

Catered Cuisine with a Creole Twist. "Be the First to get Seconds."

We Cater all Events!

Instagram: @Divinecreationscuisine Facebook @Divinecreationscuisine

Twitter: @Cuisine_Divine

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Website: TheDivineCreationsCuisine.com

Join the DCC Text Club for Exclusive Offers and Free Delivery (2 Family Packages of \$55 or more a month required)

Order your 3 pack Pot Pie or Quiche Today. Order and Freeze to save money and time.

832-545-8413

We would be honored to cater your next special event.
Call us today to Design your menu.

Prices subject to change without notice.



Divine Creations Price Chart

Divine Creations 1	Tice Chart	
Meal	Per person plus	
	tax	
Family Style Weekly Meals	Starts at \$55	
	(Serves 4-6)	
	Prices vary based on	
	Weekly Menu	
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Breakfast	Starts at \$8.00	
Lunch	Starts at \$10	
	(varies based on menu)	
	Entrée, veggie, starch Specialty items \$3.00 additional	
	(casseroles, dressings, soufflés)	
Dinner	Starts at \$15	
	Events after 4 p.m Entrée, veggie, starch, drink, salad,	
	bread	
	Specialty items \$3.00 additional (casseroles, dressings, soufflés)	
Special Events	Starts at \$20	
Special Events	Ie. Banquets, Weddings, Parties	
	Entrée, veggie, starch, drink, salad, bread	
	*Proposal required.	
	Specialty items \$3.00 additional (casseroles, dressings, soufflés)	
Seafood	\$2.00 additional per	
	person	
Meat	\$3.00 red meat, lamb	
	Additional per person	
Soup, salad and bread	Added to above meals	
boup ; same and oreas	excluding dinner and	
	special events	
	\$4.00 additional	
Barbeque and Fried Items	\$2.00 per person per	
1	meal	
Desserts, Appetizers, Specialty	Added to total bill based	
Trays (sandwich/wraps) and Fruit sold separately	on selection	
Delivery fees apply:	\$10.00 minimum based	
Denvery rees appry.	on geography	



Signature Divine Creations Special Events Menu Customized Proposal Required

Soups and Salads

Signature Creamy Creole Chicken Salad

Signature Creamy Salmon Salad

Field Green Salad (field greens, cherry tomatoes, cucumbers, carrots, purple onion Croutons, White Cheese, cranberries.)

Field Green Salad (field greens, cherry tomatoes, cucumbers, carrots, purple onion Croutons, Goat Cheese, cranberries, pecans, avocado.)

Cool Cucumber Salad (Cut Cucumber, cut grape tomatoes, purple onions, cranberries, avocados, goat cheese

Cajun Lagniappe Salad (field greens, cherry tomatoes, yellow bell pepper, green
Onions, purple onion, fresh jalapeno peppers tossed in a sweet
and savory Balsamic vinaigrette)

Garden Salad (Romaine lettuce, cucumbers, tomatoes, red onions, carrots, croutons) Greek Salad (Green Leaf lettuce, feta cheese, kalamata olives, red onions, cucumber) EXTRA CHARGE

Field Green Cranberry Almond Goat Cheese Salad Garden Salad Spinach and blue cheese Salad Southwest Tortilla Salad Macaroni Salad Cole Slaw Potato Salad Caesar Salad Tropical Salad

House made Dressings available upon request. (prices vary)

Soups:

Bean (Navy, Red, 3 Bean, Black and Lentil)

Vegetable

Fruit Salad

Tortilla

Potato

Cabbage

Chicken Noodle

Corn Chowder Cream of Asparagus Broccoli and Cheese

Oriental Salad Greek Salad Pasta Salad Big Easy Salad (Cajun Lagniappe)

Chicken Entrees

Herb Roasted Bone in Chicken
Balsamic Glazed Chicken Breast or bone-in
Deep Fried Chicken
Grilled Chicken stuffed with Spinach and cheese
Oven-Fried Chicken
Blackened Chicken
Chicken Fried Chicken
Not your average Chicken Parm.
Jerked Chicken
Barbeque Baked Chicken Bone In

Fish Entree

Blackened Salmon (upcharge)
Grilled Ginger Honey Glazed Salmon
Oven Fried Whiting
Baked Whiting with signature Cream sauce
Jerked Fish
Teriyaki Glazed Fish
House made Balsamic Glazed Fish

