



Casual Creations Menu

creationsincuisinecatering.com | 602.485.9924



BREAKFAST

HOT BREAKFAST & BREAKFAST BAKES

Hot Breakfast and Bakes include Roasted Potatoes with Rosemary, Peppers & Caramelized Onions and Fruit Salad

All About Breakfast \$16.75
Egg Scramble, Thick Cut Bacon, Sausage, Assorted Muffin Basket (GF)

Belgian Waffles \$19.50
Egg Scramble, Thick Cut Bacon, Sausage, Maple Syrup
Add Whipped Sweet Cream and Triple Berry Compote \$3.95

Cinnamon Brioche French Toast \$19.50
Egg Scramble, Thick Cut Bacon, Sausage, Maple Syrup
Add Whipped Sweet Cream and Triple Berry Compote \$3.95

Maple Sausage & Hash Brown Casserole
Monterey Jack and Cheddar Cheese \$17.50

Spinach & Sweet Potato Casserole - V, VG, GF
Vegan Eggs and Mozzarella Cheese \$20.50
Vegan Sausage Patty, GF English Muffin

Cheesy Southwest Casserole \$17.50
Chorizo, Pico de Gallo, Pepper Jack and Cheddar Cheese, Assorted Muffin Basket (GF)

GRAB & GO BREAKFAST SANDWICHES

Please order a minimum of 10 sandwiches per each selection. Sandwiches include Roasted Potatoes with Rosemary, Peppers & Caramelized Onions and Fruit Salad.

The Bagel Man \$14.95
Thick Cut Bacon, Egg Scramble, Jack and Cheddar Cheese

English Muffin \$14.95
Jumbo Muffin, Breakfast Sausage Patty, Egg Scramble with Jack Cheddar Cheese

Breakfast Burrito \$14.95
Egg Scramble with Pepper Jack Cheese, Pico de Gallo, Chorizo and Potatoes.

Vegan Breakwich - V, VG, GF \$16.95
Vegan Eggs and Cheese, Tomatoes, Avocado Spread, Vegan Sausage Patty on GF English Muffin (minimum 5 per order)

CHILLED

True Continental \$10.95
Assorted Muffins (GF), Cinnamon Rolls, Fresh Fruit Salad, Chilled Orange Juice

Morning Mixer \$11.50
Assorted Muffins (GF), Breakfast Danish, Butter Croissants, Fresh Fruit Salad, Jellies, Whipped Butter and Chilled Orange Juice

Power Point Breakfast - GF \$12.50
2 Hardboiled Eggs, Avocado, Hummus, Basil Tomatoes and Blueberry Muffins

EGGSTRA'S

Greek Yogurt, Per Dozen \$48.00
Individually Packaged, Assorted Flavors

Pineapple Dark Cherry Parfait, Per Dozen \$69.00
Vanilla Yogurt, Crunchy Granola

Fresh Berry Crunch, Per Dozen \$69.00
Vanilla Yogurt, Honey, Crunchy Granola

Smoked Salmon, Bagel & Asparagus Strata, Serves 10
Chive Cream Cheese, Dill, Capers, \$100.00
Cucumbers with Shaved Onions, Tomato

Blueberry Brioche Bread Pudding, Serves 10 \$80.00
Warm Maple Syrup

Egg Scrambles \$6.00
Priced per person

Bacon & Eggs Scallions, Cheddar Cheese and Potatoes

Denver Honey Cured Ham, Roasted Peppers, Cheddar Cheese

Southwest - V, VG, GF Vegan Eggs, Cheese, Vegan Chorizo, Scallions and Tomatoes

Breakfast Proteins \$5.00
Priced per person, per selection

Crispy Bacon, Brown Sugar & Chilli Rubbed Bacon,
Breakfast Sausage, Turkey Bacon, Chicken Sausage

Quiche \$48.00
A minimum of 2 quiche per order, each selection is cut into 8 portions

Lorraine Crumbled Bacon, Roasted Shallots and Gruyere Cheese
Caprese Basil, Tomatoes and Mozzarella

Zucchini & Mushroom Roasted Shallots and Mozzarella

Omelets to Order \$10.00
Priced per person. Requires a minimum of 30 guests and Chef services at an additional fee

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

Vegan Eggs \$5.00

Egg Whites \$5.00

Vegan Breakfast Sausage \$7.00

MID-DAY MEALS

CLASSIC LUNCH CREATIONS

Individual boxed or on platters with utensils, napkin, seasonings.
Sandwich creations are served with potato chips, apples, fresh baked cookies and condiment packets. Salad creations are served with rolls, butter and bakery treat.

