

VIVA ITALIA!



Creations in Cuisine Catering
Imagine the possibilities...

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Appetizer Platters

Mini Meatballs Marinara

Garnished with parmesan & basil pesto

100 pieces

Chilled Artichoke, Basil & Sun-Dried Tomato Dip

Served with herb pita chips

Serves 40

Mediterranean Lamb Chops

Sun-dried tomato & rosemary pesto, creamy feta dipping sauce

24 pieces

Pancetta Wrapped Prawns

Roasted garlic | chive vinaigrette

50 pieces

Italian Antipasto Platter

Assorted meats | cheeses | marinated vegetables | assorted olives | fresh mozzarella

Serves 30

Mini Calzones

Filled with Italian sausage, basil, marinara, and fresh mozzarella

50 pieces

Sicilian Arancini

Saffron risotto rice balls filled with pancetta, sweet peas, fontina cheese
Rolled in parmesan bread crumbs and served with marinara sauce

50 pieces

Caprese Flatbread

Basil pesto | cured tomatoes | parmesan | mozzarella

10 pieces

Cheese Garlic Bread

Italian bread topped with roasted garlic and a trio of melted Italian cheese & parsley. Served with a side of basil marinara

Serves 50

ANTIPASTO DISPLAY STATION

- Tomato and asparagus bruschetta with mozzarella, onion and olive oil
- Caponata with mini bruschetta
- Fresh mozzarella with vine ripe tomatoes and EVOO
- Grilled portobello mushrooms with cracked pepper & garlic aioli
- Marinated artichoke hearts with capers and sun-dried tomatoes
- Roasted tri-colored peppers with sweet basil and roasted garlic
- Shrimp and calamari salad with arugula, lemon, fresh tomato and pine nuts
- Salami & formaggio – shaved mortadella, prosciutto, soppressata & cappicola with a variety of imported Italian cheeses, assorted olives, roasted garlic & crostini
- Rosemary & garlic focaccia & Italian baguettes, EVOO for dipping

VIVA ITALIA! *Chi mangia bene, vive bene* *Who eats well, lives well...*

Classic Italian dishes, perfect for drop-off catering if desired. Entrées include choice of Caesar Salad, Garden Salad, or Italian Chopped Salad. Served with Rosemary & Garlic Focaccia. 30 person minimum.

Chicken Parmesan

Chicken breast | seasoned bread crumbs | marinara sauce | mozzarella cheese | baked ziti marinara

Beef Steak Pizziaola

Marinated flank steak | parsley pesto penne

Pesto Chicken

Lightly breaded chicken breast | fresh tomato & garlic sauté | capers | mushrooms
light alfredo cream penne pasta | broccoli | roasted carrots

Lasagna Bolognese

Baked layers of fresh pasta | Italian cheese | marinara | veal | pork | beef
Serves 24

Lasagna Primavera

Baked layers of fresh pasta | Italian cheese | marinara | oven roasted vegetables
Serves 24

Rigatoni & Sunday Gravy

Meatballs | Italian sausage | boneless pork ribs | marinara | parmesan | basil pesto | rigatoni





PASTA REA SPECIALTIES

Pasta Rea pastas and sauces are made **fresh daily** in our kitchen utilizing only the finest and freshest ingredients. Fresh pasta is best when served immediately so this menu requires staff to prepare the dishes on site. Experience the taste of **fresh, local pasta!** 30 person minimum. Chef attended services required.

Each entrée is served with a choice of Traditional Caesar Salad, Green Salad, or our Italian Chopped Salad with Sherry Chive Vinaigrette. Served with rosemary & garlic focaccia.

Linguine alle Vongole

Fresh linguine | baby clams | choice of red sauce or white wine garlic sauce

Linguine con Gamberetti

Fresh linguine | smoked shrimp | asparagus | sun-dried tomatoes | roasted garlic | vodka sauce

Tagliatelle al Ragu

Fresh tagliatelle | braised beef short rib | tomatoes | garlic | herbs

Gnocchi di Patata

Fresh gnocchi | alfredo cream sauce or marinara sauce

Gigli Pesto

Fresh gigli | arugula pesto | alfredo sauce | roasted yellow beets | red pepper salsa | romano cheese

Frutti di Mare

Fresh linguine | mussels | clams | calamari | shrimp | cod | tomato | herbs | spices

PASTA REA SPECIALTIES (cont.)

Bucatini all'amatriciana

Fresh bucatini | tomato ragu | pancetta | garlic | romano cheese

Saffron Salmon

Fresh pan-seared salmon | saffron butter sauce | lemon | capers
Served with a side of fresh arugula pesto gigli pasta.

Brazole Manzo

Braised sirloin stuffed and rolled with fontina cheese, prosciutto & herb parmesan bread crumbs
Served with a side of fresh gnocchi in alfredo cream sauce

Chicken a la' Marsala

Pan seared chicken breast | forest mushrooms | pancetta | sage | marsala sauce
Served with a side of fresh fiore alfredo

Porchetta

Pork belly and shoulder seasoned with fennel and rosemary.
Served with a side of fresh casarecce aglio e olio.

