



*Toni Benetti- Flabetich*

*Owner/Chef*

509-969-0048

- Sensational food, Imaginative Displays, Superior Service

## *A few of our creations....*

### *Salads*

#### *Toni's House Salad*

Fresh chopped romaine, artichoke hearts, black olives and parmesan cheese then tossed with our house Italian dressing.

#### *Caesar*

Chopped fresh romaine lettuce, parmesan cheese, croutons tossed with our homemade dressing  
- we are constantly asked what brand of dressing we use and the brand is (Dennis - my husband)

#### *Pasta Salad Italian Style*

Penne pasta, artichoke hearts, black olives, sun dried tomatoes, mushrooms, and wild rice  
then tossed with our Italian dressing

#### *Asian Pasta Salad*

Pad Thai Noodles, Red Peppers, Yellow Peppers, Green onions, Bok Choy tossed with  
our house Asian Lemon Grass Dressing.

#### *Caprese Salad*

Fresh mozzarella, basil and tomato with an Italian Balsamic Vinaigrette dressing.

#### *Justin's*

Our son's favorite; fresh romaine, artichoke hearts, blue cheese, hearts of palm, bacon tossed in light vinaigrette.

#### *Chop Chop Salad*

Iceberg lettuce, chickpeas, mozzarella Cheese, Dry wine Salami, Green onions with Italian dressing

#### *Spinach Salad*

Baby Spinach with mushrooms and purple onion with a bacon dressing

#### *Yakima Salad*

Fresh romaine salad with local apples, cranberries, and nuts served with our creamy apple dressing.

#### *Watermelon*

Fresh cut watermelon with mint

#### *Southwestern Chopped Salad*

Romaine, Black Beans, Corn, Garbanzo beans, Tomatoes, Avocado, and Mozzarella cheese  
served with a Cilantro Lime Dressing.

# *Vegetables*

## *Roasted Vegetable Platters*

Assorted squash, peppers and mushrooms

## *Green Beans*

Roasted with onion and Bacon

## *Balsamic Bacon Brussels*

# *Starches*

*Garlic Whipped Potatoes*

*Roasted Red Potatoes*

*Wild Rice Pilaf*

*Scalloped Potatoes*

# *Pasta Entrée's*

*Pasta (penne, ravioli or pasta bundles) with your choice of sauce*

## *Meat Sauce*

A hearty meat sauce

## *Steak Sugo*

Mushrooms, onions and steak tossed with our meat sauce

## *Southwest sauce*

A light cream sauce blended with a variety of cheeses, mild green chilies, this is one of our house favorites.

## *Sausage Ragu*

Variety of sausage, garlic, onions. Simmered in a creamy tomato sauce

## *Creamy Marinara*

A blend of cheese mix with our marinara

## *Louisiana Sauce*

A red sauce that will bring a little Mardi Gras flavors to this dish don't let the name fool you - it's not spicy

## *Alfredo*

Who can resist the classic!

## *Creamy pesto*

Pesto blended with creamy, making this a rich sauce.

## *Lemon Alfredo*

Your classic with a hint of lemon

## *Pasta Bolognese*

Shredded meat sautéed with carrots, celery, onions, diced tomato, making a light creamy sauce.

## *Vodka Sauce*

Tomato's, basil, sautéed onion, garlic, vodka with crème reduction

## *Caprese Sauce*

Tomato's, basil, sautéed onion, garlic, white wine with crème reduction

## *Fra Diavolo*

Tomato's, fresh garlic, oregano, parsley, basil, a pinch of red peppers then a splash of lemon!

## *Our Famous Lasagna*

We have become known for our hearty lasagna, no skimping on the meat and cheese.

Made fresh and known as the best in town!

## ***Chicken Entrée Menu***

### ***Chicken Parmesan***

Parmesan crusted chicken breast, marinara sauce and baked with mozzarella

### ***Roasted Chicken Breast with a Louisiana southern creole sauce***

This is a red sauce (bring a little Marti Gras flavor)

### ***Lemon Alfredo***

Chicken breast, lightly and sautéed

### ***Chicken Masala***

Chicken breast, sautéed with sliced mushrooms and Marsala sauce

### ***Chicken Cardinal***

Chicken Breast topped with sweet red peppers and fontina cheese

### ***Kathleen's***

This was created with our mother in law in mind sautéed mushroom, carrots, tomatoes and celery simmered in white wine and cream

### ***Southwest sauce***

A light cream sauce blended with a blend of a variety of cheese, and mild green chilies,

### ***Southwest Bake***

Layers of shredded chicken, green chilies with a creamy sauce topped with cheddar cheese between corn tortillas

### ***Sambal Chicken Skewers***

Marinated with chili paste, Sriracha, ginger, and sugar then grilled.  
This has a touch of that sweet hot flavor – but not too hot!

