

GLOBAL FUSION COLLECTION



EVENTS & EXPERIENCES FROM
AROUND THE WORLD

POWERED
BY

CURATED BY CHEF

Ricardo Lory



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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 THE GLOBAL STANDARD

Catering Packages

Essential Catering Package - \$60

(plus 20% service charge & applicable sales tax)
A thoughtfully curated package ideal for intimate gatherings, corporate functions, and social events —perfect for hosts who value quality, presentation, and exceptional service.

Includes:

- Three passed or stationary appetizers
- One salad
- One main entrée (beef, chicken, or fish)
- One vegetarian entrée
- One starch
- One vegetable
- Bread basket with house butter
- Full staff available upon request

Signature Catering Package - \$75

(plus 20% service charge & applicable sales tax)
An elevated experience offering enhanced variety and visual presentation. Perfect for mid-sized receptions.

Includes:

- Four passed or stationary appetizers
- Two salads
- Two main entrées (beef, chicken, or fish)
- One vegetarian entrée
- One starch
- One vegetable
- Bread basket with flavored butters
- Full staff available upon request



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Premier Catering Package - \$90

(plus 20% service charge & applicable sales tax)

A premium-tier service with expanded selections, upscale ingredients, and a refined guest experience.

Includes:

- Four passed or stationary appetizers
- Chef-curated cheese display (imported & domestic cheeses, crackers, fruits, and nuts)
- Two salads
- One soup
- Two premium main entrées (beef, chicken, pork, or fish)
- One vegetarian entrée
- One starch
- Two vegetables
- Bread basket with compound butters
- Full staff available upon request

Appetizers

Signature Selections

(Included — choose up to 2 for Essential; up to 3 for Signature/Premier)

- Cocktail Meatballs – Your choice of BBQ, sweet chili, or Italian marinara
- Chicken Satay Skewers – With ginger-soy or Thai peanut sauce
- Caprese Skewers – Tomato, mozzarella, basil, balsamic glaze (Veg, GF)
- Vegetable Spring Rolls – Served with sweet chili sauce (Vegan)
- Mac & Cheese Bites – Crispy golden shell, creamy cheddar inside (Veg)



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- Spinach Artichoke Phyllo Cups – Warm, creamy dip in flaky pastry (Veg)
- Deviled Eggs – Classic, topped with paprika or crispy shallots (GF)
- Pigs in a Blanket – Mini franks wrapped in buttery puff pastry
- Mini Chicken & Biscuit Sliders – With honey butter
- Stuffed Potato Skins – Filled with cheddar, scallion, and bacon or veggie
- Buffalo Cauliflower Bites – Tossed in house buffalo glaze (Vegan)
- Mini Spanakopita Triangles – Flaky phyllo filled with spinach and feta (Veg)

Elevated Selections

(Available as upgrades or included in Signature & Premier Packages)

- Mini Crab Cakes – With lemon aioli or remoulade
- Thai Sweet-Chili Shrimp – With garlic glaze and green onion
- Mini Beef Crostini – Horseradish cream and pickled onion
- Jerk Shrimp & Peppers – Caribbean spices and lime
- Arancini Risotto Balls – With tomato basil or truffle cream (Veg)
- Mini Cuban Sliders – Mojo pork, ham, Swiss, mustard
- Korean BBQ Cauliflower Bites – With sesame glaze (Vegan)
- Stuffed Mushrooms – With sausage or herbed vegan filling
- Pineapple-Teriyaki Chicken Skewers – Sticky-sweet and grilled
- Bourbon-Teriyaki Steak Skewers – Seared, glazed, and garnished



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Premium Add-Ons (MP)

(Available only with Premier Package or à la carte)

- Bacon-Wrapped Scallops (MP)
- Lamb Lollipops (MP)
- Lobster BLT Sliders (MP)
- Ahi Tuna Wontons with Avocado Mousse (MP)
- Cold Seafood Tower (MP)

Salads & Optional Soup Upgrade

Salad Selections

(Included with all packages – choose 1)

- Garden Salad – Romaine and spring mix, tomato, cucumber, carrot, house vinaigrette (GF, Vegan)
- Classic Caesar – Romaine, shaved Parmesan, garlic croutons, creamy Caesar dressing
- Strawberry Spinach Salad – Baby spinach, candied pecans, sliced strawberries, balsamic vinaigrette (Vegetarian)
- Tomato & Cucumber Salad – With red onion, citrus herb vinaigrette (GF, Vegan)

Elevated Salad Upgrades

(Included with Premier Package or available as an upgrade)

- Watermelon Feta Salad – Cubed watermelon, crumbled feta, mint, lime vinaigrette (GF)
- Wedge Salad – Iceberg wedge, bacon, tomato, crumbled blue cheese, creamy dressing (GF)
- Arugula & Pear Salad – Shaved parmesan, candied walnuts, champagne vinaigrette (Vegetarian)
- Heirloom Caprese Salad – Sliced heirloom tomatoes, fresh mozzarella, basil, aged balsamic (GF, Vegetarian)



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Optional Soup Course (À la Carte Upgrade — Plated Dinners Only)

Add an elegant soup course to enhance any plated dining experience.

