

CATERED creations INC.

Picnics

PICK YOUR *eat*

We bring the grill. You relax and enjoy your party like a guest!

Entrée Choices

Chicken

Marinated Grilled Chicken Breasts - lemon herb, BBQ, honeybird, tequila lime, or citrus

Smoked BBQ Chicken Quarters

Chicken Kebobs with fresh veggies

Smoked BBQ Chicken Quarters - bone in

Beef

Black Angus Beef Burgers & All Beef Hot Dogs

Smoked Brisket - smoked, served with side sauces

Beef Kebobs - with fresh veggies

Beef Tenderloin | market price

NY Strips | market price

Rib Eye Steak | market price

Prime Rib - with horseradish sauce | market price

Pork

BBQ Ribs

Kielbasa

Brats

Pulled Pork - smoked, served with side sauces

Vegetarian/Vegan

Beyond Burgers

Marinated Portabella Mushrooms

BBQ Jackfruit

Black Bean Burgers - contains egg

Salads, Sides & Desserts | choose 4

Cold Sides

Potato Salad

Cole Slaw

Macaroni Salad

Italian Pasta Salad

Veggie Pasta Salad

Fresh Fruit Salad

Bacon Broccoli & Cauliflower Salad

Garden Salad - with house made ranch dressing

Veggies & Dip

Potato Chips & Dip

Superfoods Kale Salad

Corn & Cucumber Picnic Salad

Watermelon Mint Salad

Sliced Watermelon

Hot Sides

Mac & Cheese

Cowboy Beans - with brisket ends

Molasses Baked Beans

Refried Beans

Red Beans & Rice

Corn on the Cob

Dessert

Assorted Cookies

Assorted Brownies

Rice Krispy Treats

Texas Sheet Cake

Fruit Cobbler

Beverage Choices

Iced Tea - with lemons and sugar

Sweet Tea - with lemons

Lemonade

Punch

Pricing Guidelines

Prices are based on a minimum of 50 guests and includes up to 1.5 hours of serve time (additional hours billed at \$40 per hour /per staff.) Please add a 20% operations fee and 6% sales tax. Service includes 1 beverage, buns or rolls, condiments and eco-friendly disposable tableware and table covers



DO WE STAY OR DO WE GO?

Choose to have onsite staffing, or handle it yourself with a meal delivered, set up and ready to eat. No substitutions. Prices are based on a minimum of 50 guests. For groups smaller than 50, please inquire about pricing. Food and beverage tables not included.

WE STAY - Complete necessary disposable table service included. Also includes onsite staffing to attend buffet, clear guest tables, and clean up buffet area. A 20% operations fee and 6% sales tax will be added to your invoice total. Delivery included in the Grand Rapids area (25-mile radius of our kitchen. Up to 2 hours onsite service included in pricing, any additional labor @ \$40 per hour per staff.

WE GO - Complete necessary disposable table service included. Buffets will be delivered & set up for your enjoyment. Equipment can be returned to our kitchen or we will pick up for a charge. Minimum delivery charge of \$75 plus 6% sales tax added to the invoice total. Please note that certain venues require on-site staffing, so please inquire with your venue.

Package #1

PULLED PORK BBQ - slow roasted pork smothered in our own award-winning BBQ sauce, ladled on Texas-sized buns. Served with coleslaw, potato chips, dip, relish trays, and a beverage.

Package #2

BLACK ANGUS BEEF BURGERS & ALL BEEF HODOGS - Served with tangy coleslaw, chips, dip, potato salad, baked beans, and a beverage. add black bean burgers

Package #3

GRILLED BBQ CHICKEN - chicken quarters seasoned just right, grilled and smothered in our own award-winning BBQ sauce. Perhaps you would like some plain or with a little more kick? Either can be accommodated! Served with American potato salad, cowboy baked beans, relish trays with dill dip, rolls and a beverage

Package #4

BBQ RIBS - pork ribs marinated in Gary's secret marinade, grilled to perfection and smothered in the award-winning BBQ sauce that keeps them coming back for more! Served with American potato salad, cowboy baked beans, rolls and a beverage.

Package #5

BBQ RIBS & CHICKEN - bone-in chicken rubbed, smoked and barbequed, pork ribs marinated in Gary's marinade, grilled to perfection and smothered in our award-winning BBQ sauce. Served with American potato salad, cowboy baked beans, watermelon, cornbread, rolls, and a beverage.

Package #6

WESTERN BBQ - Brisket and chicken quarters smoked, and hit with our award-winning BBQ sauce. Served with American potato salad, cowboy baked beans, coleslaw, rolls and a beverage.

Package #7

PIG ROAST* - A whole roasted pig, stuffed with our kielbasa, pepper, onion and potato stuffing. Served with our award-winning BBQ, chipotle raspberry & maple bourbon sauces. Includes broccoli & cauliflower salad, seven-layer salad, tangy coleslaw, rolls and a beverage.

* Carved onsite with **WE STAY** | add \$5 per person

* Pre-carved and table ready with **WE GO**

UNIQUE *eat*

UNIQUE EAT pricing is based on a minimum of 50 guests and includes up to 1.5 hours of serve time. Please add a 20% operations fee and 6% sales tax. Includes 2 beverages, buns or rolls, condiments and eco-friendly disposable tableware and table covers.

