
| 75 to 99 Guests | \$34.95 |
| 100 Guests or More | \$32.95 |

Rose Buffet

2 Butlered Appetizers, 2 Entrees, and 2 Sides

| | |
|--------------------|---------|
| 20 to 49 Guests | \$41.95 |
| 50 to 74 Guests | \$39.95 |
| 75 to 99 Guests | \$37.95 |
| 100 Guests or More | \$35.95 |

Magnolia Buffet

3 Butlered Appetizers, 2 Entrees, and 2 Sides

| | |
|--------------------|---------|
| 20 to 49 Guests | \$44.95 |
| 50 to 74 Guests | \$42.95 |
| 75 to 99 Guests | \$40.95 |
| 100 Guests or More | \$38.95 |

Jasmine Buffet

2 Butlered Appetizers, 3 Entrees, and 3 Sides

| | |
|--------------------|---------|
| 20 to 49 Guests | \$47.95 |
| 50 to 74 Guests | \$45.95 |
| 75 to 99 Guests | \$43.95 |
| 100 Guests or More | \$41.95 |

Azalea Buffet

3 Butlered Appetizers, 3 Entrees, and 3 Sides

| | |
|--------------------|---------|
| 20 to 49 Guests | \$50.95 |
| 50 to 74 Guests | \$48.95 |
| 75 to 99 Guests | \$46.95 |
| 100 Guests or More | \$44.95 |

Other service options include family style dining, plated dinners, and hors d'oeuvres receptions. Creative Catering of Virginia is always happy to work with you to customize your event and menu.

The Pricing Does Not Include Applicable Service, Staffing and Tax Charges.



Creative Catering
of Virginia

Butlered Appetizers



Beef

Homemade Beef Lumpia
served with a side of tangy duck sauce

Blackened Sirloin Steak Tips
served with spicy Ranch dipping sauce

Herb-Encrusted Beef Tenderloin
served atop a french baguette with
horseradish crème fraiche

Beef Empanadas
with cilantro lime sour cream dip

French Dip Sliders
with caramelized onion, swiss cheese, and au jus

Poultry

Petite Curried Chicken Turnovers
with a mango lassi dipping sauce

Charbroiled Mini Chicken Teriyaki Skewers

Mini Chicken Parmesan Bites

Cashew Crusted Chicken Satay
with peach marmalade

Thai Chicken Salad
in mini phyllo cups with Sriracha sauce
and chopped scallions

Pork

Shaved Honey Ham
on homemade biscuits with dijon mustard crème
or on sweet potato biscuits with apple butter & mango
chutney

Petite Quiche Lorraine
with bacon and swiss cheese

BBQ Pulled Pork Sliders

Baby Red Bliss Potatoes
stuffed with bacon, cheddar and mozzarella and
topped with chive crème fraiche

BBQ Pulled Pork on a Crostini
with asian slaw

Seafood

Bacon Wrapped Scallops
with your choice of teriyaki or
smokehouse BBQ glaze

Chesapeake Bay Mini-Crab Cakes
served with a cajun aioli

Jumbo Shrimp Cocktail
with our zesty and spicy cocktail sauce

Warm Chesapeake Bay Crab Dip
served with pita rounds

Seared Ahi Tuna
on a Crisp Wonton topped with Wasabi Slaw

1300 Redgate Ave., Norfolk, VA 23507

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Creative Catering
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Wedding Salads



Garden Salad

Mixed greens and iceberg lettuce, red onions, cucumbers, green bell peppers, cherry tomatoes. Ranch dressing or balsamic vinaigrette on the side.

Summer Salad

Field greens, feta cheese, red onions, toasted almonds, and fresh berries, tossed with raspberry balsamic dressing.

Greek Salad

Spring mix of lettuces, red onions, cucumbers, green bell peppers and tomatoes, topped with crumbled feta cheese, kalamata olives, pepperoncini peppers and our own house Greek dressing.

Steakhouse Salad

Mixed greens with iceberg lettuce, cucumbers, tomatoes, red onions, shredded cheddar cheese, sliced hardboiled egg and Buttermilk Ranch Dressing.

