HOLIDAY MENU PACKAGES 2019

Creations in Cuisine Catering

Imagine the possibilities...

creationsincusinecatering.com | **602.485.9924**

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

OUR HOLIDAY PACKAGES 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.

MENU PRICES ARE BASED ON A 75 GUEST MINIMUM

Our menus are priced per person and include staff for up to 7 hours - which includes four hours of service and three hours for set up and break down, buffet tables and linens, elegant disposable plates, utensils, napkins, and cups, our service fee and sales tax.

HOLIDAY PACKAGE TRIMMINGS

Inquire about additional services:

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

HOLIDAY DÉCOR PACKAGES ~ $325.00

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

GF = Gluten Free V = Vegetarian VG = Vegan

For other menus please visit:
www.creationsincuisinecatering.com

To place an order please call: (602) 485-9924

Hand Passed Hors D'oeuvres

Choose any three of the following creations

$13.25 (per person) - must be added to buffet package

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

Select three chilled and three hot platters

$43.25 (per person)

Chilled

Savory Pumpkin Hummus (V, VG)
garlic-sage crostini (GF available on request)

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

Charcuterie
speck, capicola, mortadella, soppressata, nduja, Castelventrano olives, pecorino cheese, pickled vegetables, bruschetta
Add $4.00 per person

Whipped Chevre & Mascarpone Cheese Spread
dried cranberries, pistachios, apricot crisps, sliced baguette

Jumbo Shrimp Cocktail
sliced lemons, spicy cocktail sauce
Add $3.25 per person

Ham & Havarti on Pretzel Roll
tomato, lettuce & spicy mustard

Roast Beef & Monterey Jack on Brioche Roll
tomato, lettuce, horseradish cream

Smoked Salmon Platter
tomatoes, lemon-caper cream cheese, shaved red onion, rosemary sourdough crackers
Add $2.00 per person

Deviled Eggs
traditional or pepper & pancetta

Grilled Zucchini
basil-marinated tomatoes, balsamic onions, fresh mozzarella

Hot

Jumbo Lump Crab Cakes
Cajun mushroom Diane, piquante pepper aioli (25 pieces)
Add $4.50 per person

Spinach Mushroom Tartlet
fontina & brie cheese, rosemary, tomatoes

Baked Brie in Pastry
pear-apricot chutney, sliced baguette, pistachio crisps

Butternut Squash & Spinach Tart
savory pastry crust, fontina, ricotta & brie, cranberry-orange chutney

Stroganoff Meatballs
sour cream, mushrooms, scallions

Turkey Meatballs
cinnamon-roasted sweet potato, cranberry-orange sauce

Warm Spinach Artichoke Con Queso
pepper jack cheese, cured tomatoes, tri-colored tortilla chips

Warm Sausage Bread
Italian sausage, cured tomatoes, oregano, fresh mozzarella, marinara dipping sauce

Arancini
saffron rice, Italian cheese blend, mushroom ragu

Baked Butternut Squash Ravioli
Alfredo cream, fontina, sage breadcrumbs
Add $2.75 per person

Osso Bucco Chicken Drumettes
braised peppers, onions & mushrooms, Cabernet wine sauce, gremolata

Mini Tamales
choice of green chile and cheese, red chile beef, or green chile pork, ancho chili salsa

Chicken Parmesan Sliders
fresh mozzarella, lemon aioli, tomato-basil salsa

Honey Roasted Pear & Arugula Flatbread
ricotta, brie & fontina cheese, elderberry balsamic glaze

Holiday Party Reception Packages

Deck The Halls - $46.95 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 - $43.95 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 - $56.50 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
Carved Roast Turkey Breast with Turkey Gravy and Cranberry-Orange Compote
Corn Bread Stuffing with Celery, Onions & Fresh Herbs
Buttered Mashed Potatoes
Apple, Pecan & Pumpkin Pies with Sweet Whipped Cream
Iced Tea or Lemonade
$40.45 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
$41.75 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
$41.75 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
$48.50 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 - ***$38.50 per person***
Pork Loin Filled with Dried Fruits, Marsala Sauce - ***$38.50 per person***
Herb-Roasted Whole Turkey with Cranberry-Orange Compote - ***$38.50 per person***
Salt & Herb Crusted Prime Rib of Beef with Horseradish Cream - ***$63.25 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

