



# Menu

Be Creative Catering

1928 Petersburg Rd, Hebron, KY 41048  
(859) 586-4201 - [www.becreativecatering.com](http://www.becreativecatering.com)



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## Menu

# Buffets

**All Buffets are based on 25 or more people and include:**

Your choice of four selections from the accompaniment menu, assorted artisan breads and rolls, whipped butter, condiments to compliment entrees, and elegant heavy weight disposable dinnerware.

-Add an elegant china package starting at \$3.00 per guest.

-Add a second entrée to any buffet for an additional \$3.00 per guest to the higher priced entrée, unless noted otherwise

### Hand Carved Entrée Options:

**-Hand Carved Slow Roasted Prime Rib: \$15.00**

*Seasoned with our signature spice rub and slowly roasted to optimal tenderness.*

*Served with a hot aujus and creamy horseradish sauce.*

**Hand Carved Beef Brisket: \$15.00**

*Slow smoked and served with BBQ sauce and creamy horseradish sauce.*

**-Hand Carved Whole Slow Roasted Strip loin: \$15.00**

*Seasoned with our signature spice rub and slowly roasted to optimal tenderness.*

*Served with a hot aujus and creamy horseradish sauce. (Leaner Choice Than the Prime Rib)*

**-Hand Carved Whole Beef Tenderloins: \$19.00**

*Rolled in our signature spice rub, seared and slowly roasted to optimal tenderness.*

*Served with a hot aujus and creamy horseradish sauce.*

**-Hand Carved Flank Steak: \$15.00**

*Marinated and grilled with thin sliced red onions.*

**-Hand Carved Roasted Breast of Turkey: \$12.00**

*Slow roasted all white meat turkey breast.*

**-Hand Carved Slow Roasted Top Round Roast Beef: \$11.00**

*Seasoned with our signature spice rub and slowly roasted to optimal tenderness.*

*Served with a hot aujus and creamy horseradish sauce.*

**-Hand Carved Boneless Pork Loin: \$11.00**

*Marinated and slow roasted. Topped and served with baked apples.*

**-Hand Carved Sugar Glazed Ham: \$11.00**

*Baked with our signature sugar and fruit juice blend.*

**-Add an elegant china package starting at \$3.00 per guest.**

**Add a second entrée to any buffet for an additional \$3.00 per person to the higher priced entrée.**

**Other Entrée Options:**

**-Sliced Top Round of Beef in Gravy: \$10.00**

*Seasoned with our signature spice rub and slowly roasted to optimal tenderness, and served in our rich homemade brown gravy.*

**-Sliced Turkey in Gravy (All White Meat): \$11.00**

*Slow roasted all white meat turkey breast served in our rich homemade turkey gravy.*

**-Stuffed Pork Chops: \$11.00**

*Hand cut center loin chop stuffed with our homemade signature celery and sage stuffing.*

**-Beef Tips and Noodles: \$10.00**

*Extra lean beef tips slow simmered in homemade brown gravy with wide egg noodles.*

**-Pulled Pork BBQ: \$10.00**

*Homemade pork bbq, slow roasted and pulled off of the bone served in our signature bbq sauce.*

**-Creative Signature Meatloaf: \$10.00**

*Classic homemade favorite with a creative twist. Made from USDA ground round tomatoes, onions, and our signature spice blend.*

**-Add an elegant china package starting at \$3.00 per guest.**

**Add a second entrée to any buffet for an additional \$3.00 per person to the higher priced entrée.**

**Complimentary buffet attendants on all events of  
200 people or greater and the purchase of two or more entrees.**

# Buffets

**-Creative Signature Chicken: \$10.00**

*Grilled chicken marinated in our signature sauce, topped with parmesan cheese, a slice of roma tomato, provolone cheese, and a blend of Italian seasonings.*

**-Italian Marinated Chicken: \$9.50**

*Grilled chicken marinated in our signature sauce and a blend of Italian seasonings.*

**-Classic Chicken Piccata: \$11.00**

*Breaded Chicken topped with classic Piccata sauce consisting of butter, mushrooms, lemon, and capers.*

**-Spinach and Artichoke Chicken: \$11.00**

*Grilled chicken marinated, topped with our creamy spinach & artichoke sauce.*

**-Chicken Parmesan: \$12.00**

*Marinated and breaded, topped with zesty pasta sauce and provolone cheese.*

**-Mediterranean Chicken: \$11.00**

*Grilled chicken marinated, topped with artichoke hearts, capers, roasted red peppers, olive tapenade, and extra virgin olive oil.*

