

# Holiday Creations

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Our Expertly Curated Seasonal  
Creations for All Your Festive  
Celebrations

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# Hand Passed

Choose any 3 of the Following Creations  
30 Guest Minimum

## **Baked Brie Cup | V**

Pomegranate, Figs & Walnuts

## **Brioche Grilled Cheese | V**

Five Cheese Blend & Tomato Onion Jam

## **Crab Stuffed Deviled Eggs | GF**

Crispy Capers, Mustard & Dill

## **Herb & Artichoke Croquette | V**

Boursin Cheese & Tomato Onion Jam

## **Beef Wellington Mini**

Mushroom Foie Gras & Béarnaise Dipping Sauce

## **Bacon Wrapped Dates | GF**

Bourbon & Brown Sugar Glaze

## **Pumpkin Risotto Cake | VG, GF**

Cinnamon Cream & Brandy Cranberry Compote

## **Beef Tenderloin Crostini**

with Black Truffle & Thyme, Parmesan Aioli,  
Cured Tomato & Scallion Salsa

## **Mom's Chicken Pot Pie**

Chicken, Carrots, Celery, Warm Pie Crust

## **Prosciutto Wrapped Prawns | GF**

Garlic Chive Vinaigrette

## **Mushroom Florentine | VG, GF**

Saffron Rice, Cured Tomatoes & Plant Based Parmesan

## **Mini Lobster Arancini | GF**

Lobster Risotto & Monterey Jack Fondue

## **Smoked Salmon Rose**

Crisp Potato Cake, Caper Cream Cheese & Dill

## **Creamy Chevre, Jicama Citrus Salsa | V**

Buttered Brioche Crouton, Spiced Pepita & Petite Cilantro

## **Crispy Chicken, Basil & Prosciutto**

Apricot & Agave Dipping Sauce

## **Shrimp Tempura**

Tamarind & Pasilla Chili Aioli

# Appetizer Platters

Purchase by the Platter or a Holiday Package

30 Guest Package Minimum | \*\*Premium Options Incur Additional Per Person Fees

## CHILLED

### Assorted Cheese Display | V

Buttermilk Blue Affine, Vintage Van Gogh, Reserve Cheddar, Mez Fontina, Grand Cru Reserve, Dried Fruits, Gourmet Crackers & Pear Apricot Chutney | Serves 30

### Cashew Cheese Display | VG, GF

Vegan Cheese Spread, Fresh Vegetables & Fruit, Assorted Gluten Free Crackers | Serves 30

### Charcuterie

Artistically Displayed Mortadella, Cured Salami, Capicola, Soppressata, Assorted Olives, Pecorino & Provolone Cheese, Pickled Vegetables & Bruschetta  
\*\*+\$pp | Serves 30

### Mediterranean Antipasto Platter | V

Hummus bi Tahini, Dolmas, Marinated Feta Cheese with Rosemary, Lemon & Olives, Cucumber & Tabbouleh Cous Cous, Grilled Vegetables & Herbed Pita Chips | Serves 30

### Jumbo Shrimp Cocktail | GF

5 Dozen, Sliced Lemons & Spicy Cocktail Sauce  
\*\*+\$pp

### Ham & Havarti Pretzel Roll Sliders

3 Dozen, Tomato, Lettuce & Spicy Mustard

### Fillet of Beef Tenderloin Sliders

3 Dozen, Chilled with Peppered Cured Tomatoes, Horseradish Cream  
\*\*+\$pp

### Hot Smoked Salmon | GF

Agave-Tequila Glazed with Cucumber Citrus Slaw, Chipotle Aioli & Corn Tostada Shells  
\*\*+\$pp | Serves 30

