

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 HOLIDAY COLLECTION

MARDI GRAS

Catering Packages

Signature Package: Includes thoughtfully curated dishes for an exceptional dining experience.

Elevated Premium Package: Enhances your menu with upgraded selections and elevated dishes for a truly unforgettable event.

Appetizers

Signature Selections: Choose up to 2.

- Cajun Crab Mushrooms: Parmesan-crust, crab-stuffed cremini.
- Andouille Shrimp Skewers: Creole-glazed shrimp and sausage.
- Muffuletta Sliders: Mini rolls with salami, ham, and provolone.
- Spicy Crawfish Dip: Rich crawfish with a spicy kick, served with baguette.
- BBQ Shrimp on Cornbread: Buttery shrimp atop savory cornbread.

Elevated Selections (Additional Charge): Add premium flavors to impress your guests.

- Boudin Balls: Fried Cajun sausage and rice with Creole mustard.
- Oysters Rockefeller: Baked with spinach, butter, and breadcrumbs.
- Blackened Lobster on Grit Cakes: Butter-poached lobster atop crispy grits with Creole sauce.



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Buffet Selections

Minimum Requirement: Buffet service requires a minimum of **20 guests**. Bread service included.

Signature Proteins: *(Choose Two)*

- Jambalaya: Smoked sausage and spiced rice.
- Gumbo: Rich stew with chicken, sausage, and okra.
- Crawfish Étouffée: Crawfish in a savory Creole sauce.
- Blackened Chicken: Spicy, bourbon-glazed.
- Cajun Brisket: Slow-roasted, garlic-rubbed with Creole jus.
- Catfish Remoulade: Crispy, cornmeal-crusting with Creole sauce.

Premium Protein Options **(Additional Charge):**

- Chicken, Sausage & Shrimp Jambalaya: Classic dish with Gulf shrimp.
- Seafood Gumbo: Rich with shrimp, crab, and crawfish.

Sides: *(Choose Three)*

Compliments:

- Dirty Rice: Cajun-spiced ground meat with bell peppers.
- Red Beans & Rice: Rich red beans with smoked sausage.
- White Cheddar Grits: Creamy grits laced with sharp cheddar.
- Cajun Mac & Cheese: Richly baked with a Creole twist.
- Maque Choux Corn: Creamy sautéed corn with crisp vegetables.
- Smoked Turkey Collards: Tender greens with smoky turkey.
- Garlic Pecan Green Beans: Garlic-infused beans with crunchy pecans.
- Honey-Glazed Carrots: Sweetly roasted with a buttery glaze.



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Kid-Friendly Options

Kid-friendly options are priced as add-ons. Choose up to 2 to accommodate younger guests.

- Mac & Cheese Bites – Crispy, cheesy bites.
- Fried Chicken Tenders – Served with honey butter.
- Buttered Noodles – With Parmesan.

Desserts

Dessert is optional and priced as an add-on. Choose 1 or more options to enhance your menu.

- King Cake: Classic cinnamon brioche with a festive sugar glaze.
- Beignets: Light, fluffy fried dough dusted with powdered sugar.
- Bananas Foster Bread Pudding: Warm, caramelized banana bread pudding.
- Pecan Praline Bars: Rich, buttery praline with crunchy pecans.



GET IN TOUCH WITH US



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Chef Global's

FAMILY OF BRANDS