**-Chicken Cordon Bleu: \$12.00**

*Baked breaded chicken hand stuffed with ham and cheese.*

**-Bruschetta Chicken: \$11.00**

*Grilled marinated chicken topped with diced tomatoes, red onions and balsamic glaze.*

**-Vegetable Stuffed Chicken: \$12.00**

*Baked marinated chicken hand stuffed with shredded garden fresh vegetables*

**-Fried Chicken: \$13.00**

*Farm fresh chicken, hand breaded and fried to golden brown.*

**-Add an elegant china package starting at \$3.00 per guest.**

**Add a second entrée to any buffet for an additional \$3.00 per person to the higher priced entrée.**

**\*\*\* Have your own creative chicken dish?\*\*\***

Be Creative Catering will work with you to reproduce your favorite chicken entrée for you and your guests to enjoy; just ask how.

# Buffets

**All Pasta Entrees include your choice of three selections from the accompaniment menu, garlic bread, and clear heavy weight disposable dinnerware**

**-Lasagna Meat or Vegetable: \$10.00**

*Homemade lasagna with a garden style tomato sauce, creamy five cheese filling and either garden fresh vegetables, or seasoned ground sausage and beef.*

**-Tri Color Cheese Tortellini: \$10.00**

*Tri-color tortellini shells that are stuffed with Italian cheeses and served in your choice of our signature pasta sauce, or a homemade creamy Alfredo sauce.*

**-Stuffed Manicotti Shells: \$11.00**

*Large manicotti shells hand stuffed with cheese and served in your choice of our signature pasta sauce, Signature meat sauce, or a homemade creamy Alfredo sauce.*

**-Spaghetti and Meatballs: \$10.00**

*Classic dish of spaghetti tossed in our signature pasta sauce with the meatballs on the side.*

**-Add an elegant china package starting at \$3.00 per guest.**

**Add a second entrée to any buffet for an additional \$3.00 per person to the higher priced entrée.**

**Complimentary buffet attendants on all events of 200 people or greater and the purchase of two or more entrees.**

# Buffets

## All Fish Entrees Can be Prepared Your Favorite Way Blackened, Grilled, or Baked

**-Halibut Fillet: \$17.00 (\$7.00 additional when added on as second entrée)**

*Tender and mild whitefish from the Atlantic Ocean. Also available with our signature citrus and honey glaze.*

**-Atlantic Salmon Fillet: \$18.00 (\$6.00 additional when added on as second entrée)**

*Fresh hand cut fillets from Canadian waters. Also available prepared with a classic piccata sauce, pesto cream sauce, or blackened.*

**-Icelandic Cod Loins: \$11.00 (\$4.50 additional when added on as second entrée)**

*Filletted mild and meaty whitefish. Also available beer-battered and deep fried.*

**-Tuna Steaks: \$18.00 (\$8.00 additional when added on as second entrée)**

*Fresh and thick hand cut Yellowfin tuna from the waters around Hawaii. Also available Asian style w/ sesame seeds and sweet soy glaze.*

**-Lobster Tail: \$ Market \$ (market price to add on as second entrée)**

(Available as a single entrée or as a duet to compliment another entrée selection)

Cold water lobster tails from northern Australia. Broiled and served with warm drawn butter.

**-Jumbo Shrimp Skewers: \$12.00 each skewer**

(Available as a single entrée or as a duet to compliment another entrée selection)

4 Pieces of jumbo shrimp marinated in our signature sauce and grilled to perfection.

**-RAW Oysters and Clams on the Half Shell \$ Market\$ (market price to add on as second entrée)**

(Available as a selection on cocktail reception. Additional charges will apply)

Seasonal variety of oysters from around the world. Served with cocktail sauce, horseradish, and lemon wheels.

\*Consuming raw or undercooked products can increase your chance of a foodborne illness.



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**Menu**

# Cookout

**All Cookouts Include Dinner Rolls or Buns, Condiments, Garden Fresh Tomatoes/Lettuce/Onions/Pickles/Cheese to Compliment All Sandwiches And Choice of Four Side Dishes From Accompaniment Page.**

**All Cookouts are for a minimum of 50 guests and require a minimum of one attendant.**

Hamburgers, Hot Dogs, Brats, and Metts	\$9.00
Marinated Rib Eye Steak Sandwiches	\$11.00
Boneless Pork Chops and Chicken	\$10.50

Marinated Kabobs:

Chicken	\$12.00
Beef	\$13.00
Shrimp	\$14.00

Baby Back Ribs	\$20.00
Flank Steak W Red Onions	\$15.00
10-12oz Rib Eye Steak	\$18.00
Pig Roast	\$13.50
Mock Pig Roast (Under 50 People)	\$12.50
Pig Only (Feeds 80-100) <b>Includes BBQ Sauce and Buns</b>	\$800



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# Buffet Accompaniments

## Cold Choices:

### -Tossed Salad with Assorted Dressings

Mixed field greens, tomatoes, cucumbers, cheddar cheese, and croutons. Served with homemade ranch, red french, and balsamic vinaigrette dressings.

