

CREATIVE CATERING

Creative catering started in 2000 at a wedding ceremony. After doing a favor for a friend, and through many referrals, we formally opened our company in 2001 for all to enjoy as we have.

Located in Idaho Falls, we have catered events from Utah, Locally, to Boise and many places in between. Our mission is to help others enjoy their “get togethers” without worries and work. From Entrees and breads to sides and desserts, all our food is authentic and homemade. We offer full service including deliveries, serving, and cleanup; as well as simple drop offs and pickups.

From a simple luncheon to an extravagant wedding, we’re here to cater your needs and hope to exceed all your expectations!



ENTREES

All Entrees come with a choice of two sides, one desert, and drinks.

15% Gratuity will be added to all orders

<p>Sandwiches 14.50 Homemade bread with meat and toppings of your choice.</p> <p>Chicken Fettuccini 15.00 Fettuccini noodles in creamy Alfredo sauce, topped with chopped chicken.</p> <p>Spaghetti 14.50 Spaghetti noodles covered in marinara sauce add hand rolled meatballs. 3.00</p> <p>Lasagna 15.00 Cheesy ravioli lasagna with meat and marinara sauce.</p> <p>Parmesan Crusted Chicken 16.00 Hand dipped parmesan crusted chicken with marinara basil served over noodles.</p> <p>Swedish Meatballs 15.50 Hand rolled meatballs in a sweet sauce served over rice.</p> <p>Sauté Chicken 17.00 Herbed crispy chicken breasts fileted and served with hollandaise sauce.</p> <p>Roasted Turkey 17.00 Tender turkey breast roasted to perfection.</p> <p>Baked Ham 16.50 Juicy baked ham with a choice of Pineapple or a cranberry glaze.</p> <p>Stuffed Pork Tenderloin 17.50 Tenderloin Stuffed with a spinach mushroom dressing and pork gravy. Apple Chutney served on the side.</p> <p>Creamy Chicken Delight 17.00 Chicken Cutlets sauteed, covered with a white cream sauce, Red roasted peppers, spinach and topped with parmesan cheese.</p> <p>Slow Cooked Beef Tips 23.00 Cooked with mushrooms, covered with brown gravy and served over rice, brown rice or matched potato.</p>	<p>Grilled Chicken 15.50 Grilled chicken topped with our favorite seasonings.</p> <p>Prime Rib MVP* Well known around town for being a favorite dish, served with Au Jus and Horseradish.</p> <p>Boneless Ribs 17.00 Slow cooked ribs with a Teriyaki glaze, served over rice.</p> <p>Grilled Salmon MVP* Citrus grilled salmon, an all-time favorite.</p> <p>Chicken Cordon Bleu 17.00 Tender Chicken breasts stuffed with ham and aged Swiss cheese then dipped in a parmesan crust, sauteed and baked to perfection. A favorite for many.</p> <p>Sweet Pork Salad 14.00 Sweet and savory pork placed over a bed of lettuce with rice, beans, Pico and other toppings.</p> <p>Taco Bar 15.00 Choice beef chicken, or pork served on corn or flour tortillas with all trimmings. Choice of 2 meats 16.00</p> <p>Chicken Enchiladas 15.50 Creamy enchilada sauce filled with rice and chicken rolled in a flour tortilla.</p> <p>Roast Beef Dinner 17.50 Tender Roast Beef, served with Au Jus or Beef Gravy, potato of your choice, fresh rolls, salad, dessert and drink.</p> <p>Barbequed Chicken 16.25 Bacon and cheese melted on top. This is great served with a potato or rice for your starch.</p> <p>Shrimp Pasta Primavera 18.00 Well seasoned pasta with fresh shrimp.</p> <p>Peppered Steak 18.00 Served with potatoes or rice</p>
--	--



Please ask us for the special of the week*

*MVP = Market Value Price

SOUP

Choose one or soup to serve such as Wild Rice, Loaded Baked Potato, chicken noodle, Chicken Chowder, Broccoli cheddar, White Chicken Chili, Clam Chowder, or tortellini soup homemade and ready to devour.

