

# Signature Plated Creations

## Our Expertly Curated Plated Dinner Menu



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

[www.creationsincuisinecatering.com](http://www.creationsincuisinecatering.com)  
[info@creationsincuisine.com](mailto:info@creationsincuisine.com)

revised 09/01/25 - Pricing Valid for Events Booked Through 09/01/2026



# Our Signature Plated Menu Includes

Our plated meal service will offer an elevated and refined dining experience for your guests, a perfect option for any event. Our experienced on-site culinary team will prepare and perfectly plate each course and our professional service team will serve each guest tableside. An event specialist will consult and create the perfect menu for your event. China packages for your menu are available and priced per guest. Appetizers, and plated desserts are available at additional cost. Our plated entrees include warm artisan bread with whipped herb butter & choice of 1 salad.

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

## Signature Starters

elevate your dinner with a first course

### Chilled Prawn & Lump Crab

Lemon and Thyme  
Poached Prawns, Lump  
Crab, Spicy Cocktail Sauce  
& Daikon Slaw | GF

### Blue Chevre & Roasted Beets

Mandarin Oranges,  
Almonds, Fresh Greens,  
Arugula & Sherry Chive  
Vinaigrette | V, GF

### Duck Prosciutto & Spiced Pears

Sweet Potato Pancake,  
Honey Orange  
Vinaigrette, Grand  
Marnier Pearls, Pistachio  
& Arugula



### Lobster & Shrimp Bisque

Roasted Garlic Brioche  
Crouton, Sherry Chive  
Butter

### Peasant Soup

Garlic Cheese Crouton,  
Italian Sausage, Cabbage  
& Tomatoes, Rosemary  
and Sage Chicken Broth

### Cacio e Pepe Manicotti

Whipped Burrata, Ricotta,  
Black Pepper, Grana  
Padano, Mushroom  
Florentine Ragu

### Asparagus Risotto

Saffron Leeks, Lemon  
Pepper, Peperonata, Plant  
Based Parmesan &  
Gremolata | VG, GF



## Plated Salad

each salad includes artisan bread & whipped herb butter served tableside



### **Jewel Lettuce Wedge**

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

### **Heirloom Tomatoes, Feta Cheese & Dill**

Cucumbers, Shaved Red Onion, Fresh Greens  
Lemon Vinaigrette | V, GF

### **Field Greens**

Blue Goat Cheese Crumbles, Peppered Tear Drop Tomatoes, Shaved Cucumbers, Garlic Croutons  
Creamy Tarragon & Scallion Dressing | V

### **Bib Lettuce Wedge**

Dried Apple & Currents, Bourbon Cheddar, Almonds  
Apple Cider Vinaigrette | V, GF

### **Creative Cobb**

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

### **Caprese +\$ Per Guest**

Fresh Burrata, Heirloom Tomatoes, Balsamic Pearls, Fresh Greens  
White Balsamic-Basil Vinaigrette | V, GF

## Enhancements

creations in cuisine catering offers tableside wine service during dinner, champagne toasts & elevated bar services, inquire with your event specialist for pricing



# Plated Entrees

choose up to two entrees & a dietary option or impress with one of our perfectly paired duet plates

## Chicken

### Chicken Breast Sorrentino

Roasted Eggplant, Prosciutto, Provolone,  
Tomato Ragu, Gremolata  
Roman Gnocchi  
Garlic Broccolini

### Roast Chicken Breast & Potatoes

Light Breading of Focaccia Crumbs & Toasted Parmesan,  
Chicken Demi Glaze  
Garlic Zucchini Spears, Pesto Tomatoes & Cipollini Onions,  
Rosemary Roasted Fingerling Potatoes

### Pan Seared Breast of Chicken

Sherry-Sage Chicken Demi Glaze  
Buttermilk Whipped Potatoes  
Roasted Carrots, Mushrooms and Shallots | GF