### -Classic Caesar Salad

Chopped romaine lettuce, grated parmesan cheese, croutons, and a creamy Caesar dressing.

### -Creative Signature Salad

Mixed field greens, parmesan cheese, hard cooked egg, croutons and a sweet mustard vinaigrette.

### -Spinach Salad

Fresh baby spinach, crumbled feta cheese, dried cranberries. Served with homemade ranch and balsamic vinaigrette dressings.

### -Michelle's Salad

Mixed field greens, crumbled blue cheese, apple slices, walnuts, and poppy seed dressing.

### -Caprese Salad

Sliced mozzarella, tomato and basil drizzled with balsamic glaze (seasonally available).

### -Freddie Salad

Romaine lettuce, bacon pieces, diced tomato tossed in our house made ranch dressing.

### -Pasta Salad (Signature or Italian)

**Signature:** Rotini pasta, homemade ranch dressings, bacon and tomatoes.

**Italian:** Rotini pasta, tomatoes, cheese, extra virgin olive oil, vinegar, and spices

### -Fresh Cut Fruit (Tray or Salad)

Pineapple, melons, grapes, and strawberries. (other fruits/berries included when in season)

### -Garden Fresh Vegetable Tray

Garden fresh broccoli, cauliflower, and carrots served with a creamy ranch dip.

### -Cole Slaw

Fresh shredded cabbage and carrots with a sweet creamy homemade dressing.

### -Potato Salad

Diced potatoes, onion, celery and spices in a creamy mustard sauce.



## **Hot Choices:**

### **-Italian Mostaccioli**

Penne pasta, parmesan, provolone, and mozzarella cheeses mixed with a zesty red pasta sauce.

### **-Creative Signature Pasta**

Penne pasta, zucchini, yellow squash, minced garlic, mushrooms, roasted red peppers, and parmesan cheese mixed with a white wine, butter sauce.

### **-Pesto Pasta**

Bowtie pasta mixed with a creamy homemade pesto sauce.

### **-Mediterranean Pasta**

Penne Pasta, artichoke hearts, capers, roasted red peppers, olive tapenade, and extra virgin olive oil.

### **-Macaroni and Cheese**

Penne Noodle mixed with four cheeses and in a creamy sauce.

### **-Spring Couscous**

Traditional couscous with zucchini, yellow squash, minced garlic, mushrooms, roasted red peppers.

### **-Roasted Garlic Mashed Potatoes**

Real mashed potatoes with minced roasted garlic and butter.

### **- Mashed Sweet Potatoes**

Real sweet potatoes, mashed with cream and butter.

### **-Candied Sweet Potatoes**

Quartered sweet potatoes with brown sugar and butter.

### **-Roasted Parsley Red Skin Potatoes**

Red skinned, golden fleshed potatoes, quartered and seasoned with butter, parsley and spices.

### **-Celery & Sage Bread Stuffing**

Traditional bread stuffing with onion, celery, butter, sage and other spices.

**-White and Wild Rice**

An assortment of white and wild rice with butter and spices.

**-Corn Pudding**

Sweet and moist Southern classic dish, baked and drizzled with golden honey.

**-Baked Potato**

Fresh baked potato served with butter and sour cream on the side.

**-Twice Baked Potatoes (+\$.50/person)**

Potato halves with cheddar cheese, bacon, and chives piped and browned in the shell.

**-Sour Cream Potatoes**

Sliced white potatoes with a creamy cheddar cheese sauce.

**-Seasoned Green Beans**

Green beans seasoned with onions and pork drippings.

**-Green Bean Casserole**

Green beans, cream of mushroom soup and topped with fried onions.

**-Grilled Garden Vegetables**

Garden fresh zucchini, squash, mushrooms, roasted red peppers and garlic.

**-Steamed Asparagus (+\$1.00/person)**

Fresh whole asparagus spears with extra virgin olive oil and spices.

**-Steamed Broccoli**

Fresh broccoli crowns with butter and spices.

**-Steamed Vegetable Medley**

Fresh broccoli, cauliflower, and carrots, served with butter and spices.