Drink and Dessert Included	10.50	Additional Soup	2.00 ea
Soup and Sandwich or Salad	13.50	Soup, Salad and Sandwich	15.50

SIDES

Savory

- White Rice
- Mexican Rice
- Garlic Roasted Potato
- Crispy Potato Roast
- Scalloped Potatoes
- Twice Baked Potato Casserole
- Steamed Vegetables
- Green Bean Casserole
- Candied Carrots
- Homemade Rolls

Salads

- House Salads
- Strawberry Spinach Salad
- Italian Salad
- Mandarin Almond Salad
- Cobb Salad
- Greek Salad
- Caprice Salad
- Coleslaw
- Broccoli Salad
- Teriyaki Pasta Salad
- Italian Pasta Salad
- Macaroni Shrimp Salad (add 1.50)

Fruit

- Peach/Berry Salad
- Orange Dream Salad
- Waldorf Salad
- Aced Pepe Salad
- Fresh Fruit Salad (Fruit in season)
- Fresh Fruit Tray (In season)

ENTREE DESSERT

- Cream Cheese Brownie
- Chewy Brownies
- Caramel Chunk Brownie
- Sugar Cookie
- Oatmeal M&M cookies
- Fruit Pizza
- Cheesecakes
- Chocolate Chip Cookie

- Fresh Fruit Tarts
- Éclair
- Cream Puff
- Trifle
- Banana Cake
- Carrot Cake
- Strawberry Cream Cake
- Candy Cake

- Tres Leche Cake (Chocolate or Vanilla)
- Lust Cake (Chocolate Banana or Pumpkin)
- Cherry Flam Cake
- Pineapple Upside Down Cake
- Cinnamon Roll
- Pumpkin Spice cake

ENTREE DRINKS

Assorted drinks including:
 Pepsi and coke products
 Water bottles
 Flavored water in glass container

Citrus drink in glass container
 Nearly Champaign
 (white grape juice, apple juice and sprite)



SANDWICHES

Ham, Turkey or Roast Beef Sandwich 12.00

Shaved Ham with Cheese on home baked bread
Topped with lettuce, tomato, and creamy sauce.

Asian Wrap 13.00

Shredded Chicken with Romaine Lettuce, Slivered Almonds, Cabbage and Peppers in a Garlic Herb Wrap with Thai Sesame Dressing.
Served with your choice of salad.

Chicken Bacon Wrap 13.00

Grilled sliced Chicken, Romaine Lettuce, Pepper Jack Cheese, fresh sliced Red Pepper, BBQ Mayonnaise, and BBQ Sauce. Wrapped in a fresh Flour Tortilla.
Served with your choice of salad.

Veggie Wrap 12.00

Flour Tortilla filled with lettuce, tomato, cucumber, red peppers, olives, provolone with a creamy mayo basil dressing.

Club Sandwich 13.50

Three meat – Ham, Turkey, Bacon topped with Lettuce, Tomato, Cheese, mayo and mustard.

