

Signature Buffet Creations



Our Most Popular Buffet
Menu for Any Occasion



1825 West Crest Lane | Phoenix | AZ | 85027
(602) 485-9924

www.creationsincuisinecatering.com
info@creationsincuisine.com

Our Signature Buffet Includes

Our Signature Creations Menu features our most requested items using the finest ingredients and prepared on site to ensure a true culinary experience. The menu includes warm artisan breads with whipped herb butter, your choice of salad, 2 entrée selections & 2 sides. The carver buffet allows you to substitute one entree selection from our main entrée menu for one carved entree at carved entree listed price. Appetizers for cocktail hour are available at additional cost.

Menu price per person is based on a minimum of 30 guests
Labor, rentals, service fees & sales tax are in addition to the price per person

Signature Salad select one

Field Greens

Blue Goat Cheese Crumbles, Peppered Tear Drop
Tomatoes, Sherry Chive Vinaigrette | V, GF

Dried Apple & Currents

Bib Lettuce Wedge, Bourbon Cheddar, Almonds
Apple Cider Vinaigrette | V, GF

Creative Cobb

Pickled Tomatoes & Onions, Cucumbers, Hard Boiled
Egg, Edamame, Gorgonzola & Prosciutto Crumbles,
Sherry Chive Vinaigrette | GF

Shaved Brussels Sprouts & Kale

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

Jewel Lettuce Wedge

Cucumbers, Heirloom Tomatoes, Shaved Red Onion,
Black Olives, Gorgonzola Crumbles, Candied Bacon,
Crispy Garbanzo Beans
Italian Vinaigrette | GF

Farmer's Market Salad

Mixed Greens, Carrot Ribbons, Celery, Cucumbers,
Tomatoes Shaved Onions, Sharp Cheddar Cheese,
Radish, Roasted Sunflower Seeds,
Lemon Vinaigrette | V, GF





Dietary Entree

for select guests

Rigatoni Bolognaise

Mushrooms, Lentils, Eggplant,
Tomato Basil Marinara, Plant Based
Parmesan, Gremolata | VG
Gluten Free Pasta Add \$3.00 Per Person

Potato Gnocchi

Mushroom Florentine Ragu, Plant
Based Parmesan | VG, GF

Baked Brie Portobello

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

Baked Stuffed Artichoke

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

VG- Vegan

V- Vegetarian

GF-Gluten Free

Signature Entrees

select two

Chicken Breast Prosciutto Roulade

Garlic Spinach, Roasted Red Peppers, Portobello Mushrooms,
Creamy Brie Alfredo | GF

Pan Roasted Chicken Breast

Braised Leeks, Sherry Wine & Sage | GF

Lemon Shallot Chicken Breast

Artichokes, Cured Tomatoes, Shallots, Salsa Verde, Lemon
Chicken Demi Glaze | GF

Herb Crusted Filet of Beef Tenderloin

Shallot Butter, Mixed Mushrooms, Burgundy Demi-Glace | GF

Argentine New York Strip

Burgundy Demi-Glace, Chimichurri | GF

Pan Crisp Salmon Filets

Citrus Beurre Blanc, Crispy Capers, Tomatoes, Chives | GF

Grilled Maple Salmon

Chipotle BBQ Sauce, Mango Salsa | GF

Mediterranean Salmon

Lemon & Oregano, Artichoke, Olive & Cucumber Salsa,
Feta Snow | GF

Pan Crisp Mahi & Garlic Shrimp

Lemon Butter, Chardonnay, Cured Tomatoes | GF

Bacon Wrapped Pork Tenderloin

Dried Apple Brandy Jus Lei, Balsamic Pearl Onions | GF

Honey Garlic Pork Tenderloin

Pan Seared Medallions, Chili Mustard Glaze,
Grilled Pineapple | GF

Carved Entrees

Roasted Tenderloin of Beef

Black Truffle, Sea Salt, Parsley & Thyme,
Five Onion & Forest Mushroom Compote,
Atomic Horseradish Cream,
Burgundy Demi Glaze | GF

New York Roast

Sirloin Roast Infused with Garlic & Rosemary,
French Onion & Burgundy Demi Glaze,
Atomic Horseradish Cream | GF

Salt & Herb Crusted Prime Rib of Beef

Au Jus & Atomic Horseradish Cream | GF

Tuscan Pork Tenderloin

Porchetta Herb Rubbed & Prosciutto Wrapped,
Marsala Jus Lei | GF

Hot Pastrami

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

Herb Roasted Breast of Turkey

Giblet Turkey Gravy &
Cranberry Orange Compote | GF

Brown Sugar Honey Glazed Ham

Cinnamon Apple Butter &
Horseradish Mustard | GF



Carving stations add the perfect touch to any event, a memory your guests will remember! Additional culinary professional may be required at additional expense

Signature Sides

select two



Italian Mac & Cheese

Creamy Italian Cheese Blend, Parmesan-Focaccia Breadcrumbs | V

Roasted Fingerling Potatoes

Pepper, Parmesan, Sea Salt & Thyme | V, GF

Butternut Baked Pasta

Rigatoni, Ricotta, Mozzarella & Marscapone, Toasted Walnut Gratin | V

Whipped Potatoes

Whole Butter, Sea Salt and White Pepper | V, GF

Sweet & Russet Whipped Potatoes

Cinnamon and Brown Sugar | V, GF

Bourbon Cheddar Au Gratin Potatoes

Caramelized Shallots and Rosemary | V, GF

Orzo & Rice Pilaf

Mixed Herbs and Garlic | V

French Green Beans, Carrots & Mushrooms

Caramelized Shallot Butter | V, GF

Steamed French Green Beans

Almonds and Butter | V, GF

Roasted Vegetable Medley

Squash, Eggplant, Peppers, Onions & Tomatoes with Fresh Basil | V, GF

Maple Glazed Roasted Carrots & Brussels Sprouts

Crisp Bacon Bits | GF

Garlic Broccolini, Roasted Carrots & Cauliflower

Caramelized Shallot Butter | V, GF

Roasted Cauliflower

Mixed Herbs and Garlic | V, GF