Fruit & Vegetable Tray Add Ons

Assorted Block Cheeses

including fontina, creamy gorgonzola, sharp provolone, American grana, and baked brie served en croute with fruit compote. *Additional \$95 (Serves 50 Guests)*

Lightly Grilled Vegetables

including red, green, and yellow peppers, zucchini, squash and mushrooms splashed with olive oil and balsamic vinegar and served with a garlic and white bean dip.
Additional \$2.00 per person.

Grecian Fruit Skewers

skewered cantaloupe, pineapple and strawberries drizzled with honey and dusted with cinnamon and toasted sesame seeds. *Additional \$2.00 per person*

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Wedding Entrees



Beef

Brasciol

rolled flank steak stuffed with mozzarella and parmesan cheeses, bread crumbs, roasted red peppers and sweet onions, then slow braised in Italian marinara

Herb-Encrusted Sliced Beef Tenderloin
served au jus with a side of creamy horseradish sauce

Cajun Blackened Beef Tenderloin
sliced thin and drizzled with a creole aioli

Grilled Steak Medallions
with parsley butter

Herb-Encrusted Tender Prime Rib
hand carved, roasted to perfection and served au jus with a side of creamy horseradish sauce. Additional \$100.00 carver required + \$3.00 per person

Filet Mignon
tender Filet Mignon wrapped in bacon and topped with compound butter
Additional + \$4.00 per person

Pork

Thyme Roasted Pork Tenderloin
with shitake mushroom gravy

Sliced Pork Loin
with cornbread stuffing and a cracked mustard crème sauce

Pork Medallions
with a southern pecan bourbon demi- glaze

Shredded Pork
over polenta cakes with coriander jus

Sliced Honey Baked Ham

Poultry

Herb-Roasted Chicken Breast
served lightly seasoned with our own blend of Greek herbs

Chicken Saltimbocca
stuffed with prosciutto and imported cheeses and topped with sun dried tomato alfredo sauce

Chicken Veronique
in a white wine cream sauce with red grapes and rosemary

Chicken Cacciatore
in a tomato sauce with peppers and mushrooms

Oven-Roasted Sliced Turkey Breast
with homemade Turkey Gravy

Seafood

Salmon
Your choice of Maple Glazed, Lemon Dill, or Teriyaki Glazed

Tilapia
Mediterranean Style or Sautéed with Spinach & Feta

Southern-Style Crab Cakes
with a spicy rémoulade

Shrimp and Andouille Sausage
in creole sauce over creamy homemade grits

Asian Shrimp Stir Fry
mixed vegetables stir fried with shrimp and our homemade asian dressing



Creative Catering
of Virginia

Wedding Sides



We recommend choosing at least one starch and one vegetable to provide a balanced menu for your guests.

Starches

Oven Roasted Potatoes
served lightly seasoned with a splash of Olive Oil

Mashed Potatoes

Au Gratin Potatoes
with cream and cheeses

Rice Pilaf
with diced carrots, onions and peas

Linguine
with olive oil and parmesan cheese

Vegetables

Green Beans Almandine
with sliced almonds and onion

Parmesan Crusted Baked Roma Tomatoes
fresh tomatoes coated in parmesan and baked

Fresh Steamed Broccoli
lightly seasoned and tossed in butter

Vegetable Medley
with red peppers carrots, zucchini, squash and green beans

Fresh Steamed Asparagus
Additional \$1.00 Per Person

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Signature Dinner Rolls and Butter*

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Creative Catering
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Vegetarian Options



Appetizers

Roasted Red Pepper Hummus
served with toasted pita triangles

Bruschetta Tapenade
with olive oil, garlic, basil, roma tomatoes and fresh
parmesan cheese, served on toasted baguette rounds

Mini Spanakopita
phyllo dough filled with tender spinach, tangy feta
cheese and Greek herbs

Vegetable Spring Rolls
with a tangy duck sauce

Pasta Tortellini
in a light parmesan cream sauce

Entrees

Pasta Primavera
with grilled fresh vegetables, a light tomato and olive oil sauce and shaved parmesan

Portabella Mushrooms
filled with homemade stuffing, onion, cheese, celery, mushroom, and pepper

Asian Tofu Stir Fry
mixed vegetables stir fried with tofu and our homemade asian dressing

Sweet Potato and Summer Squash Haystacks on "Chicken" Medallions
with apple cider cream sauce (Made with Gardein™ Garden Grown Protein)
Additional \$1.00 per person

Vegan Lasagna
layers of zucchini, pasta, tofu Florentine and Tofurkey Italian sausage and mushrooms with
our own marinara and Daiya mozzarella.
Additional \$2.00 per person

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Carver on Line

A uniformed chef will be provided on the buffet line to carve your selection and place it on the guests' plate. Choice of herb encrusted or Cajun blackened beef tenderloin, thyme roasted pork tenderloin, oven roasted turkey breast, or honey baked ham.

