

Appetizers

Fresh Seafood

Empress Crab Claws

With spicy mustard and cocktail sauce. 30 Pieces.

Lobster Stuffed Mushrooms

Topped with Parmesan cheese and baked golden brown. 24 Pieces

Jumbo Shrimp Display

With cocktail sauce and lemon wedges. 50 Pieces.

Miniature Maryland Crab Cakes

With chipotle chili remoulade. 24 Pieces.

Chilled

Deviled Eggs

Traditional or with fresh lump crab meat. 12 Pieces.

Domestic Cubed Cheese Display

With fresh fruit and crusty breads.

2 lbs. of cheese serves 10–15. 4 lbs. of cheese serves 20–25

Fresh Vegetable Crudite'

With fire-roasted red pepper dip. Serves 10–15 or 20–25.

Mini Gourmet Sandwich Platter

Assorted Boar's Head meats and cheeses on petite rolls. 24 Sandwiches.

Chilled Beef Tenderloin Display

Medium rare and thinly sliced with onion rolls and horseradish mayo. Serves 10–12.

Hot

Cocktail Meatballs

Simmered in our cranberry chili sauce. 50 Pieces.

Asian Satay Display

Teriyaki chicken and/or sesame soy beef with Asian dipping sauces. 12 Pieces.

Buffalo Wings

Assortment of hot, mild and honey BBQ. 24 Pieces.

Mini Pulled Pork Sandwiches

On petite onion rolls with crispy onions. 24 Sandwiches.

Mini Sirloin Burgers

With cheddar cheese and pickles. 24 Sandwiches.

Desserts

Chocolate Chip Cookies - 12 Pieces

Fudgy Brownies - 12 Pieces

Sunshine Lemon Bars - 12 Pieces

Coconut Blondies - 12 Pieces

Raspberry Bars - 12 Pieces

Apple or Cherry Strudel - 1 Per Order

Butter Rum Bread Pudding - Full Pan

Ordering Guidelines and Information

Please place your order at least 72 hours before the date of your event. Creative Catering prepares all food from scratch within 24 hours of the scheduled delivery or pick-up time.

All delivery fees are calculated by zones. All prices are subject to sales tax and a delivery charge is applicable. Cancellation of order requires 36 hours advance notice. If cancellation comes 24–36 hours in advance, there is a 50% charge. We are unable to accept cancellations with less than 24 hour notice.

Payment may be made by Cash, Check or Credit Card (Visa, Master Card, Discover, American Express). Our catering team can also arrange a full-service menu with staff, equipment, tenting and linens.

Store Hours

Monday thru Friday, 9am to 6pm

Saturday, 9am to 5pm

Sunday, Closed

Catering Hours

7 days a week

Creative Catering is a division of Dorfler's Meat Market

1182 McHenry Road, Buffalo Grove, IL 60089

847-459-3060

Dorflersmeats.com



Catering Menu

Call us today to plan
your next group lunch
or dinner!

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Saturday, 9am–5pm

Sunday, Closed

Catering Hours:

7 Days a Week

Phone:

847-459-3060

Online:

Dorflersmeats.com

Entrees

Beef

Whole Beef Tenderloin

Marinated and grilled with natural au jus. Minimum 3 lbs.

Braised Short Ribs

Over Yukon smashers with natural gravy. Serves 10–15 or 20–25.

First-Cut Brisket

Choice of sweet and sour or old-fashioned. Served with soft rolls. Serves 10–15 or 20–25.

Chili-Rubbed Flank Steak

Medium rare and thinly sliced over chipotle sweet potato smashers. Serves 10 or 20.

Red Wine Braised Pot Roast

With roasted potatoes, carrots and gravy. Serves 10–15 or 20–25.

Barbecue Meatloaf

Choice of au gratin or smashed potatoes. Serves 10–15 or 20–25.

Sliced Roast Sirloin

With mushroom gravy and onion rolls. Serves 10–15 or 20–25.

