



Culinary Creations

CATERING + EVENTS

MENU IS FULLY CUSTOMIZABLE TO FIT YOUR NEEDS &
BUDGET. WE ARE COMMITTED TO MAKING YOUR
SPECIAL DAY COMPLETELY STRESS FREE.

2022 THE KNOT - BEST OF WEDDINGS AWARD
2021 NOMINATED BEST CATERER PITCH MAGAZINE
2020 NOMINATED BEST CATERER PITCH MAGAZINE
2019 HISPANIC CHAMBER OF COMMERCE TACO BATTLE WINNER

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✉ SALES@CULINARYCREATIONSKC.COM

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CHICKEN

GRILLED CHICKEN BREAST 15

Grilled chicken breast in your choice of sauce: blueberry, balsamic rosemary marmalade, raspberry chipotle, creamy dijon, or creamy garlic mushroom.

BBQ CHICKEN THIGHS 15

Baked chicken thighs with our homemade BBQ seasoning, tossed in our sweet and tangy BBQ sauce.

ROTISSERIE CHICKEN 15

Whole rotisserie chicken on the bone, broken down and seasoned with fresh herbs and spices.

GRILLED CHICKEN & BRAISED CHICKEN THIGHS 15

Seasoned grilled chicken, sliced and on top of braised chicken thighs, with a gremolada.

HAWAIIAN CHICKEN 15

Baked chicken thighs in a sweet teriyaki sauce, with pineapples and coconut milk.



PORK

PULLED PORK 15

BBQ pork butts with our home-made BBQ seasoning cooked low and slow. Shredded and tossed in our sweet and tangy BBQ Sauce.

PORK BURNT ENDS 15

Pork burnt ends seasoned with our home-made BBQ seasoning, cooked low and slow and tossed in our sweet and tangy BBQ sauce

PORK TENDERLOIN 15

Seasoned pork tenderloin, sliced and served with your choice of sauce: blueberry balsamic rosemary marmalade, raspberry chipotle sauce, creamy dijon, apple chutney, creamy garlic mushroom.

GRILLED & GLAZED PORK CHOP 15

Thick cut pork chop topped with our hoisin sauce.



ALL ENTREES COME WITH TWO SIDES INCLUDED.

PASTA COME WITH A CHOICE OF VEGETABLES

AND BUTTERED ROLLS. ADD A SALAD OR CUP OF SOUP FOR \$5.00



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BEEF

POT ROAST 16

Classic pot roast braised in beef stock, red wine, garlic, onions, carrots, celery, and fresh herbs. Served in a beef gravy.

BRISKET 18

Smoked brisket with your choice of BBQ Sauce: bourbon blueberry, cilantro lime, or sweet and tangy.

ROASTED CHUCK 16

Diced chuck roast braised in a creamy garlic mushroom sauce.

STREET TACOS

BEEF BARBACOA STREET TACOS 16

Beef barbacoa seasoned with chipotle pepper in adobo sauce, oregano, beef stock, apple cider vinegar, and a hint of clove.

MANGO CHILI LIME CHICKEN TACOS 15

Grilled chicken thighs marinated in lime juice, mango juice, chili seasoning, paprika, garlic, onion, and cumin.

TACO AL PASTOR 15

Grilled pork marinated with chipotle peppers in adobo sauce, sliced and served with pineapple on the side.

PASTA

BEEF BOLOGNESE 15

Penne pasta topped with our bolognese sauce with carrots, onion, celery, red wine, diced tomatoes, fresh herbs

ALFREDO 15

Fettuccine pasta tossed in our homemade alfredo sauce with your choice of chicken (\$15) or shrimp (\$17).

VODKA ALLA PENNE 15

Penne pasta tossed in home-made tomato vodka sauce with choice of chicken (\$15) or shrimp (\$17).

CAJUN ANDOUILLE PASTA 15

Penne Pasta tossed with andouille, baby portabella mushrooms, bell peppers, garlic, fire roasted tomatoes, cajun seasoning, cream cheese, and red pepper flakes.



ALL ENTREES COME WITH TWO SIDES INCLUDED.

PASTA COME WITH A CHOICE OF VEGETABLES AND BUTTERED ROLLS.

