

# HOLIDAY MENU 2017



[creationsincuisinecatering.com](http://creationsincuisinecatering.com) | 602.485.9924

# Treat yourself and your guests this holiday season and leave the cooking to us!

## OUR HOLIDAY MENUS ARE PERFECT FOR:

Tenant and Staff Appreciations – Company Holiday Celebrations – Holiday Open House for Family and Friends.

## PLACE YOUR ORDERS EARLY

Popular dates will close during our busy holiday season, so it is always best to reserve your date as soon as possible.

## ORDERING MINIMUMS

Minimum Food Order of \$200 for Local Delivery (Within 25 miles of our location)

Minimum Food Order of \$300 for Long Distance Delivery (Over 25 miles from our location)

## MENU PRICES

Our menus are priced per person and include quality disposable plates, utensils and napkins.

## PICK-UP ORDERS

Your order may be picked up at our commissary. Our staff will be happy to review your order for accuracy and load your order in your vehicle for you.

## DELIVERY ORDERS

Our trained delivery staff will make certain that your order is on time, hot, fresh and ready to eat. Our deliveries are scheduled within a half (1/2) hour window of your choice. Delivery charges and sales tax will be in addition to the listed prices. Gratuity is not included and left to the discretion of our clients.

GF = Gluten Free    V = Vegan    VG = Vegetarian

## VIP DROP & SET

Our delivery team will arrive at your location and set-up your order using linens, chafers, and decorative serving platters. Linens and chafers will incur an additional cost. Delivery charges are based on location. 10% surcharge will be added to the food and beverage. VIP Drop & Sets are scheduled within a half (1/2) hour window of your choice. Delivery charges and sales tax will be in addition to the listed prices. Gratuity is not included and left to the discretion of our clients.

## FULL-SERVICE EVENTS

Feel like a guest at your own event! Our service staff will arrive at your location and set-up your order using linens, chafers, and decorative serving platters. Staff will stay for the duration of your event to service your event entirely, allowing you to enjoy the festivities! A 20% surcharge is added to all staffed events. Gratuity for the staff who personally serviced your event is left to the discretion of our clients.

## EVENT STAFFING RATES

Event staff hours will be charged based on your event menu and service details. CICC requires a minimum of four (4) hours of event time. Staff will arrive one to one and one half (1-1.5) hours prior to your event start time and depart 1 hour after your event end time. Depending on your location, travel fees may apply.

Service Captain - \$30

Bartenders - \$30

Chefs - \$30

Service Staff - \$27

Utility Staff - \$22

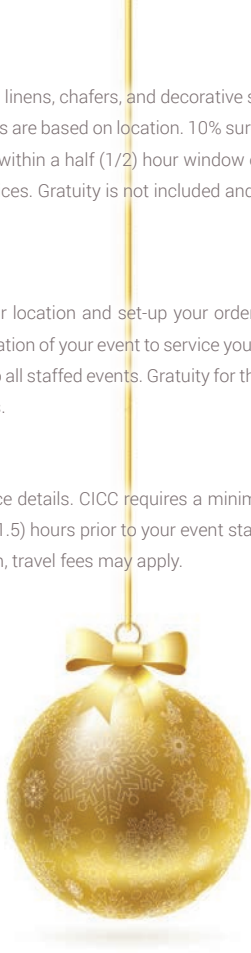
## HOLIDAY PACKAGE TRIMMINGS

Inquire about additional services CICC can provide such as:

- Alcoholic Beverage Packages & Bartenders
- Complete Inventory of Rental Equipment
- Outdoor Heaters
- Themed Entertainment

## HOLIDAY DÉCOR PACKAGES ~ \$200.00

To spruce up any holiday buffet table or station! Winter Greens, Gift Boxes ,Theme Linens, Candles & Sparkles.