**-Buttered Sweet Yellow Corn**

Sweet whole kernel corn served with butter and spices.

**-Glazed Baby Carrots**

Fresh baby carrots glazed with butter and brown sugar.

**-Creative Company Carrots**

Fresh baby carrots mixed with a creamy horseradish and spices.

**-Homemade Baked Beans**

Homemade pork based beans with brown sugar and spices.



# Family Style Menus

**Nothing says let's celebrate with family like a family style meal. Let's work together to create a menu for your special event. Here are a couple of examples of Family Style menus, which are served on platters and bowls, passed around at your table, between guests. It's a fun and engaging way to have dinner!**

## *Family Style Example #1*

### **\$60 per guest includes the following:**

Displayed Hors d'oeuvres with Fresh Cut Fruit, Seasonal Berries, Assorted Hard and Soft Cheeses, Grilled Cheese and Mini Tomato Soup Shooters, Pigs in a Blanket and Mini Corn Dogs  
Dinner with Fried Chicken, Pulled Pork BBQ, Buns, Parsley Red Skin Potatoes, Seasoned Green Beans, Cole Slaw, Assorted Warm Dinner Rolls and Butter

China

Pre-Set Water

5 Hour Bar with Bottled Beer, Wine, House Brand Liquor, Soft Drinks, Bottled Water, Coffee

Disposable Drinkware at the Bar

Staff

## *Family Style Example #2*

### **\$78 per guest includes the following:**

Chefs Choice Passed Hors d'oeuvres

Dinner with Sliced Beef Tenderloin, Bruschetta Chicken, White and Wild Rice, Grilled Garden Vegetables, and Freddie Salad with Warm Dinner Rolls and Butter

China

Pre-Set Water

Poured Red and White Wine during Dinner Service

5 Hour Bar with Bottled Beer, Wine and Premium Liquor, Soft Drinks, Bottled Water, Coffee

Disposable Drinkware at the Bar

Staff



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## Menu

### **Hors d'oeuvres and Late Night Snacks**

#### *Start your event off right with a Hors d'oeuvre package*

- Fresh Cut Fruit and Seasonal Berries, Pepperoni, Chunk Cheese, Crackers  
- \$3.50 per guest
- Fresh Cut Fruit and Seasonal Berries, Hard and Soft Cheeses, Smoked Meats, Almonds, Dried Fruits, Crackers, Crostini Bread  
- \$5.00 per guest
- Antipasto Platter- Artichoke Hearts, Roasted Red Peppers, Ham Cubes, Pepperoni, Olives, Hummus, Mozzarella, Pita Slices, Bread Sticks  
- \$6.00 per guest
- Chefs Choice Passed Hors D'oeuvres- six or seven bite size food options, hand selected by your chef to fit the season  
- \$6.00 per guest

#### *Let's customize a late night snack to satisfy*

- Popcorn Bar- Fresh Popped Popcorn with Seasoning Shakers
- Mini Hamburgers Sliders with Waffle Fries and Condiments
- Buffalo Chicken Wings, Celery, Ranch and Potato Skins
- Deluxe Nacho Station with Tortilla Chips, Melted Cheese, Salsa, Guacamole and Jalapenos
- Potato Skins with Cheese, Bacon and Sour Cream and Mozzarella Cheese Sticks with Marinara Sauce
- Mini Grilled Cheese and Tomato Soup Shooters and Chicken Sliders
- Mini Chicken and Waffles and Mini Taco Bar Station
- Pulled Pork BBQ Sliders with Cole Slaw and Saratoga Chips with BBQ Sauce
- Cookies and Milk
- S'mores Bar

**(Additional Hors d'oeuvre and late night snack options can be found under the cocktail reception menu)**









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## Menu

# Cocktail Receptions and Stations

**All Cocktail Receptions are based on 50 or more guests and include:  
Garden Fresh Vegetables with Ranch Dip, Seasonal Fruits/Berries and Chunk Cheese  
Additional Selection Choices, Condiments to Compliment Selections, and Elegant Clear  
Heavy Weight Disposable Dinnerware.**

With Four Additional Selections	\$10.00
With Five Additional Selections	\$11.00
With Six Additional Selections	\$12.00

***Add \$3.00 Per Person For Dinner Reception***

### Cocktail Reception Additional Selections:

- Homemade BBQ on Mini Buns
- Rye Boat with Spinach Dip
- Warm Spinach and Artichoke Dip
- Meatballs
- Chicken Wings (Plain or in Choice of Sauce)
- Chicken Tenders (Plain or in Choice of Sauce)
- Homemade Hummus W Pita
- Tortilla Chips with Hot Queso Dip and Salsa
- Five Cheese Stuffed Mushrooms
- Mini Shrimp Cocktail Shooters
- Homemade Deviled Eggs
- Mini Egg Rolls
- Bacon Wrapped Water Chestnuts
- Shrimp Cocktail
- Pigs in a Blanket
- Mini Finger Sandwiches
- Fried Mini Crab Cakes
- Ham and Turkey Pinwheels

