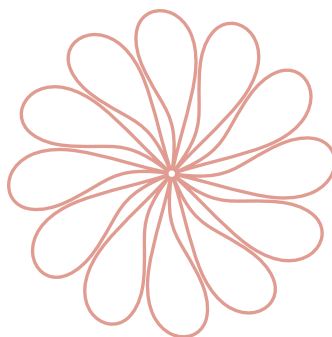


~ RESIDENTIAL DINING MENU SELECTIONS ~

Creo'

CATERS

affordable elegance



PHONE: (518) 795-4581 ~ FAX: (518)482-8085
EMAIL: CREOCATERS@GMAIL.COM
Stuyvesant Plaza ~ creorestaurant.com

Creo' CATERS

affordable elegance

From an intimate dinner party to a large backyard gathering let Creo' Caters bring our home into yours. Each menu is customized to your wishes with drop off delivery, buffet style and butlered individually plated service available. We can provide Chef cooking demonstrations, wine micro-classes and wine pairings along with artfully matched innovative culinary creations and superior service to make your special event a world class experience like no other. Creo' Caters believes *affordable elegance* can be achieved with healthy offerings using local farm produced goods whenever possible. We've gathered a few of our favorite selections to present to you and just as the seasons change, so do our limitless creations. Client service is equally as important as the food we serve. You can be assured we will provide you with the quality and attention to detail that your event deserves.

We would be nothing without the community in which we exist. To say thank you to those that support us with their business, Creo' Caters will donate a portion of each event's proceeds to charity.

Please talk to us about your next function. We'd love the opportunity to show you how imaginative we can be together!

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APPETIZERS

Array of Hand Rolled Sushi

Mini Coriander Crab Cakes – Cucumber Wasabi Aioli

Local Cheese Offerings with Woodfired Flatbread

Watermelon Gazpacho Shooters with Rock Shrimp

Grilled Ginger Soy Marinated Beef and Vegetable Skewers

Medley of Woodfired Creo' Pizzas

Manchego Mousse Filled Peppadews

Prosciutto Wrapped Breadsticks with Assorted Melons

Shrimp and Chicken Yakitori Skewers

Roasted Eggplant Red Pepper Dip with Woodfired Flatbreads

Local Cherry Tomatoes Stuffed with Balsamic and EVOO
Marinated Hand Pulled Mozzarella and Basil

Roasted Garlic Hummus with Rice Crackers

Grilled Rosemary Lamb Chops

Pork Meatballs with Spicy Asian Glaze

SALADS

House with Garden Herb Vinaigrette

Chop with Bleu Cheese, Avocado and Bacon

Local Zucchini, Cucumber, Local Homegrown Tomatoes,
Vidalia Onions and Fresh Herbs with Cider Vinaigrette

Caesar

Pear and Field Greens with Champagne Vinaigrette

Local Watermelon, Local Red and Yellow Homegrown
Tomatoes, Feta Cheese with Balsamic Drizzle

Curried Couscous, Fava Beans, Chickpeas, Cucumbers,
Feta Cheese and Apricots with Lime Yogurt Dressing

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CREO' CATERS RESIDENTIAL DINING MENU SELECTIONS

ENTRÉES

Roasted Sliced Strip Loin of Beef with Garlic Demi Glace

Sliced Pork Tenderloin with Thai BBQ Sauce

Ginger and Soy Marinated Chicken with Tropical Fruit Salsa

Vegan Pad Thai - Tofu, Rice Noodles, Enoki Mushrooms,
Peanuts and Tamarind Lime Sauce

Herb Crusted Organic Scottish Salmon
with Red Pepper Puree

Wild Hive Farm Asiago Polenta Cake - Crispy Organic
Polenta, Ratatouille, Broccoli Rabe and Mozzarella

Wellington Farms Roasted Sliced Chicken Breast
with Wild Mushroom Demi Cream

ACCOMPANIMENTS

Goat Cheese Whipped Potatoes

Herbed Orzo

Parmigiano Risotto

Sweet Potatoes with Brown Sugar Drizzle

Mediterranean Couscous

Grilled Vegetables

Mustard Seed Coleslaw

Marinated House Vegetables

Local Garden Succotash

**All selections come with freshly baked bread and
butter. Coffee and Tea Service available.**

DESSERTS

Valhrona Chocolate Mousse Shooter with Whipped Cream

Passion Fruit Kiwi Tart – Coconut Almond Meringue,
Passion Fruit Bavarian and Toasted Coconut

Chocolate Fudge Cake with Valhrona Dark Chocolate Mousse
and Chocolate Ganache

Crème Brulee Sophia – White Peach with Orange Wedge
and Fresh Berries Garnish

Limoncello Mousse Shooter with Raspberry Puree Drizzle

Lime in the Coconut Cake – Coconut Sponge Cake and
Key Lime Cream with Raspberry Coulis



ABOUT WHITE MANAGEMENT

When a father and son with a passion for the food business team up; great things can happen. David White and his son, Brian, are the driving force behind White Management. White Management is the group behind a number of restaurant success stories in New York State and surrounding areas. Some restaurants that you may be familiar with include Creo', Bountiful Bread, Central Steak, The Log Jam and Mangia in Slingerlands. White Management got their start in full-service restaurants when President David White first opened The Butcher Block in Plattsburgh, New York. Sometime after, The Log Jam, an Adirondack style log cabin in Lake George opened followed by the old Mangia Pizza and Pasta in Stuyvesant Plaza where Creo' now resides. A quote from Mr. White says "It is all about the quality of people who are running the restaurants and getting them to carry out our cultures – friendly, good food, and good service." White Management takes pride in providing the highest quality food and service to all of its customers.

DINE WITH US AT THE OTHER WHITE MANAGEMENT LOCATIONS



Bountiful Bread
Stuyvesant Plaza ~ Albany, NY 12203
PHONE (518) 438-3540



Central Steak
1632 Central Avenue ~ Albany, NY 12205
PHONE (518) 456-1653



Mangia
Route 85, Slingerlands, NY 12159
PHONE (518) 439-5555



The Log Jam Restaurant
Routes 9 & 149 ~ Lake George, NY 12845
PHONE (518) 798-1155



Cold Stone Creamery
Stuyvesant Plaza ~ Albany, NY 12203
PHONE (518) 514-2003