Beef /Lamb Entrees (upcharge for beef and lamb)

Sliced Roast Beef Prime Steak T Bone Meatloaf (available in Turkey) Seared Lamb Chops Maple glazed Lamb Lollipops Lamb Meatballs

Vegetarian Entrees

Vegetable Lasagna (tortilla or pasta) wheat upon request Spinach Lasagna (tortilla or pasta) Deep Dish Spinach, Broccoli or Veggie Medley Quiche Spinach, Veggie or Black Bean Enchiladas Stuffed Bell Peppers Cabbage Rolls Signature Eggplant Parmesan

Soups

Chicken and Sausage Gumbo
Fish and Okra Gumbo
Navy Bean Soup
Red lentil Soup (pureed)
Lentil Soup
Lentil Gumbo
Black Bean Soup
Corn Chowder
Cabbage Soup
Red Potato Soup
Butternut Squash Soup

Rice or Potatoes

Garlic Herb Mashed Potatoes
Roasted Basil new Potatoes
Smothered Potatoes
Rainbow Quinoa
Vegetable Rice
Broccoli Cheese Rice
Eggplant Rice
Farina Dressing
Vegetarian Dirty Rice
(turkey can be substituted)

Veggies

Roasted Vegetable Medley
Zucchini and Squash Casserole (upcharge)
Green Bean Casserole
Oven Roasted Cauliflower
Roasted or Sauteed Broccoli
Green Beans and peppers
Carrot Souffle (upcharge)
Baked Butternut Squash (upcharge)

Creamed Spinach

Bread

Housemade Breads are priced separately

Cream of Wheat Muffins Mexican Malt o meal Bread Zucchini Bread Malt o Meal Bread



Number of Guests:	
Time:	
Date:	
Time of Delivery or Set-up:	
Color Scheme:	
Fruit Display:	

Chandra Muhammad, Caterer Divine Creations	Date:	
Accepted By:	Date:	
		_
Total plus tax (8.25):		
Costs per person x amt of guests		
Bread		
Filler:		
Entrée:		
Beverage:		
Appetizers:		

Visa, MC, Discover, Amex accepted through Square, Zelle or Paypal. Minimum \$25 order.



Create your custom designed meal for your special event using our extensive menu

$\underline{Cajun/Creole~(seasonal*)_{\tt Price~Varies~per~seafood~order}}$

Red Beans and Rice with Sausage Dirty Rice Deep Fried Chicken Deep Fried Turkey

Boudin Balls (no pork)

Jambalaya

Shrimp etouffee

Crawfish etouffee*

Fried Fish

Fried Crawfish*

Fried Shrimp*

Gumbo

Boil Crawfish, Crab *

Spicy Shrimp Cocktail

Blackened Chicken

Blackened Fish

Cajun Roasted Potatoes

Smothered potatoes, Green Beans and Sausage

Smothered Okra and Tomatoes and Rice

Smothered 7 Steak and Rice

Smothered Chicken and Rice

Chicken Stew

Cajun Fish Balls and Patties (trout, cod, fish, salmon, whiting, red fish, red snapper)

Meats

Baked, Grilled, Barbeque, Deep fried, Fried or Teriyaki Chicken Breast, parts and whole Chicken

T-Bone, Top Sirloin, Filet Mignon

(\$3.00-10.00 additional per person)

Chicken or Beef Shish Kabob

Fried Chicken

Meatloaf (Turkey or Chicken available)

Lemon and Garlic Chicken

Garlic and Herb Chicken

Italian Herb Baked Chicken

Fried or Grilled Chicken Tenders

Chicken or Beef Fajitas

Fried, Hot, Teriyaki, Barbeque or Jerk Wings

Meatballs (Turkey, Beef, Veggie)

Chicken Tenders

Seafood

(Seasonal) \$3.00 extra per person)

Blackened, Grilled, Baked, Jerk, Barbeque

Snapper, Red Fish

Salmon,

Flounder

Cod

Whiting

Parmesan Crusted Fish

Grilled or Jerked Salmon

Ginger Honey Glazed Salmon

Whiting with signature cream sauce

Oven Fried Whiting

Crab Cakes

Creole Salmon Cakes

Wild Creole Salmon Cake

Boiled Crawfish

Crawfish Etoufee

Fried Crawfish

Seafood dressing

Seafood Gumbo (Shrimp, Crab, Sausage and Chicken)