Carving Station

A uniformed chef will be provided at a separate station to carve your selection and served with toasted baguettes, assorted rolls, au jus, horseradish crème sauce and stone ground mustard. Choice of beef tenderloin, thyme roasted pork tenderloin, roasted turkey breast, or honey baked ham.

Pasta Bar

An array of chaffing dishes filled with penne and linguine pasta, grilled chicken, jumbo shrimp and bay scallops, Italian marinara, buttery scampi and alfredo sauces with crushed red pepper and grated parmesan

Pasta Action Station

Your choice of three different pasta dishes, prepared fresh on-site by a line of uniformed chefs and placed in chaffing dishes for your guests to select from

Shrimp & Grits Station

Grits seasoned with butter & served with your choice of either Smoked Gouda Morney Sauce w/Pan Seared Shrimp or Creole Sauce w/ Andouille Sausage & Shrimp, garnished with Scallions, and Fresh Chopped Parsley.

Mac & Cheese Bar

Gourmet Mac & Cheese served with a variety of toppings including crumbled bacon, shredded cheeses, diced tomatoes, peas, caramelized onion, and chives.

Fajita Action Station

A uniformed chef will be provided at a station to sauté fresh peppers, onions, grilled chicken strips, and beef strips. Guests create their own fajita with toppings including sour cream, guacamole, jalapenos, cheddar cheese, pico de gallo, lettuce, & refried beans.

Mashed Potato Bar

Mashed Potatoes and Whipped Sweet Potatoes and served in Stemmed Glassware with an array of amenities including Butter, Chives, Sour Cream, Bacon Crumbles, Shredded Cheddar, Brown Sugar, Granola, Chopped Pecans and Marshmallows

Baked Potato Bar

Baked Potatoes and Sweet Potatoes with an array of toppings including Butter, Chives, Sour Cream, Bacon Crumbles, Shredded Cheddar, Brown Sugar, Granola, Chopped Pecans and Marshmallows

Mini Dessert Station

A large variety of bite-sized gourmet pastries and cakes such as Italian rum, hazelnut, carrot, double fudge, German chocolate, chocolate mousse, chocolate macaroon and mini cheesecakes

OR

A duo of dessert skewers (pound cake, marshmallows and strawberries drizzled with dark chocolate and caramel) and two bite brownies

Parfait Dessert Station

A display of Clear Acrylic Parfait Glasses, filled with your choice of two: chocolate mousse, vanilla berry yogurt parfaits or strawberry shortcakes

Ice Cream Sundae Bar

Hand Dipped Vanilla and Chocolate Ice Cream with all the toppings: Fudge, Caramel, Strawberry Syrup, Walnuts, Whipped Cream, Cherries and Sprinkles, as well as Root Beer and/or Coke for Floats

Chocolate Fountain Dessert Station

A 3-tiered chocolate fountain with strawberries, bananas, marshmallows, pretzel rods, pound cake and rice Krispy treats

***Stations can be added to the Wedding Packages or use as A La Carte Items.
Speak with your coordinator for pricing of these specialty stations.***



Creative Catering
of Virginia

And they left happily ever after...



Late night snacks for the end of your special night!

Mini Sliders

Your choice of hamburger, pulled pork, or chicken tender.

\$1.95 Each

Mini Hotdogs

\$1.75 Each

Pigs in a Blanket

\$2.95 for Three

NY Pretzel + Mustard

\$1.95 Each

Corndogs

\$1.95 Each

Popcorn

\$1.50 Per Person

Tomato Soup Shot with Mini Grilled Cheese

\$2.95 Each

Shot of Milk with Cookie

\$2.25 Each

S'mores Bar

Let your guests toast marshmallows and create their own delicious treat!

\$95 Setup fee and \$2.95 Per Person

Candy Bar

Selection of 5-7 candies that will coordinate with your wedding colors.

\$95 Setup fee and \$1.95 Per Person

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