



CHiT

CHaT

CREATIVE CATERERS



Introducing Chit Chat Creative Caterers

In order to provide exceptional service we have put together a team of individuals who have a passion for culinary excellence and do not see our clients as customers but as friends. We pride ourselves in accommodating our clients' requests – large or small. From private parties to corporate events, pharmaceutical catering or any occasion; Our team understands the importance of careful planning. We encourage our customers to share their vision & let us do the rest. We aim to provide constant innovation, consistent quality, appealing presentation & great value.

Our Services:

Our coordinators are available to take same-day online & telephone orders between the hours of 6 am & 5 pm. Our online ordering system is available for any orders placed after 5pm. Your order will be confirmed over the phone or via email depending on your preference as soon as it is processed. We have implemented a series of electronic services to make your ordering process more efficient. Please inform the coordinator if you would like to receive electronic invoices and monthly ordering reports.

Off Premise:

Warming options will be provided upon request. Should any linens, flowers arrangements, china, tents or staff be needed a three day notice is required. We are dedicated to providing you with the finest professional service if you need any additional accommodations, we will aim to provide them as well.

About Our Menu

Please be aware that our kitchen uses ingredients that contain all the major FDA allergens (peanuts, tree nuts, eggs, fish, shellfish, milk, soy and wheat) Before placing your order, please inform your coordinator if a person in your party has a food allergy. Additionally, if a person in your party has a special dietary need (e.g., gluten intolerance) We will do our best to accommodate your needs. All Gluten Free items are either gluten free as prepared, or are modified to be gluten free. *Consuming raw or undercooked meats, poultry, seafood, shellfish or eggs may increase your risk of foodborne illness.

Morning grind... off your mind

6 GUEST MINIMUM PER ORDER.

BREAKFAST OPTIONS

Griddle Breakfast Buffet

Choice of french toast or pancakes, bacon or sausage. Warm syrup served on the side.

Greek Yogurt & Granola Breakfast Bar

A refreshing bowl of granola, honey, regular or low fat Greek yogurt & berries.

Fresh New York Bagels

Served with traditional Philadelphia Cream Cheese or Butter.

Baked Morning Classics

A classic display of our freshly baked muffins, bagels, croissants & danishes. Served w/butter, Philadelphia cream cheese & preserves.

Hot Cereal On The Go

Oatmeal or cream of wheat served with brown sugar, fresh strawberries & honey.

Pan Challah Cinnamon French Toast

Served with warm syrup & butter.

Fresh Fruit

Assortment of sliced seasonal fruit & berries.

- Bacon, egg & American cheese.
- Egg whites, jalapeños, sausage & onions.

- Ham, egg & Swiss cheese.
- Turkey bacon, egg & cheddar cheese.

- Ham, egg, cheddar cheese, peppers & onions.

WRAPS

SANDWICHES

Egg & Cheese Panini

Fried egg, American cheese & sliced red onions on pressed ciabatta bread.

Prosciutto Toast

Grilled prosciutto, fried egg & mozzarella cheese on pressed ciabatta bread.

Hot Off The Press

Sausage, fried egg, hash browns & mozzarella cheese on a pressed hard roll

Santorini Press

Egg whites, Haloumi cheese, fresh oregano & diced tomatoes on pressed olive bread.

- Premium Applewood- Smoked Bacon (3 slices per person)
- Pork Sausage (1 link per person)
- Turkey Sausage (1 link per person)

- Turkey Bacon (3 slices per person)
- Corn Beef Hash
- Chorizo
- Hash Browns

- Cheddar Grits
- Scrambled Eggs
- Crispy Tostones

SIDE OPTIONS

BEVERAGE SERVICE

Freshly Squeezed & All Natural Juices:

Orange Juice • Grapefruit Juice
Apple Juice • Cranberry Juice

Hot Dark Chocolate

Signature Roast

Dark Note Coffee

Box serves 8-10

Assortment of Herbal Teas

Regular/Decaf

Assortment Beverage Package

- Bottle Spring Water
- Canned Soda
- Snapple Ice Tea

SPECIALTY PACKAGES

Creative Caterers

Breakfast Buffet

- Scrambled eggs w/2 side choices: Bacon, turkey bacon or sausage.
- French toast served w/warm maple syrup.
- Baked Morning Classics.
- Fresh fruit & coffee.

We'll Rise, You Shine

A healthy combination of our Greek Yogurt & Granola, our Baked Morning Classics & assorted herbal tea.

A Morning Feast

An assortment of our Breakfast Wraps, Specialty Wraps & Breakfast Sandwiches, Fresh Fruit, Orange juice & Coffee.

PLATTERS

Breakfast Risotto

Rice, sautéed onions, sausage, roasted red peppers, Asiago cheese, scrambled eggs & Portobello mushrooms.