Fish Gumbo

Salmon Loaf

Spicy Shrimp Cocktail

Shrimp Shish Kabob

Fried Shrimp

Boiled Cajun Shrimp and Red Potatoes

Shrimp Etoufee

Shrimp Stew

Vegetables

Green Bean Casserole

Butternut Squash

Yams

Sauteed Cabbage (white or Purple)

Corn on the Cob

Mexican Corn

Stir Fried Vegetables

Candied, Buttered Carrots

Grilled, Steamed, Fried, Smothered or Sautéed

Green Beans

Asparagus

Broccoli

Cauliflower

Zucchini

Yellow squash

Okra

Purple or White Cabbage

Spinach

Eggplant

Fried Brussel Sprouts

Smothered Okra and Tomatoes

Peas and Carrots

Creamed Spinach

Vegetable Shish Kabobs

Yellow Squash and Zucchini Casserole

Rice/Potato/Pasta

Farina Dressing

Dirty Rice (Vegetarian, Chicken, Beef and Turkey available)

Eggplant dressing

Garlic and Herb Rice

Spanish rice

Yellow Rice

Rice Pilaf

Curry Rice

Red Beans and Rice

White Rice

Brown Rice

Broccoli Rice Casserole

Rice Pilaf

Arborio or Basmati Rice

Lentil and Rice

Seasoned Ranch Rice

French Fries (Regular or Parmesan or Cajun)

Au Gratin

Baked

Creamed

Mashed

Roasted

New

Garlic Mashed

Smothered

Corn Bread Dressing (Malt O Meal Dressing)

Signature Creole Creamy Salmon Fettucine

Signature Creole Creamy Chicken Fettucine

Vegetable Fettuccine Alfredo

Shrimp Fettuccine Alfredo

Chicken Fettuccine Alfredo

Triple Threat Salmon or Chicken Fettuccine

Salmon Fettuccine Alfredo

Beef Lasagna (Vegetarian available)

Fettuccine Alfredo

Pasta Primavera with Spirals

Pasta Primavera

Penne Pasta and Pesto

Spaghetti and Meatballs

Macaroni and Cheese

Baked Macaroni and Cheese

Mexican Lasagna

Wild Salmon Pot Pie

Chicken Pot pie

Vegetarian

Broccoli or Spinach Quiche Signature Vegetarian Fettucine Signature Spinach, Sundried Tomato Creamy Fettucine

Lentil Loaf

Lentil Patties

Spinach Enchiladas

Carrot Patties

Quinoa and Veggie Meat Patty

Vegetable Patties

Spinach Lasagna

Vegetable Lasagna

Corn Tortilla Black Bean Enchiladas

Veggie Dirty Rice

Vegetarian Egg rolls

Eggplant dressing

Signature Eggplant Parmesan

Vegetable Potato cake

Spinach and Sundried Potato Cake

Vegetarian Malt-o Meal Dressing

Veggie Meatballs

Vegetable Pot Pie

Stuffed Bell Peppers

We use Beyond Meat and Field Roast Veggie products.

All meals are Lacto Ova.

Bean (Navy, Red, 3 Bean, Black and Lentil)

Vegetable

Tortilla

Potato

Cabbage

Chicken Noodle

Corn Chowder

Cream of Asparagus

Broccoli and Cheese

Field Green Cranberry Almond Goat Cheese Salad

Garden Salad

Spinach and blue cheese Salad

Southwest Tortilla Salad

Macaroni Salad

Cole Slaw

Potato Salad

Caesar Salad

Tropical Salad

Fruit Salad

Oriental Salad Greek Salad Pasta Salad Big Easy Salad (Cajun Lagniappe)

Appetizers

Signature Spinach Dip

Mini Quiche

Pimento Cheese Dip

Honey Infused Cheese Dip

Canopies

Veggie or meat Puffed Pastries

Stuffed Mushrooms

Stuffed Jalapenos

Smoked Salmon

Angel Eggs

Spring Rolls

Vegetable Skewers

Fried Vegetables

Whimsical Wings (Buffalo, BBQ, Teriyaki, Jerk and Fried)

Cilantro Dip

Spinach and Artichoke Dip

Avocado Dip

Mini Egg rolls

Mini Quiche

Spinach and Cream Cheese Croissants

Meatballs (Vegetable available)

