



Lunch & Dinner Menu

At Creations, we strive to serve only the highest quality products on the market. The majority of our food is organic and free of GMOs, hormones and antibiotics. We only use free range chicken and wild caught seafood, so you know you are always getting food that is as fresh as it is nutritious.

Minimum Lunch or Dinner Order is a 5 person/portion & \$100

Make it a Combo (Cookies and a choice of Tea or Lemonade) for \$3 more!

Make any Entrée a Dual Entrée for only \$5 more!

All Items subject to availability

Appetizers

\$1.50 Per Piece

Mac & Cheese Croquettes - Creamy mac & cheese, breaded and cooked until golden

Empanadas - Spanish-seasoned beef with traditional filling & pastry served with chipotle aioli

Grilled Parmesan Pesto Chicken Skewers - Marinated & seared with fresh basil & extra virgin olive oil; parmesan aioli dipping sauce

Thai Sate Chicken Skewers - Ginger soy marinade, brown sugar glaze & spicy Thai peanut dipping sauce

Caribbean Jerk Chicken Skewer - Caribbean jerk seasoned chicken skewer topped with a fresh tropical glaze

Teriyaki Chicken Skewer - Marinated with pineapple juice, garlic, onion, honey, and ginger, topped with fresh pineapple mango salsa

Chimichangas - Crispy tortilla with pulled chicken, black bean & corn salsa, pepper jack; chipotle aioli

Pot Stickers - Pork dumplings with citrus soy dipping sauce

Hurricane Chicken - Crispy chicken tossed in a spicy chili cream sauce

Hurricane Shrimp - Crispy shrimp tossed in a spicy chili cream sauce

\$1.95 Per Piece

Veggie Kabobs - Marinated in light herb vinaigrette peppers onion squash zucchini mushrooms

Fruit Kabobs - Pineapple, grapes, strawberries, melon

Chicken Fingers - Panko breaded crispy chicken fingers served with ranch

Salads

Salad Side \$2.95 or Entrée \$7.95

Chefs Garden Salad - Mixed organic greens, tomatoes, cucumber, carrots & balsamic or ranch dressing

Classic Caesar Salad - With herb croutons, cracked pepper & parmesan cheese

Salad Side \$3.95 or Entrée \$10.95

Creations Signature Salad - Organic mixed greens, caramelized pecans, gorgonzola, apples, tomatoes, berries & sweet onion vinaigrette

Greek Salad - Mixed organic greens, cucumber, olives, capers, tomato, red onion, pepperoncini's, feta cheese and Greek vinaigrette

Add Chicken for \$3.95 or Add shrimp or salmon for \$5.95 (Blackened or Grilled)

Sandwiches & Wraps

All Sandwiches & Wraps include Kettle Chips

10-20 guests = 2 options 21+ guests = 3 options

\$2.95 Per Piece

Hawaiian Chicken Kabobs - Skewered chicken, peppers & onions, glazed in Asian BBQ sauce, and topped with tropical salsa

Coconut Shrimp - Crispy shrimp with orange marmalade & citrus mustard sauce

Hawaiian Steak Kabobs - Skewered steak, peppers & onions, glazed in Asian BBQ sauce, and topped with tropical salsa

Appetizer Displays

Bruschetta on Toast (\$2.50 Per Portion) - Diced tomatoes marinated with basil, balsamic vinegar, garlic & extra virgin olive oil, balsamic glaze drizzle (Shrimp available for \$1 more)

Shrimp Cocktail (\$5.95 Per Portion) - Jumbo shrimp cooked in court bouillon, served with cocktail sauce & lemons
(Available as shot \$2.50 per piece)

Vegetable Crudité (\$3.95 Per Portion) - Assortment of raw vegetables, tomatoes & cucumbers served with a ranch, blue cheese dip or hummus
(Available as shot \$2.00 per shot)

Tropical Fruit Display (\$4.95 Per Portion) - Exotic display of golden pineapple, melon, mango, grapes & fresh berries.

Traditional Cheese Display (\$4.95 Per Portion) - Cheddar, swiss, pepper jack, crackers, grapes, seasonal berries and crackers

Baked Spinach and Artichoke Dip (\$3.95 Per Portion) - Spinach, onions, garlic, peppers, artichokes, parmesan & cream cheese served with assorted toast rounds & tortilla chips

Buffalo Chicken Dip (\$3.95 Per Portion) - Pulled chicken mixed with buffalo sauce, ranch and cheddar cheese

Build Your Own Gourmet Hot Sandwiches

Served with Kettle Chips

Lunch \$10.95 - Dinner \$12.95

Blackened Chicken Breast - Served on gourmet bread with red onions, leaf lettuce, tomatoes, pickles, chipotle aioli and Dijon mustard and mayo

