

HOLIDAY MENU 2020



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 Parties 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 **\$350** for Local Delivery (Within 25 miles of our location)

Minimum Food Order of **\$450** for Long Distance Delivery (Over 25 miles from our location)

MENU PRICES

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

VIP DROP & SET

Our delivery team will arrive at your location and set-up your order using linens, chafers, and decorative serving platters. Linens will incur an additional cost. Delivery charges are based on location. A 25% 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 are in addition to the listed prices. Gratuity is not included and left to the client's discretion.

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 25% service fee is added to all staffed events.

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 1.5 to 2 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 - \$35 | Bartenders - \$35 | Chefs - \$35 |

Service Staff - \$32 | Utility Staff - \$26

HOLIDAY PACKAGE TRIMMINGS

Inquire about additional services CICC can provide such as:

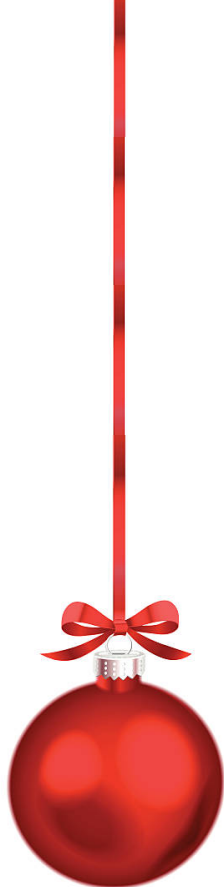
- Alcoholic Beverage Packages & Bartenders
- Rental Equipment Available
- Outdoor Heaters
- Themed Entertainment

HOLIDAY DÉCOR PACKAGES ~ \$250.00

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

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



Hand Passed Hors D'oeuvres

Choose any three of the following creations

\$9.95 (per person)

Warm Baked Brie Cup (V)

With pear-apricot chutney & chives

Peppered Breast of Duck

Served with tarragon grain mustard & cranberry-orange glaze

Wild Mushroom & Kale Tartlet (V)

With truffle-chestnut potatoes

Brioche Grilled Cheese

Five cheese blend & tomato onion jam

Chicken-Apple Sausage Stuffing Muffins

With braised celery & fried sage

Eggplant & Golden Raisin Caponata (V, VG, GF)

Pan crisp "parmesan" and sage polenta

Pumpkin Gnocchi Gorgonzola

With fried sage, arugula & roasted red peppers

French Onion Phyllo Cups (V)

With rosemary cream cheese & scallions

Pumpkin Risotto Cake (V, VG, GF)

Fried crisp with cinnamon, nutmeg, "creme fraiche" & cranberry-orange compote

Artichoke Bottoms (V, GF)

Filled with whipped chevre & sundried tomatoes

Smoked Salmon on a Crisp Potato Cake

With capers, dill & cream cheese

Beef Wellington Minis

Mushroom foie gras & bearnaise dipping sauce



Holiday Appetizer Platters

Each platter serves approximately 25 guests

Order by the platter or choose our Holiday Package and select 3 chilled and 3 hot creations.

Holiday Package- \$19.95 per person

Chilled

Savory Pumpkin Hummus (V, VG)

garlic-sage crostini (GF available on request)

\$75.00

Assorted Cheese Display

gorgonzola with pecan brittle, Camembert, Humboldt fog, Irish whiskey cheddar, Manchego, dried fruits, gourmet crackers & pear-apricot chutney

\$90.00

Charcuterie

speck, capicola, mortadella, soppressata, nduja, Castelventrano olives, pecorino cheese, pickled vegetables, bruschetta

\$190.00 - add \$3.00 per person for Holiday Package

Whipped Chevre & Mascarpone Cheese Spread

dried cranberries, pistachios, apricot crisps, sliced baguette

\$75.00

Jumbo Shrimp Cocktail

sliced lemons, spicy cocktail sauce (50 pieces)

\$165.00 - add \$2.50 per person for Holiday Package

Ham & Havarti on Pretzel Roll

tomato, lettuce & spicy mustard (24 pieces)