Gourmet Burger & Hot Dog Bar

Black angus beef burgers, all beef hot dogs, brats and Beyond burgers with buns. Toppings include green olives, dill pickles, grilled pineapple, pickled veggies, chili, bacon jam, Guinness mustard sauce, BBQ sauce, mayonnaise, mustard, and ketchup. Choose 3 cheeses from cheddar, swiss, bleu, goat, or smoked gouda. Served with chips and 2 cold sides (see page 1)

Street Tacos

Choose 2 proteins from chicken, carne asada, carnitas, barbacoa, jackfruit, or shrimp (add \$2.15 per person. Choose 3 of our available sauces from avocado sauce, pico de gallo, salsa verde, mango salsa, and chimichurri. Served with hard and soft shells, queso fresco, and a choice of two sides from cilantro lime rice, Mexican corn salad, or Mexican watermelon salad with jicama and cilantro

Mediterranean Grill

Grilled Greek lemon chicken skewers with tzatziki sauce and Naan bread. Served with tortellini pasta salad made with sundried tomatoes, spinach, red onion, Kalamata olives, fresh basil, pesto and pine nuts. Also comes with an ancient grain salad made with parsley, tomato, cucumbers and dressed with a lemon vinaigrette

Southern Picnic

Chicken quarters brined in sweet tea and then smoked, served with Alabama or Bourbon Peach sauce.
Served with a choice of three sides:

Collard Greens - sautéed with bacon and onions

Pinto Beans - with brisket ends

Mac & Cheese

Kale Salad - sweet potatoes, pecans, cranberries, and red onions in a sweet and sour dressing

Hoppin' John - rice and black-eyed pea casserole with peppers and onions

Succotash - buttered lima beans and corn with tomatoes and bacon

Hawaiian Luau | served with Hawaiian rolls and tropical fruit punch

1 entrée/3 sides or 2 entree /3 sides

Entrée Selections:

Hawaiian Pig Roast - whole roasted pig, stuffed with our kielbasa, pepper, onion and potato stuffing.

Served with Hawaiian BBQ and sweet/sour sauce on the side. Hand-carved onsite.

Huli Huli Chicken - boneless, skinless chicken breast marinated in a pineapple teriyaki sauce and grilled to perfection

Whole Roasted Pork Loin - served with pineapple chutney and barbecue sauce

Sides:

Hawaiian Salad - spring mix of wild baby greens, water chestnuts, Mandarin oranges, pineapple tidbits, and toasted slivered almonds.

Tossed in our homemade honey-sesame island dressing

Tropical fresh Fruit Display

Tropical Rice Pilaf - mixture of long grain, brown and wild rice with minced red and green bell pepper, crushed pineapple, water chestnuts and macadamia nuts

Fresh Vegetable Stir Fry - zucchini, yellow squash, carrot, bell pepper, sugar peas, celery and mushrooms sautéed with garlic, sesame oil and soy sauce

Roasted Red Skin Potatoes - served with sour cream and butter

STROLLING *eat* & NOSHES

Order any of the following to complement your picnic meal!

STROLLING EAT & NOSHES are priced as a compliment to your picnic menu. If you would like to make a meal of any items on this page, please inquire about pricing. Please add 20% operations fee & 6% sales tax.

Walking Tacos

Choose your vehicle from either corn chips, sweet potato chips, or Doritos served in the bag. Next, add your protein, either seasoned ground beef, BBQ brisket, shredded pork, or jackfruit. Toppings include sweet and tangy cole slaw, pickled onions, jalapenos, chopped cilantro, limes, taco sauce, avocado sauce, pico de gallo, shredded cheddar cheese & cotija cheese.

Street Tacos

Choose 3 proteins from chicken, carnitas, barbacoa, or jackfruit.
Includes soft and hard shells, queso fresco, pickled veggies and salsa.

Cowboy Cone

Smoked brisket, pinto beans, cole slaw, cheese, and our award-winning BBQ sauce in a waffle cone

Corn Dogs

Served with mustard and catsup

Flatbread Pizzas | choice of 2 flavors

The Classic - tomato sauce, fresh mozzarella, and torn fresh basil

CC Fave - bacon jam, caramelized onions, goat cheese, and gorgonzola cheese

Sausage Lovers - crumbled sausage, sliced fennel, sauteed garlic cloves, and green onion

Grilled Chicken - chicken, sweet Italian sausage, cremini mushrooms, fontina cheese, and bell peppers

Peach & Gorgonzola - chicken, fresh peach slices and gorgonzola cheese.

Mediterranean Garden - artichokes, spinach, roasted grape tomatoes, Kalamata olives, red onion, and feta

Thai Wonder - crushed peanuts, fresh cilantro, bean sprouts, sliced scallions, caramelized onions, grilled carrots, mozzarella, and peanut sauce

Buffalo Cauliflower

Roasted buffalo cauliflower served with bleu cheese dip and celery sticks

Pretzel Bites

Served with beer cheese dip

Mini Fruit Kebobs

Churros

Choice of 2 dips - chocolate, caramel, cherry chipotle, or brownie batter dip

Carnival Station

Freshly popped popcorn & cotton candy (pink or blue)