Pasta Mama

Organic whole wheat pasta tossed w/sautéed mushrooms, red onions, prosciutto, provolone cheese & scrambled eggs. Topped w/grated Parmesan cheese.

Meat Lovers

Shredded hash browns blended with mushrooms, peppers, onions, tomatoes, ham, bacon & sausage. Smothered in a blend of melted cheeses & topped w/scrambled eggs.

Mediterranean Scramble

Scrambled eggs, fresh spinach, artichokes, roasted red peppers & Feta cheese.

Spanish Scrambled

Scrambled eggs, chorizo, tomatoes, caramelized onions, scallions & melted Monterey Jack cheese.

Short Rib Hash & Eggs

Slowly braised angus short rib, Yukon gold potatoes, caramelized onions, peppers & mushrooms. Topped with eggs.

**Items in gold are GLUTEN FREE*

Its always greener on the other side...
...with a tossed bowl that satisfies

SPECIALTY SALADS

CHiT CHaT

Mixed greens, diced tomatoes, red onions, Feta cheese, mango & strawberries. Tossed in raspberry vinaigrette.

Poncho

Mixed field greens, fresh corn, black beans, cheddar cheese, avocado, tortilla strips & tomatoes. Tossed in Chipotle dressing.

Caesar

Crisp romaine lettuce & croutons. Tossed in our house made caesar dressing and topped with Parmesan cheese. (Also available with kale)

Asian

Mixed field greens, sesame seeds, wonton strips & almonds. Tossed in our sesame ginger dressing.

Ensalada Churrasco

Baby greens, avocados & Asiago cheese. Tossed in chimichurri vinaigrette and topped with crispy yucca sticks.

Italian

Mixed field greens, prosciutto, roasted red peppers, fresh mozzarella & Portobello mushrooms. Tossed in our house vinaigrette.

The Maui

Assorted mixed greens, avocado, mango, grape tomatoes, red onions, cucumber & walnuts. Tossed in a sesame ginger dressing.

Tossed

Mixed greens, romaine lettuce, tomatoes, cucumbers, peppers & onions. Served with a dressing of your choice.

Green & Citrus

Baby Arugula, kale, spinach, assortment of blood oranges, rainier cherries, ripe figs & goat cheese. Tossed in citrus vinaigrette.

Greek

Chopped romaine lettuce, tomatoes, cucumbers, red onions, Kalamata olives, imported Feta cheese & scallions. Tossed in our Greek vinaigrette and served with char-grilled pita.

Spring

Fresh spinach, candied pecans, mozzarella cheese & fresh strawberries. Tossed in our raspberry vinaigrette.

Cobb

Chopped romaine lettuce, diced avocado, tomatoes, hard boiled egg, bacon & crumbled bleu cheese. Tossed in our blue cheese dressing.

Seafood Cobb

Chilled jumbo shrimp, crab meat, Hass avocado, sautéed asparagus, crisp romaine hearts & roasted peppers. Tossed in citrus dressing.

Rainbow Chopped

Crisp romaine hearts, shredded red cabbage, diced apples, diced mangos, chopped pecans, chopped walnuts & crumbled blue cheese. Tossed in a red wine- honey vinaigrette.

Mediterranean Chopped

Cucumbers, Feta cheese, capers, tomatoes, olives, roasted red peppers, onions, chick peas, fresh basil & Croutons tossed in our balsamic vinaigrette & sprinkled with Parmesan cheese.

Caprese

Fresh buffalo mozzarella, Roma tomatoes, prosciutto, Kalamata olives & fresh basil tossed in olive oil & balsamic vinegar.

Tri-Colore

A mix of endive, radicchio & Arugula. Tossed in lemon vinaigrette.

Toasted Wheat Berry Salad

Wheat berry tossed with apples, dried cranberries, raisins & a honey-citrus vinaigrette

Quinoa

Quinoa with peppers & onions in a citrus dressing.

Mandarin

A mixture of mandarin oranges, shaved fennel, red onions & beets tossed in a tangy vinaigrette.

