

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

ST. PATRICK'S DAY

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.

- Irish Cheddar & Guinness Fondue – Served with toasted bread and pretzel bites.
- Mini Shepherd's Pie Bites – Savory beef and vegetable filling topped with mashed potatoes.
- Reuben Sliders – Corned beef, Swiss cheese, sauerkraut, and Thousand Island dressing on rye rolls.
- Potato Croquettes – Crispy mashed potato bites with scallions.
- Irish Sausage Rolls – Puff pastry filled with spiced sausage, served with mustard dip.

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

- Seafood Boxy Cakes – Irish potato pancakes with smoked salmon and herbed cream.
- Black & Tan Beer-Battered Shrimp – Crispy shrimp served with malt vinegar aioli.
- Whiskey-Glazed Pork Belly Bites – Slow-cooked pork belly with an Irish whiskey glaze.



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Buffet Selections

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

Signature Proteins: *(Choose Two)*

- Corned Beef & Cabbage – Slow-braised corned beef with buttery cabbage, potatoes, and carrots.
- Guinness-Braised Pot Roast – Tender beef roast, braised in Guinness with caramelized onions and root vegetables.
- Shepherd's Pie – Rich beef and vegetable stew, baked under creamy mashed potatoes.
- Bangers (Irish Sausages) – Grilled or pan-seared Irish pork sausages with a savory finish.
- Seared Salmon with Irish Butter Sauce – Atlantic salmon, pan-seared and draped in garlic-herb butter.

Sides: *(Choose Three)*

Compliments:

- Champ Potatoes – Irish mashed potatoes with scallions and butter.
- Roasted Root Vegetables – Carrots, parsnips, and potatoes with thyme.
- Soda Bread – House-baked, served warm with Irish butter.
- Guinness Cabbage – Slow-braised with caramelized onions.
- Garlic Green Beans – Tossed with butter and toasted almonds.
- Irish Mac & Cheese – Creamy cheddar mac with crispy breadcrumbs.



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Kid-Friendly Options

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

- Mini Shepherd's Pie – Savory beef, vegetables, and mashed potatoes.
- Chicken Tenders – Crispy, golden, served with honey mustard.
- Buttered Noodles – Tossed with Parmesan.
- Cheese & Ham Sliders – On soft brioche rolls.

Desserts

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

- Baileys Cheesecake – Creamy cheesecake with Baileys liqueur.
- Chocolate Guinness Cake – Dark chocolate with stout and cream cheese frosting.
- Irish Apple Cake – Spiced apple cake with whiskey caramel.
- Shamrock Cookies – Buttery sugar cookies, festively decorated.



GET IN TOUCH WITH US



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Chef Global's

FAMILY OF BRANDS