- Butternut Squash Bisque – Creamy, aromatic, and perfect for fall/winter weddings (Vegetarian)
- Roasted Tomato Basil – Classic, smooth, and finished with herbed cream (Vegetarian, GF)
- Lobster Bisque – Rich seafood bisque with sherry cream (MP – Market Price)

Globally Inspired Proteins Designed for Buffet

Chicken Entrées

(Included — Choose 1 with Essential or Signature | Choose up to 2 with Premier)

- Chicken Marsala – Classic with savory mushroom wine sauce
- Herb Roasted Chicken – Garlic, rosemary, and lemon butter
- Lemon Chicken Piccata – Capers and fresh herb wine sauce
- Tuscan Chicken – Sun-dried tomato, spinach, and parmesan cream
- Jamaican Jerk Chicken – Bold Caribbean spices and mango garnish
- Honey Garlic Chicken – Sweet and tangy, finished with scallions

Beef Entrées

(Included — Choose 1 with Signature or Premier | Essential may upgrade)

- Braised Beef Tips – Slow-cooked in red wine demi-glace



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- Sliced Roast Beef – With house au jus and roasted garlic
- Burgundy Glazed Brisket – Bold, slow-roasted, fork tender
- Chimichurri Skirt Steak – Grilled, topped with fresh herb sauce
- Garlic-Rubbed Flank Steak – Sliced and served medium
- Petite Filet Medallions – With demi-glace (MP)

Seafood Entrées

(Included — Choose 1 with Signature or Premier | Essential may upgrade)

- Salmon – Available blackened, grilled, or roasted, with lemon-dill crème
- Citrus Glazed Mahi – Mild, flaky, with tropical finish
- Garlic Herb Snapper – With thyme butter and white wine reduction
- Lemon Butter Shrimp – Sautéed with garlic and fresh herbs
- Shrimp Scampi – Served over roasted seasonal vegetables (MP)
- Jumbo Grilled Shrimp Skewers – Herb-marinated and flame-grilled (MP)
- Seafood Medley – Shrimp, scallop & fish in tomato-fennel sauce (MP)

Vegetarian Entrées

(Optional — Available with any package)

- Stuffed Portobello Mushroom – Spinach, herbs, and balsamic drizzle (Vegan)
- Roasted Vegetable Pasta Primavera – With garlic olive oil or basil pesto (Vegetarian)
- Eggplant Rollatini – Ricotta-stuffed and topped with marinara and mozzarella (Vegetarian)



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Surf & Turf Options

(Available as an upgrade or included with Premier for plated dinners)

- Petite Filet & Grilled Shrimp Duo – With demi-glace and herb butter
- Lobster Tail Add-On – Broiled with lemon butter (MP)
- Steak & Lobster Duo – Elegant and luxurious (MP)

Sides

(Choose 2 with any package — we recommend 1 starch + 1 vegetable)

Compliments (Starches)

Classic Options

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

Elevated Add-Ons (Included with Diamond Package or available à la carte)

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

Vegetables

Vegetable (Choose 1)

- Seasonal Vegetable Medley
- String Beans Almandine
- Garlic Sautéed Green Beans
- Honey-Roasted Carrots

Upgrade

- Oven Roasted Vegetable Blend
- Asparagus Spears
- Oven Roasted Brussels Sprouts
- Lemon Butter Broccolini



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Plated Dinner Selections

Dinner Includes

- Plated Salad
- Entrée
- One Starch & One Vegetable
- Fresh Artisan Rolls with Butter
- China package available upon request

Choice of Salad (Choose 1)

- Garden Salad
- Classic Caesar
- Strawberry Spinach
- Tomato & Cucumber

Upgrade

- Watermelon Feta
- Wedge Salad
- Arugula & Pear
- Heirloom Caprese

Choice of Entrée

Chicken Breast - \$35.95

(Marsala, Piccata, Blackened Tuscan, Caribbean Grilled, Mediterranean, Creamy Garlic, or Italian Breaded Lemon)

Stuffed Chicken - \$37.95

(Athena, Sicilian, Tuscany, or Cordon Bleu)

Sliced Beef Sirloin- \$43.95

Herb-crusted, sliced and served with demi-glace

Braised Short Rib & Chicken Breast - \$49.95

Slow-braised boneless short rib + one chicken flavor above

6 oz. Salmon- \$44.95

Available grilled, roasted, or blackened



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Seafood Upgrades (Market Price)

Available for Premium Selections or à la carte upgrade

- Shrimp Scampi
- Citrus Glazed Mahi
- Garlic Herb Snapper
- Jumbo Herb-Grilled Shrimp
- Seafood Medley (Shrimp, Scallop & Fish)
- Buttery Lobster Tail

Starch (Choose 1)

- Garlic Mashed Potatoes
- Roasted Herb Potatoes
- Wild Rice Pilaf
- Creamy Parmesan Polenta
- Mac & Cheese

Upgrade

- White Cheddar Whipped Potatoes
- Truffle Mac & Cheese
- Sweet Potato Purée

Vegetables

- Seasonal Vegetable Medley
- Green Beans Almondine
- Roasted Carrots

Upgrade

- Asparagus
- Roasted Brussels Sprouts



GET IN TOUCH WITH US



creativecateringnaples.com



info@creativecateringnaples.com



5750 Yahl St. Naples, FL. 34109



(239) 351-9867



Chef Global's

FAMILY OF BRANDS