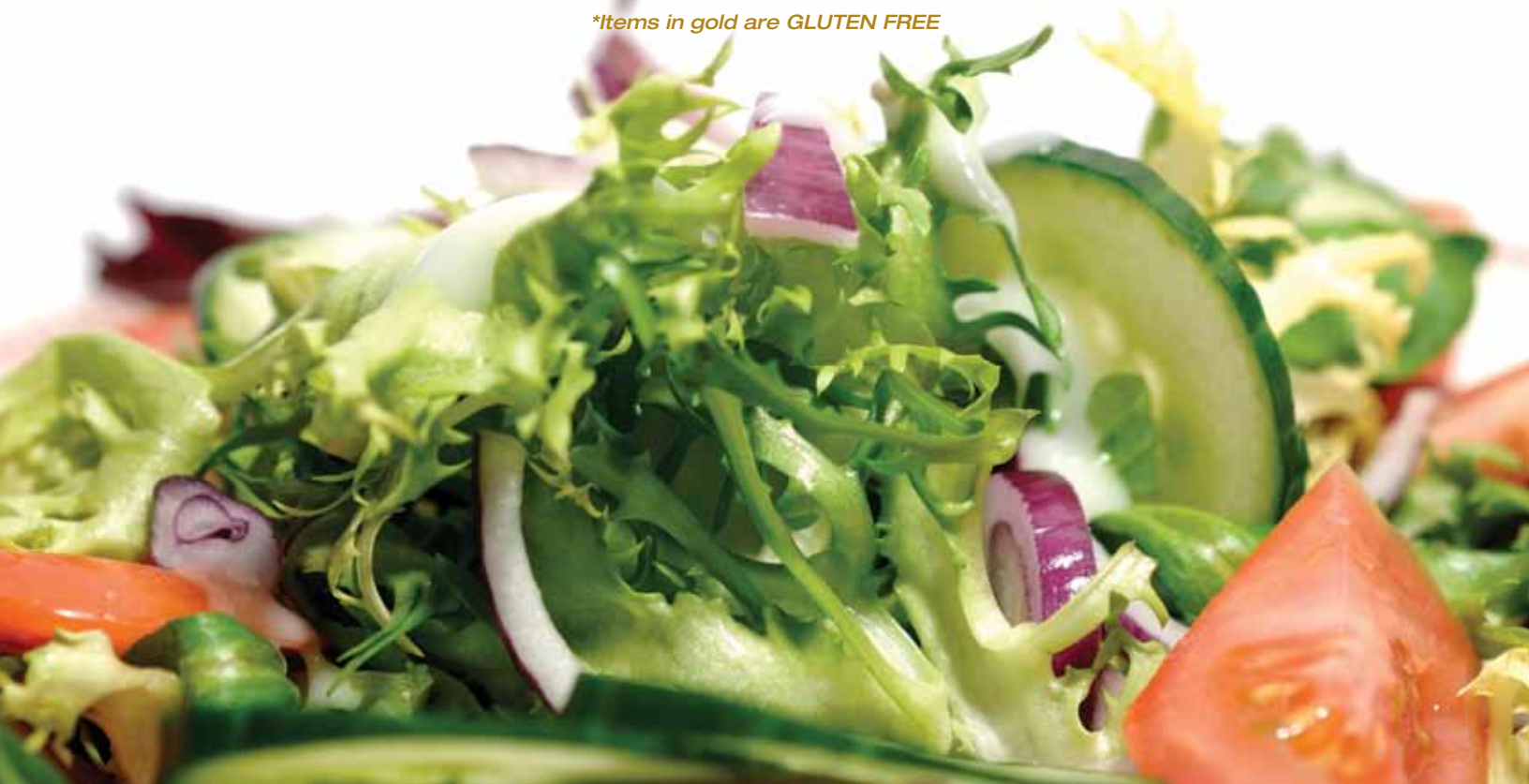
Roasted Corn & Edamame

Toasted salted edamame, roasted corn, diced red onions, red peppers, cilantro & fresh ginger tossed in lemon-lime vinaigrette.

ADD

CHICKEN • STEAK
SHRIMP • SALMON

**Items in gold are GLUTEN FREE*





PASTA SALAD

Whole Wheat

Fresh mozzarella, tomatoes & cherry tomato vinaigrette.

Penne

Roasted tomato vinaigrette, spinach & Pecorino Romano cheese.

Tri-Color Fusili

Radicchio, Parmesan cheese, bacon & oregano.

Cavattapi Latino

Chorizo, Asiago & fresh Cilantro

Orichette

Sun dried tomato pesto, pine nuts, provolone cheese & Kalamata black olives

Lo Mein

Sesame peanut lo mein, red peppers, scallions & bean sprouts.

Vermicelli

Asian noodles, fresh mint, cilantro, tomatoes, avocados & Thai chili vinaigrette.

Farfalle

Broccoli, cannellini beans & sweet garlic.

Citrus Bow Tie

Mandarin oranges, pineapple & fresh dill.

Greek Orzo

Orzo, Feta, spinach & black olives.

Garden

Herbed garden vegetable & Penne salad.

Oriental

Pasta, snow peas, red peppers & carrots.

Wild Rice

Wild rice salad, cranberries & almonds.

**Items in gold are GLUTEN FREE*

Forget the morning stress... ...with a fresh press

SPECIALTY SANDWICHES

Pick any combination of sandwiches for your platter

Club Sandwich

Roast turkey, Virginia ham, lettuce, tomato, bacon, honey mustard & provolone cheese.

