

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 at listed price

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, Grana Padano

Gamberetti e Granchio con Aglio

Shrimp-Crab in Scampi Butter, Tomato, Caper & Chive Relish | GF

Braciola di Agnello

Rosemary Loin of Lamb Lollipop, Elderberry Balsamic Glaze | GF

Fichi, Chevre, Noci Tostate

Whipped Chevré, Figs & Toasted Walnuts, Honey & Mint, Brioche Crostini

Mozzarella Marinata

Garlic Bruschetta, Marinated Fresh Mozzarella, Tomatoes, Roasted Olives & Micro Basil | V, GF



Antipasti

Platters

each platter serves approximately 30 guests unless otherwise noted
For a Family style Antipasti Grazing Station,
choose any 5 creations, \$ per person

Antipasto di Salumi e Formaggi

Cured Meats & Cheese, Olives
& Dried Fruits Mozzarella Caprese
& Grilled Zucchini with Pesto Tomatoes

Caprese con Prosciutto

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

Verdure Arrosto

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 - 30 Pieces | V

Salsiccia al Forno e Fagioli

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

Insalata di Mare

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

Carciofi Ripieni

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

Prosciutto e Melone

Prosecco-Honey Dizzle



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 Ragu

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 Ragu, Plant Based Parmesan & Gremolata | VG, GF

Gigli al Pesto di Basilico

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

Gnocchi di Ricotta con

Sugo di Maiale alla Cabrese

Ricotta Gnocchi, Calabrian Chili & Braised Pork Ragu, Grana Padano, Salsa Verde

Cacio e Pepe Cannelloni

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



Entrees

Includes Choice of Lemon Pepper Asparagus Spears
or Garlic Broccolini with Honey Roasted Carrots
and Choice of
Roasted Fingerling Potatoes with Sea Salt & Rosemary
or Rigatoni with choice of Marinara, Alfredo or Basil Pesto

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 | \$Market Price

Shrimp, Scallops, Lobster & Calamari,
Pino Grigio, Tomatoes & Garlic with Mussels,
Clams & 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 con Melanzane e Prosciutto

Layered with Eggplant & Provolone, Wrapped in
Prosciutto, Roman Style Gnocchi, Broccolini
Spears, Gremolata | GF

Gnocchi ala Romano

Semolina Gnocchi, Vegan Bolognese,
Fontina Cheese | V

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!