### Grilled Zucchini Caprese | V, GF

Basil Marinated Tomatoes, Balsamic Onions & Fresh Mozzarella | Serves 30







# Appetizer Platters

## HOT

### Jumbo Lump Crab & Shrimp Cakes

30 Pieces, Cajun Mushroom Diane &  
Piquante Pepper Aioli \*\*+\$pp

### Stroganoff Cocktail Meatballs

100 Pieces, Sour Cream, Mushrooms & Scallions

### Chipotle Chicken Meatballs

90 Pieces, Cranberry Chipotle Glaze

### Artichoke Mushroom Arancini | VG, GF

30 Pieces, Saffron Rice, Basil Marinara

### Warm Artichoke Spinach Dip | V, GF

Pepper Jack Cheese &  
Tri Color Corn Tortilla Chips | Serves 30

### Honey Roasted Pear Pinza | V

50 Pieces, Arugula, Ricotta, Brie &  
Fontina Cheese & Balsamic Glaze

### Southwest Short Rib Empanadas

30 Pieces, Crispy Pastry filled with  
Street Corn, Pico Di Gallo & Jack Cheese,  
Pasilla Chili Dipping Sauce

### Green Chile Pork Sliders

36 Pieces, Poblano Chili, Pepper Jack Cheese,  
Guacamole & Chipotle Cream

## Holiday Tins | Choose 1 Variety

### Short Rib Stew | GF

Slow Braised Beef, Root Vegetables, Black  
Truffle & Parmesan Whipped Potatoes | 30 Tins

### Baked Butternut Squash Mac & Cheese | V

Pasta Rea Gili Pasta, Fontina, Mascarpone,  
Amaretto Cookie Crumble | 30 Tins

### Winter Root Vegetable Stew | VG, GF

Savory Tomato Broth, Herbs,  
Chive Whipped Potatoes | 30 Tins

# Festive Buffet's

30 Guest Minimum

Includes Assorted Dinner Rolls with Butter  
& Iced Tea or Lemonade  
Gluten Free Dinner Rolls Available

## Holiday Traditions

### Tossed Garden Salad | V, GF

Garden Greens, Tomatoes, Onion, Cucumbers & Olives,  
Butter Milk Ranch & Raspberry Port Vinaigrette

### Herb Roasted Turkey Breast

Turkey Gravy & Cranberry Orange Compote

### Brown Sugar Honey Glazed Ham | GF

### Corn Bread Stuffing

Celery, Onions & Fresh Herbs

### Buttered Mashed Potatoes | V, GF

### Steamed Green Beans | V, GF

Almonds & Butter

### Apple & Pumpkin Pies | V

Sweet Whipped Cream

## Vegetarian, Vegan

## & Gluten Free

### Baked Brie Portobello Mushroom | V, GF, NF

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

### Butternut Squash Pasta Bake | VG, GF, DF, NF

Sage Braised Leeks, Tofu Ricotta,  
Plant Based Mozzarella

### Baked Stuffed Artichoke | VG, GF, DF, NF

Plant Based Italian Sausage, Gluten Free Breadcrumbs,  
Garlic & Cheese, Paella Rice, Roast Pepper & Tomato  
Coulis



## Home for the Holidays

### Roasted Cauliflower & Sweet Potato Salad | VG, GF

Fresh Greens, Quinoa, Pomegranate Seeds  
& Sherry Chive Vinaigrette

### Seared Fillet of Beef Tenderloin Medallions | GF

Burgundy Mushroom Demi Glaze

### Rosemary & Lemon Breast of Chicken | GF

Artichoke Hearts, Roasted Red Peppers,  
White Wine & Shallot Volute

### Baked & Bubbly Mac & Cheese | V

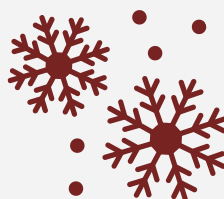
Herb & Parmesan Breadcrumbs

### Steamed Green Beans | V, GF

Almonds & Butter

### Warm Apple Crumble | V

Sweet Whipped Cream





# Signature Holiday Buffet



Mix & Match | 30 Guest Minimum

Choose: 1 Salad, 2 Sides & 2 Buffet Entrees or 1 Buffet Entree & 1 Carved Entree

Carved Prime Rib or Tenderloin of Beef Incur Additional Charge

Includes Assorted Dinner Rolls with Whipped Butter & Iced Tea or Lemonade

## Buffet Entrees

### Chicken Prosciutto Roulade | GF

Garlic, Spinach, Prosciutto, Roasted Red Peppers, Portobello Mushrooms & Creamy Brie Alfredo

### Pan Crisp Salmon Fillets | GF

Citrus Beurre Blanc, Crispy Capers, Tomatoes & Chives

### Herb Crusted Fillet of Beef Tenderloin Medallions | GF

Shallot Butter, Mixed Mushrooms, Burgundy Demi Glaze

### Pan Crisp Mahi & Shrimp | GF

Garlic Shrimp, Peppered Cured tomatoes, Fresh Thyme, Lemon Butter & White Wine Velouté

