

Big Creek Banquet Menu

Hors D'oeuvres Priced at 50 Pieces. (Additional Orders in increments of 25 pieces.)

RICOTTA BITES	\$50.00
Baked Crostini served with Herbed Ricotta and Mike's Hot Honey Drizzle	
MINI MEATBALLS*	\$60.00
Served with Marinara or Sweet Chili Sauce	
CLASSIC BRUSCHETTA	\$62.50
Crostini topped with Fresh Mozzarella, Tomato, Basil, and Balsamic.	
MINI EGG ROLLS	\$70.00
Your choice of Pork or Vegetarian. Served with Sweet Chili or Hot Mustard Sauce.	
ASSORTED MINI QUICHE.....	\$87.50
JUMBO SHRIMP COCKTAIL*	\$87.50
Poached Jumbo Shrimp served with Zesty Cocktail Sauce and Lemons; or, add some spice with Mexican-Style Fire-Roasted tomatoes, avocado and lime.	
SATAY BEEF OR CHICKEN*	\$87.50
Peanut or Wasabi Cucumber Sauce for dipping.	
BACON WRAPPED SHRIMP*	\$97.50
Jumbo Shrimp wrapped with bacon.	
MINI CRAB CAKES	\$100.00
Served with Remoulade or Jalapeno Tartar Sauce	
BACON WRAPPED SCALLOPS*	\$125.00
Bay Scallops wrapped with bacon.	

Dips and Trays Priced to serve 50. (Additional orders in increments of 25 people.)

CRUDITES*	\$62.50
Seasonal Vegetables served with Ranch Dip or Hot Bacon Honey Mustard	
CHIPS AND SALSA	\$62.50
Corn Chips and House-made Salsa	
SEASONAL FRUIT DISPLAY*	\$62.50
BIG CREEK DIP	\$75.00
Italian Sausage, Cream Cheese, Fresh Herbs and Tomatoes served with Crostini.	
HUMMUS SPREAD	\$75.00
Served with Pita Chips	

*Indicates Gluten Free

**Consuming Undercooked or Raw Meats and Seafood can cause illness or even death.
Coffee and Iced Tea Stations available at an additional charge Per Person.

SPINACH AND ARTICHOKE DIP \$80.00
Served with Fresh Tortilla Chips and Crostini Bread

ARTISAN CHEESE DISPLAY \$115.00
Served with an assortment of crackers and breads.

Buffet Meal Packages All buffet packages require a minimum of 25 guests. Packages include Fresh Baked Rolls and Butter and a Garden Salad (Option of 3 Dressings). *Desserts are available at an additional cost per person.*

Package 1 \$28.00 Per Person
Choose 2 Entrees and 2 Sides

Package 2 \$32.00 Per Person
Choose 3 Entrees and 2 Sides

ENTREES

BAKED GLAZED HAM
Sliced and presented with a Brown Sugar Butter Sauce

****BAKED SALMON**
Atlantic Salmon Baked, Seasoned and Topped with Herb Butter

CHICKEN MARSALA
Chicken Breast Sauteed with Marsala Wine, Chicken Stock and Mushrooms

FETTUCCHINE ALFREDO
Rich Cream Sauce tossed with Fettuccine noodle and Topped with Grilled Chicken and a side of Garlic Bread

FRIED CATFISH
American Raised Catfish. Lightly Breaded and Fried. Served with Hush Puppies.

FRIED CHICKEN
Southern Classic Breaded, Fried and Crispy (Mixed)

HERB GRILLED CHICKEN*
Boneless Grilled Chicken Breast with Fresh Herbs

POT ROAST *
Classic Slow-roasted Beef served with Carrots and Potatoes in Pan Sauce

ROAST ROUND OF BEEF AU JUS*
Slow Roasted and Served with Natural Juices

ROAST PORK LOIN WITH MUSHROOM SAUCE*
Roasted, Sliced, and Presented with Mushroom Sauce

SHRIMP FRA DIABLO
Gulf Shrimp Sauteed in a Spicy Tomato Sauce with Peppers and a side of Garlic Bread

SHRIMP GRATINATA
Jumbo Shrimp in a Velvety Garlic and Rosemary Cream Sauce. Topped with Baked Panko.

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SIDES

AU GRATIN POTATOES

GLAZED BABY CARROTS

GREEN BEANS ALMONDINE

HERB ROASTED RED POTATOES

MASHED POTATOES

PARSLEY POTATOES

RICE PILAF

STEAMED BROCCOLI

VEGETABLE MEDLEY

SOUPS

Available upon request. Add \$6.00 Per Person.