The Virginian

Thin sliced Virginia ham, golden delicious apples, red leaf, honey dijon & Fontina cheese.

A & C Panini

Chorizo, sun-dried tomato pesto & Asiago cheese.

Caprese

Grilled marinated chicken, roasted red peppers, Portobello mushrooms & mozzarella cheese.

Focaccia

Grilled chicken, fresh sautéed spinach, roasted tomatoes & mozzarella cheese.

Sicilian Steak Sandwich

Grilled petit filet mignon, sautéed spinach, Portobello mushrooms, balsamic glaze & mozzarella cheese.

Roast Turkey

Avocado Sandwich

Roast fresh turkey, Hass avocado, smoked apple wood bacon, onion relish, olive oil & Monterey jack cheese.

Reuben

Your choice of pastrami or corned beef, sauerkraut, Russian dressing & Swiss cheese.

Proto

Prosciutto, spinach & mozzarella cheese

Freshly Baked Bread Choices

Ciabatta Bread • Brick Oven Olive Bread Focaccia Bread • Multi grain Bread • Brick Oven Whole Wheat Bread.

PLAIN JANES

Build your own! Pick any combination of sandwiches for your platter

Meat

Roast Turkey • Tuna Salad
Roast Beef • Chicken Salad
Roast Virginia Ham

Cheese

American • Swiss • Cheddar
Provolone • Mozzarella
Monterey Jack

Freshly Baked

Rye Bread • White Bread
Kaiser Roll • Multi grain Bread
Whole Wheat Bread

WRAPPING IT UP

Build your own! Pick any combination of sandwiches for your platter

Chicken Louis

Grilled sliced chicken breast, iceberg lettuce, jalapeños, bell peppers, Pico de Gallo, avocado, cilantro, homemade BBQ sauce & Gorgonzola cheese.

Jamaican Jerk

Pulled BBQ jerk chicken, pineapple salsa & fried plantains.

Greek

Grilled marinated chicken, red onions, tomatoes, peppers, cucumbers, crisp romaine lettuce, Greek vinaigrette & Feta cheese.

Traditional

Organic brown rice, black beans, lettuce, rancho Chipotle sauce, onion & cheese.

Pesto

Grilled marinated chicken, roasted red peppers, Portobello mushrooms, tri-color lettuce & creamy pesto sauce.

Veggie

Portobello mushrooms, roasted red peppers, red onions, roasted tomatoes, red pepper basil sauce & fresh mozzarella.

Asian Salmon

Julienne carrots, Roma tomatoes, crisp sprouts, roasted salmon & ginger dressing

Autumn Harvest Turkey

Roast fresh turkey, apples, raisins, almonds & cranberry mayonnaise.

Hummus & Feta

House made fresh hummus, roasted red peppers, char-grilled chicken & Feta cheese.

California Chicken

Grilled diced chicken, sprouts, tomatoes & guacamole.

Wrap Choice: Flour Tortilla Wrap • Whole Wheat Tortilla Wrap





Nothing square about our... ...lunch boxes

ONE

Choice of half a sandwich,
homemade chips & a
cookie.

TWO

Choice of half a sandwich,
homemade chips, soup & a
cookie.

THREE

Choice of half a sandwich,
homemade chips, soup,
fruit salad & a cookie.

FOUR

Choice of half a sandwich,
homemade chips, soup,
fruit salad, cookie &
beverage.

Soup Choices:

Chicken Noodle - Matzo Ball - Onion - Soup of the Day

Beverage Choices:

Canned Soda - Snapple Ice Tea- Bottled Water

Corporate lunch option

ONE

Specialty Salad
Specialty Sandwich Platter
Home Made Cookies
Drinks

TWO

Specialty Salad
Specialty Sandwich Platter
Fresh Fruit
Drinks

THREE

Specialty Salad
Specialty Sandwich Platter
Fresh Fruit
Home Made Cookies
Drinks

Mixing it up... assorted platters...

Tuscan Vegetable

Array of grilled zucchini, summer squash, peppers, eggplant, Portobello mushrooms, asparagus, marinated artichokes & roasted tomatoes. Served with fresh marinated mozzarella, aged provolone, Tuscan white bean dip & focaccia dippers.

Spanish Tapas

Garlic rosemary shrimp, chorizo, Manchego cheese, white bean and artichoke dip, cured olives and roasted peppers with crostini.

Mezze

A beautiful arrangement of Feta cheese, grilled cumin spiced zucchini, lemon brined green and black olives & mini falafels with a trio of dips including Armenian red pepper & Feta, hummus & lemon tahini. Served with toasted pita chips.

