

Creations

The Catering Company

Creations - The Catering Company has what it takes to make your special day one of the most joyous and memorable celebrations of your lifetime. Because we are passionate about food, we have designed an exceptional menu for the most discriminating palate.

Or perhaps you envision your dream wedding with a slightly different flavor. Our brilliant chefs can create a unique and delectable menu that will compliment and enhance your theme.

In addition to menu planning, our event coordinators can assist you with referrals for beautiful venues, creative florists, exceptional photographers, talented entertainment and many other services for your wedding day.

Whether it be an elegant five-course, sit-down dinner or a dramatic lunch buffet, Creations can transform your vision into the wedding of your dreams.

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Denver • Boulder • Greenwood Village

HORS D'OEUVRES

Slow roasted shaved beef salad with red onions, capers, fresh basil and balsamic Vinaigrette; served on a crostini	\$56.00
Sesame crusted Ahi Tuna on a crisp wonton chip with minced Asian vegetable and sweet soy sauce	\$62.00
Italian pinwheels with olive tapenade, sun-dried tomato and basil pesto	\$36.00
Idaho red trout salad in an herbed new potato cup	\$50.00
Thinly sliced grilled Portobello on crostini with peppercorn tarragon dressing	\$46.00
English cucumber topped with a spicy Thai shrimp salad	\$54.00
Smoked Salmon mousse on a Yukon gold potato chip with caper-onion relish	\$46.00
Prosciutto wrapped melon with balsamic reduction	\$48.00
Grilled olive bread with tomato, fresh mozzarella, basil and extra virgin olive oil	\$50.00
Maryland Crab cakes with lemon-caper remoulade or wasabi aioli and pickled ginger	\$36.00 (per dozen)
Mini leek and butternut squash quiche with caramelized goat cheese	\$32.00
Coconut Shrimp drizzled with mango coulis	\$36.00
Italian Sausage and peppers baked in puff pastry	\$50.00
Asian vegetable spring roll with black trumpet mushrooms, sweet peas and raspberry sweet and sour dipping sauce	\$50.00

HORS D'OEUVRES

Grilled Chicken skewers with curry yogurt sauce	\$48.00
Crisp saffron risotto fritters with Fontina cheese and Black Forest Ham	\$36.00
Onion and Gruyere cheese tartlets with French herbs	\$44.00
Chipotle Beef Sirloin skewers with cherry tomatoes, drizzled with avocado sour cream	\$62.00
Golden breaded Shrimp scampi with lemon and parsley	\$36.00 (per dozen)
Parmesan roasted vegetable skewers with pesto vinaigrette	\$42.00
Golden phyllo cups with lavender glazed Duck confit and red onion marmalade	\$30.00 (per dozen)

BUFFET APPETIZERS

Antipasto with fried tortellini, marinated mushrooms and artichoke hearts, Genoa salami and Provolone cheese	\$3.75 (per person)
Traditional Shrimp cocktail tossed with herb infused oil; served with fresh lemon and cocktail sauce	\$60.00 (per 20 pp)
Jumbo Chicken wings and drumettes with choice of raspberry cilantro glaze, ginger teriyaki or traditional Buffalo sauce	\$52.00 (per 20 pp)
Hummus, white bean dip and eggplant tapenade; served with grilled pita bread	\$54.00 (per 25 pp)
Moroccan spiced meatballs in a n orange-cinnamon tomato glaze	\$38.00 (per 25 pp)
Vegetable "Crudite" with carrot and celery sticks, sweet peppers, broccoli, cauliflower, cherry tomatoes and a creamy green-goddess dressing	\$3.00 (per person)
Imported and domestic cheeses; served with fresh fruit and assorted crackers	\$4.75 (per person)
Cheese only	\$5.25 (per person)
Fruit only	\$3.50 (per person)
Honey and sweet chili glazed roasted Salmon with Goat cheese pate and crisp pita chips	\$75.00 (per 30 pp)
Tri-colored tortilla chips with pineapple and fire-roasted tomatillo salsas	\$38.00 (per 25 pp)