Please order a minimum of 10 per creation below:

Honey Cured Ham	\$14.50
Shaved Thin with Lettuce, Tomato, Swiss Cheese on Torta Roll	
Deli Style Roasted Turkey Breast	\$14.50
Lettuce, Tomato, Cheddar Cheese on Whole Wheat	
Roast Beef	\$14.50
Lettuce, Tomato, Monterey Jack Cheese on Sourdough	
Grilled Chicken Caesar Wrap	\$14.50
Italian Herb Marinade, Tomatoes, Romaine, Parmesan Cheese, Classic Caesar Dressing	
The Club Wrap	\$14.50
Honey Cured Ham, Roast Turkey, Peppered Bacon, Cheddar Cheese, Romaine Lettuce, Tomatoes, Dijonnaise	
Italian Chopped Salad - V, VG, GF	\$12.95
Garden Vegetables, Hearts of Romaine, Olives, Carbanzo Beans, Sherry Chive Vinaigrette	
Traditional Caesar Salad - V	\$12.95
Creamy Garlic Dressing, Hearts of Romaine, Parmesan, Croutons	

Please order a minimum of 5 per creation below:

Santa Monica Wrap - V, VG	\$14.50
Cucumbers, Daikon Sprouts, Red Onion, Roasted Peppers, Tomatoes, Fresh Greens, Agave Cilantro Vinaigrette	

SIGNATURE SIDE SALADS

priced per person

Forbidden Rice Salad	\$3.95
Sweet Potatoes, Cashews, Scallions, Dried Crasins, Chipotle-Orange Vinaigrette	
Greek Farro Salad	\$3.95
Vegetables, Artichokes, Olives, Feta in Lemon Oregano Vinaigrette	
Jalapeno Ranch Slaw	\$3.95
Cabbage, Cilantro, Lemon, Lime	
Pasta Primavera	\$3.95
with Parmesan and Italian Dressing	
Fresh Fruit & Berry Salad Cup	\$3.95

SOUP CREATIONS BY THE GALLON

Includes Garlic Parmesan Baguette Bread

Cream of Mushroom Chicken Noodle Beef and Barley Tomato Basil Bisque New England Clam Chowder Beef & Bean Chili White Bean & Roasted Vegetable Chili - V, VG, GF	\$55.00
--	---------

SIGNATURE LUNCH CREATIONS

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

Please order a minimum of 10 per creation below:

Apricot Chicken Salad Croissant	\$16.25
Minced Onion, Celery, Lemon-Sage Aioli, Tomato, Field Greens on a Croissant	
Chimichurri Grilled Fillet of Beef	\$17.25
Shaved Thin with Fresh Mozzarella, Arugula, Tomatoes, Greens, Cracked Pepper Aioli, Torta Roll	
Grilled Breast of Chicken	\$16.25
Italian Herb Marinade, Avocado, Prosciutto, Tomato, Lettuce, with Sundried Tomato and Artichoke Spread on Whole Wheat	
BBQ Chicken Wrap	\$16.25
Jalapeno-Ranch Slaw, Red Onion, Romaine, Tomatoes, Bourbon Cheddar, Red Chili Tortilla	
Mojo Shrimp Salad - GF	\$19.95
Orange Chipotle Vinaigrette, Shredded Romaine, Grilled Pineapple, Jalapeno and Jicama Ranch Slaw, Forbidden Rice Salad	
Herb Beef Steak & Tomatoes Salad - GF	\$19.95
Pickled Tomatoes, Cucumber, Pepper and Scallion Salad, Gorgonzola Crumbles, Grilled Red Potatoes, Hearts of Romaine, Green Beans, Red Wine Vinaigrette	
Honey Roasted Pears & Gorgonzola Salad - V	\$12.95
Field Greens and Hearts of Romaine, Carraisins, Chèvre, Candied Walnuts, Raspberry Port Vinaigrette	
Mediterranean Salad - V, GF	\$18.25
Hummus, Dolmas, Tabbouleh, Romaine Tossed with Marinated Artichoke Hearts, Peppers, Tomatoes, Olives, Feta, Lemon - Oregano Vinaigrette, Saffron Scented Golden Raisin Cous Cous	
Top your Signature Salad with your choice of protein:	
Grilled Breast of Chicken (4 oz.)	\$5.00
Chimichurri Fillet of Beef (4 oz.)	\$7.00
Grilled Salmon (4 oz.)	\$8.00

Please order a minimum of 5 per creation below:

