

Viva Italia Signature Menu



Freshly Crafted
Authentic Italian Creations



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Our Viva Italia Menu Includes

Our most authentic Italian recipes passed down for generations, utilizing the freshest ingredients and pasta and prepared on site to ensure a true culinary experience. Appetizers, Buffet, Family Style and Plated Dinner Options are Available at listed prices and require a culinary and service team to prepare on site.

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

Antipasti

Hand Passed
36 pieces per creation

Eggplant and Golden Raisin Caponata
Pan Crisp Parmesan and Sage Polenta | V

Fungo Ripieno con Carciofi, Ricotta e Prosciutto
Stuffed Mushrooms with Artichoke, Ricotta, and Crisp Prosciutto

Gnocchi in Salsa di Maiale Calabrese
Potato Gnocchi, Spicy Tomato Braised Pork, Micro Basil, Gran Padano

Gamberetti e Granchio con Aglio
Shrimp Sauté, Crab, Tomato Scampi Butter, Basil Spoon | GF

Braciola di Agnello
Rosemary Loin of Lamb Lollipop, Elderberry Balsamic Glaze | GF

Spiedino di Polpette
Veal, Beef, & Pork Meatball on Brochette Wrapped in Garlic Bread, Tomato Peperonata, Gremolata

Mozzarella Marinata
Olive Oil & White Balsamic Marinated Fresh Mozzarella, Roasted Olives & Tomato, Micro Basil | V, GF



Antipasti

Platters

each platter serves 30 guests unless otherwise noted

Salumi

Cured Meats, Romano and Provolone Cheese, Marinated Artichokes, Olives, Garlic Crostini

Caprese con Prosciutto

Fresh Mozzarella, Tomatoes, Basil, Prosciutto, EVOO, Sea Salt

Vegetables Pettinati

Roasted Eggplant, Squash, Peppers, Onions, Marinated Artichoke Hearts, Portobello Mushrooms, Calabrian Chili Oil | VG, GF

Arancini Con Fontina

Saffron Scented Risotto, Fontina Cheese, Parmesan Bread Crust, Basil Marinara | V

Salsiccia al Forno e Fagioli

Spicy Italian Sausage, Cannellini Beans, Spinach & Tomatoes, Mascarpone, Mozzarella & Garlic Bruschetta

Insalata di Mare | Per Person

Shrimp, Calamari, Baby Clams, Lemon Vinaigrette, Cured Tomatoes, Arugula | GF

Carciofi Ripieni

Artichoke stuffed with Parmesan-Herb Breadcrumbs, Cured Tomatoes & Olives, Lemon-Vinaigrette | V



Chi Manga Bene, Viva Bene



Viva Italia! Buffet

Viva Italian Buffet Includes a Bread Basket with Garlic & Rosemary Focaccia, Garlic Knots, Italian Peasant Loaf, Olive Oil & Whipped Butter, Your Choice of Salad, and Your Choice of Pasta or Entree.

Per Person Pricing Based on 30 Person Minimum

Insalatas

choose one

Insalata di Radicchio Griglia

Grilled Radicchio & Baby Romaine, Shaved Romano, Castelvetro Olives, Pickled Onion
Honey Lemon Vinaigrette | V, GF

Insalata Mista

Field Greens, Olives, Tomato, Hearts of Palm, Cucumber
White Balsamic Vinaigrette | VG, GF

Insalata di Formaggio di Capra

Field Greens, Goat Cheese, Pomegranate Seeds, Sliced Pears, Candied Black Walnuts
Fig Balsamic Vinaigrette | V, GF

Fresh Pasta

made with fresh Pasta Rea pasta

Linguine e Vongole

Baby Clams, Garlic, EVOO, White Wine
Gremolata

Casarecce Broccoli Rabe e Salsiccia

Mild Italian Sausage, Garlic, Tomatoes,
Romano Cheese

Tagliatelle al Ragù

Braised Beef Short Rib, Mushrooms,
Chianti Wine, Tomatoes

Cinque Ravioli al Formaggio

Five Cheese Ravioli, Crushed Tomato Sauce,
Pinot Grigio, Basil | V

Rigatoni con Bolognese Vegana

Gluten Free Pasta Tossed with Eggplant, Mushrooms & Lentils, Tomato Ragù, Plant Based Parmesan & Gremolata | VG, GF

Gigli al Pesto di Basilico

Basil Pesto, Olive Oil Cured Tomatoes,
Whipped Ricotta with Burrata
& Mozzarella | V

Gnocchi con Nduja Salsa alla Grappa

Crisp Pancetta, Spicy Marinara Cream Sauce,
with Whipped Ricotta, Burrata,
Mozzarella and Micro Basil



Entrees

made with authentic recipes
from our Italian heritage

Filetto di Manzo alla Pizzaiola

Chianti Marinated Filet of Beef, with Oregano &
Garlic Mushroom Ragu, Grana Padano | GF

Maiale Toscano

Pork Tenderloin, Prosciutto, Porchetta Herb
Pesto, Marsala Wine Sauce | GF

Vitello, Carciofo e Rosmarino

Veal Scallopini, Sage, Cipollini Onions,
Mushrooms, White Wine Butter

Branzino e Gambero

Pan Crisp Seabass and Jumbo Shrimp, Cured
Tomatoes, Salsa Verde, Crisp Capers | GF

Frutti di Mare

Grilled Shrimp, Calamari, Lobster and Scallops, &
Baby Clams, Marinara, Gremolata | GF

Salmone Affumicato

Lightly Smoked Filet of Salmon, Fresh Dill,
Lemon Butter, Capers | GF

Pollo Ripieno al Rosmarino

Breast of Chicken Filled with Chicken and Chive
Mousse, Mushrooms, Pancetta, Rosemary and
Marsala Wine Sauce | GF

Cacciatori di Pollo

Breast of Chicken, Lemon and Rosemary,
Tomatoes, Peppers, Onions, Mushrooms | GF

Pollo e Melanzane

Chicken Breast Braised with Eggplant, Shallots,
Tomatoes, Peppers and Artichokes | GF

Family Style

Wow your guests with an elevated family style service with each course expertly served on platters tableside with serving utensils. Additional serviceware, culinary and service team are necessary and are in addition to menu pricing. An event specialist will collaborate with you to create the perfect menu for your event!