ADD A SALAD OR CUP OF SOUP FOR \$5.00. ALL TACOS COME WITH REFRIED BEANS, CILANTRO RICE, FLOUR TORTILLAS, ONIONS, FRESH CILANTRO, SALSA, SALSA VERDE.



SOUPS

CREAMY BAKED POTATO SOUP

Yukon gold potatoes mixed with chicken stock, heavy cream, carrots, onions, celery, fresh thyme, garlic, salt & pepper.

CLASSIC CHICKEN NOODLE

Seasoned diced chicken, chicken stock, carrots, celery, onions, fresh thyme, fresh rosemary, egg noodles, salt & pepper.

CLASSIC TOMATO SOUP

Classic tomato soup made from fresh tomatoes, heavy cream and chicken stock.



SIDE SALADS

Add grilled or fried chicken (\$7) / shrimp (\$8) / salmon (\$9)

BOWL 8
CUP 5

CAESAR SALAD

Romaine lettuce piled high and tossed with pecorino romano cheese, red onions, toasted croutons, and caesar dressing.

FULL 11
HALF 7

BOWL 8
CUP 5

SPINACH SALAD

Fresh baby spinach tossed with red onions, fresh strawberries, blueberries, toasted almonds, and goat cheese, all topped with a raspberry vinaigrette.

FULL 11
HALF 7

BOWL 8
CUP 5

GARDEN SALAD

Choice of spring mix or romaine lettuce; topped with cucumbers, red onion, cherry tomatoes, and shredded cheese. Choice of italian, ranch, or blue cheese dressing.

FULL 11
HALF 7





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SIDES

ROASTED GARLIC MASHED POTATOES	4	ITALIAN PASTA SALAD	4
Yukon gold potatoes mixed with butter, heavy cream, salt, white pepper, & roasted garlic.		Rotini pasta noodles tossed in Italian dressing with cherry tomatoes, Italian salami, sliced pepperoncini, mozzarella balls, kalamata olives, red onion, and bell peppers.	
GREEN BEANS	4	SOUTHERN POTATO SALAD	4
Fresh green beans cooked with bacon, onions, deglazed with a white wine sauce and topped with lemon zest.		Diced russet potatoes tossed in a mustard & mayonnaise base, with scallions, dill, relish, celery seed, onion powder, salt, and pepper.	
GLAZED CARROTS	4	CILANTRO PINEAPPLE RICE	4
Baby carrots soaked in a simple syrup for 24 hours then boiled. Finished with brown sugar, butter, and fresh rosemary.		Our classic cilantro lime rice with a hawaiian twist. Long grain rice cooked with lime juice, vegetable oil, cilantro, salt, pepper, and diced pineapple.	
SMOKED GOUDA MAC & CHEESE	5	GRANDMAS MACARONI SALAD	4
Our home-made mac & cheese made with sharp cheddar cheese, smoked gouda cheese, heavy cream, salt, & white pepper, mixed in cavatappi pasta.		Cooked macaroni noodles tossed with mayonnaise, vinegar, mustard, onion, red & green bell pepper, chopped celery, salt, and pepper.	
ROASTED LEMON BROCOLI	4	GARLIC BREAD	2
Charred broccoli with garlic, lemon, shallots, parmesan cheese, salt, and pepper.		Italian baguette sliced with garlic and basil butter spread and toasted to perfection.	
ROASTED CAULIFLOWER	4	SWEET HAWAIIAN ROLLS	1
Charred cauliflower with capers, lemon juice, parsley, parmesan cheese, salt, and pepper.		Kings sweet hawaiian rolls baked in a buttery glaze.	
DINNER ROLLS	1		
Fresh yeast rolls baked to a light golden brown.			





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DESSERTS

\$5

DRINKS

\$2

MINI CHEESECAKES

ICED BROWNIES

CHURRO CAKE

CHOCOLATE TUXEDO BARS

SEASONAL COOKIE TRAY

COKE

SPRITE

DIET COKE



2022-23 The Knot - Best of Weddings Award

2022-23 Wedding Wire - People Choice Award

2020-22 Nominated Best Caterer Pitch Magazine

2019-22 Nominated Best Wedding Cater WedKC

2019 Hispanic Chamber of Commerce Taco Battle Winner



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