Curry Canopies

Salmon Dip and crackers

Cream cheese rolls

Salmon Salad Sandwiches

Cold cut Tray

Vegetable Tray

Fruit Tray

Chocolate Covered Strawberries

Cheese and Cracker Tray

Relish Tray

Veggie Sandwiches

Mini Quesadilla

Black Bean Nachos

Bread Collage

Wheat Rolls

Malt o meal Bread

Jalapeno Bread

Mexican Cornbread

Salmon Balls or Cakes

Crab Balls or Cakes

Drinks

Tea Spritzer

Pineapple

Apple

Peach

Mango

Cranberry

Regular

<u>Juices</u> (Cranberry, Apple, Orange, Pineapple)

Soda

Water

Coffee

Ginger Ale

Fruit Punch

Cream Soda

Desserts

Cherries jubilee

Homemade Banana Pudding

Homemade Oatmeal Chocolate Chip cookies

Sunflower Seed Pie or Pecan Pie

Brownies

Homemade Pies (Bean, Carrot, Squash, apple, peach cobbler)

Ice Cream

Tarts

Homemade Custard Pies (Buttermilk, Cheese pie)

Cheesecake (Vanilla Bean, Chocolate, Plain) with Fresh Fruit

Breakfast

Fruit

Pastries

Croissants

Raisin Breads

Zucchini Breads

Eggs (any way)

Turkey Bacon

Pork Free Chicken Sausage

Homemade Buttermilk Biscuits

Egg and cheese Biscuit

Veggie Sausage and Links

Hash Browns

Breakfast Burritos (tailored)

Creamy Jalapeño Cheese sunshine grits

Cream of Wheat Chocolate Chip Brioche French Toast Cream of wheat pancakes

Kids Menu

Veggie Dogs, Burgers, Chili Dogs (homemade dogs available for an upcharge)

Cheese, Lentil or Black Bean Nachos

Cheese, Veggie, Veggie Meat, Chicken, Barbeque Chicken Pizza

Mini Chicken bites

Homemade Chicken tenders

Hot dogs (Beef Sausage, Chicken sausage, Turkey sausage and Field Roast options)

Macaroni cheese

Mashed Potatoes

French Fries

Tater Tots

Hamburgers and Cheeseburgers

Chinese

Vegetarian Oriental Rice Shrimp Fried Rice Chicken Fried Rice Egg Fu Yun Stir Fried Vegetables Teriyaki Chicken or Beef Beef and Broccoli Sweet and Sour Chicken Garlic Fish Veggie egg rolls Chicken egg rolls Spring Rolls

Mexican

Vegetable Lo Mein

Micas

Mexican Lasagna

Veggie, Beef, Chicken, Cheese or Spinach Enchiladas

Tacos Burritos

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Quesadillas

Vegetable

Fajitas

Spanish rice

Tortilla Soup

Tortilla salad

Taco Salad

Black Bean Soup

Refried Beans (vegetarian available)

7 Layer dip

Homemade Pico De Gallo

Fish, Chicken, Beef or Bean Soft and Hard Tacos

Turkey, Flounder, Cod, Salmon or Veggie Fish Tacos (Wheat or unbleached White flour, White corn Shells)

Italian

Signature Triple Threat Pasta (Sun Dried tomatoes, Salmon and Fresh Spinach in a

Cheese lover's sauce)

Spaghetti and Meatballs

Creamy Salmon Spaghetti

Creamy Chicken Spaghetti

Salmon Fettuccine

Chicken Fettuccine Alfredo

Vegetable Lasagna (beyond beef)

Beef Lasagna

Pasta Primavera

Penne Pasta and Pesto

Italian Cheese Bread

Barbeque

Barbeque Baked Beans

Corn on the Cob

Potato Salad

Green Beans

Cole Slaw

Wheat Rolls

BB Q Chicken, Beef Ribs, Chop Beef, Beef Sausage

Chop Beef or Chicken Sandwiches

Baked Potatoes

Barbeque Baked Potatoes

Indian

Curry Rice
Sautéed Eggplant and Onions
Steamed Vegetables
Creamed Curry Spinach
Sag Paneer
Tika Masala Fish or Chicken
Butter Chicken
Tandoori Chicken
Basmati or Jasmine Rice
Spiced Lentils and Potatoes

Caribbean

Rice and Lentils Curry Rice Stewed Chicken and Rice Jerk Chicken or Fish Sautéed Jerk or Curry Vegetables Grilled, Fried or Charred Plantains Curry Chicken, Fish and Beef. Jamaican Patty