### Pesto Breast of Chicken | GF

Filled with Sundried Tomatoes, Mascarpone, Fresh Mozzarella, Parmesan Velouté



## Carved Entrees

### Brown Sugar Honey Glazed Ham | GF

Cinnamon Apple Butter & Horseradish Mustard

### Tuscan Pork Tenderloin | GF

Prosciutto Wrapped, Porchetta Herb Rub & Marsala Jus Lei

### Herb Roasted Breast of Turkey | GF

Giblet Turkey Gravy & Cranberry Orange Compote

### Holiday Roast Beef | GF

Sirloin Roast Infused with Garlic & Rosemary with French Onion & Burgundy Demi Glaze & Horseradish Cream

### Hot Pastrami | GF

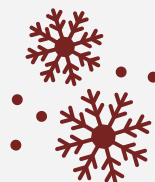
Warm Sauerkraut, Dried Cranberry, Dijon Whole Grain & New England Maple Mustard Trio

### Salt & Herb Crusted Prime Rib of Beef | GF

Au Jus & Horseradish Cream

### Roasted Tenderloin of Beef, Black Truffle, Sea Salt & Thyme | GF

Five Onion & Forest Mushroom Compote, Atomic Horseradish Cream, Burgundy Demi Glaze



## Salad (1)

### Roasted Cauliflower

### & Sweet Potato Salad | VG, GF

Fresh Greens, Quinoa, Pomegranate Seeds & Sherry Chive Vinaigrette

### Winter Greens Salad | V, GF

Arugula, Frisée, Beets, Carrots, Shallots, Spinach & Chevre-Green Goddess Dressing

### Jewel Lettuce Wedge Salad | GF

Cucumbers, Heirloom Tomatoes, Shaved Red Onion, Kalamata Olives, Gorgonzola Crumbles, Candied Bacon, Crispy Garbanzos, Italian Vinaigrette

### Shaved Brussels Sprout

### & Kale Salad | GF

Candied Bacon, Cured Pepper Tomatoes, Caramelized Shallots, Roasted Beets & Creamy Garlic Vinaigrette

## Signature Sides (2)

### Herb Roasted Vegetables

Squash, Peppers, Mushrooms & Onions V, GF

### Maple Glazed Roasted Carrots

### & Brussels Sprouts

Crisp Bacon Bits GF

### Roasted Garlic Broccolini,

### Carrots & Cauliflower

Caramelized Shallot Butter V, GF

### French Green Beans

Carrots & Mushrooms V, GF

### Italian Mac & Cheese

Parmesan Focaccia Breadcrumbs V

### Whipped Potatoes

Whole Butter, Sea Salt & White Pepper V, GF

### Sweet & Russet Whipped Potatoes

Cinnamon & Brown Sugar V, GF

### Bourbon Cheddar Au Gratin

Caramelized Shallots & Rosemary V, GF

# Holiday Sweets

## **Apple & Pumpkin Pies | Serves 8**

With Sweet Whipped Cream

## **Warm Cinnamon Apple Crumble | Serves 15**

With Sweet Whipped Cream

## **Fresh Baked Holiday Cookies | per dozen**

2 Dozen Minimum Chef's Assorted

## **Holiday Decorated Cookies | per dozen**

2 Dozen Minimum | Gingerbread Boy | Snowman | Tree | Stocking

## **Petite Holiday Pastries | per dozen**

2 Dozen Minimum Chef's Assorted

## **Holiday Bars | per 2 dozen**

Cranberry Cheesecake Streusel | S'mores Chocolate Brownie

*Gluten Free Blueberry Lemon Crumb \$75 per 2 dozen*

## **Holiday Cakes | each**

Pumpkin Cheesecake | Black Forest | Apple Spice | Italian Cream

## **Yule Logs | each**

Chocolate Cake with Chocolate Mousse, or White Cake with Vanilla Mousse,  
Iced in Butter Cream

with Buttercream Ornate Holiday Decorations

Holiday Dessert Pricing & Offerings are Subject to Change

Please inquire about Gluten Free & Vegan Options

Please Speak with Your Event Specialist for Current Availability  
& Pricing When Placing Your Orders





