

CATERING OUT OF THE BOX

CORPORATE GRAB 'N GO

(602) 485-9924

Creations in Cuisine Catering's new Catering Out of the Box menu offers our valued fresh and flavorful cuisine with enhanced safety at its forefront. Each meal is prepared & packaged using guidelines that protect your guests while maintaining our culinary mission to provide creative & delicious cuisine. Use of masks and gloves, sterilized kitchen equipment and enhanced vehicle sanitation are only a few of the steps we've taken to ensure the safety of your order from conception straight to your doorstep. Welcome your guests back into the office or home with a safe & healthy catered meal.

- 👍 All items are individually packaged & sealed for safety.
 - 👍 Entire meal in a single easy grab 'n go container.
 - 👍 Contactless delivery available by request.
- 👍 All staff members trained on proper sanitization.
 - 👍 Health screenings on all staff performed daily.
 - 👍 Please call our office to place your order.
- 👍 Allow 48 hours' notice from order to fulfillment.
- 👍 20 order Minimum required, 10 minimum per menu item.
- 👍 Menu available Monday-Friday during normal business hours.
 - 👍 Delivery charges will apply and are based on distance.
 - 👍 No substitutions.
 - 👍 Meals are delivered ready to enjoy!

V | Vegetarian

VG | Vegan

GF | Gluten Free



1825 West Crest Lane
Phoenix, AZ 85027
www.creationsincuisinecatering.com
(602) 485-9924



MORNING GRAB 'n' GO

True Continental | \$8.95

fresh baked muffins, pastries,
seasonal fresh fruit salad

Cheesy Eggs & Waffles | \$12.95

scrambled eggs, cheddar &
Monterey jack cheese, Belgian
waffle with maple syrup, sausage
patty

Breakfast Burritos | \$8.95

fajita beef, potatoes, Pico de Gallo,
pepper jack cheese

Jumbo Croissant | \$ 8.95

shaved ham, sharp cheddar, farm
fresh scrambled eggs

The Vegan Breakwich | \$10.95

scrambled vegan Just Egg patty,
tomatoes, avocado spread, gluten
free English muffin, (V VG GF)



SALADS

Mojo Shrimp | \$16.25 | orange-
chipotle grilled prawns on shredded
lettuce, pineapple -jicama & apple
slaw, forbidden rice salad, (GF)

Mediterranean | \$13.95 | hummus,
dolmas, tabbouleh salad with
artichoke hearts, peppers, tomatoes,
olives, and feta, saffron scented
golden raisin couscous, (V)

Beef Steak & Tomatoes | \$14.95

pan crisp herbed fillet of beef and
gorgonzola crumbles, pickled
tomatoes, cucumber, pepper &
scallion salad, grilled potatoes,
(GF)

Thai BBQ Chicken | \$10.95 | grilled

breast of chicken, soba noodles
with cucumber, cabbage, cilantro-
Asian blend of vegetables,
tamarind-plum vinaigrette

Southwest Chicken Caesar | \$10.95

achiote rubbed grilled breast of
chicken, lemon-lime Caesar
dressing, sweet corn, poblano
chilies, cotija cheese, cumin cured
tomatoes, grilled potatoes & chili
croutons



SANDWICH EXPRESS

Goddess of The Garden | \$11.50

cucumbers, red onions, roma tomatoes,
lemon field greens, fresh mozzarella,
beansprouts and avocado with green goddess
dressing in a spinach tortilla served with
roasted carrot, quinoa, cranberry walnut
salad with lemon dijon dressing, (V)

The Club Turkey | \$11.50 | peppered bacon,
tomato, romaine, cheddar cheese, mayo &
mustard in a flour tortilla served with red
potato & dill with mustard vinaigrette

The North End | \$11.50 | shaved ham,
prosciutto, sopressata, pepperoni, provolone
cheese, muffalata olive spread, lettuce, red
onion & tomato on a torta roll served with
pasta primavera with parmesan & Italian
dressing

Grilled Breast of Chicken | \$11.50 | avocado,
crisp pancetta, tomato, lettuce with sun-
dried tomato & artichoke spread on whole
wheat bread served with Greek farro salad
with cucumbers, onions, peppers, tomatoes,
artichokes, and olives

Sonoran Roast Beef | \$12.50 | chili rubbed
and grilled tenderloin of beef, poblano chili &
tomato guacamole, red onion, shaved
romaine lettuce, cotija cheese & chipotle aioli
on a torta roll served with forbidden rice
salad with sweet potatoes, cashews,
scallions, and chipotle-orange vinaigrette



BOXED BUFFET

Sonoran Green Chili Meatloaf | \$11.95 | angus beef & ground pork,
poblano chilies, Monterey jack cheese, artichoke spinach con queso,
enchilada demi glaze, Mexican rice, black bean, corn & Tomatillo salsa

Lasagna Bolognese | \$11.95 | layers of pasta, marinara, Italian cheese
blend, beef, veal and pork, Garlic Braid

Grilled Portobello Mushroom Napoleon | \$12.95 | Vegan mozzarella, saffron
scented rice, piquant pepper coulis | (V VG GF)

Slow Roast Angus Beef Brisket | \$15.25 | mac & cheese, chili corn bread
muffin

Rosemary Chicken | \$12.95 | breast of chicken with rosemary, garlic &
lemon, buttered parmesan noodles, green bean and corn sauté

REFRESHERS

Watermelon Breeze Botanical Brew | \$3.00
decaffeinated

Iced Pomegranate Green Tea | \$3.00

Lavender Infused Lemonade | \$3.00

Arnold Palm-ango | \$3.00
lemonade, mango iced tea

Nitro Cold Brew | \$4.50

Bottled Water or Canned Soda | \$1.50

Orange or Cranberry Juice | \$2.50