Chicken

“Crumby Chicken”

Boneless chicken breast rolled in our mix of bread crumbs, herbs and Parmesan cheese. Served over creamy egg noodles. Serves 10–15 or 20–25.

Oven-Baked Chicken

Whole chicken cut up, sauteed and finished in the oven. Served with roasted carrots. Serves 10–15 or 20–25.

Chicken Marsala

Sauteed chicken breasts with mushrooms, garlic and marsala wine. Served with mashed potatoes. Serves 10–15 or 20–25.

Dorfler’s Chicken Dijon

Dijon crusted chicken breasts rolled in panko bread crumbs over rice pilaf. Serves 10–15 or 20–25.

Stuffed Chicken Breasts

With golden raisin and pine nut dressing. Serves 10–15 or 20–25.

Lemon Caper Chicken

Sauteed chicken breasts with a fresh lemon caper sauce. Served over buttered noodles. Serves 10–15 or 20–25.

House Specialties

Italian Beef

With natural gravy, sweet and hot peppers and crusty french rolls Serves 10–15 or 20–25.

Barbecue Pulled Pork

Pulled not Shredded, smothered in our homemade BBQ sauce. Served with onion rolls. Serves 10–15 or 20–25.

Sausage and Peppers

Homemade sausages roasted with bell peppers, onions and herbs. Served with Italian rolls. Serves 10–15 or 20–25.

Olde World Sausage Trio

Thuringers, veal brats and homemade brats with grilled onions, sauerkraut and crusty bread. Serves 10–15 or 20–25.

Dorfler’s Signature Smoked Brisket

The Best! Melts in your mouth. Served with soft onion rolls. Serves 10–15 or 20–25.

Pasta

Baked Mostaccioli

Mostaccioli baked with mozzarella cheese. Served with your choice of meat or marinara sauce. Serves 10–15 or 20–25.

Fettuccine Alfredo

Fettuccine noodles simmered in alfredo sauce. Serves 10–15 or 20–25

Stuffed Shells

Jumbo shells stuffed with our spinach and ricotta cheese blend, topped with mozzarella and Parmesan cheese, then baked. Serves 10–15 or 20–25.

Lasagna

Lasagna noodles layered with our spinach and three-cheese blend then baked with marinara or meat sauce. Serves 10–15 or 20–25.

Rigatoni Broccoli Chicken

Rigatoni with fresh broccoli and grilled chicken. Tossed in our white wine and garlic sauce. Serves 10–15 or 20–25.

Chicken Tetrazzini

Fusilli noodles, mushrooms, peas and chicken simmered in a Parmesan cream sauce and baked golden brown. Serves 10–15 or 20–25.

Rigatoni Ala Vodka

Rigatoni noodles tossed in our creamy vodka sauce with meat. Serves 10–15 or 20–25.

Salads

Fresh Market Salads

Small Serves 8–10 Medium Serves 11–15 Large Serves 16–20

Dorfler’s Chopped Salad

Iceberg lettuce, grilled chicken, roasted red peppers, cucumbers, black olives, provolone cheese, cherry tomatoes and avocado with house dressing

B.L.T. Wedge Salad

Crisp wedge of fresh iceberg lettuce with smoked bacon, grape tomatoes, red onions and blue cheese crumbles, drizzled with a balsamic glaze

Cranberry Goat Cheese Salad

Mixed baby greens, dried cranberries, toasted pecans and goat cheese, with balsamic vinaigrette

Classic Caesar Salad

Crisp romaine lettuce, homemade croutons, shaved Parmesan cheese and fresh ground pepper, with a creamy Caesar dressing.

Traditional Side Dishes (Each dish serve 10–12)

Yukon Whipped Potatoes

Carrot Souffle

Creamy Au Gratin Potatoes

Seasonal Roasted Vegetables

Nancy’s Mac-n-Cheese

Herb-Roasted Red Potatoes

Sauteed Asparagus with Lemon Butter

Broccoli and Cauliflower Casserole

Garlic Cheddar Smashers

Creative Catering uses only the finest cuts of meat! All entrees require heating unless requested otherwise. Heating instructions included. Please call for more information.