



Phone (859) 586-4201
Fax: (859)586-4208
becreativecatering.com

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, butter, condiments to compliment entrees, and elegant clear heavy weight disposable dinnerware.

Hand Carved Entrée Options:

-Hand Carved Slow Roasted Prime Rib: \$13.00

Seasoned with our signature spice rub and slowly roasted to optimal tenderness. Served with a hot aujus and creamy horseradish sauce.

-Hand Carved Whole Slow Roasted Strip loin: \$13.00

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: \$15.00

Rolled in our signature spice rub, seared and slowly roasted to optimal tenderness. Served with a hot aujus and creamy horseradish sauce.

-Hand Carved Roasted Breast of Turkey: \$8.00

Slow roasted all white meat turkey breast. Served with gravy and cranberry sauce.

-Hand Carved Slow Roasted Top Round Roast Beef: \$8.00

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: \$7.00

Marinated and slow roasted. Served with our homemade cinnamon apple sauce.

-Hand Carved Sugar Glazed Ham: \$7.00

Baked with our signature sugar and fruit juice blend. Served hot with our homemade honey mustard sauce.

Add a second entrée to any buffet for an additional \$2.00 per person to the higher priced entrée.

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



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Other Entrée Options:

-Sliced Top Round Of Beef in Gravy: \$7.00

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): \$7.00

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

-Sliced Boneless Pork Loin with Sauce: \$6.00

Slow roasted pork loin smothered with our homemade apple sauce.

-Stuffed Pork Chops: \$7.00

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

-Beef Tips and Noodles: \$6.50

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

-Pulled Pork BBQ: \$6.50

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

-Creative Signature Meatloaf: \$6.50

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

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All chicken entrées are boneless,
skinless chicken breasts

-Creative Signature Chicken: \$7.00

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: \$6.50

Grilled chicken marinated in our signature sauce.

-Classic Chicken Piccata: \$7.00

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

-Spinach and Artichoke Chicken: \$7.00

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

-Chicken Cordon Bleu: \$9.00

Baked breaded chicken hand stuffed with ham and cheese.

-Bruschetta Chicken: \$7.00

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

-Vegetable Stuffed Chicken: \$7.00

Baked marinated chicken hand stuffed with shredded garden fresh vegetables.

-BBQ Chicken: \$6.50

Grilled marinated chicken that is basted in our signature bbq sauce.

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*** 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.



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

-Creative Signature Pasta (as entrée): \$6.00

Angel hair pasta with a garlic, butter, wine sauce, and garden fresh yellow summer squash, zucchini, mushrooms, assorted bell peppers, parmesan cheese, and seasonings.

-Lasagna Meat or Vegetable: \$6.00

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: \$6.50

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

-Stuffed Manicotti Shells: \$7.00

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

-Spaghetti and Meatballs: \$6.00

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

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

- Halibut Fillet: \$14.00 (\$3.00 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: \$12.00 (2.50 additional when added on as second entrée)
Fresh hand cut fillets from Canadian waters. Also available prepared with a classic piccata sauce.
- Icelandic Cod Loins: \$9.00 (2.00 additional when added on as second entrée)
Filletted mild and meaty whitefish. Also available beer-battered and deep fried.
- Tuna Steaks: \$12.00 (2.50 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: \$5.00 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.
- 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.

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All bars are priced out upon request. Please ask your event coordinator how these menu options can compliment your event.

-Pasta Bar

We start with spaghetti, linguini, and tri-color cheese tortellini and offer the following sauces to compliment each individuals taste:

Creative Signature Pasta Sauce	Homemade Creamy Alfredo Sauce
Classic Meat Sauce	Grated Parmesan Cheese

-Baked Potato Bar

We start with salt rubbed and oven roasted potatoes and offer the following topping to compliment each individuals taste:

Shredded Cheddar Cheese	Shredded Provolone Cheese	Bacon Bits
Roasted Garlic	Sour Cream	Sautéed Mushrooms
Chives		

-Salad bar

We start with bowls of garden fresh tossed salad and mixed greens and offer the following topping to compliment each individuals taste:

Shredded Cheddar Cheese	Shredded Provolone Cheese	Bacon Bits
Broccoli Crowns	Tomatoes	Cucumbers
Red Onions	Sesame Sticks	Croutons
Diced Hard Cooked Egg	Assorted Salad Dressings	

-Skyline Chili Bar

A Cincinnati favorite that offers everything that you love.

Spaghetti	Hot Dogs	Buns
Onions	Mustard	Skyline Chili
Cheese	Hot Sauce	



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-Taco Bar

We start with hard and soft taco shells and offer the following topping to compliment each individuals taste:

Beef Taco Meat	Shredded Cheese	Tomatoes
Onions	Shredded Lettuce	Refried Beans
Spanish Rice	Salsa	Sour Cream
Taco Sauce		

-Fajita Bar

We start with a variety of gourmet fajitas and offer the following topping to compliment each individuals taste:

Grilled Chicken Strips	Sautéed Onions and Peppers	Shredded Cheese
Shredded Lettuce	Tomatoes	Sour Cream
Salsa		

-Mashed Potato Bar

We start with our roasted garlic mashed potatoes and offer the following topping to compliment each individuals taste:

Shredded Cheddar Cheese	Shredded Provolone Cheese	Bacon Bits
Roasted Garlic	Chives	Sour Cream
Sautéed Mushrooms		