



Casual Creations

A Casual Menu for Every
Meal of the Day



1825 West Crest Lane | Phoenix | AZ | 85027

(602) 485-9924

www.creationsincuisinecatering.com

info@creationsincuisine.com

revised 11/01/25 - Pricing Valid for Events Booked Through 10/01/2026

Breakfast

Hot Breakfast and Bakes

Include roasted potatoes with rosemary, peppers & caramelized onions and fruit salad

All About Breakfast | \$18.50

Egg Scramble, Thick Cut Bacon, Breakfast Sausage, Assorted Muffin Basket

Belgian Waffles | \$20.95

Egg Scramble, Thick Cut Bacon, Breakfast Sausage, Maple Syrup

+Whipped Cream & Triple Berry Compote \$3.95

Cinnamon Brioche French Toast | \$19.95

Egg Scramble, Thick Cut Bacon, Breakfast Sausage, Maple Syrup

+Whipped Cream & Triple Berry Compote \$3.95

Hash Brown Casserole | \$18.95

Maple Sausage, Monterey Jack & Cheddar Cheese, Assorted Muffin Basket

Spinach & Sweet Potato Casserole | \$22.95

Vegan Eggs & Mozzarella Cheese, Vegan Sausage Patty and Gluten Free English Muffin | VG, GF

Cheesy Southwest Casserole | \$18.95

Chorizo, Pico de Gallo, Pepper Jack & Cheddar Cheese, Assorted Muffin Basket

Chilled Breakfast

True Continental \$12.50

Assorted Muffins, Cinnamon Rolls, Fresh Fruit Salad and Chilled Orange Juice | V

Morning Mixer \$12.50

Assorted Muffins (GF), Breakfast Danish, Butter Croissants, Fresh Fruit Salad, Jellies, Whipped Butter and Chilled Orange Juice | V

Power Point Breakfast \$13.95

2 Hardboiled Eggs, Sliced Avocado, Hummus, Crostini, Basil Tomatoes & Blueberry Muffins | V, GF

Eggstras

Enhance your base breakfast with the following options

Greek Yogurt | Per Dozen | \$48

Individually Packaged, Assorted Flavors | V, GF

Pineapple Dark Cherry Parfait | Per Dozen \$78

Vanilla Yogurt, Crunchy Granola | V, GF

Fresh Berry Crunch | Per Dozen \$78

Vanilla Yogurt, Honey, Crunchy Granola | V, GF

Assorted Muffins | Per Dozen \$42

Regular or Mini Gluten Free

Smoked Salmon, Bagel & Asparagus Strata | Serves 10 | \$105

Chive Cream Cheese, Dill, Capers, Cucumbers with Shaved Onions, Tomato

Blueberry Brioche Bread Pudding | Serves 10 | \$90

Warm Maple Syrup | V

Egg Scrambles | Per Person | \$7

Bacon & Eggs Scallions, Cheddar Cheese & Potatoes

Denver Honey Cured Ham, Roasted Potatoes & Cheddar Cheese

Southwest Vegan Eggs, Vegan Cheese & Vegan Chorizo, Scallions and Tomatoes | VG, GF +\$4.00

Breakfast Proteins | GF | \$4.50 Per Person

Per Selection: Crisp Bacon | Brown Sugar Chile Rubbed Bacon
Breakfast Sausage | Turkey Bacon | Chicken Sausage

Quiche | Minimum 2 Per Selection | \$48 Each

Lorraine Crumbled Bacon, Roasted Shallots & Gruyere

Caprese Basil, Tomatoes & Mozzarella | V

Zucchini & Mushroom Roasted Shallots & Mozzarella | V

Omelet Station - Made to Order | Per Person | \$11

Crumbled Bacon, Breakfast Sausage, Mushrooms, Tomatoes, Scallions, Roasted Peppers, Three Cheese Blend

+\$5 Each Vegan Egg, Egg White or Vegan Breakfast Sausage Substitutions

Grab & Go Breakfast Sandwiches

Include roasted potatoes with rosemary, peppers & caramelized onions and fruit salad
minimum of 10 per style

