

CUSTOM CATERING

We would love to take
your order today!
Call Chef to customize your menu
941-896-9422
or email Chef@cremeshrestaurant

PLATTERS

Gourmet Cheese Platter: A selection of Gourmet Cheeses, Assorted Gourmet Crackers & Breads.

Fresh Fruit Platter: A bright array of Fresh Seasonal Fruits

Hummus Platter: Chickpea Hummus with an assortment of Gourmet Crackers & Sliced French Bread

Salmon Platter: Smoked Salmon arranged on a bed of Greens accompanied by diced Tomatoes, Onions, Capers, Cream

Cheese, Crusty Rye Bread or Bagels

Antipasto Platter: Capicola, Pepperoni, Genoa Salami, Prosciutto, Spicy Pepperoncini, Black Olives, & Cheeses

HORS D'OUEVRES

Beef Tenderloin, Sundried Tomato & Fresh Parmesan on French Bread Rounds

Stuffed Mushrooms filled with Chorizo Sausage & Cheese

Vegetarian Stuffed Mushrooms

Asparagus wrapped in Prosciutto & Puff Pastry

Devilled Eggs

Chef's Bruschetta, Tomatoes, Garlic, Basil, & Aged Balsamic. Served on Italian Bread

Fresh Mozzarella Skewers with Roasted Peppers & Artichoke

Chicken & Pineapple Skewers

Smoked Salmon on Garlic Dill Cream Cheese on French Bread Rounds

SOUPS

Cream of Mushroom Tomato Basil Lentil

SALADS

Caesar Salad with Crispy Croutons
Spinach Salad with Blue Cheese, Bacon, Candied Walnuts, Cranberries & Apple Vinaigrette
Mixed Salad with Goat's Cheese, Fruit & Raspberry Vinaigrette

STARTERS

Baked Brie
Fresh Burrata with Tomato Coulis
Crab Cakes with Lime Aioli
Grilled Bratwurst
Potato Pancakes with Sour Cream & Apple Sauce

PASTA ENTREES (Served over Egg Noodles or Penne Pasta)

Grilled Chicken in a Sundried Tomato Cream Sauce

Beef Stroganoff

Creamy Alfredo with Shrimp or Chicken,

Mushroom Pasta with Sundried Tomatoes, Spinach & Mozzarella

Chicken, Bacon Tomato & Fresh Basil

Chicken Piccata

MAIN COURSE (Choice of two side dishes)

Chicken Cordon Bleu, Chicken Breast filled with Ham & Cheese

Chicken Parmesan, Chicken Breast topped with homemade Marinara Sauce & melted Mozzarella & Parmesan

Chicken Breast stuffed with Tomatoes, Basil, Mushrooms, Olives & Red Onions

Chicken Breast topped with Spinach, Ricotta & Garlic

Roast Chicken Thigh basted with Olive Oil & Herbs

Chicken Schnitzel with Lemon Wedges

Whole Turkey Roast with Stuffing

Beef Sauerbraten, Cranberry Sauce & Cream

Meatloaf & Gravy

Beef Goulash

Sautéed Pork Tenderloin Medallions with Curried Apple Sauce

Roast Pork & Gravy

Pork Schnitzel with Lemon Wedges

Wiener (Veal) Schnitzel with Lemon Wedges

Baked Portobello Mushroom filled with Vegetables & Cheese

SIDE DISHES

Potato Salad

Mashed Potatoes

Rice

Spaetzle

Au-Gratin Potatoes

Bread Dumplings

Seasonal Vegetables

Sauerkraut

Red Cabbage

DESSERTS

ROULADEN (1/2 serves 6, Whole serves 12)
Chocolate Raspberry, Hazelnut, Strawberry Vanilla
Coconut, Caramel

Apple Strudel

Cremesh

Assorted European Cookies sold by the lb. (December only)

Please let us know of any allergies before placing your order, as we cannot guarantee the total absence of allergens (milk, eggs, tree nuts, wheat) in our dishes. Our meals are cooked to order, consuming raw or undercooked meats, poultry, seafood, shellfish, or eggs may increase your risk of food borne illness, especially if you have certain medical conditions.