

# Famous Creations

Famous Creations offers full-service catering, Buffet, sit down, or drop off. We have a full catering staff ready to serve your needs, professional servers, experienced bar tenders, and event coordinators.

[www.famouscreationsca.com](http://www.famouscreationsca.com)

**All entrees come with your choice of two sides, salad and fresh rolls with butter.**

## Chicken Entrees

### **Roasted Garlic Chicken w/ a Rosemary Wine Reduction \$19.00**

Marinated chicken breast or thigh, pan seared and roasted, topped with a garlic rosemary chardonnay reduction.

### **Lemon Herb Chicken \$19.00**

Chicken breast or thigh marinated in fresh picked herbs and fresh squeezed lemon juice.

### **Famous Blackened Teriyaki Chicken \$19.00**

Juicy chicken breast or thigh, marinated and seared in our house teriyaki glaze, topped with roasted pineapple, green onions, and sesame seeds.

### **Chicken Marsala \$19.00**

Seasoned chicken breast or thigh, topped with mushrooms, capers, and fresh parsley, in our delicious rich marsala wine sauce.

### **Chicken Piccata \$22.00**

Breaded Chicken Breast, with a lemon caper sauce

### **chicken parmesan \$22.00**

Seasoned and breaded chicken breast, pan seared and baked, smothered in our signature garlic tomato sauce.

## Pork

### **Apple Spiced Pork Tenderloin served with apple pepper gravy. \$17.00**

marinated in sparkling apple cider, fresh apples, cayenne pepper, pepper corns, pan seared and roasted, paired with our delicious spice apple gravy.

### **Pork Tenderloin Served with an apricot port wine. \$17.00**

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marinated in fresh garlic, salt and pepper, pan seared, oven roasted and served with a sweet and delicious apricot port wine reduction, one of our newest and best sellers.

## Beef Entrees

### **Roasted Tri Tip with a Port Wine Reduction \$23.00**

marinated angus tri tip, pan seared, and oven roasted to your liking, paired with a succulent port wine reduction.

### **Hand Carved Herb Roasted Tri-Tip \$23.00**

Angus beef, marinated in fresh rosemary and roasted garlic, pan seared served with a creamy horseradish sauce.

### **Chipotle Cilantro brown sugar Butter Tri Tip \$23.00**

Angus Beef, marinated in organic sea salt, chipotle peppers, fresh cilantro, pan seared and roasted, topped with a cilantro brown sugar butter.

### **Roasted Tri Tip with Aju and Horseradish \$23.00**

marinated angus tri tip, pan seared, and oven roasted to your liking.

### **Filet Mignon \$36.00**

Marinated in fresh rosemary and roasted cloves of garlic. Pan seared herb and slow roasted.

### **Prime Rib \$36.00**

Butter and rosemary rubbed and slow roasted served with rosemary butter sauce, and horse radish.

## fish

### **Seared Lemon Herb Salmon \$28.00**

6 oz fresh Atlantic Salmon marinated with fresh herbs and lemons; pan seared in extra virgin olive oil.

### **Steamed Salmon topped with capers, dill, and a lite lemon butter sauce \$28.00.**

6 oz fresh Atlantic Salmon marinated with olive oil and sea salt, steamed to a delicious flakey texture.

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## **Honey Pepper Salmon Filet \$28.00**

6oz fresh Atlantic salmon, pan seared and drizzled with local raw honey and cracked pepper.

### **Two Meat Combos**

Chicken and Fish \$32.00

Chicken and tri tip \$30.00

Tri tip and fish \$38.00

### **Vegetarian & Pasta**

All Entrees include choice of salad, and rolls with butter.

**Penne Pasta with marinara sauce \$14.00**

**Penne pasta with meat sauce \$15.00**

**Mushroom Stroganoff \$15.00**

**Spaghetti and meat balls \$ 16.00**

**Chicken Alfredo with penne pasta \$14.50**

Chicken breast with scratch made alfredo sauce over penne noodles.

**Add \$3.00 for Tiger prawns**

**Caprice Pasta Salad \$15.00**

Penne Pasta tossed with extra virgin olive oil, fresh garlic, mozzarella balls, grape tomato, fresh basil, and balsamic.

**stuffed manicotti \$15.00**

Manicotti shells stuffed with herb ricotta cheese and spinach, topped in our signature tomato basil sauce.

