



[APPETIZER CREATIONS]

Priced per person. Some of our Chef's favorite small plates! These bite-sized selections are perfect as a light meal or a precursor to the main presentation.

FRUIT AND CHEESE TRAY

[\$3.75]
Seasonal sliced fruit and berries served with cubed cheeses, including pepper jack, Swiss and cheddar. Gourmet crackers on the side

VEGETABLE CRUDITÉS TRAY

[\$3.25]
Market fresh vegetables, including carrots, zucchini, celery and cherry tomatoes served with creamy bleu cheese and ranch dressings

MEDITERRANEAN TRAY

[\$4.25]
Creamy hummus served with fresh vegetables, including carrots and cherry tomatoes and warm pita bread

SOUTHWESTERN TRAY

[\$4.50]
Our signature seven-layer dip of refried beans, sour cream, guacamole, salsa, cheese, black olives and green onions, served with crispy tortilla chips

ITALIAN TRAY

[\$5.50]
Fresh tomato and mozzarella skewers served with pesto and garlic spread, olive oil and Italian bread

[HORS D'OEUVRES]

Priced per selection. A limited selection of single-bite appetizers served warm on trays or from chafing dishes.

VEGETARIAN

- Artichoke and Cheese Puffs..... **[\$3.25]**
- Asparagus and Cheese Puffs..... **[\$3.00]**
- Mini Quiche, assorted..... **[\$2.25]**
- Wild Mushroom Tartelettes..... **[\$3.75]**
- Spanikopita..... **[\$3.00]**
- Vegetarian Spring Roll..... **[\$2.50]**

BEEF, POULTRY, AND PORK

- BBQ Pork Biscuits..... **[\$4.00]**
- Beef Wellington..... **[\$4.25]**
- Chicken Satay..... **[\$3.25]**
- Southwest Chicken Eggrolls..... **[\$2.75]**
- Peking Duck Bundles..... **[\$3.75]**
- Meatballs..... **[\$1.50]**

Sauces:

- BBQ
- Marinara
- Sweet and sour

- Chicken Wings..... **[\$2.25]**

Sauces:

- BBQ
- Buffalo
- Teriyaki

SEAFOOD

- Fire Cracker Shrimp..... **[\$4.25]**
- Scallops wrapped in Bacon..... **[\$3.00]**
- Coconut Shrimp..... **[\$2.75]**
- Mini Crab Cakes..... **[\$3.75]**

[I.L. CREATIONS]

From casual coffee breaks to executive dining services, I.L. Creations offers full array of catering services. I.L. Creations' catering team will work with you to customize the catering service to fit your needs. We look forward to serving you and your organization.

We will work with you on short notice events, however we need, at minimum, 24 hours prior notice before a catering event, and for events exceeding 25 attendants, we require a minimum of 48 hours prior notice before a catering event. We will do our best to accommodate last-minute orders; however the menu will be subject to availability.

You will be billed and payment is required for rental equipment, service staff, flowers, liens, and other items specifically ordered for your event, if the catering order is cancelled with less than two (2) business days notice prior to the event, and for events with 50 or more attendants three (3) business days cancellation notice prior to the event is required. However, for specially ordered items, in the event of a cancellation, if already ordered or made especially for your event, you will be billed and payment required in the event of any cancellation.



