

Mobile Creations

Creative Suggested Menu's Place Order @ 480.540.4058

On Request (V)-Vegan (GF)-Gluten free

(SF)-Soy Free

(DF)-Dairy Free

Menu One

Italian Chopped Salad (V)

Iceberg and Romaine Lettuce, Fresh Fennel, Black Olives, Artichokes,
Plum Tomatoes, Garbanzo Beans,
Red Onion Sherry Vinaigrette

Wood Fired Baked Cod Panzanella

Cold Water Cod Fillets Baked Over Hot Coals, with Shaved Garlic,
Stewed Tomatoes, Parsley, Lemons, Capers, Focaccia Crumbs
OR

Grilled Polenta Cakes (GF)

Warm Compote of Cremini Mushrooms, Savory Cabbage,
Cannelloni Beans, Winter Squash, Grape Tomatoes, Red Onions,
Gorgonzola Crumbles Fig Balsamic Demi
OR

Marcella Chicken (GF)

Sautéed Filet of Chicken Breast, Button Mushrooms, Baby Spinach,
Prosciutto Ham, with a Splash of Marsala Cream and Shallot Herb Butter
Creamy Yukon Potatoes & Seasonal Roasted Ratatouille
Homemade Cannoli's & Sweets Bites
\$10.95 pp

Menu Two

Spinach & Egg Salad

Romaine, Roma Tomato, Cucumber, Peppers, Green
Cabbage, Shaved Red Onion, Crumbled Feta, Balsamic
Fig Cranberry Vinaigrette

Greek Lasagna

Layers of Peppered Grounded Lamb, Aromatic Chevre Cream
Sauce, Garlic, Mint Basil, Roasted Plum Tomatoes,
Chopped Green & Black Olives
OR

Seared Bistro Steak

Charred Shallot Gorgonzola Demi, Tempura Onion Fritters
Creamy Yukon Potatoes & Pan Seared Chefs Medley
Homemade Cookies & Sweets Bites
\$10.95 pp

Menu Three

Seasonal House Salad

Farmers Market Mixed Greens Tomatoes, Cucumbers, Carrots,
Red Onions, House Made Garlic Toasted Pumpkin Seeds,
Buttermilk Ranch or Italian Herb Dressing

Italian Beef Bourguignon

Simmered Till Tender with Mushrooms, Pearl Onion
& Tomatoes in Rich Burgundy Wine Demi-Glaze,
OR

Calvados Chicken

Seared Hazelnut Dusted Chicken Fillets, Flamed with
Calvados Apple Brandy, Finished with a Roasted Chicken,
and Chive Velvet Sauce
Creamy Yukon Potatoes & Pan Seared Chefs Medley
Homemade Cannoli's & Sweets Bites
\$10.95 pp

Menu Four

Untraditional Cole Slaw

Red & Green Cabbage, Red Potatoes, Gala Apples, Jicama,
Carrots, Onions, Cranberries, Apple Cider Vinaigrette
Handmade Chips & Salsa

Red Chicken Posole

Tender breast, legs, and thighs, steeped in roasted corn, garlic, pork
belly, hominy, crushed tomatoes smoked paprika
sauce, crushed red pepper, lime, poblano aioli
OR

Chicken Spinach Poblano Enchiladas

Arizona holiday tradition of fresh spinach crepes filled with tidbits of
chicken, fresh spinach, charred poblano chilies, cojita cheese, toasted
cumino chile enchilada sauce
Homemade Cookies & Sweets Bites
\$9.95 pp
Also available Chicken, Smoked Beef, or Pork
Fajitas, Also Shrimp Taco Bars
\$11.95 pp

Menu Five

Baked Potato & Cheddar Salad

Broccoli, Cabbage, Apple, Celery, Red Onion,
Smoked Buttermilk Bacon Dressing

Jack Daniels Honey Fried Chicken

Kentucky Bourbon Southern Recipe, Country
Chive Tabasco Biscuit Gravy
OR

"Slow n Low" Beef Brisket

Green Peppercorn and Shitake Mushroom Sauce
Roasted Sweet Potato Roasted Corn Succotash
& Pan Seared Chefs Medley
Homemade Cannoli's & Sweets Bites
Sub Cinnamon Bites \$.95pp
\$9.95pp

Southern Comfort Smoked Chicken

Menu Six

Mediterranean Pearl Pasta Salad

Tender Spinach, Red Onions, Chick Peas, Cucumber, Kalamata
Olives, Roasted Tomatoes, Crumbled Goat Cheese,
Lemon Herb Vinaigrette

Orange Rosemary Lacquered Chicken

Premium Breast of Orange Infused Chicken Grilled
over Hot Mesquite Coals, Lacquered
with Honey Orange Demi
Basmati Rice & Wheat Berries
&
Banana Squash & Green Beans
Homemade Cannoli's & Sweets Bites
\$9.95 pp

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Menu Seven

Farmers Market Seasonal Fresh Fruit

Laced with Vanilla Bean, Ginger, Mint Syrup

Five Grain Salad

Toasted Nutty Grains, Cabbage, Trio Peppers, Red Onions,
Ginger Rice Wine Vinaigrette