From Sharp to Mellow!

...Fruit and Cheese

A colorful assorted selection of fresh fruit & cheese.

Mediterranean Dipping

An assortment of Israeli couscous, hummus, babaganush & grilled chicken. Served w/toasted flat bread for dipping.

Pinchos Latinos

Mojito chicken, beef chimichurri & chile-garlic grilled shrimp skewers. Served with garlic chimichurri sauce.

Grilled Mediterranean Kebobs

Marinated chicken, beef, pork & shrimp skewers with onions and peppers. Served w/Greek minted lemon yogurt.

APPETIZERS

Mini Lump Crab Cakes

Seared jumbo lump crab meat mixed with diced peppers, fresh seasoning herbs & diced sweet brioche bread.

Empanadas

Argentinian meat filling with spiced chopped meat, black beans, caramelized onions & South American spices. Served with salsa and sour cream.

Crispy Plantains & Tostones

Served with fresh house made guacamole.

Pad Thai Chicken Egg Rolls

Sweet chili sauce tossed with shredded chicken, rice noodles & caramelized onions. Peanut sauce on the side.

Chipotle Grilled Shrimp Tacos

Grilled shrimp seasoned in Chipotle lime juice and olive oil. Served with soft corn tortillas & Pico de Gallo.

Sweet Chicken Bacon Bites

Bacon wrapped chicken bites coated with brown sugar.

Buffalo Chicken Egg Rolls

Buffalo chicken crispers, smoked bacon & cheddar cheese. Blue cheese served on the side.

Cheese Steak Dumplings

Angus rib-eye, provolone & onions.

Ginger Chicken Satay With Peanut Sauce

Grilled marinated ginger lemon grass chicken skewers. Peanut sauce served on the side.

Cheese Quesadillas

Grilled flour tortilla with melted jack cheese, onions & jalapeño peppers. Served with salsa and sour cream.

White Bean Hummus

Served with warm flat breads

Braised Short Rib Tacos

Slowly braised boneless short rib rolled in soft corn tortillas. Served with a cherry tomato relish.

Chips & Salsa

Mexican styled salsa served with crispy corn tortilla chips.

Greek Spinach Pie

Individual crispy phyllo dough pockets stuffed with fresh spinach, caramelized onions, imported Feta cheese & herbs.

Buffalo Wings

Served w/celery sticks & bleu cheese dressing.

Fried Calamari

Served with Marinara sauce & lemon wedges.

Acapulco Grilled Shrimp

Served with tomato and Feta relish

Hamburger Sliders

The only thing that can beat a big juicy hamburger is a tiny juicy hamburger!

Mini Lamb Souvlakis

Tender grilled lamb served on mini pita bread. Topped with a Greek yogurt & fresh mint spread.

**Items in gold are GLUTEN FREE*





Entrees... a worldly taste!

ASIAN

Ginger & Wasabi Crusted Salmon

Served in a Sake-Lemongrass cream sauce.

Negamaki

(24 hour notice) Panko crusted beef or chicken rolled with seaweed and julienne vegetables baked until crispy. Topped with Teriyaki glaze.

CHICKEN • BEEF

Asian Roasted Salmon Filet

Topped with a sesame-ginger-peppercorn glaze.

Searred Scallops

Tossed with sautéed Shitake mushrooms & snap peas.

Thai Grilled Snapper

Topped with coconut curry sauce.

Thai Chicken Gai Yang

Char-grilled boneless half chicken served in a citrus soy sauce & Thai sweet chili.

Chicken Lo Mein

Wheat flour noodles tossed with mixed Asian vegetables, sautéed chicken bites, Teriyaki glaze & soy sauce. (Vegetable Lo Mein is also available as vegetarian option)

Black & White Tuna

Encrusted with a mix of black and white sesame seeds. Topped with Wasabi lime glaze.

Korean Steak Tacos

Served with ginger scallion sauce, Kim Chee slaw & jasmine rice. Soft corn tortillas on the side to wrap it all up.

Japanese Stuffed Chicken

Boneless chicken breast rolled with julienne vegetables & seaweed. Crusted with Panko bread crumbs and topped with Teriyaki glaze.

Tofu (Vegetarian Option)

Searred extra firm organic tofu tossed with stir fry Asian vegetables.

Sesame Crusted Chicken

Served in a ginger - Teriyaki glaze

INDIAN

Tandoori Roasted Chicken

Authentic Indian style roasted quartered chicken.

Bombay Shrimp

Jumbo shrimp sautéed with chopped onions, mushrooms & bell peppers tossed with curry, mustard seeds, olive oil & cinnamon.

Thai Salmon

Topped with a Thai curry sauce

Chicken Tikka Masala

Slowly braised chicken served in a creamy tomato sauce.

