

CATERING OUT OF THE BOX

THEMED CUISINE

(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.
 - 👍 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

SOUTH OF THE BORDER

SALAD

(choose one per 10 entrees)

Southwest Caesar Salad grilled corn, cumin cured tomatoes, chili croutons, cotija cheese

Ensalada Fresca cucumbers, olives, black beans, sweet corn, Pico de Gallo, tomato cumin vinaigrette

Ensalada Fruita watermelon, blueberry, mango & orange, cojita cheese, spices, sweet & sour vinaigrette

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

SWEETS

Churro Cookies | \$3.00 | soft sugar cookies
dusted in cinnamon sugar

ENTRÉE

(minimum of 10 per entrée choice)

Street Taco Kit | \$16.00 | authentic taco seasoning blend, corn tortillas, southwest cheese blend, cilantro sour cream, salsa, Sonoran slaw served with tomato-cilantro rice & salad

Ground Taco Beef - Pulled Chicken - Vegetarian

Enchilada Casserole | \$15.75 | achiote seasoning, cilantro sour cream, southwest cheese blend, corn tortillas, red enchilada sauce, southwest pulled chicken served with tomato-cilantro rice & salad

Sonoran Green Chili Meatloaf | \$16.50 | angus beef & ground pork, poblano chilies, Monterey jack cheese, artichoke & spinach con queso, enchilada demi glaze, black beans, corn, & tomatillo salsa served with Sonoran sweet & russet potato mash & salad

Chicken Yucatan | \$16.50 | flour tortilla filled with achiote-rubbed chicken, mushrooms, green chiles, pink enchilada sauce, southwest cheese blend, served with green chili mac and cheese & salad

Carne Asada | \$19.95 | grilled marinated flank steak, fajita vegetables, Pico de Gallo, served with Sonoran sweet & russet potato mash & salad





PASTA REA ITALIAN

SALAD

(choose one per 10 entrees)

Insalata Mista field greens, olives, tomato, hearts of palm, cucumber, white balsamic vinaigrette

di Formaggio di Capra field greens, goat cheese, pomegranate seeds, sliced pears, candied black walnuts, fig-balsamic vinaigrette

Italian Chopped cucumber, olives, tomato, red onion, chickpea, heart of palm, sherry-chive vinaigrette

REFRESHERS

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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

ENTRÉE

(minimum of 10 per entrée choice)

Flank Steak Pizzaiola | \$19.95 | tomatoes, garlic, oregano, chianti wine served with parmesan roasted potatoes & salad

Chicken Parmesan | \$17.95 | parsley – parmesan breadcrumbs, marinara, mozzarella & provolone served with spaghetti aioli olio, fresh garlic, cracked pepper, parsley & parmesan & salad

Rosemary Breast of Chicken | \$15.95 | garlic, lemon, butter white wine served with roasted squash, shallots & mushrooms & salad

Lasagna Bolognese | \$15.75 | beef, veal, pork, marinara, Italian cheese blend served with Garlic Braid & salad

Eggplant & Zucchini Rollatini | \$15.75 | ricotta, marinara, mozzarella & provolone served with saffron scented mushroom rice & salad, (GF V)

Baked Rigatoni & Meatballs | \$15.75 | Italian cheese blend, marinara served with Garlic Braid & salad

SWEETS

Mini Cannolis | \$4.50 | mini pastry shells filled with Italian sweet cream dipped in mini chocolate chips & cinnamon dusted pistachios

Jumbo Black & White Cookie | \$3.00 | iced with vanilla and chocolate





SMOKEHOUSE GRILL

STARTER

Chili Corn Bread Muffin | served with whole butter whipped with local honey

REFRESHERS

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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

SWEETS

Fruit Bars | \$3.50 | apple & raspberry

S'mores Bars | \$3.50 | chocolate chips, marshmallow, Golden Grahams

ENTRÉE

(minimum of 10 per entrée choice)

Slow Roast Angus Beef Brisket | \$15.25 | honey apple BBQ sauce served with baked mac & cheese using freshly made pasta, 5 cheese sauce, focaccia breadcrumbs

Fallin' Off the Bone Pork Ribs | \$17.95 | honey apple BBQ sauce served with creamy coleslaw-shredded cabbage & house made creamy coleslaw dressing

Fireman's Picnic Chicken | \$12.75 | grilled breast & thigh meat, sweet and savory marinade served with loaded baked mash potatoes mashed with sour cream, bourbon cheddar, scallions & roasted garlic, garnished with candied chili pepper bacon bits

Pulled BBQ Sliders | \$13.95 | *Choose from chicken, beef, or pork* | rolls & honey apple BBQ sauce and served with house made macaroni salad using freshly made pasta, lemon garlic aioli, minced onions, celery, parsley & tomatoes

Mixed Vegetarian Grill | \$12.75 | marinated and grilled fresh vegetables, red pepper hummus served with cowboy caviar three bean mix, roasted corn, diced tomatoes, marinated with southwestern vinaigrette & topped with cotija cheese, (V)