### ***Chicken Fra Diavolo***

Tomato's, fresh garlic, oregano, parsley, basil,  
a pinch of red peppers then a splash of lemon!

### ***Chicken Caprese Sauce***

Tomato, basil, sautéed onion, garlic, white wine with crème reduction

### ***Fresh Herb Chicken***

Variety of fresh herbs with garlic and olive oil

## ***Meat Entrée'***

### ***Beef Skewer with Chimichurri sauce***

Chimichurri sauce served with our house smoked New York Strip skewer

### ***Country Pork Ribs***

These are boneless – served with our house BBQ Sauce making them easy and tasty to eat!

### ***Beef Short Ribs***

Glazed with a demi veal Asian sauce (boneless)

### ***New York Strip***

Includes creamy peppercorn sauce don't let the peppercorns fool you!  
This is a very mild sauce, I am not a pepper person and love this sauce!

### ***Turkey***

Baked with fresh herbs, butter and a little special pinch of sweetness to the blend, creating a great tasting turkey.

### ***Ham***

Baked slices of ham in our brown sugar glaze sauce (we have other options)

### ***Street Taco 's***

Beef taco -Taste of authentic Mexico stew - shredded beef simmered in an ancho sauce  
Chicken Taco -Shredded and lightly seasoned  
Served with Variety of fresh Salsa's

### ***Other Suggestions***

Small Plate options available, let us create a menu for you!

***\*\*These are just a sample of our creation. We will custom cater to your event\*\****



## Testimonials

Toni,

Everyone loved the food. The event was a real success thanks to you, your assistant and the great Owen Roe staff.

Thanks, Gerry

Yakima Enological Society or Y.E.S.

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*Catering Creations by Toni made our wedding a memorable event! They listened to what we wanted and exceeded our expectations! The display was beautiful with personal details, hot and ready on time, and oh so delicious!!*

*Thank you Catering Creations by Toni & 2 Busy 2 Cook!!!*

*Al and Summer Pineda*

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Toni and her staff were awesome!! Very flexible and took care of working in the space available. Helped me before hand with planning and borrowing materials so I didn't have to buy a lot for one night's use. And most importantly- the food was outstanding!! Everyone was raving about how good the food was, and we couldn't have been happier.

Larisa Flory

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Toni and her staff were so professional! Toni is also a fantastic person to deal with! I get so many people talking about your delicious food on our day! Everyone was just surprised on the different foods that day and how good it all tasted! Thank you Toni! you were a pleasure to have for our wedding!

Andrew Morford

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Having Catering Creations by Toni & 2 Busy 2 Cook cater our wedding was one of the best choices we could of made! From start to finish everything went so smoothly, from the initial meeting and taste tasting to the actual wedding day. Toni and her staff did an excellent job with set up and serving. They even personalized it just for us and it helped to make our day even more special. The food is absolutely amazing and I would recommend it to anyone. Big or small event you can't go wrong!!! Thank you Toni!!! You and your staff truly did a marvelous job, and I wouldn't change anything!!

David and Kristie Patrick

Toni and her staff are the best.. she catered our wedding and did a phenomenal job..everyone raved about how awesome the food was!  
Cherry Ann Sean Foos

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Uhhhh EVERYTHING!!! Thank you so much, it was all sooooo good!

Amy-Young & Isella Family Dentistry

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I will never forget how amazing our caterer was for our wedding. She was attentive, caring, and over-the-top on detail. After my husband was in an accident two weeks prior to our wedding, Toni stepped in and made our day the best it could ever be. I am thankful for her services and recommend her to anyone getting married or needing catering services!

Amy Ann Zeutenhorst

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The wraps were awesome!!! I now have another favorite along with the chicken Caesar salad. Thank you so much.

Derek Valdez -yvfwc.org

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I just wanted to let you know that the catering that you did for our trainings in Yakima the week of August 6th wowed everyone. Our participants' complete evaluation form as the conclusion of the trainings, and here is some of the feedback we received: "I was really impressed by the food! My fear was that I'd have to go out for lunch because often the food is nasty. The lunches were very tasty and satisfying."

Janet Koestring

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*Everything was dead perfect. My folks raved about the appetizers. and Michelle was great.*— Dave Desmara

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Everything was just great – thank you for all your work for us! I believe our guests had a great time and there was more than enough food for everyone - my hope is that Shirley and her team were able to enjoy some of it as well. Our Vegans felt very cared for and super appreciated the extra touches your provided for them – and I noticed you even found my favorite olives ;) It was a pleasure working with you – I can see why our sister office recommended you!!

Cheers!

Rayanne Walter  
Administrative Assistant  
Wells Fargo | Middle Market Banking

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*Toni catered my wedding reception and the food was amazing! We had ribs and chicken and both tasted fabulous. Her staff was great and she worked with us to make it exactly what we wanted. I highly recommend her if you need an event catered*

Eli Mundell