### Herb Roasted Breast of Chicken

Cremini Mushroom Sauce  
Butternut Squash & Parsnip Potato Puree  
Braised Greens & Heirloom Carrots | GF

### Rosemary Chicken Breast

Filled with Creamy Brie and Mushrooms, Marsala Jus Lei  
Saffron Risotto  
Asparagus Tips | GF

## Seafood

### Hot Smoked Salmon & Shrimp Salsa

Citrus Beurre Blanc  
Sweet and Russet Whipped Potatoes  
French Green Beans | GF

### Pan Crisp Chilean Sea Bass

Tomato -Chive Salsa, Charred Lemon Sauce  
Potato Hash  
Asparagus and Pancetta | GF

### Crab Topped Mahi Mahi

Ritz Cracker & Crab Gratin, Lemon Butter & Parsley  
Toasted Orzo Rice  
French Green Beans

### Roast Sea Bass

Saffron Tomato Broth, Salsa Verde  
Carrots, Potatoes, Leeks & Cremini Mushrooms | GF

### Pan Seared Shrimp & Scallops

Scampi Butter  
Butternut Squash & Parsnip Potato Puree  
Braised Greens & Heirloom Carrots | GF

## Beef, Pork & Lamb

### Black Truffle & Thyme Tenderloin of Beef

Bordelaise Demi-Glace  
Parmesan Au Gratin Potatoes  
Lemon Pepper Asparagus & Carrots

### Herb and Garlic Tenderloin of Beef

Chef's Blend Mushroom Demi Glaze  
Buttermilk Whipped Potatoes  
Garlic Broccolini

### Bacon Wrapped Pork Tenderloin

Dried Apple Brandy Jus Lei, Balsamic Pearl Onions  
Sweet and Russet Whipped Potatoes  
Candied Carrots & Chive

### Lamb Wellington

Juniper Berry and Cracked Pepper Jus Lei  
Parmesan Au Gratin Potatoes  
French Green Beans & Almonds

## Perfectly Paired Duet Entrees

### Grilled Chicken & Shrimp

Cured Tomato Butter  
Buttermilk Whipped Potatoes,  
Roasted Carrots and Brussels Sprouts | GF

### Black Truffle & Thyme Tenderloin of Beef & Pan Seared Breast of Chicken

Bordelaise Demi Glaze, Cremini Mushroom Marsala  
Parmesan Au Gratin Potatoes  
Garlic Broccolini | GF

### Herb and Garlic Beef Tenderloin & Pan Seared Shrimp & Scallops

Chef Blend Mushroom Demi Glaze, Scampi Butter  
Butternut Squash & Parsnip Potato Puree  
Braised Greens & Heirloom Carrots | GF

### Charred New York Sirloin & Hot Smoked Salmon

Chimichurri, Red Wine Demi Glaze, Shrimp Salsa Citrus Beurre Blanc  
Sweet and Russet Whipped Potatoes  
French Green Beans | GF

### Off the Grill Peppered Rosemary NY Sirloin & Lobster Potato Dauphinoise

Sherry Mushrooms & Cippolini Onions, Bourbon Jus Lei  
Roasted Candied Carrots and Chive | GF



## Dietary Entrees

### King Trumpet Mushrooms

Pan Seared in Garlic "Butter", Potato, Cauliflower & Parsnips Mash, Sweet Corn, Pepper Cured Tomatoes,  
Arugula Pesto | VG, GF

### Rigatoni Bolognese

Mushroom, Lentils, Eggplant, Tomato Basil Marinara, Plant Based Parmesan, Gremolata | VG  
Gluten Free Pasta Available at an Additional Cost Per Person

### Baked Brie Portobello

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

### Baked Stuffed Artichoke

Plant Base Italian Sausage, Breadcrumbs, Garlic and Cheese, Paella Rice, Roast Pepper & Tomato Coulis | VG, GF

### Cauliflower Parmesan

Oven Roasted, Rigatoni Tossed with Vegan Bolognese, Olive & Herb Tapenade | VG, GF