# Seasonal Beverages

**Fresh Brewed Coffee | Per Gallon**

Cream & Sugar | Regular or Decaf

**Assorted Hot Tea | Per 15 Tea Bags**

Assorted Sweeteners

**Hot Cocoa | Per Gallon**

Mini Marshmallows | Add Whipped Cream

& Chocolate Curls for an additional charge Per Person

**Warm Apple Cider | Per Gallon**

**Lemonade | Per Gallon**

**Unsweetened Iced Tea | Per Gallon**

**Sparkling Cranberry Punch | Per Gallon**

# Bar Enhancements

**Mixer Package**

**with Client Provided Alcohol | PP**

Includes non alcoholic mixers & garnish

**Domestic Beer & Wine Package | PP**

**Imported Beer & Wine Package | PP**

Includes two beers, merlot & chardonnay wines,  
assorted soft drinks & bottled water

**Complete Bar Value Package | PP**

**Complete Bar Executive Package | PP**

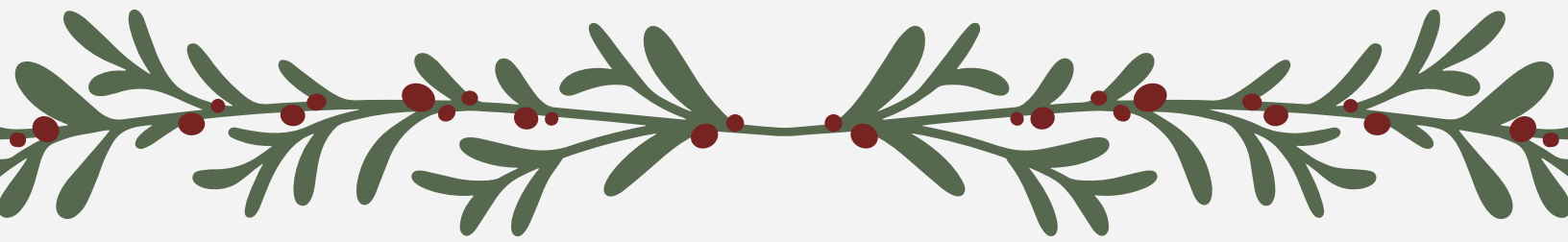
inquire for full list of alcohol brands  
includes assorted sodas, garnish & bottled water

Prices are based on a 50 guest minimum. All bar packages include ice & icing bins, alcohol brands are subject to change, Alcohol packages include Bartenders & Bar Equipment with 100 or more guests.

Bar packages may not be available at certain venues, inquire with your sales specialist for more details.







### **Place your Holiday Catering Early**

Our holiday menu is available from November 1st to January 1st and perfect for tenant and staff appreciation, corporate holiday celebrations and holiday gatherings for friends and family.

Popular dates will close out early so reserve your event as soon as possible and make your final menu selections 30 days prior to the event date and final guest counts 14 days prior to the event.

### **Full Service Events**

Feel like a guest at your own event and enjoy the holiday festivities stress free! Our professional service team will arrive 2 hours prior to your guests arrival for complete set up and depart one hour after the event when breakdown is completed.

Creations in Cuisine Catering requires a 4 hour on site minimum per staff member. Staffing levels are determined by the menu selection and service style requested.

Travel fees may apply based on your event location.

Gratuity for the staff is appreciated and left to our clients discretion

Holiday decor packages are available for full service events and include custom buffet signage, premium linens, wintergreens, giftboxes, and other themed buffet decor based on your color palette, inquire about our decor options with your event specialist.

### **Menu items and pricing**

Our appetizer platters are priced per platter, with portion amounts noted.

Our buffet packages are priced per person with a 30 person minimum unless otherwise noted.

Some menu items require on site preparation and are not suitable for drop off service, please speak with our event specialist for more details.

Your order will include quality disposable plates, utensils, napkins and beverage cups. China, flatware and glasses are available at an additional fee.

### **Catering Minimums**

Creations in Cuisine Catering requires a \$5,000 before tax minimum for all full service/staffed events that fall on Saturdays in the month of November and

A \$7,000 before tax minimum for all full service/staffed events that fall on Saturday's in the month of December.



Creations in Cuisine Catering is Located at  
1825 West Crest Lane Phoenix, AZ 85027