The Bagel Man | \$15.95

Thick Cut Bacon, Egg Scramble, Jack and Cheddar Cheese

English Muffin | \$15.95

Jumbo Muffin, Breakfast Sausage Patty, Egg Scramble with Cheddar Cheese

Breakfast Burrito | \$15.95

Egg Scramble with Pepper Jack Cheese, Pico de Gallo, Chorizo and Potatoes

Vegan Breakwich | \$21.95

Vegan Eggs and Cheese, Tomatoes, Avocado Spread, Vegan Sausage Patty | VG, GF
on GF English Muffin (minimum 5 per order)

Classic Lunch Creations

Individually boxed or on platters with utensils.

Sandwich creations are served with potato chips, apples, fresh baked cookies and condiment packets. Salad creations are served with rolls, butter and bakery treat. a minimum of 10 per creation is required

Honey Cured Ham | Each | \$15.95

Lettuce, Tomato, Swiss Cheese on Torta Roll

Deli Style Roasted Turkey Breast | Each | \$15.95

Lettuce, Tomato, Cheddar Cheese on Whole Wheat

Roast Beef | Each | \$15.95

Lettuce, Tomato, Monterey Jack Cheese on Sourdough

Grilled Chicken Caesar Wrap | Each | \$15.95

Italian Herb Marinade, Tomatoes, Romaine, Parmesan, Classic Caesar Dressing

The Club Wrap | Each | \$16.95

Honey Cured Ham, Roast Turkey, Peppered Bacon, Cheddar Cheese, Romaine Lettuce, Tomatoes, Dijonnaise

Santa Monica Wrap | Each | \$15.95

Cucumbers, Daikon Sprouts, Red Onion, Roasted Peppers, Tomatoes, Fresh Greens, Agave Cilantro Vinaigrette | VG - 5 minimum

Italian Chopped Salad | Each | \$13.95

Garden Vegetables, Hearts of Romaine, Olives, Garbanzo Beans, Sherry Chive Vinaigrette | VG, GF

Traditional Caesar Salad | Each | \$13.95

Creamy Garlic Dressing, Hearts of Romaine, Parmesan, Croutons | V

Soup Creations

Includes Garlic Parmesan Baguette Bread Side

\$60.00 Per Gallon | Per Flavor

Cream of Mushroom | V

Chicken Noodle

Beef & Barley

Beef & Bean Chili

White Bean & Roasted Vegetable Chili | VG, GF

Tomato Basil Bisque | V

New England Clam Chowder

Jalapeño Ranch Slaw | V, GF | \$4.50

Cabbage, Cilantro, Lemon & Lime

Pasta Primavera | V | \$4.50

with Parmesan and Italian Dressing

Fresh Fruit & Berry Salad Cup | VG, GF | \$4.50

Mid-Day Meals

Signature Lunch Creations

Individually boxed or on platters with utensils. Includes one signature side, apples, fresh baked cookies and condiment packets. Salad creations are served with rolls, butter and bakery treat.

a minimum of 10 per creation is required

Apricot Chicken Salad Croissant | Each | \$17.95

Minced Onion, Celery, Lemon-Sage Aioli, Tomato, Field Greens

Chimichurri Grilled Fillet of Beef | Each | \$21.95

Shaved Thin with Fresh Mozzarella, Arugula, Tomatoes, Greens, Cracked Pepper Aioli, Torta Roll

Grilled Breast of Chicken | Each | \$17.95

Italian Herb Marinade, Avocado, Prosciutto, Tomato, Lettuce, Sundried Tomato & Artichoke Spread, Whole Wheat

BBQ Chicken Wrap | Each | \$18.95

Jalapeño-Ranch Slaw, Red Onion, Romaine, Tomatoes, Bourbon Cheddar, Red Chili Tortilla

Mediterranean Wrap | Each | \$17.95

Garbanzo Beans, Spinach, Lemon Oregano Vinaigrette Cucumbers, Tomatoes, Red Onion, Peppers, Kalamata Olives, Feta Cheese & Hummus, Spinach Tortilla | V