Portobello Caser Wrap - V, GF	\$16.25
Red Onions, Roma Tomatoes, Fresh Mozzarella, Romaine Lettuce, Crispy Gluten Free Croutons, Vegan Caesar Dessing, Vegan Tortilla	
Replace Fresh Mozzarella with vegan cheese	\$2.75
Mediterranean Wrap - V	\$16.25
Carbanzo Beans and Spinach, Lemon Oregano Vinaigrette, Cucumbers, Tomatoes, Red Onion, Peppers, Kalamata Olives, Feta Cheese and Hummus, on a Spinach Tortilla	

SOUTH OF THE BORDER

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

MEXICAN BUFFETS

priced per person

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	\$19.95
Vegetarian	\$18.95
Combination	\$19.95

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 Vegetables	\$16.95

TAMALE & ENCHILADA COMBO PLATE

Green Chili and Cheese Tamale and Pulled Chicken Enchilada Casserole

TACO BAR

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

Ground Taco Beef	\$16.50
Pulled Chicken	\$16.50
Combination	\$17.50
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

YUCATAN CHICKEN SKEWERS

Citrus Marinade, Char-Grilled Chicken, BBQ Enchilada Sauce, Cilantro Pesto

MEXICAN SIDE DISH CREATIONS

Red or Green Chili Pork
Flour Tortillas

\$110.00 per gallon

Artichoke and Spinach Con Queso
Tri-Colored Tortilla Chips

\$120.00
Serves 30

Albondiga Soup

Authentic Recipe, Warm Flour Tortilla, Cilantro, Onion, Jalapeno Garnish on the side

\$72.00 per gallon

Southwest Caesar Salad

Grilled Corn, Cumin Cured Tomatoes, Chili Croutons, Cotija Cheese

\$4.95 per person
30 person minimum

Specialty Salsa & Guacamole

Spicy Ancho Chili Salsa | Black Bean, Corn and Tomatillo Salsa | Pico De Gallo | Guacamole | Guasaca Sauce

\$17.25 per pint

Carmel Flan

Triple Berry Compote, Cinnamon Sweet Cream

\$90.00 Serves 15

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 and cheese cake bars.

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

FAMILY FAVORITES

Chicken Parmesan	\$18.25
Parmesan Breadcrumbs, Marinara, Mozzarella, Served with Baked Rigatoni	
Beef Steak Pizzaiola	\$20.50
Chianti Marinated Flank Steak, Oregano and Garlic Roasted Tomatoes, Rigatoni Pasta in Alfredo Cream	
Chicken Portofino	\$19.75
Rosemary, Spinach, Prosciutto and Roasted Pepper Filling, Lemon - Mushroom Veloute, Garlic Mashed Potatoes	
Pork Chop Cacciatore	\$18.25
Sage Roasted Tomatoes, Peppers, Onions and Mushroom Ragu, Garlic Mashed Potatoes	
Rigatoni & Sunday Gravy	\$18.95
Beef, Veal and Pork Meatballs, Italian Sausage and Boneless Pork Rib Ragu	
Cannellini Bean Parmesan - V, VG, GF	\$18.25
Herb and Garlic Bean Patty, Vegan Parmesan Breadcrumbs, Vegan Mozzarella, Basil Marinara, Served with Gluten Free Garlic-Broccoli Spaghetti	

OVEN BAKED PASTAS

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

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

ITALIAN SIDE DISH CREATIONS

Green Beans, Shallots & Tomatoes	\$3.95 per person
Antipasto Platter, serves 30	\$180.00
Chilled Melons & Prosciutto, 2 dozen	\$110.00
Caprese Platter, serves 20	\$100.00
Garlic Parmesan Bread Knots, 2 dozen	\$48.00
Italian Wedding Soup, per gallon	\$72.00
Sausage, Peppers & Onions, 1 dozen	\$48.00
Cheesy Garlic Bread, per loaf	\$25.00
Italian Sliders, Porvolone - Mozzarella, Giardiniera, 2 dozen	\$120.00
PASTA REA Meatballs in Marinara, 1 dozen	\$48.00
Tiramisu, serves 16	\$100.00
NY Style Cheesecake & Strawberries, serves 16	\$86.00

OVEN BAKED PASTAS A LA CARTE

Lasagna Bolognese
\$85.00 half pan \$145.00 full pan
Lasagna Primavera
\$85.00 half pan \$145.00 full pan
Lasagna Florentine
\$105.00 half pan \$190.00 full pan
Baked Rigatoni
\$65.00 half pan \$125.00 full pan
Italian Mac & Cheese
\$85.00 half pan \$145.00 full pan
Eggplant Parmesan - V, GF
\$85.00 half pan \$145.00 full pan



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 hamburgers and hot dogs available on request for an additional fee. Prices below are a per person fee, unless otherwise noted, and based on a minimum of 30 guests. For each additional entree please add \$5.00 per person, each additional side please add \$3.95 per person.