**Rustic Veggie Pasta \$16.00**

Penne Pasta with artichoke hearts, Cherry tomatoes, parmesan cheese, spinach, zucchini, summer squash, olive oil and garlic

**3 cheese ravioli with sautéed asparagus and walnuts topped with parmesan cheese \$17.00.**

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**Wild Mushroom Raviolis with pan seared portabella mushrooms \$17.00.**

**Spinach ravioli with homemade pesto sauce, topped with parmesan cheese \$17.00.**

**Choice of two sides**  
**add a third for \$2.50 per person.**

Rice  
Garlic Butter Rice  
Rice Pilaf  
White Rice  
Wild rice pilaf

Starch  
Loaded Mashed Potatoes + \$1.50 Per Person.  
(bacon, sour cream cheddar cheese)  
Parmesan and Hickory Smoked Bacon Scalloped Potato  
Old Fashion Potatoes Salad  
RED MASHED POTATO

Veggies  
Pan Seared Green Bean and Asparagus Blend (add \$1.25 per person)  
Roasted Olive Oil Tossed Brussel Sprouts  
Brussel Sprouts tossed in olive oil with bacon, and blue cheese.  
Butter Herb Roasted Corn  
Bacon Brown Butter Tossed Green Beans  
Veggie Blend – Seasonal Veggies.  
Pan Seared green beans.  
Bacon wrapped asparagus with parmesan cheese (add \$1.25 per person)

Pasta  
Bacon Mac & cheese  
Classic creamy 3 cheese mac n cheese  
Pan Seared Penne Pasta  
Veggie pasta

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## Salads

### Garden Salad

(tomato, purple cabbage, cucumber, carrot, and croutons)

### Classic Cesar Salad

### Strawberry spring mix salad

(spring mix, freshly sliced strawberries, feta cheese, pecans, and red onions)

### Apple Feta Salad

(spring mix, sliced granny smith apples, walnuts, feta, red onions, cranberries tossed in a honey lemon dressing)

**Dinner is served with Fresh Rolls and Butter Baskets on tables.**

## Traditional Appetizers

### Pricing

A Choice of:

2 for \$10.50

3 for \$12.50

4 for \$14.50

5 for \$16.50

6 for \$18.50

Items selected with \* will be an additional \$2 per person

Pecan and Brie Phyllo Cups.

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Blackened Shrimp Avocado Cucumber round

Sliced Cucumber Rounds, topped with  
Sweet Basil, and Sun Dried Tomato Cream Cheese.

Sage Sausage Stuffed Mushrooms topped with parmesan cheese.

Caprese Skewers with a Balsamic Reduction

Cilantro, Mango Bruschetta & Crumbled Feta Cheese  
On a  
Garlic Toasted Crostini

Classic Bruschetta

Strawberry Balsamic Crostini

Bacon Wrapped Dates

Bacon wrapped Artichoke Hearts.

Teriyaki Chicken Skewers

Cream Cheese or Crab Rangoon

Pigs in a Blanket

Jalapeno Poppers

Mozzarella Sticks

Pretzel Bites with Bier Cheese

BBQ Meat Balls

Veggie Shooters with Ranch

Crab cakes topped with orange Glaze\*

Smoked salmon with herb cream cheese topped with a thin slice of cucumber and fresh dill\*

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Bacon wrapped Sea Scallops with sweet chili sauce\*

Bacon Wrapped Prawns with sweet chili sauce\*

Coconut Prawns with an orange marmalade sauce\*

Shrimp Cocktail\*

Slider Station

All sliders served with your choice of one side (see above) and salad.

\$15.00 per person

BBQ Pulled Pork with Cole slaw

BBQ Shredded Chicken with Cole Slaw

BBQ Shredded Beef with Cole slaw

Mini Burgers

Served with lettuce, tomato, cheese and dressing.

