

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 - HAWAIIAN

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.

- Ahi Poke on Crispy Wontons
- Pineapple Teriyaki Chicken Skewers
- Spam Musubi: Teriyaki-flavored spam on rice, wrapped in seaweed

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

- Coconut Shrimp with Spicy Pineapple Sauce
- Pineapple Teriyaki Steak Skewers
- Seared Crusted Ahi Tuna Bites

Salad Selections:

(Choose One)

Add protein enhancements for an additional charge.

- **Island Fresh Salad:** *A delightful mix of crisp greens, julienned carrots, edamame, and toasted sesame seeds tossed with a zesty ginger-citrus vinaigrette.*
- **Macaroni Salad:** *A creamy Hawaiian classic with just the right touch of tangy sweetness.*

Protein Additions:

- Grilled Chicken
- Seared Salmon
- Jumbo Shrimp




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Plated Dinner Selections

Service Options: Choose individual plated or family-style service for your event. Bread service included.

Signature Proteins: *(Choose One)*

- Grilled Hawaiian Teriyaki Chicken Breast
- Hawaiian-Style Kalbi
- Beef Short Ribs
- Pan-Seared Red Snapper with Citrus-Soy Drizzle
- Crispy Garlic Tofu with Tropical Sesame Glaze  *Vegetarian*

Elevated Proteins (Additional Charge): Enhance your plated experience with these premium options:

- Macadamia Nut-Crusted Mahi-Mahi with Coconut Beurre Blanc
- Poached Lobster Tail with Passion Fruit Butter Sauce
- Guava-Glazed New Zealand Lamb Chops
- Hibachi Grilled Filet Mignon with Pineapple-Soy Glaze

Sides: *(Choose Two)*

Compliments:

- Yukon Gold Mashed Potatoes Steamed White Rice
- Coconut Jasmine Rice
- Purple Sweet Potato Mash with Coconut Cream and Macadamia Crumble

Vegetables:

- Stir-Fried Vegetables with Soy-Ginger Sauce
- Honey-Glazed Baby Carrots
- Roasted Brussels Sprouts with Pineapple Balsamic Glaze

Action Stations

Kalua Carving Station: Chef carves tender Kalua pork or herb-roasted beef, or citrus-brined chicken, served with house-made sauces.

Poke Bar Station: Guests customize bowls with fresh ahi tuna, salmon, shrimp, or tofu, paired with toppings like seaweed salad, crispy onions, and wasabi crema.




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Buffet Selections

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

Signature Proteins: *(Choose Two)*

- Hawaiian BBQ Chicken
- Hawaiian BBQ Beef
- Kalua Pork with Cabbage
- Teriyaki Beef Short Ribs (premium)
- Coconut-Crusted Shrimp (premium)
- Crispy Garlic Tofu with Tropical Sesame Glaze  *Vegetarian*

Sides: *(Choose Three)*

Compliments:

- Steamed White Rice
- Hawaiian Fried Rice with Pineapple and Scallions
- Sweet Potato Casserole

Vegetables:

- Charred Green Beans with Toasted Macadamia Nuts
- Grilled Mixed Vegetables with Ginger Soy Glaze
- Pineapple-Roasted Sweet Peppers

Kid-Friendly Options

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

- Mini Hawaiian Sliders: Grilled beef sliders with a touch of pineapple BBQ sauce.
- Chicken Tenders with Honey Mustard or Ketchup
- Classic Mac & Cheese
- Hawaiian Pizza Bites: Mini pizzas topped with ham and pineapple.

Desserts

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

- Haupia (Creamy Coconut Pudding)
- Pineapple Upside-Down Cake
- Lilikoi (Passion Fruit) Bars



GET IN TOUCH WITH US



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Chef Global's

FAMILY OF BRANDS