For other menus please visit:  
[www.creationsincuisinecatering.com](http://www.creationsincuisinecatering.com)

To Place an Order:  
Call: 602-485-9924



## Chilled Holiday Breakfast Buffets

### *Day Break*

Assorted freshly baked muffins | breakfast pastries | scones | cinnamon rolls | fresh fruit salad | orange juice

**\$8.95 per person**

### *A Gluten Free Good Morning*

Blueberry, chocolate & banana breakfast breads | greek yogurt | cranberry & oat granola | fresh fruit salad | orange juice

**\$11.95 per person**

### *Bagels and Cream Cheese*

Assorted bagels | plain & flavored cream cheese | fresh fruit salad | orange juice

**\$8.95 per person**

### *The Gift Package*

Breakfast pastries | blueberry, chocolate & banana breakfast breads **(GF)** | greek yogurt | cranberry & oat granola **(GF)** | assorted bagels with plain & flavored cream cheese | fresh fruit salad | orange juice

**\$11.95 per person**

## Hot Holiday Breakfast Buffets

All Hot Breakfast Selections Include: Breakfast potatoes with caramelized onions & fresh herbs | fresh fruit salad | orange juice

### *Croissant Breakfast Sandwiches*

Croissant Sandwiches are stuffed with farm fresh eggs and your choice of the following:  
ham & cheddar | bacon & cheddar | sausage patty & cheddar | roasted vegetables & smoked gouda

**\$10.95 per person** – (Minimum of 6 per sandwich selection please)

### *All About Breakfast*

Fresh scrambled eggs | hickory smoked bacon | sausage patties | assorted bagels & breakfast breads **(GF)** | plain & flavored cream cheese

**\$12.95 per person**

### *Waffles & Eggs*

Belgian waffles with warm maple syrup, balsamic strawberries & sweet whipped cream | fresh scrambled eggs with monterey jack | hickory smoked bacon | sausage patties

**\$13.50 per person**

### *Croissant & Blueberry French Toast Casserole*

Casserole of buttery croissants & fresh blueberries baked in cinnamon vanilla sweet cream | roasted vegetable frittata with brie & gouda | seared honey cured ham steak | peppered bacon

**\$15.95 per person**

# All the Trimmings Buffet

The services of a uniformed Chef and Service Captain are required

*INCLUDES:* Breakfast pastries | blueberry, chocolate & banana breakfast breads **(GF)** | greek yogurt | cranberry & oat granola **(GF)** | bagels with plain & flavored cream cheese | sausage patties | hickory smoked bacon | breakfast potatoes with caramelized onions & fresh herbs | fresh fruit salad | orange juice

## *Croissant & Blueberry French Toast Casserole*

Casserole of buttery croissants & fresh blueberries baked in cinnamon vanilla sweet cream with praline topping & maple syrup

## *Chef Attended Omelet Station*

Farm fresh eggs | egg whites | fillings: tomatoes, mushrooms, peppers, scallions, spinach, 3 cheese blend, ham & bacon

**\$23.95 per person**

## Eggstra's

### *Greek Yogurt*

Greek non fat yogurt | fresh berries | cranberry & oat granola

**\$4.95 each** - Minimum 12 please

### *Assorted Nonfat Yogurts*

Individual assorted greek non fat yogurt

**\$2.95 each** - Minimum 12 please

### *Hickory Smoked Bacon (2), & Seared Breakfast Sausage Patty (1)*

**\$2.95 per person**

### *Brown Sugar & Chili Rubbed Bacon*

**\$2.50 per person** - 2 per person

### *Honey Cured Ham Steak*

**\$2.50 per person**

### *Breakfast Potatoes*

Caramelized onions, fresh herbs **(GF)**

**\$2.50 per person**



# Complete Traditional Holiday Dinners

## Whole Turkey Dinner With Trimmings

12 – 16 lb. Turkey \$300.00 – Serves 15

20 – 24 lb. Turkey \$360.00 – Serves 20

24 – 28 lb. Turkey \$425.00 – Serves 25

### INCLUDES:

- Tender Field Greens with Honey Poached Pears, Gorgonzola Crumbles, Candied Walnuts, Craisins & Raspberry Port Vinaigrette
- Rolls & Butter
- Traditional Stuffing with Celery & Onions
- Butter Whipped Potatoes
- Giblet Gravy
- Bourbon Glazed Candied Yams & Toasted Marshmallows
- Orange, Cranberry and Citrus Relish