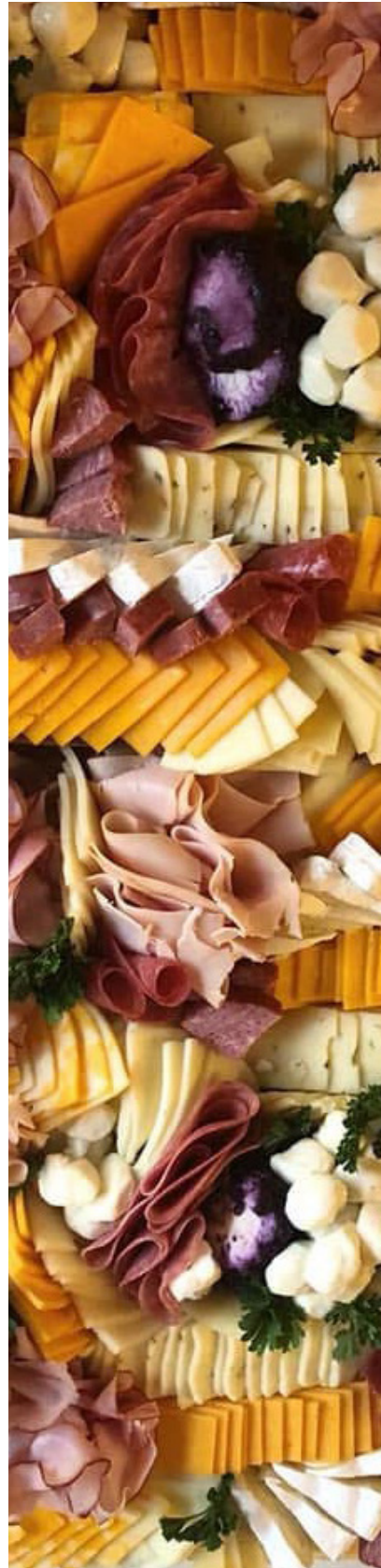
LUNCH FOR A BUNCH

Deli Bar 16.00 per person

Sliced Roast Beef, Ham, Turkey, Cheddar, Swiss and Provolone Cheeses. Includes Lettuce, Tomatoes, Pickles, Onions, Condiments, Fresh Baked rolls and or Croissants.
Choose Between Potato Salad, Pasta Salad or Green Salad with Dressing, Chips, Dessert and Drinks included.

Pasta Bar 17.00 per person

Mix and Match your favorite Pastas and Sauces. Choose between Spaghetti, fettuccini, penne, linguini or Bow Tie pasta.
Sauces include, marinara, white creamy alfredo or a pesto.
Includes Bread sticks, Choice of Garden or Caesar salad with dressing and Drink and dessert of your choice.



APPETIZERS

TRAYS BY THE DOZEN

Large Meat and Cheese Trays Med. 80.00 Lg. 110.00

A Variety of meats, gourmet cheeses, nuts and fruits gorgeously displayed for guests.

Fresh Fruit Trays Sm. 18.00 Med. 25.00 Lg. 65.00

Fresh Veggie Trays with Dip Sm. 17.00 Med. 26.00 Lg. 60.00

BY THE DOZEN

Bacon Wrapped Chestnuts 15.50

BBQ Chicken Wings 15.00

Stuffed Mushrooms 16.00

Jumbo Pasta Shells 18.00

Filled with chicken or shrimp salad.

Filled Mini Home Baked Rolls 23.00

Filled with Chicken Salad.

Caprice Pics w/ Balsamic Vinegar 14.00

Swedish Meatballs (per pound) 12.50

Mini Quiche 18.50

Meat Roll-Ups (Beef or Ham) 13.50

Fresh Baked Pretzels 36.00

Shrimp Platters *MVP

Toasted Ravioli 15.00

Cucumber Bites 11.50

Bread Sticks 12.50

Stuffed Jalapeño Peppers 15.00

Wrapped in bacon.

Bacon Wrapped Chicken Bites 16.00

Spinach/ Artichoke Dips 32.00

Served with about 50 mini bread sticks.

Fresh Baked Rolls 4.75

Meat and Cheese Picks 15.00

Chunks of Ham, Turkey and Salami mixed with a variety of chunks of cheese on a pick with olive and pickle.

Mini 7-layer Dip 15.00

Served in cups with chips.

Topiary Fruit Trees 70.00

Your choice of fresh fruit picks displayed on a topiary tree in an elegant addition.

Sliders 26.50

Hawaiian rolls with ham and cheese rolls with pulled pork or barbequed beef.

Mini Sandwiches 25.00

Turkey and Cheese or Ham and Cheese

Open Face Roast Beef 26.00

Freshly baked baguette spread with a light sauce topped with Roast beef a spinach leaf, tomato and cheese.