Grilled Italian Chicken Breast - Served on gourmet bread with red onions, leaf lettuce, tomatoes, pickles, chipotle aioli and Dijon mustard & mayo

Jumbo Chicken Biscuit - Chicken Tender on a biscuit with bacon and chipotle aioli

Lunch \$10.95 - Dinner \$12.95

Black Angus Grilled Burger - Served on gourmet bread with sharp cheddar cheese, red onions, leaf lettuce, tomatoes, pickles, chipotle aioli, ketchup, Dijon mustard & mayo

Build Your Own Slider Burger (2 per person) - Cheese, lettuce, tomato, onion, pickles, chipotle, ketchup & Dijon mustard & mayo

Lunch \$12.95 - Dinner \$14.95

Blackened Mahi Mahi - Served on gourmet bread with red onions, leaf lettuce, tomatoes, pickles, chipotle aioli and Dijon mustard & mayo

Beef Entrées - Choose 2 sides unless specified

Lunch \$9.95 - Dinner \$10.95

Cold

Oven Roasted Turkey & Crispy Hickory Bacon - Sharp cheddar cheese,

lettuce, vine ripe tomato, hickory bacon, mayo & dijon mustard

Black Forest Ham - Swiss cheese, lettuce, vine ripe tomato, mayo & dijon mustard

Albacore Tuna - With tomatoes, lettuce, red onion, celery, fresh dill & lemon mayo

Chunky Chicken Salad - With lettuce, tomatoes, celery, onions, almonds, sundried cranberries & red pepper

Veggie Wrap - Organic mixed greens, black bean & corn salsa, tomatoes, shredded cheddar cheese & a chipotle ranch dressing

Boxed Lunches available with kettle chips, & cookie or whole fruit *Lunch \$11.95 *Dinner \$12.95

Chicken Entrées - Choose 2 Sides

\$12.95 Lunch - \$14.95 Dinner

Grilled Chicken Tuscana - Marinated in fresh garlic, herbs, and extra virgin olive oil, then grilled and topped with fresh tomato bruschetta, parmesan cheese and balsamic glaze

Chicken Picatta - Seared chicken breast with fresh herbs, lemon, capers, and white wine cream sauce

Chicken Marsala - Marinated chicken breast seared with onions, garlic, fresh mushrooms and finished with a marsala wine reduction & chicken demi-glaze

Herb Encrusted Chicken - Fresh chicken breast marinated and encrusted with fresh herbs and spices, then topped with lemon, capers, and white wine cream sauce

Chicken Fresca - Marinated grilled chicken topped with fresh tomato salsa & cilantro lime sour cream

Mediterranean Chicken - Grilled chicken breast topped with marinated diced tomatoes, kalamata olives, onions, cucumber, feta cheese and Mediterranean seasonings

Mojo Chicken - Marinated in citrus, garlic, Cuban herbs & spices, topped with black bean and corn salsa and melted pepper jack cheese

Lemon Chicken - Fresh seared chicken breast finished with lemon, olive oil and fresh parsley

Grilled Jerk Chicken Breast - Grilled jerk chicken breast topped with tropical salsa

Stuffed Chicken Breast (\$12.95) - Chicken breast stuffed with spinach, artichoke and smoked gouda, finished with a white wine drizzle

Teriyaki Grilled Chicken - Marinated with pineapple juice, garlic, onion, honey and ginger and topped with fresh pineapple mango salsa

Chicken Entrees - Sides Already Included

\$12.95 Lunch - \$14.95 Dinner

Hawaiian Chicken Kabobs - (Includes a Caesar or Garden Salad) Asian BBQ glazed chicken kabobs with peppers & onions. Served over tropical island rice and topped with a pineapple, mango salsa

Chicken Parmesan - (Includes a Caesar or Garden Salad) Lightly breaded parmesan crusted chicken breast topped with mozzarella, parmesan and basil marinara sauce. Served with penne pasta and marinara sauce. Also available Grilled.

\$9.95 Lunch - \$11.95 Dinner

Spanish Chicken and Yellow Rice - Roasted leg quarters, yellow rice, sautéed peppers, onions and peas.