Portobello Caesar Wrap | Each | \$17.95

Red Onions, Roma Tomatoes, Fresh Mozzarella, Romaine Lettuce, Crispy GF Croutons, Vegan Caesar Dressing, Vegan Tortilla | V, GF

Substitute Vegan Cheese \$2.70 each

Mojo Shrimp Salad | Each | \$19.95

Orange-Chipotle Vinaigrette, Shredded Romaine, Grilled Pineapple, Jalapeño and Jicama Ranch Slaw, Forbidden Rice Salad | GF

Herb Beef Steak & Tomatoes Salad | Each | \$23.95

Pickled Tomatoes, Cucumber, Pepper and Scallion Salad, Gorgonzola Crumbles, Grilled Red Potatoes, Hearts of Romaine, Red Wine Vinaigrette | GF

Honey Roasted Pears & Gorgonzola Salad | Each | \$14.95

Field Greens and Hearts of Romaine, Craisins, Gorgonzola, Candied Walnuts, Raspberry Port Vinaigrette | V, GF
+grilled chicken breast \$6 | chimichurri filet of beef \$8 | grilled salmon \$10

Mediterranean Salad | Each | \$19.95

Hummus, Dolmas, Tabbouleh, Romaine Tossed with Marinated Artichoke Hearts, Peppers, Tomatoes, Olives, Feta, Lemon - Oregano Vinaigrette, Saffron Scented Golden Raisin Cous Cous | V
+grilled chicken breast \$6 | chimichurri filet of beef \$8 | grilled salmon \$10

Signature Sides

Forbidden Rice Salad | VG, GF | \$4.50

Sweet Potatoes, Cashews, Scallions, Dried Craisins, Chipotle Orange Vinaigrette

Greek Farro Salad | V | \$4.50

Vegetables, Artichokes, Olives, Feta, Lemon Oregano Vinaigrette

South of the Border

Our authentic south of the border buffets include tomato-cilantro rice, refried beans with melted queso, tri-colored tortilla chips & salsa, chef's assorted desserts.

Pricing is Per Person Unless Otherwise Noted, Based on Minimum of 30 Guests

FAJITA FIESTA

Marinated and Grilled, Tossed with Roasted Peppers, Onions and Tomatoes, Southwest Cheese Blend, Cilantro Sour Cream, Pico De Gallo, Guasaca Sauce, Flour Tortillas

Chicken	\$18.95
Skirt Steak	\$23.95
Vegetarian	\$18.95
Combination	\$21.95

ENCHILADA CASSEROLE

Choice of Achiote Seasoned Protein or Vegetables, Cilantro Sour Cream, Southwest Cheese Blend, Corn Tortillas, Red Enchilada Sauce

Braised Chicken	\$16.95
Southwest Beef Short Rib	\$18.95
Roasted Mixed Vegetables	\$16.95

TAMALE & ENCHILADA COMBO

Red Chili Pork Tamale & Pulled Chicken Enchilada Casserole \$18.95

TACO BAR

Authentic Taco Seasoning, Crisp Corn Tortillas, Southwest Cheese Blend, Cilantro Sour Cream, Salsa, Sonoran Slaw | GF

Ground Taco Beef	\$17.95
Pulled Chicken	\$16.50
Combination	\$17.95
Vegetarian	\$16.50

SONORAN GREEN CHILI MEATLOAF

Angus Beef and Ground Pork, Poblano Chilies, Monterey Jack Cheese, Artichoke and Spinach con Queso, Enchilada Demi Glaze, Black Bean, Corn and Tomatillo Salsa \$18.95

YUCATAN CHICKEN SKEWERS

Citrus Marinade, Char-Grilled Chicken, Chipotle-Orange BBQ Glaze | GF \$18.95

MEXICAN SIDE DISH CREATIONS

Red or Green Chili Pork \$110 Per Gallon
Flour Tortillas

Albondiga Soup \$72 Per Gallon
Authentic Recipe, Warm Flour Tortilla, Cilantro, Onion, Jalapeno Garnish on the side