Honey Glazed Ham
Add to your buffet free of charge

Pork Loin
Filled with dried fruits, marsala sauce
$2.75 per person

Braised Pot Roast
With carrots, onion & celery
$4.00 per person

Whipped Sweet Potatoes
With melted marshmallows
$4.65 per person

Steamed Green Beans with Almonds & Butter
$4.65 per person

Wild & White Rice Pilaf
Roasted butternut squash, cranberries, almonds & shallots
$4.65 per person

Vegan, Vegetarian & Gluten Free Options

Paella Stuffed Peppers (VVGGF)
roasted tomatoes & onions, saffron scented rice, Spanish herb tepa on a bed of sautéed spinach, sweet potato & quinoa, piquante pepper coulis
$40.45 per person

Wild Rice Meatloaf (VVGGF) ~ cranberry & caramelized shallot "ketchup", wild mushroom vegetable demi glaze
$40.45 per person

Vegetarian Shepard's Pie (VVGGF) roasted vegetables, sweet corn, edamame, cured tomato gravy, garlic mashed potatoes
$40.45 per person

Grilled Vegetable & Portobello Mushroom
Napoleon (VGF) ~ eggplant, squash, peppers, scallions, melted fresh mozzarella, cured tomato gravy, arugula & almond pesto
$40.45 per person

Holiday Beverages

Fresh Brewed Regular and Decaffeinated Coffee
served with cream & sugar
$46.75 – per gallon

Assorted Hot Teas
$46.75 – 15 bags

Hot Chocolate with Mini Marshmallows
$46.75 – per gallon

Hot Chocolate Bar
with mini marshmallows, whipped cream & chocolate curls
$3.75 – per person

Warm Apple Cider
$46.75 – per gallon

Chilled Individual Cranberry Juice
$3.35

Individual Sodas, Bottled Waters & Sparkling Waters
$2.00

Lemonade
$22.75 – per gallon

Raspberry Lemonade
$26.75 – per gallon

Unsweetened Iced Tea
$22.75 – per gallon

Pomegranate Iced Tea
$33.50 – per gallon

Green Tea Blend
$26.75 – per gallon

Sparkling Cranberry Punch
$26.75 – per gallon

Holiday Sweets

Apple, Pecan & Pumpkin Pies
served with sweet whipped cream
$42.75

Warm Cinnamon Apple Crumble
served with sweet whipped cream
$63.95 – Serves 12

Assorted Cupcakes
(per two dozen, minimum of one dozen per flavor)
lemon zest | triple chocolate | carrot & cream cheese
$128.25

Fresh Baked Holiday Cookies
(per two dozen, minimum of one dozen per flavor)
white chocolate pecan | double chocolate mint | winter spiced | pumpkin dark chocolate
$74.75

Holiday Themed Decorated Cookies
(per two dozen)
gingerbread men | shining star | candy cane | ice crystal | santa claus
$176.35

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
$83.50

Specialty Holiday Bars
(per two dozen)
cranberry swirl cheesecake | candy cane brownies | seven layer bars | pecan diamonds
$48.00

Hand Crafted Holiday Fudge
(per two dozen, minimum of one dozen per flavor)
nutella cherry | cookies & cream | peppermint candy
$63.95

Holiday Cakes
pumpkin cheesecake | hazelnut chocolate crunch | walnut spice cake with apple cream cheese mousse
$80.15 - serves 14

Winter Yule Log
white sponge cake, raspberry bavarian cream, white chocolate frosting
$74.75 - serves 16

Forest Yule Log
dark chocolate sponge cake, chocolate cream, chocolate frosting
$74.75- serves 16