WEDDING PACKAGES

Gold Package

\$54.00
(per person)

- Italian pinwheels, chipotle beef skewers and coconut shrimp
- Antipasto platter
- Italian mixed green salad or Caesar salad
- Scalloped potatoes and grilled asparagus with herb butter
- Rosemary rubbed Tri-Tip
- Pan seared Tilapia fillet
- Dinner rolls with butter
- Water service
- Beverage station - with choice of lemonade, citrus punch or tropical iced tea
- Coffee station - with regular and decaffeinated coffees

Platinum Package

\$70.00
(per person)

- Prosciutto wrapped melon, Maryland crab cakes, Onion & Gruyere tartlets, Phyllo cups with Duck confit, Shrimp cocktail, Imported & domestic cheeses and Fresh fruit
- Baby spinach and Greek salads
- Roasted potatoes, baby carrots and snow peas
- London Broil
- Herb roasted Chicken
- Grilled Salmon
- Dinner rolls with butter
- Water service
- Beverage station - with choice of lemonade, citrus punch or tropical iced tea
- Coffee station - with regular and decaffeinated coffees

TERMS AND GENERAL INFORMATION

Booking

A \$500 nonrefundable deposit is required to reserve a catering date and will be deducted from total balance due.

Guaranteed Attendance

The final count and menu must be confirmed no later than 21 days prior to the event unless agreed upon by both parties. This is your guaranteed attendance and what you will be charged for your event. With confirmation, a 30% deposit of the total balance due is required. This deposit will be deducted from final amount due. This deposit is not refundable.

Payment

Creations accepts all forms of payment. Final balance minus all deposits and prepayments is due 24 hours before event. If payment is by personal or company check, then the final balance is due 72 hours in advance of event date.

Timeline

A delivery time, start time and end time must be established for your event. Additional fees may be incurred if event goes beyond the agreed upon end time.

Cancellation by client or venue

All prepayments and deposits are forfeited if you, the client, cancel the event at any time

Cancellation by Creations - The Catering Company

Creations reserves the right to terminate this contract for any reason. If Creations terminates this contract, all deposits and prepayments will be returned in full within 10 days.

Site Access

At any venue, the facility provisions will be reviewed and the responsibility of Creations to notify client of setup/cleanup time necessary and setup/cleanup cost for the event. It is clients' responsibility to provide contact information for the site to Creations and have the site available in a timely matter the day of the event. A home party will require site access of a minimum of an hour before start of event. The site fee is separate from Creations fees and is not included in Creations pricing.

Staff

Prices provided do not include servers, banquet captains, bartenders and chefs. Current hourly rates are as follows: Servers - \$18.50; Banquet Captains - \$23.00; Bartenders - \$23.00; Chefs (for carving stations and attendance) - \$25.00. Creations will provide all staff for the event in regards to the catering of the food and agree upon setup/cleanup for the event. You may be billed for additional hours if your event does not adhere to the agreed upon timeline.

Rentals

You may provide all or part of your own rental items for your event. Creations can give you an estimated cost / list of rentals for your event upon client's request. You may change / cancel at anytime. However, certain items may incur cancellation fees. Any loss or damage of rentals will be billed to you after your event.

Damages

Creations assumes no responsibility for ANY damage or loss of any merchandise, equipment, furniture, clothing or other valuables prior to, during or after the event. We will do everything possible to ensure that all your supplies, rentals and equipment are cared for and maintained in good working order and without damage. Creations reserves the right to charge for any missing or damaged equipment and/or rentals, provided by Creations, attributed to individuals attending the event.

Third Party Liability

Creations assumes no responsibility for the conduct of guests, members and third parties hired to provide services.

Taxes and Fees

Sales Tax is charged to all events. The gratuity and service charge fees apply only to event with staffing needs. There will be Gratuity (16%), Service (4%) and applicable Sales Tax charges added accordingly to each event. At client's discretion, any extra tip/gratuity will go directly to the service staff.