Specialty Salsa \$17.25 Per Pint
or Guacamole
Spicy Ancho Chili Salsa | Black Bean, Corn and Tomatillo Salsa | Pico De Gallo | Guacamole | Guasaca Sauce | VG, GF

Caramel Flan \$97.50 Serves 15
Triple Berry Compote, Cinnamon Sweet Cream | V, GF

Artichoke & Spinach \$125 Serves 30
Con Queso
Tri-Colored Tortilla Chips | V, GF

Southwest Caesar Salad \$4.95 Per Person
Grilled Corn, Cumin Cured Tomatoes, Chili Croutons, Cotija Cheese
30 Guest Minimum

Garlic Shrimp, Chorizo & Green \$140 Serves 30
Chili Con Queso
Cheesy Cream-Based Sauce, Tri Colored Tortilla Chips | GF

Family Style Italian

Prepared with the finest and freshest ingredients possible using only imported pasta, Grande Mozzarella & San Marzano style tomatoes. All our sauces and Italian recipes are prepared from the PASTA REA family cookbook.

All creations include Rosemary & Garlic Focaccia, Caesar Salad or Italian Chopped Salad with Sherry Chive Vinaigrette, Petite Cannoli's & Cheesecake Bars. Prices are based on a 30 guests minimum.

FAMILY FAVORITES

Chicken Parmesan Parmesan Breadcrumbs, Marinara, Mozzarella, Served with Baked Rigatoni	\$20.95
Beef Steak Pizzaiola Chianti Marinated Flank Steak, Oregano and Garlic Roasted Tomatoes, Rigatoni Pasta in Alfredo Cream	\$23.95
Chicken Portofino Rosemary, Spinach, Prosciutto and Roasted Pepper Filling, Lemon - Mushroom Veloute, Garlic Mashed Potatoes GF	\$21.95
Pork Chop Cacciatore Sage Roasted Tomatoes, Peppers, Onions and Mushroom Ragu, Garlic Mashed Potatoes GF	\$21.95
Rigatoni & Sunday Gravy Beef, Veal and Pork Meatballs, Italian Sausage and Boneless Pork Rib Ragu	\$20.95
Cannellini Bean Parmesan Herb and Garlic Bean Patty, Vegan Parmesan Breadcrumbs, Vegan Mozzarella, Basil Marinara, Served with Gluten Free Garlic-Broccoli Spaghetti VG, GF	\$20.95

OVEN BAKED PASTAS

Half pan serves 10-12 or full pan serves 20-24

Lasagna Bolognese Marinara, Italian Cheese Blend, Beef, Veal and Pork \$200.00 half pan \$390.00 full pan
Lasagna Primavera Marinara, Italian Cheese Blend, Oven Roasted Vegetables V \$200.00 half pan \$390.00 full pan
Lasagna Florentine Spinach Pasta, Spinach, Mushrooms, Sundried Tomatoes, Italian Cheese Blend and Alfredo Cream V \$220.00 half pan \$440.00 full pan
Baked Rigatoni Marinara, Italian Cheese Blend V \$190.00 half pan \$370.00 full pan
Italian Mac & Cheese Five-Cheese Blend, Alfredo Cream, Focaccia Breadcrumbs V \$200.00 half pan \$390.00 full pan
Eggplant Parmesan Eggplant, Marinara, Mozzarella and Parmesan V, GF \$200.00 half pan or \$390.00 full pan

ITALIAN SIDE DISH CREATIONS

Green Beans with Shallots & Tomatoes Per Person \$4.50
Charcuterie Serves 30 Serves 30 \$295.00
Chilled Melons & Prosciutto Per 2 dozen \$120.00
Caprese Platter Serves 20 \$115.00
Garlic Parmesan Bread Knots Per 2 Dozen \$48.00
Italian Wedding Soup Per Gallon \$72.00
Sausage, Peppers & Onions Per Dozen \$65.00
Cheesy Garlic Bread Per Loaf \$25.00
Italian Sliders with Provalone, Mozzarella & Giardiniera Per 2 Dozen \$135.00
Pasta Rea Meatballs in Marinara Per Dozen \$48.00
Tiramisu Martini's Per Dozen \$100.00
NY Style Cheesecake & Strawberries Serves 16 \$90.00