\$95.00

Roast Beef & Monterey Jack on Brioche Roll

tomato, lettuce, horseradish cream (24 pieces)

\$95.00

Smoked Salmon Platter

tomatoes, lemon-caper cream cheese, shaved red onion, rosemary sourdough crackers

\$145.00 - add \$1.50 per person for Holiday Package

Deviled Eggs

traditional or pepper & pancetta (50 pieces)

\$100.00

Grilled Zucchini

basil-marinated tomatoes, balsamic onions, fresh mozzarella

\$90.00



Hot

Jumbo Lump Crab Cakes

Cajun mushroom Diane, piquante
pepper aioli (25 pieces)

\$100.00 - add \$3.50 per person for Holiday Package

Spinach Mushroom Tartlet

fontina & brie cheese, rosemary, tomatoes

\$70.00

Baked Brie in Pastry

pear-apricot chutney, sliced baguette, pistachio crisps

\$100.00

Butternut Squash & Spinach Tart

savory pastry crust, fontina, ricotta & brie, cranberry-
orange chutney

\$70.00

Stroganoff Meatballs

sour cream, mushrooms, scallions (100 pieces)

\$95.00

Turkey Meatballs

cinnamon-roasted sweet potato, cranberry-orange
sauce (100 pieces)

\$95.00

Warm Spinach Artichoke Con Queso

pepper jack cheese, cured tomatoes, tri-colored
tortilla chips

\$75.00

Warm Sausage Bread

Italian sausage, cured tomatoes, oregano, fresh
mozzarella, marinara dipping sauce

\$95.00

Arancini

saffron rice, Italian cheese blend, mushroom ragu
(25 pieces)

\$85.00

Baked Butternut Squash Ravioli

Alfredo cream, fontina, sage breadcrumbs

\$125.00 - add \$200 per person for Holiday Package

Osso Bucco Chicken Drumettes

braised peppers, onions & mushrooms, Cabernet
wine sauce, gremolata (25 pieces)

\$75.00

Mini Tamales

choice of green chile and cheese, red chile beef,
or green chile pork, ancho chili salsa (25 pieces)

\$85.00

Chicken Parmesan Sliders

fresh mozzarella, lemon aioli, tomato-basil salsa
(25 pieces)

\$100.00

Honey Roasted Pear & Arugula Flatbread

ricotta, brie & fontina cheese, elderberry balsamic
glaze (50 pieces)

\$80.00

Holiday Party Reception Packages

Deck The Halls - \$22.95 per person

Jumbo Lump Crab Cakes

Cajun mushroom Diane, piquante pepper aioli

Baked Brie in Pastry

pear-apricot chutney, sliced baguette, pistachio crisps

Turkey Meatballs

cinnamon-roasted sweet potato, cranberry-orange sauce

Savory Pumpkin Hummus (V, VG)

garlic-sage crostini (GF available on request)

Ham & Havarti on Pretzel Roll

tomato, lettuce, spicy mustard

Deviled Eggs

traditional or pepper & pancetta

Home for the Holidays - \$19.95 per person

Smoked Salmon Platter

tomatoes, lemon-caper cream cheese, shaved red onion, rosemary sourdough crackers

Deviled Eggs

traditional or pepper & pancetta

Grilled Zucchini

basil-marinated tomatoes, balsamic onions, fresh mozzarella

Baked Butternut Squash Ravioli

Alfredo cream, fontina, sage breadcrumbs

Osso Bucco Chicken Drumettes

braised peppers, onions & mushrooms, Cabernet wine sauce, gremolata

Stroganoff Meatballs

sour cream, mushrooms, scallions

Winter Wonderland - \$29.95 per person

Assorted Cheese Display

gorgonzola with pecan brittle, Camembert, Humboldt fog, Irish whiskey cheddar, Manchego, dried fruits, gourmet crackers, pear-apricot chutney

