

Creative Cuisine

Catering at Pacific Edge

Your level of service varies according to your vision and budget, i.e. buffet stations or sit-down, etc. Many additional menus and options available. Contact us today for your FREE consultation and proposal. 714.997.4656 www.creative-cuisine.com

Sandpiper \$23.75 per person

Your choice of 3 appetizers, or tiered
Cheese and Vegetable Display,
1 Entree and Salad

Seagull \$27 per person

Your choice of 4 appetizers, or tiered
Cheese and Vegetable Display,
1 Entree and Salad

White Water \$31.25 per person

Your choice of 3 appetizers, or tiered
Cheese and Vegetable Display, 1 Entree and
Salad, add Mini-Dessert

TRAY PASSED APPETIZER CHOICES

COASTAL SKEWERS with olive, cucumber, tear drop tomato, feta cheese with fresh dill marinade

SMOKED CHICKEN, black olives and parsley pesto in a Phyllo tart cup

QUESADILLA with shredded chicken with caramelized onion and cheese

CHILI LIME SALMON SATAY drizzled with sweet chili sauce

CRISPY ARTICHOKE HEARTS with lemon garlic dipping butter

SALADS choose 1

CAESAR SALAD - crisp romaine hearts topped with parmesan cheese with our signature toasted heart shaped croutons and creamy Caesar dressing

MIXED BABY GREEN SALAD - crisp field greens with carrots, cabbage, cucumbers, tomatoes, and heart shaped croutons tossed in basil vinaigrette

CHOPPED SALAD - shredded lettuce, salami, garbanzo beans, black olives, pepperoncini, tomatoes, and red onion tossed in oregano dressing

CHOPPED ROMAINE - With roasted red beets and creamy Roquefort dressing

EXOTIC BABY GREENS - with toasted walnuts, sliced mushroom and Roquefort cheese crumbles tossed with herb vinaigrette

ENTREES choose 1

ARTICHOKE LIME CHICKEN - herbed chicken breast, topped with artichokes, creamy lemon sauce, lemon chive rice, chipotle buttered vegetables

CHICKEN MARSALA - chicken breast sautéed and slow cooked until tender: smothered in a Marsala wine and mushroom sauce on a bed of linguini pasta, seasonal fresh garden vegetables

PORTABELLO STUFFED MUSHROOMS - a perfect vegetarian entree, stuffed with a mélange of fresh diced vegetables and shredded Asiago cheese, fresh seasonal sautéed vegetables accompaniment

POACHED SALMON - filet served with dill crème fresh, white and wild rice, lemon buttered green beans, Spinach stuffed artichoke bottom

BEEF SHORT RIBS - slow-cooked braised boneless short ribs, whipped garlic potatoes and roasted root vegetables

WEDDING CAKE SERVICE price on request - Ask about other delicious menus and desserts.

Standard wedding cakes and cake cutting service is included Gourmet coffee and tea bar is also included, add our complementary petite heart shaped shortbread dipped in chocolate

CHOOSE YOUR CAKE FLAVOR

Traditional white

Almond

Chocolate

Italian marble

CHOOSE YOUR FILLING

Cookies and Cream

Almond Cream

Dulce de Leche Mouse

White Chocolate Mouse with Raspberry

Bavarian Cream

Hazelnut Creams

Strawberry

Lemon