OVEN BAKED PASTAS A LA CARTE

Half pan serves 10-12 or full pan serves 20-24

Lasagna Bolognese \$85 Half Pan \$150 Full Pan
Lasagna Primavera \$85 Half Pan \$150 Full Pan
Lasagna Florentine \$100 Half Pan \$190 Full Pan
Baked Rigatoni \$70 Half Pan \$130 Full Pan
Italian Mac & Cheese \$85 Half Pan \$150 Full Pan
Eggplant Parmesan \$85 Half Pan \$150 Full Pan



Smoke House BBQ

Our meats are brined and rubbed with our secret BBQ spice mix then slow smoked over pecan and hickory wood

Gluten Free breads and plant-based burgers and hot dogs available on request for additional fees.
Prices below are per person unless otherwise noted, and based on a minimum of 30 guests.

PULLED MEAT SANDWICHES & SMOKEHOUSE BUFFETS

Includes your choice of two side creations, buns or dinner rolls and chef's assorted desserts

Pulled Meats
with Honey Apple BBQ Sauce

Chicken | Per Person \$16.95

Pork | Per Person \$16.95

Beef Short Rib | Per Person \$21.95

Slow Roast Angus Beef Brisket \$23.95
Honey Apple BBQ Sauce, Horseradish Cream on the side

Quartered Bone In BBQ Chicken \$16.95
Honey Apple BBQ Sauce on the side

Fallin Off the Bone Pork Ribs \$23.95
Honey Apple BBQ Sauce on the side

OFF THE GRILL

BURGERS

Includes buns, sliced tomatoes, onions, lettuce, cheddar cheese, house-made bread & butter pickle chips, ketchup, mustard & mayonnaise | Live Grill Attendants are available to grill your meal on site, additional fees will apply.

5oz. Angus Beef Burgers \$16.95

6oz. Grilled Boneless Breast of Chicken \$18.95

8oz. Gourmet Burgers \$19.95
with Short Rib & Ground Chuck

6oz. Veggie Burger \$16.95
Portobello Mushroom, White Beans and Quinoa, Gluten Free Bun | VG, GF

5oz. Turkey Burgers \$16.95

SMOKEHOUSE SIDES

choose (2) Sides | Additional Sides \$4.50 Per Person

Mom's Macaroni Salad with Celery, Onions, Parsley and Aioli | V

Country Style Potato Salad with Celery, Onions, Parsley and Aioli | V

Creamy Jalapeno Coleslaw
with Lemon-Lime Ranch, Jicama & Cilantro | V, GF

Pickled Tomatoes, Cucumber, Peppers & Red Onion | VG, GF

Fresh Fruit & Berry Salad | VG, GF

Baked Beans with Bacon & Molasses | GF

Sweet Corn on the Cob | V, GF

Garden Salad With Ranch and Italian Dressing | V

SAUSAGES & DOGS

Includes buns & listed toppings

Live Grill Attendants are available to grill your meal on site, additional fees will apply.

Bratwurst & Kraut | Per Dozen \$85.00
Braised in Beer, Crisped on the Grill

Kielbasa | Per Dozen \$85.00
Spicy Brown Horseradish Mustard

Italian Sausage | Per Dozen \$85.00
Peppers & Onions

All Beef Hot Dogs | Per Dozen \$70.00
Ketchup, Mustard, Relish and Diced Onions

Chicago Dogs | Per Dozen \$80.00
Sport Peppers and Traditional Toppings

ADD ON'S

Chili Corn bread Muffins | 2 Dozen \$60.00
Whipped Honey Butter

Beef & Bean Chili | Per Gallon \$80.00
Cheddar Cheese, Sour Cream, Scallions

White Bean & Roasted Vegetable Chili | Per Gallon \$80.00
Plant Based Cheddar Cheese & Sour Cream, Scallions | VG, GF

Casual Creations Center of the Plate

Includes Choice of Garden or Caesar Salad, Rolls & Butter, 1 Entree, 2 Sides and Chef's Dessert Creations

Prices below are per person, unless otherwise noted, and based on a minimum of 30 guests.