## Whole Ham & Prime Rib Dinners With Trimmings

*Honey & Brown Sugar Glazed Ham*

14 – 16 lb. Ham \$360.00 - Serves 20

*Herb & Garlic Roast Prime Rib of Beef*

12 – 15 lb. Prime Rib \$500.00 - Serves 15

### INCLUDES:

- Tender Field Greens with Honey Poached Pears, Gorgonzola Crumbles, Candied Walnuts, Craisins & Raspberry Port Vinaigrette
- Rolls & Butter
- Traditional Stuffing with Celery & Onions
- Butter Whipped Potatoes
- Giblet Gravy
- Bourbon Glazed Candied Yams & Toasted Marshmallows
- Spicy Horseradish Cream (Included with Prime Rib Dinner)
- Honey & Cinnamon Apple Butter (Included with Baked Ham Dinner)



# Holiday Buffets

All Holiday Buffets Include: Assorted dinner rolls & whipped butter | Lemonade or iced tea

## Season's Greetings

Classic Caesar Salad with Parmesan & Croutons  
Savory Beef Pot Roast Braised Vegetables & Rich Pan Gravy  
Porchetta Style Chicken Breast, Prosciutto & Rosemary Au Jus  
French Green Beans with Almond Butter & Caramelized Shallots  
Garlic Whipped Potatoes  
Chef's Holiday Dessert Selections

**\$19.95** *per person*

## Traditions

Field Greens, Honey Poached Pears, Crumbled Gorgonzola, Candied Walnuts, Craisins & Raspberry Port Vinaigrette  
Herb Roast Breast of Turkey with Giblet Gravy  
Brown Sugar Honey Cured Ham with Apple Butter & Horseradish Mustard  
Grandma's Traditional Holiday Stuffing  
Butter Whipped Mashed Potatoes  
Bourbon Glazed Candied Yams & Toasted Marshmallows  
Oven Roasted Root Vegetables with Chopped Sage & Garlic  
Warm Cinnamon Apple Crumble with Sweet Whipped Cream

**\$16.95** *per person*

## Home for the Holidays

Italian Chopped Salad with Sherry Chive Vinaigrette  
Pan Crisp Breast of Chicken, Roasted Artichoke Hearts, Shallots, Red Pepper & Mushroom, in Parmesan Broth  
Peppered Flank Steak with Mushroom Demi Glaze  
Yukon Gold Potato, Cauliflower & Parsnip Mash  
Pan Seared Zucchini, Yellow Squash, Carrots, Peppers, Onions & Garlic  
Chef's Holiday Dessert Selections

**\$19.95** *per person*

## Holiday Feast

Field Greens, Honey Poached Pears, Crumbled Gorgonzola, Candied Walnuts, Craisins, Raspberry Port Vinaigrette  
Herb & Garlic Crusted Fillet of Beef Medallions with Wild Mushroom Pearl Onion Demi Glaze  
Pistachio Chicken with Munster Prosciutto Filling & Balsamic Onion Coulis  
Steamed Fillets of Sole, Stuffed with Crab & Scallops, Dill & Caper Supreme Sauce  
Baked & Bubbly Macaroni & Cheese Casserole  
Oven Roasted Root Vegetables, Chopped Sage & Garlic  
Chefs Assorted Holiday Petite Pastries

