BANQUET MENU



Appetizers & Hors D'oeuvres

(Priced at 100 pieces per order. Available in increments of 25.)

Fried Mozzarella Sticks - \$100.00 (Served with Ranch or Marinara)

Assorted Miniature Quiches - \$150.00

Toasted Ravioli Cheese or Beef- \$85.00 (Served with Marinara.)

Potato Skins - \$125.00 (Served with Ranch or Sour Cream)

Miniature Meatballs - \$100.00 (Swedish, Marinara, or Sweet Chili)

Stuffed Mushrooms Sausage or Spinach - \$125.00 Crab - \$175.00

Spanakopita - \$150.00

Miniature Pork Eggrolls - \$100.00 (Served with Sweet Chili or Honey Mustard.)

Boursin Cheese Canapes - \$150.00 (Served with Toasted Almond and Apricot Compote)

Teriyaki Beef Skewers - \$150.00

Chicken Fingers - \$125.00 (Traditional, Buffalo, or Honey BBQ.)

Hot Wings - \$125.00 (Buffalo or Honey BBQ)

Miniature Cordon Bleu in Puff Pastry - \$150.00

Chicken Satay Skewers - \$125.00 (Served with Peanut Sauce)

Miniature Crab Cakes - \$200.00 (Served with Remoulade Sauce)

Jumbo Shrimp Cocktail - \$150.00

Bacon Wrapped Jumbo Shrimp - \$175.00

Wonton Wrapped Shrimp - \$200.00 (Served with a Sesame Soy Drizzle)

Bacon Wrapped Scallops - \$200.00

Asian Crab Cocktail Shooters - \$250.00 (Served in Fried Wonton Cup with Sauce.)

Smoked Salmon Board - \$250.00 (Served with Traditional Accompaniments)

Complete Bar Service Available - Price excludes tax and 20% gratuity.

Guarantee: We must have a guaranteed amount at 12:00 noon, 3 working days before the event. Working days are Tuesday, Wednesday, Thursday, and Friday. If your event is on Tuesday, the guarantee must be in by 12:00 noon by Wednesday of the previous week. Leftovers are property of Big Creek. Appetizers purchased by the piece are yours to keep.







Dips, Trays and Sweets

(Priced at 100 pieces per order. Available in increments of 25.)

Spinach & Artichoke Dip - \$150.00 (Served with Fresh Tortilla Chips)

Fresh Homemade Salsa - \$100.00 (Served with Fresh Tortilla Chips)

White Cheese Dip - \$125.00 (Served with Fresh Tortilla Chips)

Crab & Artichoke Dip - \$175.00 (Served with Baguette Rounds)

Hummus Dip - \$100.00 (Served with Pita Chips)

Assorted Cheese and Cracker Tray - \$150.00

Fresh Vegetable Tray - \$125.00

Fresh Fruit Tray - \$125.00

Grilled Vegetable Antipasto Platter - \$175.00

Chocolate Covered Strawberries - \$125.00

Assorted Petit Fours - \$150.00

Assorted Miniature Cheesecakes - \$175.00

Assorted Miniature Pastries - \$150.00

Miniature Brownies - \$100.00

Champagne Fountain - Full \$100.00 1/2 Refill \$60.00

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Plated Meals

(A dinner salad, rolls, and your choice of two sides accompany all meals. Price is per person.)

Beef

(All steaks and prime rib served medium)

12 oz. Rib Eye - \$24.95 Top end, choice Angus steak, seasoned and charbroiled to perfection.

8 oz. Filet Mignon - \$29.95 Hand cut choice Angus tenderloin, well-seasoned and grilled to juicy medium.

12 oz. Prime Rib Au Jus - \$22.95 A large cut of slow roasted, flavorful Angus prime rib, served with au jus, and creamy horseradish sauce.

Roast Beef with Brown Gravy - \$14.95 Slow cooked and thinly sliced roast beef, with homemade brown gravy.