- Cucumber Slices W Boursin Cheese
- Warm Beer Cheese W/ Pretzel Slices
- Bacon and Cheese Potato Skins
- Mini Sliders
- Mini Sub Sandwiches
- Mini Chicken Salad Croissants
- Mini Chicken and Cheese Quesadillas
- Hanky Pankys
- Bacon Endive and Tomato Wrap
- Melon/Mozzarella Prosciutto Skewer
- Italian Sausage Bites
- Caprese Skewers
- Baked Brie W/ Fruit Topping
- Mini Assorted Quiche
- Antipasto Kabobs
- Shrimp Skewers
- Mini Con Dogs
- Mango Shrimp in Endive Leaves
- Fruit/Cheese/Herb Skewer
- Saratoga Chips with BBQ Sauce
- \*Buffalo Chicken Potato Skins W Ranch (Counts as Two Selections)
- \*BBQ Chicken Potato Skins W Cheddar Cheese (Counts as Two Selections)
- \*Smoked Salmon Crisps
- \*Pastry Wrapped Asparagus with Balsamic Drizzle
- \*Mini Chicken and Waffles
- \*Waffle Fries
- \*Pigs in a Blanket
- \*Sauerkraut Balls
- \*Beef Tenderloin with Boursin Cheese on Crostini with Tomato
- \*Mini Grilled Cheese and Tomato Shooters (counts as two selections)
- \*Baked Cheese Ravioli with a Shot of Marinara (counts as two selections)
- Assorted Homemade Cookies and Gourmet Brownies
- Chef's Choice Assorted Canapés (Counts as Two Selections)
- Chef's Choice Sushi Rolls (Counts as Two Selections)
- Assorted Gourmet Desserts (Counts as two Selections)

***\*Additional equipment fee and/or additional staffing charges may apply***



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## Menu

# Bar Services

**All bar service packages including alcohol also include soft drinks, water, coffee, disposable cups and ice and are based on four hours of service. Other service durations and glassware rentals are available- please ask for pricing.**

**A minimum of one bartender is required on all events with alcohol**

### **Bottled Beer Selections to include:**

Budweiser, Bud Light, Corona, Blue Moon, Miller Lite and Sam Adams Seasonal Beer

### **Wine Selections to Include:**

Cabernet Sauvignon, Chardonnay, Riesling, and White Zinfandel

### **Bar Mixers to include:**

Tonic & Soda Waters, Sweet and Sour, Assorted Fruit Juices, and Soft Drinks

### **House Brand Liquors:**

Jim Beam Bourbon	Seagram's 7 Whiskey
Dewar's Scotch	Smirnoff Vodka
Bacardi Rum	Captain Morgan's Rum
Gilby's Gin	Amaretto

### **Premium Brand Liquors: (served in conjunction with the house brand liquors)**

Jack Daniel's Whiskey	Maker's Mark Bourbon
Absolut Vodka	Canadian Club Whiskey
Tanqueray Gin	

<b>Host Bar</b>	<b>Four Hours of Service</b>	99 or Fewer	100 and over
	Beer and Wine	\$15.00	\$12.00
	Beer, Wine, and House Liquor	\$18.00	\$15.00
	Beer , Wine and Premium Liquor	\$21.00	\$18.00

**Let us customize your event with one of the following upgrades:**

- Coffee Bar- Regular and Decaf coffee station with vanilla, hazelnut and caramel syrups, creamer, sweetener, stirrers, cinnamon and nutmeg shakers, hot chocolate, hot tea
- Passed Sangria and Champagne with a berry as your guests arrive to your ceremony
- Margaritas, Mojitos or Martini specialty drinks
- Pre-Set Water
- Poured Red and White Wine during dinner service
- Drink Station with cucumber, mint and thyme water and lemonade

**We love creating fun and exciting drink ideas, so let's work together to make your event unique!**

**Basic Drink Services:**

\$2.00 First Hour / \$1.00 Each Additional Hour

- 12 oz. can soft drinks, bottled water, iced tea, and lemonade

This service includes Ice and Disposable Cups

- Coffee: \$60.00 per 60 Cups (coffee/creamer/sweetener/stirrers/disposable cups)