**Items in gold are GLUTEN FREE*

ITALIAN

Lemony Chicken Saltimboca

Sautéed chicken wrapped with fresh sage & thin sliced prosciutto. Topped with a lemon & mushroom sauce.

Cavatappi Pasta with Chicken & Pancetta

Tossed with sautéed chicken bites, crispy Pancetta & mushrooms. Served in a roasted garlic & extra virgin olive oil sauce.

Portobello Stuffed Ravioli's With Sherry Cream Sauce & Chicken Bites

Jumbo ravioli's stuffed with Portobello mushrooms & blended cheese. Served with sautéed chicken & tossed in a sherry & fresh basil cream sauce.

Shrimp & Broccoli

Rabe Pasta

Sautéed shrimp tossed with broccoli Rabe, roasted tomatoes, artichokes & Penne. Topped with Romano cheese

Grilled Salmon Bruschetta

Topped with a Bruschetta mix of Roma tomatoes, diced red onions, fresh basil, balsamic vinegar, extra virgin olive oil & fresh mozzarella

Broiled Stuffed

Filet of Sole Florentine

Rolled with fresh spinach, caramelized onions, Feta cheese & a touch of dill.

Filet of Sole Milanese with Baby Arugula

Pan seared with baby Arugula, plum tomatoes & roasted red peppers. Served over al dente angel hair pasta & tossed with olive oil & grated cheese.

Orecchiette Pasta with Bolognese Sauce

Served with a house made fresh bolognese meat sauce. Topped with pecorino Romano cheese.

Lobster Orecchiette Pasta

Pulled steamed lobster meat tossed with Spanish chorizo, sausage, sautéed Shiitake mushrooms, char-grilled asparagus & truffle oil.

Fresh Seafood Pasta

Salmon, clams, mussels, shrimp & scallops. Served over linguine and tossed in a garlic-tomato & basil sauce.

Fettuccini Alfredo

A classic Fettuccini tossed w/asparagus.

Italian Styled Turkey Pasta

Pappardelle pasta tossed with turkey sausage, peppers & fresh garlic.

Grilled Shrimp Pasta

Organic whole wheat pasta tossed with grilled shrimp, cherry tomatoes, capers & parsley.

Roman Styled Chicken

Braised chicken tenders with peppers, onions, mushrooms, turkey sausage & Parmesan cheese. Served in fresh basil tomato sauce.

Chicken Amore

Chicken cutlet Milanese topped w/our fresh made Bruschetta & balsamic glaze.

Chicken Siciliano

Sautéed chicken breast blended with prosciutto & grape tomatoes. Topped with balsamic glaze.

Shrimp & Scallops Pesto

A duo of sautéed shrimp and scallops. Tossed with mushrooms in our house made sun-dried tomato pesto.

Baked Tilapia

With braised fennel & leeks

The Italian Classics

Half Tray | Full Tray

Chicken Parmesan

Eggplant Parmesan

Shrimp Parmesan

Chicken Marsala

Steak Marsala

File of Sole Francaise

Chicken Francaise

Pappardelle Bolognese

Shrimp Piccata

Chicken Piccata

Meatballs

Penne Vodka

**Items in gold are GLUTEN FREE*





MEDITERRANEAN

Mediterranean Chicken Breast

Braised with artichokes, roasted red peppers, caramelized onions & Feta cheese. Served in a light lemon basil sauce.

Santorini Red Snapper

Baked in a mixture of tomatoes, olives, capers, extra virgin olive oil & fresh Greek oregano.

Lemon Salmon

With a lemon dill sauce.

Moussaka

(24 hour notice) Layered eggplant with a spiced meat filling then topped with a creamy bechamel sauce.

Chicken Athena

"Greek Bruschetta" a combination of chopped tomatoes, imported Feta cheese, fresh oregano & olive oil on top of marinated grilled chicken.

Pasta Griega (vegetarian)

Ziti tossed with roasted tomatoes, broccoli, sweet peppers, artichokes, Kalamata olives, fresh basil, garlic & Parmesan cheese.

Chicken Apollo

Braised chicken with artichokes, tomatoes and olives.

Lemon Half Boneless Chicken

Marinated half chicken with lemon, olive oil & fresh herbs.

Braised Shrimp

Braised jumbo shrimp with roasted tomatoes, artichokes, capers & olives. Served in a light tomato broth & topped with Feta cheese.

AMERICAN

Potato Chip Crusted Salmon

Fresh pan seared salmon incrustated with crispy potato chips.

Baked Chicken Framboise

Boneless breast of chicken stuffed with fresh raspberries & Brie cheese. Lightly breaded & baked until golden brown.

