

Wedding Menu

SAMPLE

We have been providing brides and grooms with exceptional and memorable wedding catering since 1996. This is a sample of our Wedding Menu packages and a la carte items. Please contact our certified wedding planner at **602 485-9924** for a complete menu.

Appetizers

Display Platter

Assorted Sushi

Served with wasabi & pickled ginger

Dynamite Roll: spicy maguro tuna | cucumber | avocado

California Roll: cucumber | crab | avocado

Rainbow Roll: salmon | tuna | sea bass

Brochettes

Teriyaki Beef: spicy pineapple dipping sauce

Sesame Chicken: Thai peanut dipping sauce

Southwest Spiced Grilled Shrimp: tomato bacon jam

Southwest Beef: toasted pumpkin seed crust | chipotle barbecue sauce

Tandoori Chicken: tzatziki dipping sauce

Smoked Pork Tenderloin Quesadillas

Southwest veggies | pepper jack cheese | mango | papaya salsa

Flatbreads

Chicken or Beef Shawarma: hummus | tomatoes | Kalamata olives | artichokes | chevre | feta

Southwest: achiote rubbed chicken | sweet corn & black bean salsa | cilantro pesto | pepper jack

Caprese: basil pesto | cured tomatoes | parmesan | mozzarella

Honey Roasted Pears & Arugula: ricotta | brie | fontina

Themed Appetizer Station

To Rome with Love

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

Hand Passed Hors D'oeuvres

Beef Wellingtons

Tomato caper relish | gorgonzola cream

Warm Tomato Feta Tartlet

Olive tapenade

Mole Braised Chile Tostada

Cilantro cream | tomato avocado salsa

Rustic Flatbreads

Roasted Vegetables: tomato | cauliflower | artichoke | tontine | parmesan | olive tapenade

Caprese: basil pesto | cured tomatoes | parmesan | mozzarella

Honey Roasted Pear & Arugula: ricotta | brie | fontina

Tuna Poke Wonton

Sesame soy glaze | wasabi peas

Southwestern Chile Tenderloin

Red chile | black bean relish

Smoked Salmon on Potato Cake

Capers | cream cheese

Signature Buffet

Our Signature Package Menus include: One salad selection | assorted artisan breads with whipped herb butter | 2 entrée selections OR one carving item and one entrée selection | 2 sides | iced tea or flavored botanical brews | fresh brewed coffee

Salad

Baby Spinach & Frisee: Strawberries | toasted almonds | feta sow | champagne & white balsamic vinaigrette

Carving Station:

Tuscan Porchetta

Herb pesto | natural juices | lemon garlic aioli

Entrée

Southwest Spiced Short Rib

Sweet corn & charred tomato salsa | chile mole demi-glace

Grilled Agave Tequila Chicken

Lemon lime guajillo chile sauce | buttermilk cream drizzle

Vegetarian

"Spaghetti"

Butternut squash & zucchini | mushroom bolognese

Sides

Potato gnocchi, crisp pancetta | spinach | cured tomatoes | roasted garlic vinaigrette

Sautéed haricot vert | red quinoa & corn kernels | shallot butter

Elegance Buffet

Tuscany

Salad:

Grilled Radicchio & Romaine

Tear drop tomatoes | olives | balsamic braised cipolini onions | shaved pecorino | lemon vinaigrette

Entrées:

Filet of Beef Medallions

Pappardelle | mushroom ragu | chianti au jus

Lemon Chicken

Toasted farro | roasted peppers | grilled asparagus

Plated Meals

All Plated Meal Package Menus Include: One salad selection | assorted artisan breads with whipped herb butter | 1 entrée selection with accompanying sides | iced tea OR flavored botanical brews | fresh brewed coffee

Salad

Hearts of romaine

Garlic croutons | creamy Caesar dressing | parmesan

Vegetarian Option

Roasted Vegetable Melange

Brussels sprouts | petite carrots | shallots | golden beets | cauliflower | eggplant | celery root & Yukon gold potato mash | pan juices

Entrée

Porcini & Black Truffle Sea Salt Dusted Filet of Beef

With roasted potatoes | shallot buttered snap peas

Paired Entrée Selections

Southwest Spice Rubbed Pork Tenderloin

Agave Lime Glazed Prawns & Butternut Squash Mole Enchiladas

Grilled papaya salsa | cilantro rice

Station to Station and Family Style Service

Please consult our certified event planner for information regarding Family Style or Station to Station Service

Late Night Snack

Mac & Cheese

Cavatappi pasta with cheddar, muenster & monterey jack

Street Tacos

Red chile beef short rib

Achiote rubbed pulled chicken

Smoked shrimp & green chile



1825 West Crest Lane | Phoenix, AZ 85027
creationsincuisinecatering.com | 602.485.9924