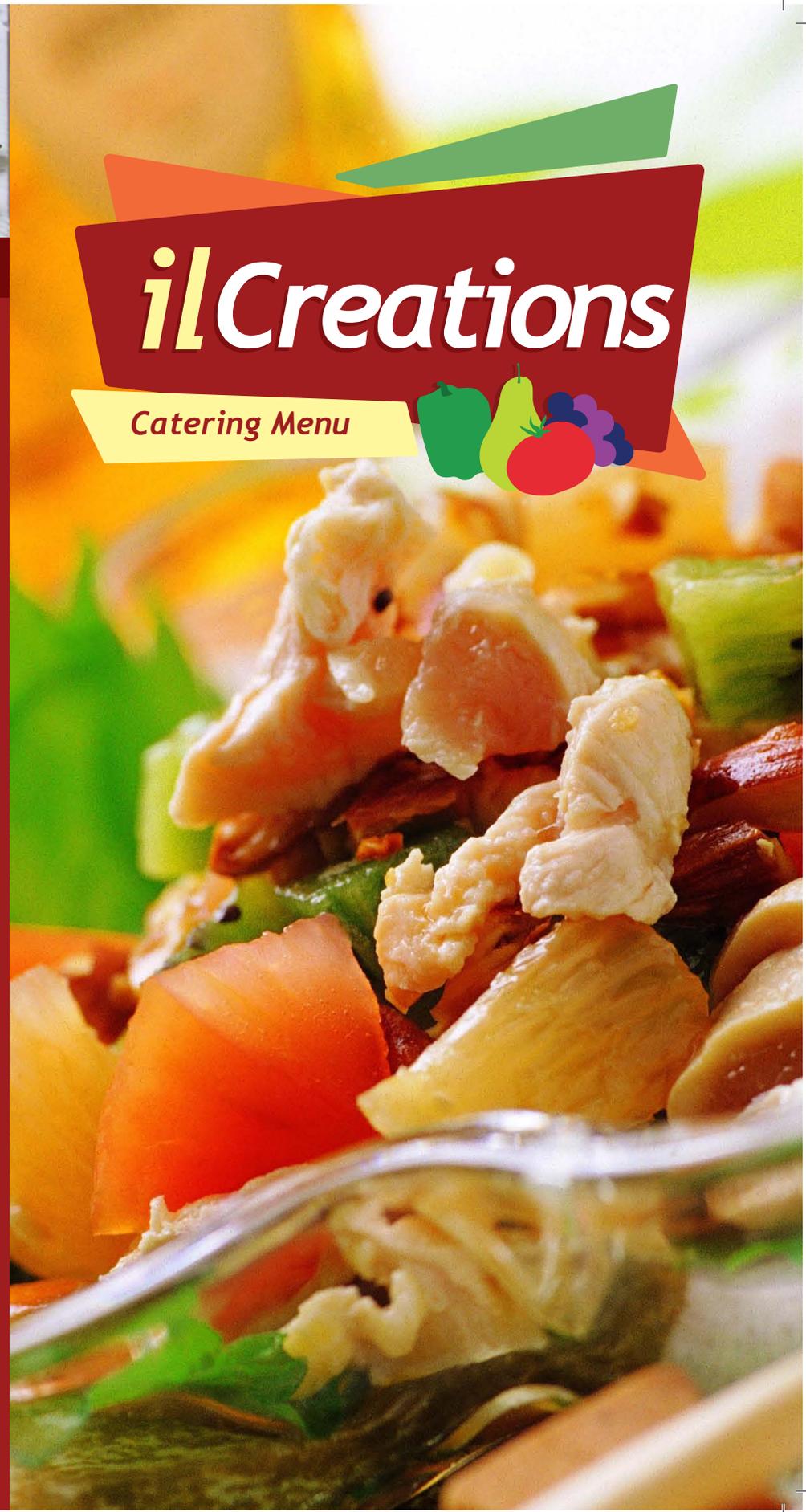
All prices are subject to change at any time. All menu items are subject to availability.

.....
Don't see something you'd like to order? No problem! We can customize a menu for you.

I.L. Creations



I.L. Creations
(301)742-3003
ilcreations.com
catering@ilcreations.com





[BREAKFAST CREATIONS]

Priced per person

BAGEL CREATIONS

[\$3.25]

An assortment of freshly baked bagels served with flavored and regular cream cheese

PASTRY CREATIONS

[\$3.25]

An assortment of freshly baked homemade muffins, croissants and Danishes

Add bagels for **\$1.00**

DONUT CREATIONS

[\$1.50]

A delicious assortment of fresh plain cake, frosted and glazed donuts

YOGURT PARFAITS

[\$3.75]

An assortment of plain and flavored yogurt layered with fresh berries and granola

BREAKFAST SANDWICH CREATIONS

[\$4.75]

Choose your own assortment of creamy scrambled egg sandwiches with cheese, with your choice of ham, bacon, or sausage, served on your choice of a Croissant or English Muffin

CONTINENTAL BREAKFAST CREATION

[\$7.50]

Coffee, tea, assorted pastries, sliced fruit and orange juice served with accompaniments

HOT BREAKFAST CREATIONS

[\$5.50]

Creamy scrambled eggs served from a chafing dish with mini-croissants, butter and jam

Add Bacon or sausage for **\$1.50**

[LUNCH CREATIONS]

Priced per person. All services include disposable plates, napkins and accompaniments

ENTRÉE SALAD CREATIONS

[\$6.50]

Garden Salad

Fresh mixed greens with Julianne carrots, sliced cucumbers, cherry tomatoes and Kalamata olives. Choice of balsamic vinaigrette or buttermilk ranch dressing

Caesar Salad

Crisp romaine lettuce tossed in traditional Caesar dressing with garlic croutons and parmesan cheese

Add choice of:

Grilled chicken **[\$2.95]**

Marinated steak **[\$2.95]**

Grilled shrimp **[\$3.45]**

SIDE SALAD CREATIONS

[\$3.25]

Garden Salad

Half portion of entrée size

Caesar Salad

Half portion of entrée size

Cole Slaw

Traditional cabbage slaw with mayonnaise and vinegar

Italian Pasta Salad

Rotini pasta with peppers, olives and Italian dressing

Potato Salad

Traditional mayonnaise based potato salad with egg. A picnic favorite.

