



Phone (859) 586-4201  
Fax: (859)586-4208  
becreativecatering.com

## Buffets

All Buffets are based on 25 or more people and include:

Your choice of four selections from the accompaniment menu, assorted artisan breads and rolls, butter, condiments to compliment entrees, and elegant clear heavy weight disposable dinnerware.

### Hand Carved Entrée Options:

-Hand Carved Slow Roasted Prime Rib: \$13.00

*Seasoned with our signature spice rub and slowly roasted to optimal tenderness. Served with a hot aujus and creamy horseradish sauce.*

-Hand Carved Whole Slow Roasted Strip loin: \$13.00

*Seasoned with our signature spice rub and slowly roasted to optimal tenderness. Served with a hot aujus and creamy horseradish sauce. (Leaner Choice Than the Prime Rib)*

-Hand Carved Whole Beef Tenderloins: \$17.00

*Rolled in our signature spice rub, seared and slowly roasted to optimal tenderness. Served with a hot aujus and creamy horseradish sauce.*

-Hand Carved Roasted Breast of Turkey: \$10.00

*Slow roasted all white meat turkey breast. Served with gravy and cranberry sauce.*

-Hand Carved Slow Roasted Top Round Roast Beef: \$9.00

*Seasoned with our signature spice rub and slowly roasted to optimal tenderness. Served with a hot aujus and creamy horseradish sauce.*

-Hand Carved Boneless Pork Loin: \$9.00

*Marinated and slow roasted. Served with our homemade cinnamon apple sauce.*

-Hand Carved Sugar Glazed Ham: \$9.00

*Baked with our signature sugar and fruit juice blend. Served hot with our homemade honey mustard sauce.*

Add a second entrée to any buffet for an additional \$2.00 per person to the higher priced entrée.

Complimentary buffet attendants on all event of 200 people or greater and the purchase of two or more entrees.



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### Other Entrée Options:

-Sliced Top Round Of Beef in Gravy: \$8.00

*Seasoned with our signature spice rub and slowly roasted to optimal tenderness, and served in our rich homemade brown gravy.*

-Sliced Turkey in Gravy (All White Meat): \$9.00

*Slow roasted all white meat turkey breast served in our rich homemade turkey gravy.*

-Stuffed Pork Chops: \$9.00

*Hand cut center loin chop stuffed with our homemade signature sage stuffing.*

-Beef Tips and Noodles: \$8.00

*Extra lean beef tips slow simmered in homemade brown gravy with wide egg noodles.*

-Pulled Pork BBQ: \$8.00

*Homemade pork bbq, slow roasted and pulled off of the bone served in our signature bbq sauce.*

-Creative Signature Meatloaf: \$8.00

*Classic homemade favorite with a creative twist. Made from USDA ground round tomatoes, onions, and our signature spice blend.*

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All chicken entrées are boneless,  
skinless chicken breasts

-Creative Signature Chicken: \$8.00

*Grilled chicken marinated in our signature sauce, topped with parmesan cheese, a slice of roma tomato, provolone cheese, and a blend of Italian seasonings.*

-Italian Marinated Chicken: \$7.50

*Grilled chicken marinated in our signature sauce.*

-Classic Chicken Piccata: \$9.00

*Breaded Chicken topped with classic Piccata sauce consisting of butter, mushrooms, lemon, and capers.*

-Spinach and Artichoke Chicken: \$9.00

*Grilled chicken marinated, topped with our creamy spinach & artichoke sauce.*

-Chicken Cordon Bleu: \$9.00

*Baked breaded chicken hand stuffed with ham and cheese.*

-Bruschetta Chicken: \$8.00

*Grilled marinated chicken topped with diced tomatoes, red onions and balsamic glaze.*

-Vegetable Stuffed Chicken: \$9.00

*Baked marinated chicken hand stuffed with shredded garden fresh vegetables.*

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\$2.00 per person to the higher priced entrée.

Complimentary buffet attendants on all event of  
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\*\*\* Have your own creative chicken dish ??????\*\*\*

Be Creative Catering will work with you to reproduce your favorite chicken  
entrée for you and your guests to enjoy; just ask how.