Mom's Old Fashioned Stuffed Peppers

(24 hour notice) Red & yellow bell peppers stuffed with a mixture blended ground beef, rice, caramelized onions, tomatoes & fresh spices. Topped with a roasted red pepper and raisin gravy. (Stuffing variations are possible)

Pecan Crusted Chicken

Served in a tangy maple sauce.

Seared Coho Salmon

Served with lemon segments, capers & fresh thyme.

Home Made Meatloaf

Topped with melted American cheese, mushrooms & brown gravy.

Stuffed Filet of Sole

Seasoned filet of sole stuffed with jumbo lump crab meat.

Crusted Floridian Grouper

Coated with a fresh grated horseradish crust.

Philly Style Strip Steak

Aged sliced sirloin topped with caramelized onions, sautéed peppers, mushrooms & melted provolone cheese.

Sliced N.Y. Strip Steak

Topped with Gorgonzola butter.

Pan Fried Herbed Salmon

Fresh salmon crusted with herbs and glazed with an oregano lemon sauce.

Stuffed Chicken Americano

Baked chicken stuffed with bacon, cheddar cheese & broccoli. Smothered in cheddar cheese sauce.

Maryland Jumbo Lump Crab Cakes

Served in a lemon aioli sauce.

Filet Mignon

Served in a Cabernet wild mushroom reduction.

**Items in gold are GLUTEN FREE*

LATIN

Mojito Skirt Steak

Marinated with fresh Mojito sauce.

Paella

Saffron rice mixed with salmon, mussels, shrimp, scallops, chicken & chorizo sausage.

Arroz Con Pollo

A Spanish mixture of chicken & rice.

Monterey Red Snapper

Baked in a mixture of tomatoes, jalapeños, onions & cilantro.

Southwestern Chicken Breast

Baked with roasted red peppers, tomato salsa, grilled red onions & black olives. Topped with cheddar and Asiago cheese & served in ancho lime cilantro cream.

Poached Snapper Ceviche

Poached in fresh lime juice, jalapeños & Cilantro.

Lobster Mac & Cheese with Grilled Chorizo

Creamy house made macaroni and cheese tossed with fresh pulled steamed lobster meat & served with grilled Spanish chorizo.

Cuban Roast Pork

Marinated in Cuban spices then roasted.

Char Grilled Fajitas

Served with sautéed onions and peppers, cheddar cheese, rice, flour tortillas, a smoked jalapeño dipping sauce, Pico de Gallo, sour cream & guacamole. **CHICKEN • STEAK**

Tex-Mex Chopped Steak with Loaded Mac & Cheese

Blended with onions, peppers & a touch of Chipotle. Served w/Creamy macaroni & cheese loaded w/chorizo, prosciutto & bacon served on the side.

Torta Milanese

Grilled chicken, guacamole & house made salsa. Served on grilled semolina bread & topped with fresh mozzarella

Carnitas

(24 hour notice) Smoked Mexican pulled pork served with warm corn tortillas, Spanish rice, refried beans, a roasted tomato salsa & spicy Pico de Gallo.

Southwest Chicken with Cheese Salsa

Baked half chicken rubbed with cumin, chili & garlic. Served in a habanero cheese sauce.

Acapulco Margarita Grouper

Marinated in tequila Margarita-lime marinade.

Tortilla Crusted Chicken

Baked with a tortilla crust & served in a roasted tomato salsa.

CARIBBEAN

Calypto Roasted Salmon

Served in a coconut curry sauce with grilled pineapple

Coconut Crusted Chicken

served with sweet chili sauce.

Rum Soaked Chicken Pineapple & Sweet Pepper Kebabs

Doused in dark Myers rum & Caribbean spices put through a skewer w/fresh pineapple & sweet peppers.

Jamaican Chicken Breast

Topped with mango salsa, roasted red peppers, onions & cilantro.

Coconut Crusted Salmon

Served in sweet chili sauce.

**Items in gold are GLUTEN FREE*





SIDES

Mediterranean Sides

- Rice pilaf with toasted cubed pita
- Greek salad & Greek Fries.
- Toasted orzo
- Lemon dill rice pilaf
- Couscous with artichokes
- Feta cheese and sun dried tomatoes
- Artichokes with lemon dill sauce

Caribbean Sides

- Tropical Sensation: fried sweet Plantains
- Grape tomatoes, cucumbers, Cilantro & mint.
- Sweet jasmine white rice
- Vegetable fried rice
- Creamy coconut rice

Asian Sides

- Asian vegetables
- Organic jasmine white rice
- Sautéed julienne vegetables
- Organic brown rice
- Sautéed Chinese cabbage
- Rice noodles
- Toasted edamame
- Organic brown jasmine rice
- Baby bok choy
- Toasted white rice
- Sautéed edamame with tofu