PULLED MEAT SANDWICHES & SMOKEHOUSE BUFFETS

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

Pulled Meats	\$15.95	Slow Roast Angus Beef Brisket	\$20.75
Honey Apple BBQ Beef, Chicken, or Pork		Honey Apple BBQ Sauce, Horseradish Cream on the side	
Fallin' Off the Bone Pork Ribs	\$20.95	Quartered Bone in BBQ Chicken	\$15.95
Side of Honey Apple BBQ Sauce		Honey Apple BBQ Sauce on the side	

OFF THE GRILL

Includes your choice of two side creations, buns, sliced tomatoes, onions, lettuce, cheddar cheese, house-made bread & butter pickle chips, ketchup, mustard, and mayonnaise as well as Chef's Assorted Desserts. Live Grill Attendants are available to grill your meal on site, additional fees will apply.

Angus Beef Burgers (5oz.)	\$14.95
Grilled Boneless Breast of Chicken (6oz.)	\$16.95
Gourmet Burger, Short Rib & Ground Chuck (8oz.)	\$20.75
Veggie Burger (V, VG, GF) (6oz.)	\$15.95
Portobello Mushroom, White Beans and Quinoa	
Turkey Burgers (5 oz.)	\$15.95

SAUSAGES & DOGS

Price is based on 1 dozen of each selection

Bratwurst & Kraut	\$80.00
Braised in Beer, Crisped on the Grill	
Kielbasa	\$80.00
Spicy Brown Horseradish Mustard	
Italian Sausage	\$80.00
Peppers and Onions	
All Beef Hot Dogs	\$80.00
Ketchup, Mustard, Relish and Diced Onions	
Chicago Dogs	\$80.00
Sport Peppers and Traditional Toppings	

SMOKEHOUSE SIDES

Mom's Macaroni Salad	Sweet Corn on the Cobb
Celery, Onions, Parsley and Aoli	Garden Salad
Country Style Potato Salad	with Ranch and Italian Dressing
Celery, Onions, Parsley and Aioli	Chili Corn Bread Muffins, 2 dozen
Creamy Cole Slaw Jalapeno	Whipped Honey Butter
Ranch Slaw, Jicama, Cilantro, Lemon and Lime	Beef & Bean Chili, per gallon
Pickled Tomatoes, Cucumber, Peppers & Red Onion	Cheddar Cheese, Sour Cream, Scallion Chill Corn Bread
Fresh Fruit & Berry Salad	White Bean & Roasted Vegetable Chili - V, VG, GF,
Molasses & Bacon Baked Beans	per gallon
	\$48.00
	\$70.00
	\$55.00

Casual Creations Center of the Plate

Includes choice of Garden or Caesar Salad, Roll & Butter, 1 entree, 2 sides and chef's dessert creations. Prices below are a per person fee, unless otherwise noted, and based on a minimum of 30 guests.

Vegetarian, Vegan and Gluten Free creations 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 \$5.00 per person and for each additional side \$3.95

BEEF & CHICKEN

Swedish Meatballs	\$19.95
Prepared with Beef, Pork and Veal	
Mom's Meatloaf	\$19.95
Beef and Pork, Caramelized Onions, Mushroom Gravy	
Beef Short Rib Pot Roast	\$24.95
Braised in Burgundy Wine, Garnished with Carrots, Celery and Onions	
Slow Roast Beef Brisket	\$21.95
French Onion Demi Glaze, Horseradish Cream	
Chimichurri Flank Steak	\$23.95
Marinated then Grilled, Red Wine Demi Glaze	
Chicken Thighs Parmesan & Sage Sauce	\$19.95
Caramelized Onions, Mushroom, Potatoes and Sweet Peas	
Thai BBQ Chicken	\$19.95
Marinated and Grilled Chicken, Thai Garlic and Chili Glaze	
Rosemary Chicken	\$21.95
Cured Tomatoes Lemon Veloute	
Teriyaki Chicken	\$21.95
Sesame, Soy and Ginger Marinade, Grilled Pineapple Salsa	
Margarita Grilled Chicken	\$21.95
Achiote Rubbed, Sweet and Sour Agave Glaze, Tomatillo Pico de Gallo	