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All Pasta Entrees include your choice of three selections from the accompaniment menu, garlic bread, and clear heavy weight disposable dinnerware

-Lasagna Meat or Vegetable: \$8.00

*Homemade lasagna with a garden style tomato sauce, creamy five cheese filling and either garden fresh vegetables, or seasoned ground sausage and beef.*

-Tri Color Cheese Tortellini: \$8.00

*Tri-color tortellini shells that are stuffed with Italian cheeses and served in your choice of our signature pasta sauce, or a homemade creamy Alfredo sauce.*

-Stuffed Manicotti Shells: \$9.00

*Large manicotti shells hand stuffed with cheese and served in your choice of our signature pasta sauce, Signature meat sauce, or a homemade creamy Alfredo sauce.*

-Spaghetti and Meatballs: \$8.00

*Classic dish of spaghetti tossed in our signature pasta sauce with the meatballs on the side.*

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## Buffets

All Fish Entrees Can be Prepared Your Favorite Way  
Blackened, Grilled, or Baked

- Halibut Fillet: \$15.00 (\$5.00 additional when added on as second entrée)  
*Tender and mild whitefish from the Atlantic Ocean. Also available with our signature citrus and honey glaze.*
- Atlantic Salmon Fillet: \$15.00 (\$4.50 additional when added on as second entrée)  
*Fresh hand cut fillets from Canadian waters. Also available prepared with a classic piccata sauce.*
- Icelandic Cod Loins: \$9.00 (\$3.50 additional when added on as second entrée)  
*Filletted mild and meaty whitefish. Also available beer-battered and deep fried.*
- Tuna Steaks: \$15.00 (\$4.50 additional when added on as second entrée)  
*Fresh and thick hand cut Yellowfin tuna from the waters around Hawaii. Also available Asian style w/ sesame seeds and sweet soy glaze.*
- Lobster Tail: \$ Market \$ (market price to add on as second entrée)  
(Available as a single entrée or as a duet to compliment another entrée selection)  
*Cold water lobster tails from northern Australia. Broiled and served with warm drawn butter.*
- Jumbo Shrimp Skewers: \$6.00 each skewer  
(Available as a single entrée or as a duet to compliment another entrée selection)  
*4 Pieces of jumbo shrimp marinated in our signature sauce and grilled to perfection.*
- RAW Oysters and Clams on the Half Shell \$ Market\$ (market price to add on as second entrée)  
(Available as a selection on cocktail reception) (additional charges will apply)  
*Seasonal variety of oysters from around the world. Served with cocktail sauce, horseradish, and lemon wheels.*

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\*Consuming raw or undercooked products can increase  
your chance of a foodborne illness.



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## Buffets

All bars are priced out upon request. Please ask your event coordinator how these menu options can compliment your event.

### -Pasta Bar

*We start with spaghetti, linguini, and tri-color cheese tortellini and offer the following sauces to compliment each individuals taste:*

Creative Signature Pasta Sauce	Homemade Creamy Alfredo Sauce
Classic Meat Sauce	Grated Parmesan Cheese

### -Baked Potato Bar

*We start with salt rubbed and oven roasted potatoes and offer the following topping to compliment each individuals taste:*

Shredded Cheddar Cheese	Shredded Provolone Cheese	Bacon Bits
Roasted Garlic	Sour Cream	Sautéed Mushrooms
Chives		

### -Salad bar

*We start with bowls of garden fresh tossed salad and mixed greens and offer the following topping to compliment each individuals taste:*

Shredded Cheddar Cheese	Shredded Provolone Cheese	Bacon Bits
Broccoli Crowns	Tomatoes	Cucumbers
Red Onions	Sesame Sticks	Croutons
Diced Hard Cooked Egg	Assorted Salad Dressings	

### -Skyline Chili Bar

*A Cincinnati favorite that offers everything that you love.*

Spaghetti	Hot Dogs	Buns
Onions	Mustard	Skyline Chili
Cheese	Hot Sauce	



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### -Taco/ Fajita Bar

*We start with hard and soft taco shells and offer the following topping to compliment each individuals taste:*

Beef Taco Meat	Grilled Chicken Strips	Peppers/Onions
Shredded Cheese	Tomatoes	Onions
Shredded Lettuce	Refried Beans	Spanish Rice
Salsa	Sour Cream	Taco Sauce

### -Mashed Potato Bar

*We start with our roasted garlic mashed potatoes and offer the following topping to compliment each individuals taste:*

Shredded Cheddar Cheese	Shredded Provolone Cheese	Bacon Bits
Roasted Garlic	Chives	Sour Cream
Sautéed Mushrooms		