Pork

Roast Pork Loin - \$16.95 Marinated and slow roasted pork loin, sliced and topped with a wine and mushroom sauce.

Apple Glazed Pork Chops - \$17.95 Well-seasoned boneless pork chops with a light apple, bourbon, and shallot glaze.

Slow Roasted Pork Tenderloin - \$21.95 Choice pork tenderloin, cooked very slowly, and glazed with an apple, soy, and white wine reduction.

Chicken

Grilled Chicken Breast - \$15.95 8 oz. seasoned chicken breast grilled to perfection.

Chicken Florentine - \$17.95 8 oz. chicken breast topped with a creamy spinach and parmesan sauce with herbed tomatoes.

Chicken Piccata - \$17.95 8 oz. chicken breast grilled and topped with a lemon, caper, and wine sauce.

Greek Chicken - \$18.95 Juicy chicken breast topped with parmesan, spinach, tomato, calamata olives and feta.

Grilled Chicken Marsala - \$18.95 A tender 8 oz. chicken breast topped with a rich marsala wine and mushroom sauce.

Fish

Grilled Salmon - \$20.95 8 oz. filet of Atlantic salmon, seasoned and grilled, then finished with light herb butter.

Salmon Piccata - \$21.95 8 oz. filet of salmon grilled, and topped with lemon, capper and white wine sauce.

Lemon Almond Salmon - \$23.95 8 oz. filet of salmon with a light browned almond crust and lemon and honey drizzle.

Parmesan & Herb Crusted Tilapia - \$15.95 8 oz. filet of tilapia topped with a light parmesan and breadcrumb crust, and drizzled with lemon butter.

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Plated Meals continued...

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Pasta

Grilled Chicken Fettuccine - \$15.95 Classic Fettuccine Alfredo topped with julienne grilled chicken.

Chicken Parmesan - \$16.95 Parmesan breaded chicken breast, fried golden brown, topped with melted cheese and served with our homemade marinara and linguini. Blackened Chicken Penne - \$17.95 Blackened chicken, peppers, onions, and garlic in a creamy parmesan sauce with penne pasta.

Fresh Vegetable Pasta - \$15.95 Selection of fresh vegetables, sautéed with garlic, olive oil, and white wine tossed with fettuccine.

Sides

Mashed Potatoes Garlic Mashed Potatoes Loaded Mashed Potatoes (Add \$1.00) Herb Roasted Red Potatoes Rice Pilaf Wild Rice Blend Glazed Baby Carrots Baby Carrots with Dill Green Beans with Bacon and Onion Green Beans Almandine Parmesan Garlic Broccoli Vegetable Medley Two Bean and Carrot Blend Asparagus (Add \$1.00)

Desserts

Assorted desserts available upon request.

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Buffet Meals

(Includes Salad, Rolls, and all condiments.)

Choice 1 - \$21.95 Choose Two Entrees and Two Sides.

Choice 2 - \$25.95 Choose Three Entrees and Two Sides.

Entrees

Roast Beef with Brown Gravy

London Broil with Bourbon Mushroom Sauce

Roast Pork Loin with Mushroom Sauce

Herb Grilled Chicken Breast

Chicken Piccata

Chicken Florentine

Chicken Marsala

Parmesan Herb Tilapia

Fettuccine Alfredo with Grilled Chicken

Penne Pomodoro with Grilled Chicken

Carving Stations

Prime Rib - \$12.95 Ham - \$8.95 Roast Beef Tenderloin - \$18.95

Sides

Mashed Potatoes Garlic Mashed Potatoes Loaded Mashed Potatoes (Add \$1.00) Herb Roasted Red Potatoes Rice Pilaf Wild Rice Blend Glazed Baby Carrots Baby Carrots with Dill Green Beans with Bacon and Onion Green Beans Almandine Parmesan Garlic Broccoli Vegetable Medley Two Bean and Carrot Blend Asparagus (Add \$1.00)

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