Fruit Salad

Diced seasonal fruit tossed in agave syrup

[SANDWICH CREATIONS]

Priced per person. Individually wrapped or on platters

CLASSIC

[\$6.50]

Customized assortment of fresh ham, turkey, roast beef or grilled vegetable sandwiches on choice of white, wheat or rye bread

DELUXE

[\$7.50]

Choose from our artisan deluxe sandwiches:

- Grilled Chicken on Ciabatta
- Signature Chicken Salad on Croissant
- Tuna Salad on Croissant
- Russian Reuben on Marbled Rye
- Fresh Tomato and Mozzarella with Pesto on Whole Grain

Make any of our sandwich creations into a wrap for just **\$0.50** more!

[BOXED LUNCH PACKAGES]

Priced per person. Each comes in convenient disposal box with all accompaniments for a quick lunch break

BASIC BOXED LUNCHES

[\$8.95]

Classic sandwich creation, one bag of chips and one 10 oz. soda

Add cookies or a side salad creation for **\$1.00** each

DELUXE BOXED LUNCHES

[\$9.95]

Deluxe sandwich creation, one side dish, and one 10 oz. soda

Add cookies or an extra side salad creation for **\$1.00** each

[LUNCH BUFFET CREATIONS]

Priced per person. Served in chafing dishes with your choice of Garden or Caesar salad and freshly baked rolls. Must have ten person minimum to complete order

CHICKEN MARSALA

[\$14.75]

Garlic and herb grilled chicken breasts with Marsala mushroom sauce served rice pilaf

LEMON PEPPER COD

[\$15.75]

Tender cod filets lightly peppered and roasted with lemon juice and served with rosemary roasted red potatoes

OVEN ROASTED TURKEY

[\$14.25]

Fresh from our carving table! Both dark and light meat served with zesty cranberry sauce, creamy mashed potatoes and gravy

BALSAMIC ROAST BEEF

[\$15.25]

Tender beef marinated and served with a balsamic reduction sauce, served with baked potatoes with butter and sour cream

PASTA PRIMAVERA

[\$11.50]

Garden fresh vegetables sautéed with garlic and tossed with penne pasta and light alfredo sauce

[MEETING PACKAGES]

Priced per person

MID-MORNING BREAK

[\$6.75]

A variety of granola bars served with fruit skewers, coffee, tea and bottled water

HEALTHY BREAK

[\$7.75]

Individual assorted yogurts served with granola and berries on the side, coffee, tea and bottled water

SWEETNESS BREAK

[\$8.00]

Our freshly baked cookie and dessert bar creations packages served with coffee, tea and bottled water

SNACK ATTACK BREAK

[\$7.75]

Assorted cookies, pretzels, peanuts and potato chips served with assorted sodas and bottled water

MID-AFTERNOON BREAK

[\$8.50]

Our artisan fruit and cheese tray with gourmet crackers served with coffee, tea, assorted sodas and bottled water

[SWEET CREATIONS]

Priced per person

COOKIE CREATIONS

[\$2.75]

Assortment of our freshly baked chocolate chip, oatmeal raisin, and sugar cookies

COMBO CREATIONS

[\$3.25]

Assortment of our cookie creations plus our freshly baked brownies and blondies

DESSERT BAR CREATIONS

[\$3.50]

An addictive collection of lemon bars, raspberry cheesecake bars, and loaded chocolate brownies

[BEVERAGE CREATIONS]

Priced per person. All services include 8oz paper cups, stirrers, napkins and accompaniments

COFFEE AND TEA CREATIONS

[\$1.75]

Freshly brewed coffee and a selection of assorted tea bags. Decaf upon request

JUICE SERVICE

Assorted 10 oz. bottles..... **[\$1.95]**

ICED TEA

[\$9.00]

per gallon

ORANGE JUICE

[\$13.50]

per gallon

LEMONADE

[\$15.00]

per gallon

TROPICAL FRUIT PUNCH

[\$15.00]

per gallon

SODAS

10 oz. bottled Coke products **[\$1.50]**

Assorted 12 oz. cans **[\$1.50]**

WATER

10 oz. bottles of spring water..... **[\$1.50]**

Ice water per gallon..... **[\$1.50]**

served with slices of lemon

Certain locations can offer alcoholic beverage service for your reception needs.