Thinly Sliced Smoked Tri Tip

BBQ sauce and horse radish

Dessert Menu

Cake Balls - \$20.00 a dozen

Cake Pops - \$24.00 per dozen

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Mini Cheesecake Bites- \$24.00 per dozen

French Macarons- \$30.00 per dozen

Mini Christina Bars – \$20.00 dozen

Mini Cupcakes-\$24.00 dozen

Standard Cupcakes -30.00 per dozen

Jumbo Filled Cupcakes - \$40.00

Mini Lemon Bars - \$20.00

Mini Cookies 15 a dozen/20 for ube

Chocolate Chip \*Peanut Butter \*Lemon Honey \*Snickerdoodle \*Chocolate Chips with Walnuts

\*Ube \*Ube with walnuts \*Chocolate Chocolate Chip \*Oatmeal Raisin \*White Chocolate

Macadamia \*Red Velvet \*Chocolate Peppermint \*

Mini Brownies topped with Chocolate Ganache - \$24.00 a dozen

Mini Pies- \$25 a dozen

Chocolate, Peanut Butter, Apple Crisp, Pumpkin, Banana, Cherry, Lemon, Pecan, Custom Flavors  
available!

Mini Rice Crispy Treats \$15.00 a dozen

Mini Éclairs, chocolate or strawberry - \$24 a dozen

Chocolate Covered Strawberries \$25.00 a dozen

Cake Flavors

## **Strawberry Victorian**

White cream cake soaked with strawberry preserves, filled with our signature cream cheese  
and fresh strawberries with butter cream frosting.

## **Raspberry Victorian**



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White cream cake soaked with raspberry preserves, filled with our signature cream cheese and fresh raspberries with butter cream frosting.

## **Chocolate Strawberry Victorian**

Chocolate cream cake soaked with strawberry preserves, filled with our signature cream cheese and fresh strawberries with chocolate butter cream frosting.

## **Chocolate Raspberry Victorian**

Chocolate cream cake soaked with raspberry preserves, filled with our signature cream cheese and fresh raspberries with chocolate butter cream frosting.

## **Chocolate Underground**

Chocolate cream cake with a layer of chocolate ganache filled with our signature chocolate cream cheese with chocolate butter cream.

## **Chocolate salted caramel**

Chocolate cream cake soaked with salted caramel our signature cream cheese and your choice of chocolate or vanilla cream cheese frosting with a caramel drizzle.

## **Chocolate Peanut butter**

Chocolate cream cake with a layer of peanut butter glaze filled with our signature chocolate peanut butter cream cheese with chocolate butter cream frosting topped with brownies and drizzled with peanut butter glaze and chocolate ganache.

## **Pink Champagne**

White cream cake infused with pink champagne our signature cream cheese with butter cream frosting topped with shaved white chocolate.

## **Strawberry Champagne**

White cream cake infused with pink champagne filled with fresh strawberries our signature cream cheese with butter cream frosting topped with shaved white chocolate.

## **Chocolate Orange**

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Chocolate cream cake infused with fresh orange zest, soaked in fresh squeezed orange juice, filled with our signature chocolate cream cheese with chocolate butter cream frosting.

## **Drunken orange**

Chocolate cream cake infused with fresh orange zest, soaked in Grand Marne, filled with our signature chocolate cream cheese with chocolate butter cream frosting.

## **Orange Poppy seed**

White cream cake infused with fresh orange zest and poppy seeds soaked in Orange Juice filled with our signature cream cheese with vanilla butter cream frosting.

## **Lemon Snow Queen**

White cream cake infused with fresh lemon zest, soaked in fresh squeezed lemon juice, filled with our signature cream cheese with vanilla butter cream frosting and lemon slices.

## **Tres Leches**

White cream cake soaked in our secret 3 milks filled with fresh strawberries topped with butter cream frosting.

**Nonalcoholic beverages \$5.00 per person**

**Assorted sodas, stationed iced tea, and lemonade, with water pitchers for the table.**

**coffee service \$1.25 per person**

**includes assorted creamers, sugar, and sweet and low.**

**Plated meal additional \$6.00 per person**

## **Ice Service**

**\$25.00 per 50 pounds of ice plus delivery fee**

## **Staff**

**Dinner Staff \$30.00 an hour**

**Bar Tenders \$20.00 an hour with tip jar**

**\$45.00 an hour without tip jar**

**\*Chef Fee \$65.00 an hour**

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\*NEEDED FOR PLATED DINNER and where onsite cooking is required.  
Day of Coordination – starting at \$1,500.00.

20% service charge and tax applied to all events.

## Tasting Experience

Tasting fee of \$150.00, invite up to 6 guests to come and enjoy your choices of delicious food, as we talk wedding, pair the perfect menu for your special event!