PASTA, RICE & POTATOES

Garlic Mashed Potatoes
Green Chili Sweet Potato Mash
Penne in Pesto Cream
Baked Rigatoni with Ricotta, Mozzarella & Basil marinara
Roasted Red Potatoes with Parmesan
Stir Fried Brown Rice with Onion, Carrots, and Sweet Peas
Yellow Rice with Pearl Onions, Mushrooms & Carrots
Italian Mac & Cheese, Parmesan Focaccia Breadcrumbs
Au Gratin Potatoes with Cheddar Cheese & Rosemary

SALMON, MAHI & CODD

Pan Crisp Salmon	\$27.95
Fresh Dill, Citrus Cream Sauce	
Grilled Mahi fillets	\$27.95
Mango and Pineapple Salsa	
Creamy Tuscan Salmon	\$27.95
Spinach and Sundried Tomatoes	
Oven baked Codd fillets	\$24.95
Lemon, Cured Tomatoes and Thyme	
Cajun Garlic Butter Codd	\$24.95
Pan Crisp with Cajun Spice Rub, Butter and White Wine	

PORK

Double Cut Pork Chop	\$21.95
Sage and Garlic Rub, Bourbon Apples	
Roast Pork loin	\$21.95
Porchetta Herb Rub, Crispy Prosciutto, Alfredo-Mushroom Cream Sauce	
Spicy Korean BBQ Pork Chops	\$21.95
Mango and Pineapple Salsa	
Dry Rub Smoked Pork Loin	\$21.95
Maple-Chipotle Glaze	

VEGETABLES

Honey Glazed Roasted Carrots & Brussel Sprouts
Steamed Vegetable Medley
Garlic - Parmesan Green Beans
Roasted Zucchini, Tomatoes and Shallots
Asian Flavored Green Beans and Shitake Mushrooms
Green Bean Sauté, Carrots, Mushrooms & Shallots
Herb Roasted Vegetable Medley

VEGETARIAN, VEGAN, AND GLUTEN FREE

Paella Stuffed Peppers - V, VG, GF	\$21.95
Roasted Tomatoes and Onions, Saffron Scented Rice, Spanish Herb Tapa on a bed of Sauteed Potatoes, Spinach, Sweet Potato and Quinoa, Piquante Pepper Coulis	
Wild Rice Meatloaf - V, VG, GF	\$21.95
Cranberry & Caramelized Shallot "Ketchup", Wild Mushroom Vegetable Demi Glaze	
Vegetarian Shepard's Pie - V, VG, GF	\$21.95
Roasted Vegetables, Sweet Corn, Edamame, Cured Tomato Gravy, Garlic Mashed	
Grilled Vegetables & Portobello Mushroom Napoleon - V, GF	\$21.95
Eggplant, Squash, Peppers, Scallions, Melted Fresh Mozzarella, Cured Tomato Gravy, Arugula and Almond Pesto	

BEVERAGES AND DESSERTS

HOT BEVERAGES

\$35.00 per gallon

Fresh Brewed Coffee
Regular or Decaffeinated, Cream and Sugar
Hot Coco with Mini-Marshmallows
Assorted Hot Teas
15 Tea Bags

CHILLED BEVERAGES

\$21.00 per gallon

Ices Tea, Fresh Brewed
Sliced Lemon and Sugars
Lemonade
Botanical Brews
Hibiscus Berry, Fuzzy Peach or
Watermelon Breeze

BOTTLES & CANS

individual, except where noted

Assorted Sodas \$1.75
CICC Bottled Water \$1.75
Sparkling Water \$1.75
Cult Cold Brewed Coffee \$60.00
12 Cans

DESSERT CREATIONS

Priced per 1 dozen, except where noted

Chef's Assorted Desserts Cookies, Brownies, Cheese Cake and Fruit Bars	\$30.00
Assorted Cookies	\$24.00
Chef's Petite Pastry Assortment Minimum of 4 Dozen	\$50.00
Brownie Assortment Chocolate Chunk and Salted Carmel and Pretzel	\$36.00
Bavarian Cream Puffs with Chocolate Icing	\$36.00
Cannoli's Chocolate Chips and Pistachios	\$36.00
Dutch Apple Pie Sweet Whipped Cream, Serves 8 Guests	\$38.00
White Chocolate Strawberry Shortcake - GF Serves 20	\$95.00
Individual Chocolate Flourless Cake - GF Each	\$7.50



May we take you 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.

Your order will be delivered to your door ½ 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 sustainable and upgraded disposable packages starting at \$2.75 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 Captains
Event Servers
Culinary Team
Bartenders
Event Support Staff

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

We make every event large or small a memorable occasion.
