



Menu

Be Creative Catering

1928 Petersburg Rd, Hebron, KY 41048
(859) 586-4201 - 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.

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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.

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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 elegant 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.

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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.

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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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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Desserts

- Sheet Cakes (choice of chocolate or vanilla) - \$2.00
- On a Stick, Drizzled in Chocolate - \$3.50
- Homemade Cookies - \$2.00
- Gourmet Brownies - \$2.00
- Assorted Gourmet Desserts - \$4.50
- Homemade Fruit Cobbler \$3.00 With Vanilla Ice Cream - \$4.00
- Triple Chocolate Cake - \$4.00
- Raspberry Swirl Cheesecake - \$4.50
- Turtle Cheesecake - \$4.50
- Cheesecake Bar with Toppings (Strawberry, Cherry, Dark Chocolate and Caramel Sauces, Pralines and Oreo Pieces) - \$5.50
- House Made Ricotta Donuts with 3 Seasonal Dipping Sauces - \$6.00
- House Made Key Lime and Lemon Bars - \$3.50
- House Made Chocolate Mousse Topped with Raspberries - \$4.50
- Ice Cream Bar with Chocolate, Vanilla and Strawberry Ice Cream, Heath Bar, Crushed Reese Cups, Hot Fudge and Caramel Topping, Whipped Cream, Shaved Coconut, Sliced Berries and Bananas - \$5.50

Some desserts may have a minimum order requirement, please ask for details.

- 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***

Host Bar	Four Hours of Service	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)