Spanish Sides

- Chipotle-lime roasted corn
- Pico de Gallo
- Spanish rice
- Saffron rice
- Refried beans
- **Tex-Mex couscous**
- Pico de Gallo
- Guacamole
- Avocado-citrus salad
- Soft corn tortillas
- Fried sweet plantains
- Yucca fries
- Tostones
- Rice & beans
- Mangu (Smashed plantains)
- Southern style succotash

Italian Sides

- Creamy polenta
- Pasta
- Roasted potatoes with Pancetta
- Orzo Florentine
- Roasted Italian vegetables
- Ratatouille Provencal
- Broccoli aglio e olio
- Pancetta potato and leeks
- Red swiss chard w/caramelized onions

American Sides

- Roasted potatoes
- French fries
- Baked potatoes
- Steak Fries
- Brown rice
- Yellow rice
- Grilled vegetables
- Mashed potatoes
- Truffled mashed potatoes
- Mashed sweet potatoes
- Creamed spinach
- Sautéed kale with garlic
- Chile and bacon

Indian Sides

- Basmati rice
- Yellow Curry-Thai rice
- Red curry Thai rice

**Items in gold are GLUTEN FREE*

Flirt with dessert ... indulge in decadent sweet treats

Go Big or Go Home

Classic regular sized cupcakes available in a variety of flavors including: Carrot, chocolate chip, coconut, peanut butter, hostess style, M & M, red velvet & Oreo.

Candy Bowl

A bowl of delicious treats including Hershey's Kisses, mini Snickers, mini Kit-Kat bars, Reese's Peanut Butter Cups, Tootsie Rolls & mini Milky Ways.

Munchies

Pop corn, Peanuts, Cracker Jacks & Pretzels.

Fruit Skewer Basket

10 & Under | 10-20
20-30 | 30-50

A beautiful arrangement of fresh fruit skewers served with a vanilla yogurt dip.

Sweetest Tray

An assortment of house made brownies, cookies & gourmet sweet squares (lemon & raspberry). Garnished with fresh fruit.

Chocolate Chips

Our delicious tray of homemade chocolate chip, oatmeal & white chocolate chip/Macadamia nut cookies.

Anyway You Slice It

An assortment of delicious cake slices that ought to please the sweetest tooth.

Small Bites

Miniature Cupcakes
Red Velvet, Chocolate & Vanilla.

Chocolate Covered Strawberries

Fresh strawberries smothered with decadent dark chocolate.

A Crispy Treat

Sweet traditional rice crispy treats & chocolate covered rice crispy treats.

WHOLE CAKES

Specialty Round Cakes

(12-14 people)

Red Velvet
Big Fat Chocolate
Carrot Cake
Piña Colada

Home Made Specialty Cakes

(16-18 people) 48 hour notice

Seven Layer Chocolate • Checkered Board Cake • German Chocolate
Strawberry Short Cake • Caramel
Tiramisu • Chocolate Mousse

Specialty Pies (14 people)

Key lime Pie • Oreo Pie
Peanut Butter Pie

Fruit Pies

(10-12 people) 48 hour notice

Apple • Cherry • Blueberry

Plain NY Cheesecake

10-12 people

Strawberry Cheesecake

10-12 people

SHEET CAKES

48 hour notice

Half Sheet | 50 people

Full Sheet | 100 people

Custom inscriptions available on request
at an additional charge.

MEDITERRANEAN DESSERTS

Baklava

12 People | Galaktobureko

12 People | Kourabiethes

Per guest





DELIVERY AREAS

We will deliver to all areas within one hour distance.

5 Mile Radius

Hackensack
Maywood
Lodi
Hasbrouck Heights
Garfield
Paramus
Wood Ridge
Teaneck
Elmwood Park
Clifton

10 Mile Radius

Oradell
Englewood
Bogota
Dumont
River Edge
Emerson
Englewood
Bergenfield
Tenafly
Lyndhurst
Fort Lee
Englewood Cliffs
Paterson

15 Mile Radius

Secaucus
Hillsdale
Haledon
Demarest
Westwood
Harrington Park
Cresskill
Totowa
Ridgewood
Wayne
Jersey City

20 Mile Radius

Morristown
Livingston
Ramapo
Ramsey
Millburn
Montclair
West Orange
Mahwah
Union
Oakland
Maplewood

CORPORATE DELIVERY FEES

Weekday Delivery (6 am - 5 pm)

\$10 Delivery Fee Within 5 Mile Radius
\$15 Delivery Fee Within 10 Mile Radius
\$20 Delivery Fee Within 15 Mile Radius
\$30 Delivery Fee Within 20 Mile Radius

Weeknight & Weekend Delivery

\$15
\$20
\$30
\$40

Private events are subject to service and delivery fees

201-820-4033

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