**\$26.95** *per person*



# Holiday Appetizer Platters

## Hot

### *Honey Crisp Chicken Drumettes*

Buttermilk ranch dipping sauce

**\$140.00** – 100 Pieces

### *Mini Stroganoff Meatballs*

cut scallions | sour cream

**\$85.00** – 100 Pieces

### *Brochettes*

**Teriyaki Beef:** spicy pineapple dipping sauce

**Sesame Chicken:** thai peanut dipping sauce

**\$150.00** – 50 pieces per each preparation

### *Pancetta Wrapped Prawns*

Roasted garlic & chive vinaigrette

**\$155.00** – 50 Pieces

### *Warm Artichoke & Spinach Con Queso*

Served with tri color tortilla chips

**\$110.00** – Serves 50

### *New England Crab Dip*

Ritz cracker crumb topping | toasted crostini

**\$195.00** – Serves 50

### *Chicken Pot Stickers*

Seasoned chicken | vegetables | spicy plum dipping sauce

**\$100.00** – 50 Pieces

### *Smoked Pork Tenderloin Quesadillas*

Southwest veggies | pepper jack | mango papaya salsa

**\$95.00** – 50 Pieces

### *Vegetarian Quesadilla*

Roasted butternut squash | poblano chilies | caramelized

onion | jack cheese | smoked jalapeno lime sauce

**\$85.00** – 50 Pieces

### *Petite Lamb Chops*

**Szechwan Style:** Garlic | sesame & soy | apricot & mint dipping sauce

**Mediterranean:** Sun-dried tomato rosemary pesto | creamy feta dipping sauce

**À La Française:** Dijon herb bread crust | cabernet & onion jam

**\$115.00** – 24 Pieces





## Holiday Appetizer Platters

### Chilled

#### *Chilled Vegetable Display*

Sundried tomato & artichoke dipping sauce

**\$75.00** – Serves 50

#### *Poached Salmon Platter*

Red onion | dill | capers | lemon & cracked pepper aioli

**\$120.00** – Serves 30

#### *Domestic & Imported Cheese Display*

Domestic & imported cheeses | fresh berries | dried fruits | whipped brie | assorted gourmet crackers | sliced baguettes

**\$110.00** – Serves 50

#### *Imported & Exotic Cheese Display*

Imported domestic & exotic cheeses | cured sausage | fresh berries | cured fruits | grape clusters | gourmet crackers | baguette slices

**\$160.00** – Serves 25-30

#### *Chilled Fresh Fruit Display*

Melons | pineapple | fresh berries

**\$85.00** – Serves 50

#### *Chilled Grilled Italian Herb Chicken Fingers*

Lemon sage aioli

**\$85.00** – 50 Pieces

#### *Chilled Shrimp Cocktail*

Tangy cocktail sauce | lemon

**\$100.00** – 50 Pieces

#### *Hummus Trio*

Traditional tahini | roasted red pepper | cilantro jalapeno | Crumbled feta | assorted olives | herb pita chips

**\$95.00** – Serves 50

#### *Bruschetta Assortment*

Portobello mushroom "pate" | creamy artichoke, garlic & sun dried tomatoes | tomato, basil & fresh mozzarella | toasted crostinis

**\$95.00** – Serves 50

#### *Italian Antipasto Platter*

Assorted meats & cheeses | marinated vegetables | assorted olives | fresh mozzarella | sliced baguette

**\$120.00** – Serves 30

#### *Herb Roasted Beef Tenderloin Platter*

Vine ripe tomatoes | gorgonzola crumbles | balsamic roasted onions | spicy horseradish cream | cocktail rolls

**\$175.00** – 24 Portions

#### *Petite Cocktail Wraps*

**Sriracha Chicken:** grilled chicken | blue cheese crumbles | buttermilk ranch dressing | tomatoes | red onion | crisp romaine

**Shaved Roast Beef:** sharp cheddar | tomatoes | red onion | horseradish cream cheese

**Santa Monica (GFVG):** daikon radish sprouts | cucumbers | tomato | red onion | roasted peppers | munster | field greens | honey mustard cilantro pesto

**\$120.00** – 60 pinwheel pieces of one of the above selections

#### *Charcuterie Board*

Shaved cured meats & sausage | pate | whipped brie | chevre | gorgonzola | pickled vegetables | assorted nuts | sliced baguettes

**\$190.00** – Serves 25

# Holiday Hors D'oeuvre Receptions

## Deck The Halls - \$15.95 per person

### *Stroganoff Cocktail Meatballs*

sour cream | scallion

### *Domestic Cheese Display*

Domestic & imported cheeses | fresh berries | dried fruits | whipped brie | assorted gourmet crackers | sliced baguettes

### *Chilled Artichoke, Basil & Sun Dried Tomato Dip*

Herb pita chips

### *Chilled Grilled Italian Herb Chicken Fingers*

Lemon sage aioli

### *Balsamic Glazed Grilled Vegetables*

Chef's assortment of grilled vegetables | red pepper aioli

### *Cocktail Wrap Assortment*

**Sriracha Chicken:** grilled chicken | blue cheese crumbles | buttermilk ranch dressing | tomatoes | red onion | crisp romaine

**Shaved Roast Beef:** sharp cheddar | tomatoes | red onion | horseradish cream cheese

**Santa Monica (GFVG):** daikon radish sprouts | cucumbers | tomato | red onion | roasted peppers | muenster | field greens | honey mustard cilantro pesto

