

# GLOBAL FUSION COLLECTION



EVENTS & EXPERIENCES FROM  
AROUND THE WORLD

POWERED  
BY

CURATED BY CHEF

*Ricardo Lora*



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THE  
**BEST**  
OF THE  
GULFSHORE  
2025





## At the Heart of Global Fusion Cuisine

At Creative Catering, powered by Global Lifestyle, we embrace the profound joy of bringing Global Fusion Cuisine to your table. I am Chef Ricardo Lory, and it is our mission to harmoniously blend the world's diverse flavors into dishes that not only please the palate but also celebrate the rich tapestry of cultures we serve. Join us as we journey together through culinary landscapes, where every meal is a story of connection and celebration.

*Ricardo Lory*

# GLOBAL FUSION COLLECTION – BUILD YOUR EXPERIENCE

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Please select your preferred items. Elevated Upgrade items are available for an additional charge. Final pricing will be provided based on selections, guest count, and service style.

## Step 1 – Service Style

- Passed Appetizers
- Buffet
- Plated Dinner
- Chef Action Stations

## Appetizers

### Standard Selections (*Choose up to 4*):

- Cocktail Meatballs – BBQ, Sweet Chili, or Marinara
- Chicken Satay Skewers – Ginger-Soy or Thai Peanut Sauce
- Caprese Skewers – Tomato, Mozzarella, Basil, Balsamic Glaze (Veg, GF)
- Vegetable Spring Rolls – Sweet Chili Sauce (Vegan)
- Mac & Cheese Bites – Crispy Shell, Creamy Cheddar (Veg)
- Spinach Artichoke Phyllo Cups – Warm, Creamy Dip (Veg)
- Pigs in a Blanket – Mini Franks in Buttery Puff Pastry
- Mini Chicken & Biscuit Sliders – Honey Butter
- Stuffed Potato Skins – Cheddar, Scallion, Bacon or Veggie
- Buffalo Cauliflower Bites – House Buffalo Glaze (Vegan)
- Mini Spanakopita Triangles – Spinach & Feta in Flaky Phyllo (Veg)



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### **Elevated Upgrades (*Optional*):**

- Mini Crab Cakes – Lemon Aioli or Remoulade
- Thai Sweet-Chili Shrimp – Garlic Glaze & Green Onion
- Mini Beef Crostini – Horseradish Cream & Pickled Onion
- Jerk Shrimp & Peppers – Caribbean Spices & Lime
- Arancini Risotto Balls – Tomato Basil or Truffle Cream (Veg)
- Mini Cuban Sliders – Mojo Pork, Ham, Swiss, Mustard
- Korean BBQ Cauliflower Bites – Sesame Glaze (Vegan)
- Stuffed Mushrooms – Sausage or Vegan Herb Filling
- Pineapple-Teriyaki Chicken Skewers – Sticky-Sweet & Grilled
- Bourbon-Teriyaki Steak Skewers – Seared, Glazed, Garnished

### **Salads**

#### **Standard Selections (*Choose 1 to 2*):**

- Garden Salad – Romaine, Tomato, Cucumber, Carrot, House Vinaigrette (GF, Vegan)
- Classic Caesar – Romaine, Parmesan, Garlic Croutons, Caesar Dressing
- Strawberry Spinach – Candied Pecans, Strawberries, Balsamic Vinaigrette (Vegetarian)
- Tomato & Cucumber – Red Onion, Citrus Herb Vinaigrette (GF, Vegan)



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### **Elevated Upgrades (Optional):**

- Watermelon Feta – Mint, Lime Vinaigrette (GF)
- Wedge Salad – Bacon, Blue Cheese, Creamy Dressing (GF)
- Arugula & Pear – Walnuts, Champagne Vinaigrette (Vegetarian)
- Heirloom Caprese – Tomatoes, Mozzarella, Basil, Aged Balsamic (GF, Vegetarian)

### **Optional Soup Course (Plated Dinners Only)**

#### **Standard:**

- Butternut Squash Bisque – Creamy, Aromatic (Vegetarian)
- Roasted Tomato Basil – Smooth, Herbed Cream (Vegetarian, GF)

#### **Elevated Upgrade (Optional):**

- Lobster Bisque – Rich, Sherry Cream (Market Price)

### **Entrées**

#### **Chicken:**

- Chicken Marsala – Mushroom Wine Sauce
- Herb Roasted Chicken – Garlic Rosemary Lemon Butter
- Lemon Chicken Piccata – Capers, White Wine Sauce
- Tuscan Chicken – Sun-Dried Tomato, Spinach, Parmesan Cream
- Jamaican Jerk Chicken – Caribbean Spices, Mango Garnish
- Honey Garlic Chicken – Sweet & Tangy, Scallions



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### Beef:

- Braised Beef Tips – Red Wine Demi-Glace
- Sliced Roast Beef – Au Jus, Roasted Garlic
- Burgundy Glazed Brisket – Slow-Roasted, Fork-Tender
- Chimichurri Skirt Steak – Fresh Herb Sauce
- Garlic-Rubbed Flank Steak – Medium-Sliced

### Seafood:

- Salmon – Blackened, Grilled, or Roasted with Lemon-Dill Crème
- Citrus Glazed Mahi – Mild, Flaky, Tropical Finish
- Garlic Herb Snapper – Thyme Butter, White Wine Reduction

### Vegetarian:

- Stuffed Portobello Mushroom – Spinach, Herbs, Balsamic Drizzle (Vegan)
- Roasted Vegetable Pasta Primavera – Garlic Olive Oil or Basil Pesto (Vegetarian)
- Eggplant Rollatini – Ricotta, Marinara, Mozzarella

### Elevated Seafood Upgrades (Optional):

- Lemon Butter Shrimp – Garlic, Fresh Herbs
- Shrimp Scampi – Roasted Seasonal Vegetables (MP)
- Jumbo Grilled Shrimp Skewers – Herb-Marinated (MP)
- Seafood Medley – Shrimp, Scallop, Fish in Tomato-Fennel Sauce (MP)
- Buttery Lobster Tail (MP)



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### Sides

*(Choose 2 – Recommend 1 Starch + 1 Vegetable)*

#### **Starches – Standard:**

- Garlic Mashed Potatoes
- Roasted Herb Potatoes
- Brown Sugar Sweet Potatoes
- Yellow Rice with Peppers
- Coconut Jasmine Rice
- 5-Cheese Creamy Mac

#### **Starches – Elevated Upgrades (Optional):**

- Lobster Mac & Cheese (MP)
- Parmesan Scalloped Potatoes
- Scallion-Crab Fried Rice
- Black Truffle Parmesan Pasta

#### **Vegetables – Standard:**

- Seasonal Vegetable Medley
- Green Beans Almondine
- Honey-Roasted Carrots

#### **Vegetables – Elevated Upgrades (Optional):**

- Asparagus Spears
- Oven Roasted Brussels Sprouts



# GET IN TOUCH WITH US



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