Arancini

saffron rice, Italian cheese blend, mushroom ragu

Butternut Squash & Spinach Tart

savory pastry crust, fontina, ricotta & brie, cranberry-orange chutney

Jumbo Shrimp Cocktail

sliced lemons, spicy cocktail sauce

Grilled Zucchini

basil-marinated tomatoes, balsamic onions, fresh mozzarella

Carved Salt & Herb Crusted Prime Rib of Beef

horseradish cream & silver dollar brioche cocktail rolls

Holiday Buffets

Holiday Traditions

Assorted Dinner Rolls with Whipped Butter
Tossed Garden Greens with Tomatoes, Onion, Cucumbers & Olives
Buttermilk Ranch & Raspberry Port Dressings
Roast Turkey Breast with Turkey Gravy and Cranberry-Orange Compote
Brown Sugar & Honey Glazed Ham
Corn Bread Stuffing with Celery, Onions & Fresh Herbs
Buttered Mashed Potatoes
Steamed Green Beans with Almonds & Butter
Apple & Pumpkin Pies with Sweet Whipped Cream
Iced Tea or Lemonade

\$17.95 per person

Roman Holiday

Warm Rosemary & Garlic Focaccia
Caesar Salad with Parmesan and Croutons
Italian Sausage, Spinach & Mushroom Lasagna, Five Cheese Blend, Alfredo Cream
Chicken Cacciatore, Breasts & Thighs, Braised with Roasted Peppers, Mushrooms,
Tomatoes & Shallots, Basil & White Wine
Mini Cannoli & Cheesecake Bites
Iced Tea or Lemonade

\$17.95 per person

Feliz Navidad

Ensalada Fresca with Street Corn, Black Beans, Pico de Gallo, Fresh Greens & Lemon-Lime Vinaigrette
Enchilada Casserole, Achiote Seasoned Pulled Chicken, Cilantro Sour Cream, Southwest Cheese Blend,
Corn Tortillas, Red Enchilada Sauce
Green Chili Beef, Tomatillo, Poblano Chili Sauce, Potatoes, Onions, Warm Flour Tortillas
Refried Beans with Melted Cheese
Mexican Rice with Cilantro and Tomato
Caramel Flan with Triple Berry Compote & Cinnamon Sweet Cream
Iced Tea or Lemonade

\$18.95 per person

Home for the Holidays

Assorted Dinner Rolls with Whipped Butter
Roasted Cauliflower & Sweet Potato Salad with Pomegranate Seeds, Quinoa & Sherry Vinaigrette
Seared Fillet of Beef Tenderloin Medallions & Burgundy-Mushroom Demi Glaze
Rosemary & Lemon Chicken with Artichoke Hearts, Roasted Red Peppers, White Wine & Shallots
Baked & Bubbly Macaroni & Cheese with Herb and Parmesan Bread Crumbs
Steamed Green Beans with Almonds & Butter
Warm Apple Crumble with Sweet Whipped Cream
Iced Tea or Lemonade

\$23.95 per person

Carving Buffets

Each buffet comes with assorted dinner rolls & whipped butter, your choice of salad, carving choice, and three side dishes.

Salad Choices

Roasted Cauliflower & Sweet Potato Salad with Fresh Greens, Pomegranate Seeds, Quinoa & Sherry Vinaigrette

Caesar Salad with Parmesan and Croutons

Tossed Garden Greens with Tomatoes, Onion, Cucumbers, Olives, Buttermilk Ranch, and Raspberry Port Vinaigrette

Field Greens with Honey Roasted Pears, Candied Pecans, Dried Cranberries, Gorgonzola & Raspberry Vinaigrette

Carving Choices (for each additional carved item please add \$3.00 per person)

Honey Baked Ham with Apple Butter - **\$16.50 per person**

Pork Loin Filled with Dried Fruits, Marsala Sauce - **\$16.50 per person**

Herb-Roasted Whole Turkey with Cranberry-Orange Compote - **\$16.50 per person**

Salt & Herb Crusted Prime Rib of Beef with Horseradish Cream - **\$34.95 per person**

Side Dish Choices

Baked Mac & Cheese | Steamed Green Beans with Almonds | Whipped Sweet Potatoes with Melted Marshmallows

| Wild & White Rice Pilaf with Roasted Butternut Squash, Cranberries, Almonds & Shallots | Corn Bread Stuffing

with Celery, Onion & Fresh Herbs | Buttered Mashed Potatoes | Parmesan & Herb Roasted Red Potatoes