Dietary meals are prepared with complimenting side selections, gluten free rolls, nondairy spread and chef's gluten free dessert creations and require a minimum order of 5 per creation.

For each additional entrée please add \$6.00 per person and for each additional side \$4.50

BEEF & CHICKEN

Swedish Meatballs | \$21.95

Prepared with Beef, Pork and Veal

Mom's Meatloaf | \$21.95

Beef and Pork, Caramelized Onions, Mushroom Gravy

Beef Short Rib Pot Roast | \$25.95

Braised in Burgundy Wine, Garnished with Carrots, Celery and Onions | GF

Slow Roast Beef Brisket | \$24.95

French Onion Demi Glaze, Horseradish Cream | GF

Chimichurri Flank Steak | \$24.95

Marinated, Char Grilled, Red Wine Demi Glaze & Chimichurri Drizzle | GF

Chicken Thighs Parmesan & Sage Sauce | \$20.95

Caramelized Onions, Mushroom, Potatoes and Sweet Peas | GF

Thai BBQ Chicken | \$20.95

Marinated and Grilled Chicken, Thai Garlic and Chili Glaze | GF

Rosemary Chicken | \$21.95

Cured Tomatoes Lemon Veloute | GF

Teriyaki Chicken | \$21.95

Sesame, Soy and Ginger Marinade, Grilled Pineapple Salsa | GF

Margarita Grilled Chicken | \$21.95

Achiote Rubbed, Sweet and Sour Agave Glaze, Tomatillo Pico de Gallo | GF

PORK

Center Cut Pork Chop | GF | \$22.95

Sage and Garlic Rub, Marsala Wine Sauce, Baked Bourbon Apples

Porchetta Herb Rubbed Pork Loin | GF | \$22.95

Porchetta Herb Rub, Crispy Prosciutto, Alfredo-Mushroom Cream Sauce

Spicy Korean BBQ Pork Chops | GF | \$22.95

Mango - Pineapple Salsa, Korean BBQ Sauce

Dry Rub Smoked Pork Loin | GF | \$22.95

Southwest Spice Rub, Maple Chipotely Enchilada Sauce

FISH

Pan Crisp Salmon | \$29.95

Fresh Dill, Citrus Cream Sauce | GF

Grilled Mahi Fillets | \$28.95

Mango and Pineapple Salsa, Lemon Butter Sauce | GF

Tuscan Butter Salmon | \$29.95

Creamy Tomato Basil Sauce | GF

Oven Baked Salmon | \$29.95

Lemon, Cured Tomatoes and Thyme | GF

Cajun Spice Rubbed Mahi | \$28.95

Pan Crisp with Garlic-Shrimp Butter Sauce | GF

DIETARY MEALS

Baked Brie Portobello | \$25.95

Garlic Spinach, Onions & Tomato, Marsala Wine Sauce, Buttery Mashed Potatoes | V, GF

Baked Stuffed Artichoke | \$24.95

Plant Based Italian Sausage, Gluten Free Breadcrumbs, Garlic and Vegan Cheese, Paella Rice, Roasted Pepper & Tomato Coulis | VG, GF

Grilled Vegetable & Portobello Mushroom

Napoleon | \$22.95

Eggplant, Squash, Peppers, Scallions, Melted Fresh Mozzarella, cured Tomato Gravy, Arugula & Almond Pesto | V, GF