*MVP = Market Value Price



DESSERTS BY THE DOZEN



Chocolate Covered Strawberries	17.50
Sweet Fresh Strawberries dipped in chocolate and drizzled for a dressy look.	
Mini Flam Cakes	17.00
Individual yellow cakes filled with an almond flavored cream, topped with strawberries or cherries and finished off with fresh whipped cream.	
Mini Cheese Cakes	24.00
Small Cheesecakes with fruit options of raspberry, cherry, strawberry blueberry or turtle and finally Oreo.	
Raspberry Cream Tarts	15.50
Hand pressed chewy tart filled with raspberry cream cheese filling and topped with raspberries and fresh whipped cream.	
Swedish Tarts	16.50
Chewy hand pressed tart shell filled with a rich cream cheese filling, topped with fresh fruit. These also can be filled with chocolate or a lemon meringue.	
Mini Pineapple Upside Down Cakes	17.50
Individual tender cakes topped with pineapple, a caramel sauce and maraschino cherry. Finished off with fresh whipped cream.	
Crème' Puffs	12.50
Homemade Shells filled with fresh whipping cream.	
Eclairs	14.00
Homemade shells filled with Boston Cream filling and covered with a chocolate glaze.	
Cream Filled Horns	15.25
A sweetened pastry shell made in a hollow horn shape, filled with fresh whipped cream, sprinkled with powdered sugar. This can be topped with a fresh strawberry or some type of fruit.	
Filled Crepes	38.00
Buttermilk crepe made fresh filled with a cream filling and fresh fruit. One of the Most favorite choices. These can also be drizzled with chocolate and or caramel.	
Fruit Pizzas	23.00
Chewy Sugar cookie topped with a cream cheese icing and topped with fresh fruit.	
Ultimate Brownies	16.00
Chewy brownie with a layer of cream cheese topped with marshmallows and tasty chocolate icing.	
Caramel Chocolate Chunk Brownies	15.00
Chewy Brownie filled with chunks of chocolate and softened caramel.	
Chewy Brownies	13.00
Good ole' brownies...chewy and delicious frosted with a rich chocolate frosting.	

*If your favorite dessert isn't listed, let us know—we're happy to make other treats, including family recipes.

Lemon Bars	13.00
Freshly Baked Lemon Bars on a sweetened crust topped with powdered sugar.	
Lust Bars	14.00
Buttery crust with pecans, layered with cream cheese filling, lemon, chocolate or banana. Pumpkin in season.	
Cake Pops	15.00
Cake balls on a stick, dipped in white or milk chocolate then drizzled for the finishing touch. You choose your flavor!	
Cake Balls	15.00
Cake balls dipped in white, or milk chocolate then drizzled or sprinkled with candies.	
Dipped Pretzels	12.00
Dipped in Caramel, nuts and chocolate, then drizzled with your choice of color.	
Short sticks boxed and wrapped	13.00
Long sticks boxed and wrapped	15.00
Fresh Baked Sugar Cookies	15.00
Assorted Cookies	13.50
Chocolate chip, Oatmeal with or without raisens, Snicker doodles or a buyers choice.	
Mini Cupcakes	13.00
Cupcakes	15.50
Fresh baked moist cupcakes topped with a swirled cream cheese or buttercream frosting. A candy topping may be added.	
Filled Cupcakes	16.00
The filled cupcakes are filled with a freshly whipped cream to add a sweet surprise inside. They are frosted with buttercream or cream cheese frosting.	
Churros	18.50
Fresh Fried churro rolled in sugar and cinamon - can be served hot. Flavors - Chocolate, Vanilla, Coconut, Strawberry, Red Velvet and Lemon	
Sheet Cakes	
35.00 Half Sheet	55.00 Whole Sheet
Various flavors including strawberry cream, milk chocolate, carrot, banana, coconut, lemon, Red Velvet, and Hawaiian. Freshly baked from scratch.	
Swan Eclairs	4.50 ea.
These elegant swans are filled with fresh whipped cream and sprinkled with powdered Sugar. They are such a beautiful touch to any occasion.	
Tres Leche Cake	70.00
Sheet cake with choice of Chocolate or Vanilla.	
Apple Roses	3.50ea
Apple sliced and rolled in a pastry puff to make beautiful rose and topped with cinamon and sugar.	