Buffet Trimmings

Add an additional entree or side dish to your holiday buffet

Pork Loin

Filled with dried fruits, marsala sauce

\$2.00 per person

Braised Pot Roast

With carrots, onion & celery

\$3.00 per person

Whipped Sweet Potatoes

With melted marshmallows

\$3.50 per person

Steamed Green Beans with Almonds & Butter

\$3.50 per person

Wild & White Rice Pilaf

Roasted butternut squash, cranberries, almonds & shallots

\$3.50 per person

Vegan, Vegetarian & Gluten Free Options

Paella Stuffed Peppers (VVGGF)

roasted tomatoes & onions, saffron scented rice, Spanish herb tapa on a bed of sautéed spinach, sweet potato & quinoa, piquante pepper coulis

\$17.95 per person

Wild Rice Meatloaf (VVGGF) ~ cranberry &

caramelized shallot "ketchup", wild mushroom vegetable demi glaze

\$17.95 per person

Vegetarian Shepard's Pie (VVGGF) roasted

vegetables, sweet corn, edamame, cured tomato gravy, garlic mashed potatoes

\$17.95 per person

Grilled Vegetable & Portobello Mushroom

Napoleon (VGF) ~ eggplant, squash, peppers, scallions, melted fresh mozzarella, cured tomato gravy, arugula & almond pesto

\$17.95 per person



Holiday Beverages

Fresh Brewed Regular and Decaffeinated Coffee

served with cream & sugar

\$35.00 – per gallon

Assorted Hot Teas

\$35.00 – 15 bags

Hot Chocolate with Mini Marshmallows

\$35.00 – per gallon

Hot Chocolate Bar

with mini marshmallows, whipped cream & chocolate curls

\$2.75 – per person

Warm Apple Cider

\$35.00 – per gallon

Chilled Individual Cranberry Juice

\$2.50

Individual Sodas, Bottled Waters & Sparkling Waters

\$1.50

Lemonade

\$17.00 – per gallon

Raspberry Lemonade

\$20.00 – per gallon

Unsweetened Iced Tea

\$17.00 – per gallon

Pomegranate Iced Tea

\$25.00 – per gallon

Green Tea Blend

\$20.00 – per gallon

Sparkling Cranberry Punch

\$20.00 – per gallon

Holiday Sweets

Apple, Pecan & Pumpkin Pies

served with sweet whipped cream

\$32.00

Warm Cinnamon Apple Crumble

served with sweet whipped cream

\$48.00 – Serves 12

Assorted Cupcakes

(per two dozen, minimum of one dozen per flavor)

lemon zest | triple chocolate | carrot & cream cheese

\$96.00

Fresh Baked Holiday Cookies

(per two dozen, minimum of one dozen per flavor)

white chocolate pecan | double chocolate mint | winter spiced | pumpkin dark chocolate

\$56.00

Holiday Themed Decorated Cookies

(per two dozen)

gingerbread men | shining star | candy cane | ice crystal | santa claus

\$132.00

Petite Holiday Pastries

(per two dozen, minimum of one dozen per flavor)

maple pecan tarts | candy cane cheesecake | eggnog brulee tarts | dark chocolate hazelnut
praline torte | vanilla apple cider | panna cotta ginger cookies

\$62.50

Specialty Holiday Bars

(per two dozen)

cranberry swirl cheesecake | candy cane brownies | seven layer bars | pecan diamonds

\$36.00

Hand Crafted Holiday Fudge

(per two dozen, minimum of one dozen per flavor)

nutella cherry | cookies & cream | peppermint candy

\$48.00

Holiday Cakes

pumpkin cheesecake | hazelnut chocolate crunch | walnut spice cake with
apple cream cheese mousse

\$60.00 - serves 14

Winter Yule Log

white sponge cake, raspberry bavarian cream, white chocolate frosting

\$56.00 - serves 16

Forest Yule Log

dark chocolate sponge cake, chocolate cream, chocolate frosting

\$56.00 - serves 16