SIDES

Garlic Mashed Potatoes | V, GF

Green Chili, Russet & Sweet Potato Mash | V, GF

Penne Pasta, Parmesan & Basil Pesto Cream Sauce | V

Baked Rigatoni with Ricotta, Mozzarella & Basil Marinara | V

Roasted Red Potatoes with Parmesan | V, GF

Stir Fried Brown Rice with Onion, Carrots, and Sweet Peas | V, GF

Yellow Rice with Pearl Onions, Mushrooms & Carrots | V, GF

Italian Mac & Cheese, Parmesan Focaccia Breadcrumbs | V

Au Gratin Potatoes with Cheddar Cheese & Rosemary | V

Honey Glazed Roasted Carrots & Brussel Sprouts | V, GF

Steamed Vegetable Medley | V, GF

Garlic - Parmesan Green Beans | V, GF

Roasted Zucchini, Tomatoes and Shallots | V, GF

Asian Flavored Green Beans and Shitake Mushrooms | V, GF

Green Bean Sauté, Carrots, Mushrooms & Shallots | V, GF

Herb Roasted Vegetable Medley | V, GF

Beverages & Dessert

HOT BEVERAGES

per gallon

Fresh Brewed Coffee \$35.00
Regular or Decafinated with Cream
& Assorted Sugars

Hot Cocoa \$40.00
With Mini Marshmallows

Assorted Hot Tea \$35.00
15 Assorted Tea Bags

CHILLED BEVERAGES

per gallon

Fresh Brewed Iced Tea \$21.00
Lemons & Assorted Sweeteners

Chilled Lemonade \$21.00

Botanical Brews \$21.00
Hibiscus Berry, Fuzzy Peach or
Watermelon Breeze

BOTTLES & CANS

individual

Assorted Sodas \$2.50
coke, diet coke, sprite

CICC Bottled Water \$2.50

Sparkling Water \$2.50

DESSERT CREATIONS

Priced Per Dozen

Chef's Assorted Desserts | V | \$30.00
Cookies, Brownies, Cheesecake and Fruit Bars

Chef's Assorted Cookies | V | \$24.00

Assorted Vegan & Gluten Free Cookies | VG, GF | \$36.00
Minimum of 2 Dozen

Chef's Petite Pastry Assortment | V | \$63.00
Minimum of 5 Dozen

Brownie Assortment | V | \$36.00
Chocolate Chunk and Salted Carmel and Pretzel

Bavarian Eclairs with Chocolate Icing | V | \$65.00

Cannoli 's | V | \$42.00
Chocolate Chips and Pistachios



DESSERT CREATIONS

Priced Per Dozen Except Where Noted

Chocolate Mascarpone Jar | V | \$110.00
Amaretto Cookie Crumbs and Chocolate Curls

Lemon Parfait Jar | V | \$110.00
Lemon Sponge Cake, Vanilla Cream, Chopped Pistachios

Tiramisu Martini | V | \$110.00

Dutch Apple Pie | V | Serves 8 | \$54.00
Sweet Whipped Cream

Individual Chocolate Flourless Cake | V, GF | Each | \$6.95

Banana Manifesto Cake | VG, GF | Each | \$7.50
with Whipped Coconut Icing



May we take your order?

Creations in Cuisine Catering offers a winning combination of unsurpassed customer service, innovative event design and flawless execution. Known for our commitment to quality, our name speaks for itself. Specializing in Corporate, Social, and Wedding catering offering pre-selected and custom menu creations.

Schedule Your Catering Order Today

Our Casual Creations Menu has all the ingredients for catered events with 30 or more guests that do not require extensive set up or staffing services.

Our Casual Creations Menu is offered Monday through Friday from 8:00 AM to 3:00 PM and require a 30-guest minimum.

For events scheduled before 8:00 AM or after 3:00 PM a 25% service fee is applied. For events scheduled for a Saturday or Sunday a 25% service fee is applied. Deliveries on Saturday & Sunday may be subject to additional minimum requirements.

Your order will be delivered to your door 1 hour prior to your mealtime. Your order will include durable disposable plates, flatware, and napkins. Wire disposable chafing dishes are available at an additional charge. Creations in Cuisine Catering also offers upgraded disposable packages starting at \$2.95 and sustainable palm leaf at \$3.50 per person, prices may vary based on your menu needs.

China, glassware, and flatware are available, prices may vary based on your menu needs. If you prefer a staffed event, our professional service and culinary team members are available at an additional fee based on a minimum of 4 hours of service.

Event staffing is based off of guest count and subject to CICC discretion.

**Event Captains Event
Servers Culinary Team
Bartenders
Event Support Staff**

Please consult with one of our event team specialist for information on entertainment, rental equipment, valet services, floral design, and other event services.

**We make every event large or small a
memorable occasion**