

Creative Tastes

CATERING & EVENT PRODUCTION

Theme Buffet Stations Menu Options

Our Designed Theme Buffets are Perfect Way to Plan your Event Without Any Fuss. Creative Tastes Production Staff will Decorate your Buffet and our Culinary Team will Satisfy your Guests Palate. Menus Items and Themes Can be Altered To Suit Your Needs.

Italian Station "Tuscan Style"

Roasted Beef Tenderloin "Fiorentine", Chicken "Giana",
Grilled Tuscan Vegetables with Aged Balsamic, Rosemary & Garlic Roasted New Potatoes

Italian Station "Randazzo Family Style"

Rigatoni Pasta Grandma's Meatballs & Ricotta, Chicken Cutlet Parmigiano,
Sautéed Broccoli Rabe, Potato & Mozzarella "Panzarotti"

French Bistro Theme

Grilled Marinated Bistro Steak, Roasted Market Fish With Capers , Lemon & Herb Butter,
Sautéed Haricot Verts "Almondine", Brie & Vidalia Onion Tart, "Lyonnais Potatoes"

Caribbean Station

Mahi Mahi Baked In Fresh Key Lime Juice & Roasted Florida Tomatoes
Calypso Pork Loin, Coconut Jasmine Rice, Braised Greens

Asian Station

Creative Tastes Signature "Nagano Style" Steak , Sweet Soy & Sesame Chicken,
Ginger Vegetable Stir Fry & Fried Rice

Latin Theme

Classic Chimichurri Churasco, Market Fresh Fish with Black- Bean Tropical Fruit Salsa,
Yellow Rice, Hearts of Palms & Vine Ripe Tomato Salad

Chef Carving Station

Black Angus Marinated Beef Roast, Slow Roasted Turkey Breast, Honey Baked Spiral Ham, Wisconsin Cave Aged -Chorizo Smashed Yukon Gold Potatoes, Creamed Spinach

Paella Station

Authentic Paella from the Mountains of Spain, Prepared With Shrimp, Mussels, Clams,
Calamari, Mahi Mahi, Chicken, Andouille and Chorizo Sausage, Green Onions, and
Aromatic Vegetables in Saffron Rice

Note: All theme buffet menus include: Choice of Caesar Salad or Mixed Field Greens,
Theme Artisan Baked Breads, Whipped Butter

Catering by Chefs Andrea Curto-Randazzo & Frank Randazzo