Seafood Entrées

\$14.95 Lunch - \$16.95 Dinner

Tequila Shrimp with Santa Fe Rice - (Includes a Caesar or Garden

\$14.95 Lunch - \$16.95 Dinner

Grilled Flank Steak - Marinated with fresh rosemary, garlic, and extra virgin olive oil, grilled and carved with sautéed onions, mushrooms and demi-glaze

Teriyaki Beef Kabobs - (Includes a Caesar or Garden Salad) Asian BBQ glazed beef kabobs with peppers & onions. Served over tropical island rice and topped with a pineapple, mango salsa

Pork Tenderloin Entrées

Choose 2 sides unless specified

\$14.95 Lunch - \$16.95 Dinner

Grilled Italian - Marinated with fresh rosemary, garlic and extra virgin olive oil, then grilled and carved with caramelized onions & demi glaze

Bourbon Grilled - Marinated and grilled with a bourbon glaze, then finished with grilled onions, peppers & mushrooms

Caribbean Jerk - Sweet & spicy rubbed pork loin, roasted & seared with an orange glaze and pineapple salsa

Seafood Entrées

Choose 2 sides unless specified

\$14.95 Lunch - \$16.95 Dinner

Salmon or Mahi-Mahi Selection

**Teriyaki Glazed OR Blackened*, topped with fresh pineapple mango salsa OR lightly marinated and seared with dill and sea salt with Chardonnay cream sauce

**Fish of your choice topped with an onion and herb rub and baked with caramelized onions, herbed breadcrumbs and finished with a saffron beurre blanc sauce*

Vegetarian & Vegan Entrées

\$10.95 Lunch - \$12.95 Dinner

Eggplant Parmesan (Includes Caesar or Garden Salad) - Lightly breaded eggplant, topped with basil marinara, mozzarella and parmesan cheese. Served with penne pasta and marinara sauce. Also Available Grilled!

Teriyaki Vegetable kebabs- Peppers, onions, mushrooms, zucchini, topped with pineapple mango salsa. Served with garden rice

Tofu - Choice of: Tuscana, Picatta, Blackened, Teriyaki, Parmesan, Mojo or Herb Encrusted. **Choice of 2 sides**

Bowtie Alfredo - Bowtie pasta tossed in parmesan Alfredo sauce

Pasta Fra Diablo - Penne pasta tossed in a tomato basil cream sauce with parmesan cheese, capers and sherry

Sides

\$2.95 per person

\$3.50 per person*

Classic Caesar Salad	Potato Salad with Fresh Dill	*Mac & Cheese with Smoked Gouda & Bacon
Chef's Garden Salad		
Mac & Cheese	Garden Rice	*Tropical Fruit Salad
Seasonal Vegetable Medley	Santa Fe Rice	*Roasted Asparagus
Stir Fry Vegetables	Island Rice	*Green Beans Almondine
California Vegetable Blend	Coconut Almond Rice	
Steamed Broccoli	Chips & Salsa	

Salad) Marinated shrimp tossed with Santa Fe rice, including black beans, corn, peppers, onion, cilantro & salsa
Shrimp Scampi - (Includes a Caesar or Garden Salad) fresh shrimp sautéed in a garlic butter sauce served with pasta

Pasta Entrées

(All Pasta Entrees include Caesar or Garden Salad)

\$11.95 Lunch - \$13.95 Dinner

Add Shrimp or Salmon - \$5.95

Grilled Pesto Chicken - Pesto marinated grilled chicken, sundried tomatoes and penne pasta, tossed in a pesto cream sauce. Topped with parmesan cheese

Chicken Alfredo - Marinated grilled chicken, bowtie pasta tossed in a creamy parmesan alfredo sauce and baked to perfection

Chicken Fra Diablo - Marinated grilled chicken and penne pasta tossed in a tomato basil cream sauce with parmesan cheese, capers and sherry

Beverages

Cold Sodas OR Bottled Water -
\$1.50 per person

Coffee (20 Cups)
\$30 per box

Gallon of Iced Tea
(Sweet, Un-Sweet)
Lemonade
\$6.95 per gallon

Desserts

Assorted Cookies or Brownies -
\$1.50 Each

Dessert Shots - \$2.50 Each -
Chocolate mousse, seasonal inspired, and fruit shots.

HOLIDAY DESSERTS

Cherry, Apple or Peach
Cobbler Shots - \$2.50

Pumpkin Cheesecake
Shots - \$3.00

Green Beans with Carrots

Onion & Garlic Mashed Potatoes

Roasted Red Potatoes

Plantains with Sour Cream

***Specialty Salad**

*** Italian Pasta Salad**

Along with our Classic Menu, try this year's Holiday Additions!

(20 person minimum per entrée)

\$15.95 Lunch / \$17.95 Dinner
(includes 2 sides)

HERB ROASTED TURKEY BREAST
Served with Natural Pan Gravy
(Cranberry sauce available upon request)

MAPLE & HONEY GLAZED HAM

Sides

(see pricing above)

Green bean Casserole
Honey Glazed Carrots
Creamed Spinach*
Fall Fest Salad*

Vanilla Whipped Sweet Potato Casserole*
Potato or Broccoli Au Gratin*

Wire Racks Kits - \$15.00
Sterno \$2.50 each or 2 for \$5.00