



Creative Catering by Glenn

Not Your Average Caterer



The Menu
Candace and Glenn
Wedding Reception

Appetizers

Grilled Black Tiger Shrimps with Cocktail Sauce
Grilled Quesadillas with Assorted Condiments
Tortilla Chips and Salsa
Delectable Array of Fruit: Strawberries, Green Grapes, Pineapple, and Watermelon

Main Course

Marinated and Grilled Tri-Tip Beef
Boneless Chicken Breasts in a Savory Barbeque Sauce
Spinach Ravioli in a Pesto Basil and Olive Oil Sauce
Rosemary Roasted Red Potatoes
Wood-Grilled Asparagus with Fresh Parmesan Cheese
Gourmet Mix Green Salad with Organic Baby Spinach, Black Olives, Shredded Beets,
Red Grape Tomatoes, Shredded Carrots, Croutons, Dried Cranberries, and Walnuts
Salad Dressings: Blue Cheese, Ranch, and Raspberry Vinaigrette
Santa Maria Garlic Bread
Dinner Rolls and Butter

Beverages

Glacier Freeze
Fresh Lemonade
Blackberry Pomegranate Green Ice Tea
Bottled Water
Regular and Decaf Coffee

Desert

Chocolate Cake with Parisienne Crème Filling and White Whipped Icing
Vanilla Cake with Strawberry Filling and White Whipped Icing