CARVING STATION

A PRIME RIB AU JUS Carving Station can be added to any buffet package for the additional price of \$20.00 Per Person.

PLATED MEAL OPTIONS Packages include Choice of 2 Sides, Fresh Baked Rolls and Butter. Garden Salad with Choice of Dressing. Price based on Per Person. *Desserts are also available at an additional cost.*

BEEF

BEEF POT ROAST \$28.00
Classic Comfort Food. Slow Braised Beef served with Carrots and Potatoes.

**VEAL MARSALA \$28.00
Tender Veal Scallopini. Dusted and Sautéed with Mushrooms and Sweet Marsala Wine.

**FILET MIGNON* 8 OZ \$40.00
8oz Choice Angus Beef Char Grilled Medium

**RIBEYE* 16OZ \$40.00
One Full Pound Choice Angus Beef Char Grilled Medium

PORK

HERB ROASTED PORK LOIN* \$22.00
Tender Pork Loin Roasted with Fresh Vegetables

SMOTHERED PORK CHOPS \$24.00
Grilled Chops smothered in Mushroom Sauce

GRILLED DOUBLE THICK CHOP* \$25.00
14oz Chop Grilled and Seasoned with Apple Glaze

GRILLED PORK MEDALLIONS \$25.00
Center Cut Medallions. Seasoned, Grilled covered in Demi-Glace

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CHICKEN

GRILLED BREAST OF CHICKEN*	\$18.00
Seasoned and Grilled Boneless Chicken Breast	
CHICKEN MARSALA*	\$20.00
Boneless Chicken Breast Sauteed with Mushrooms in a Sweet Marsala Wine	
BAR-B-QUE CHICKEN*	\$22.00
1/4 Chicken Grilled and Basted with BBQ Sauce	
ROASTED CHICKEN*	\$22.00
1/4 Chicken Seasoned, Brined and Golden Roasted	

SEAFOOD Pasta Served with Garlic Bread.

FRIED CATFISH	\$28.00
Crispy Fried Catfish served with Hush Puppies	
BRONZED GROUPER	\$30.00
Gulf Grouper Bronzed with Cajun Seasoning and topped with Tropical Fruit Salsa	
GRILLED SALMON*	\$30.00
Atlantic Salmon Grilled and Topped with Herb Butter	
HONEY GLAZED SALMON*	\$30.00
Atlantic Salmon Grilled and Drizzled with Honey	

PASTA Served with Garlic Bread.

BLACKENED CHICKEN ALFREDO	\$24.00
Blackened Boneless Chicken Breast served over Fettuccine with Creamy Alfredo Sauce	
CHICKEN PICCATA	\$24.00
Grilled Chicken Breast Sauteed served with White Wine Caper and Butter Sauce over Angel Hair Pasta	
SALMON PICCATA	\$28.00
Grilled Atlantic Salmon served with White Wine Caper and Butter Sauce over Angel Hair Pasta	

SIDES

AU GRATIN POTATOES	GLAZED BABY CARROTS*
GREEN BEANS ALMONDINE*	HERB ROASTED RED POTATOES*
MASHED POTATOES	PARSLEY POTATOES*
RICE PILAF	STEAMED BROCCOLI *PP
VEGETABLE MEDLEY*	

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DESSERTS

CAKES \$7.00 Per Slice

CARROT	CHOCOLATE
CARAMEL CRUNCH	COCONUT
GERMAN CHOCOLATE	ITALIAN CREME

PIES \$6.00 Per Slice. A-La- Mode add \$1.00 Per Slice

APPLE	CHERRY
KENTUCKY DERBY	LEMON MERINGUE
PECAN	PUMPKIN

COOKIES \$20.00 Per Dozen

CHOCOLATE CHIP	HEATH BAR CRUNCH
LEMON COOLER	OATMEAL RAISIN
PEANUT BUTTER	SUGAR COOKIE

SPECIALTY DESSERTS Priced at 50 Pieces. (Additional Orders in increments of 25 Pieces.)

BITE SIZE CHOCOLATE BROWNIES	\$62.50
MINIATURE STRAWBERRY SHORTCAKES	\$62.50
CHOCOLATE DIPPED STRAWBERRIES	\$75.00
MINIATURE CHEESECAKES (ASSORTED FLAVORS)	\$97.50

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