## Roman Holiday - \$19.95 per person

### *Antipasto Platter*

Marinated artichoke hearts | roasted red peppers | grilled eggplant | italian meats & cheese | tomato | basil | mozzarella | assorted olives | pepperoncini

### *Arancini di Siciliani*

Saffron | prosciutto | sweet peas | italian cheese blend | san marzano tomato basil sauce

### *Chilled Artichoke, Basil & Sun Dried Tomato Dip*

Herb pita chips

### *Italian Cocktail Meatballs & Sausage*

Sweet peppers | onion | tomatoes | herbs

### *Chicken Parmesan Sliders*

Cured peppered tomatoes | basil aioli | tomato basil salsa

### *Rustic Flatbreads*

**Roasted Vegetables:** tomato | cauliflower | artichoke | fontina | parmesan | olive tapenade

**Caprese:** basil pesto | cured tomatoes | parmesan | mozzarella

**Honey Roasted Pear & Arugula:** ricotta | brie | fontina

# Holiday Hors D'oeuvre Receptions (cont.)

## Feliz Navidad - \$15.95 per person

### *Red, Yellow, & Blue Tortilla Chips*

Guacamole | spicy smooth salsa | pico de gallo

### *Warm Artichoke, Spinach, & Pepper Jack Con Queso*

Spinach | artichoke hearts | pepper jack cheese | tri color tortilla chips

### *Roasted Vegetable Enchiladas*

butternut squash | brussels sprouts | shallots | green chiles | mushrooms | assorted cheese | chile mole sauce | pico de gallo

### *Mini Pork Tamales*

Sharp cheddar | smooth salsa fresca

### *Smoked Pork Tenderloin Quesadillas*

Caramelized onions | aged jack cheese | roasted poblano chile | cilantro cream | mango papaya salsa

### *Shrimp, Scallop, & Avocado Ceviche*

Fresh tomato citrus broth | ripe avocado | tri color tortilla chips

## Home For The Holidays - \$39.95 per person

### *Imported & Exotic Cheese Display*

Imported & exotic cheeses | cured sausage | fresh berries | cured fruits | grape clusters | gourmet crackers | baguette slices

### *Asparagus, White Cheddar, & Goat Cheese Dip*

With butter & garlic crostini

### *Poached Salmon Platter*

Shaved red onion | dill | capers | lemon | cracked pepper aioli

### *Herb Roasted Beef Tenderloin Platter*

Vine ripe tomatoes | gorgonzola crumbles | balsamic roasted onions | spicy horseradish cream | cocktail rolls

### *Baked Butternut Squash Ravioli*

Caramelized shallots | sage alfredo cream | fontina | Parmesan

### *Osso Bucco Style Chicken Drumettes*

Cabernet braised | roasted peppers | mushrooms | pearl onions | gremolata | shaved romano

### *Crab & Shrimp "Cocktail Salad"*

Heirloom tomatoes | shaved cucumbers | chopped romaine | egg | red onion | louis dressing



## Holiday Sweets

### *Assorted Cookie Display*

Fresh Baked Cookies with Holiday Theme Decorations

**\$30.00 – per dozen**

### *Pumpkin Cheesecake*

With Cinnamon Whipped Cream

**\$60.00 – Serves 14**

### *Hazelnut Chocolate Crunch*

**\$60.00 Each – Serves 14**

### *Walnut Spice Cake*

With Apple Cream Cheese Mousse

**\$60.00 Each – Serves 14**

### *Apple & Pumpkin Pies*

Topped with Cinnamon Whipped Cream

**\$26.00 Each – Serves 8**

**A La Mode \$38.00 Each**

### *Chef's Assortment Of Petite Pastries*

Petite French Pastries with Holiday Theme Decorations

**\$5.50 Per Person**

### *Warm Apple Or Peach Crumble*

Served Warm Topped with Cinnamon Whipped Cream

**\$48.00 – Serves 12**

**A La Mode \$66.00**

### *Yule Logs*

White Filled with Raspberry Bavarian, Chocolate Ganache  
with Christmas Decoration

**\$64.00 Each – Serves 16**