Tequila Citrus Chicken

Char Grilled Lemon, Lime, Orange, Marinated Chicken Breast,
Brushed with a Touch of Agave Tequila Cilantro Glaze
OR

Parmesan Herb Crusted Tilapia

Roasted Garlic, Caper, Plum Tomato, Parsley Sauce
Basmati Rice & Wheat Berries & Banana Squash & Green Beans
Homemade Cannoli's & Sweets Bites
\$9.95 pp

Menu Eight

Iceberg Salad

Spring Field Greens, Roasted Tomatoes, Kalamata Olives,
Chick Peas, Red Onions, Crumbled Feta Cheese,
Red Wine Pomegranate Vinaigrette

Classic Chicken Cacciatore

Tender Breast, Legs, and Thighs, Steeped in a Pancetta and
Roasted Plum Tomato Chianti Sauce, Crushed Red Pepper Basil Aioli
OR

Grilled Farmers Harvest Lasagna

Roasted Plum Tomato Ricotta Sauce,
Arugula Walnut Pesto, Grated Sheep Parmesan Cheese.
Parmesan Egg Noodles & Spinach, Garlic, Pear Tomatoes
Homemade Cannoli's & Sweets Bites
\$9.95 pp

Menu Nine

Italian Chopped Salad

Iceberg and Romaine Lettuce, Fresh Fennel, Black Olives, Artichokes,
Plum Tomatoes, Garbanzo Beans, Red Onion Sherry Vinaigrette

Grilled Polenta Cakes

Warm Compote of Cremini Mushrooms, Savory Cabbage,
Cannelloni Beans, Winter Squash, Grape Tomatoes, Red Onions,
Gorgonzola Crumbles Fig Balsamic Demi
Homemade Cannoli's & Sweets Bites
\$8.95 pp

Menu Ten

Chefs "Garbage" Salad

Mixed Greens, Provolone Cheese, Imported Salami,
Honey Ham, Pepperoni, White Beans, Orzo Pasta, Celery, Olives,
Pepperoncini, Parmesan Croutons, Roasted Garlic Basil Vinaigrette

Wood Fired Eggplant Parmigiana

Layers of Ricotta Cheese, Mama's Tomato Sauce,
Melted Imported Cheese

Roasted Butternut Squash Ravioli

Ricotta and Butternut Squash filled Handmade Ravioli
Tossed with Apple, Cranberries, Sage
and Fall Harvest Cabbage Ragout
Homemade Cannoli's & Sweets Bites
\$10.95 pp

Menu Eleven

Five Grain Salad

Toasted Nutty Grains, Cabbage, Trio Peppers,
Red Onions, Ginger Rice Wine Vinaigrette

Caribbean Rice & Seared Island Vegetables

Ginger Coconut Curry Sauce, Snipped Fresh Cilantro Leaves

Stuffed Cabbage Rice Rolls

Sweet Chili Garlic Hoisin Sauce, Toasted Sesame Seeds
Chefs Sweets Bites
\$9.95 pp

Menu Twelve

Iceberg "Steak" Salad

Shaved Red Onion, Diced Tomatoes,
Cucumber, Gorgonzola Cheese, Crumbled Bacon,
New York Buttermilk Dressing

Mesquite Grilled Stuffed Pork Chops

Pecan, Apple, Sage, Sourdough Stuffing, Grilled over Coals of Arizona
Mesquite, Finished with Smoked Bacon Country Gravy
Banana Squash & Green Beans
Homemade Cannoli's & Sweets Bites
\$10.50pp

Menu Thirteen

Classic Caesar

Crisp Romaine Blend, House Made Croutons, Grape Tomatoes,
Classic Caesar Vinaigrette, Shaved Parmesan Cheese
Homemade Cannoli's & Sweets Bites

Naples Country Lasagna

Layers of Seasoned Angus Beef and Fennel Roasted
Pork, Roasted Tomato Ricotta Sauce, Hand
Grated Parmesan Cheese
OR

Tuscany Chicken

Pan Crisp Chicken Breast, Smoked Pork Belly, Blend of Forest Mushrooms,
Chopped Tomatoes, Roasted Chicken Brandy Sauce
Homemade Cannoli's & Sweets Bites
Lasagna \$8.95pp ---Tuscany \$10.95 pp

Menu Fourteen

"Bruschetta" Caprese

Roma Tomatoes, Fresh Buffalo Mozzarella Cheese,
Red Onions, Garlic Chips, Snipped Basil, Romaine Petals,
Red Wine Balsamic Vinaigrette

Wood Fired Baked Cod Panzanella

Cold Water Cod Fillets Baked over Hot Coals, Topped with Shaved Garlic,
Stewed Tomatoes, Parsley, Lemons, Capers, Focaccia Crumbs
OR

Premium Chicken Parmigiana Alla Forno

Mama's favorite recipe, need I say more!
Penne Pasta Garlic Cream & Pan Seared Chefs Medley
Homemade Cannoli's & Sweets Bites
\$11.50 pp

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Menu Fifteen

Spinach & Pear Salad

Romaine, Roma Tomato, Cucumber, Peppers, Cabbage Shaved Red Onion,
Crumbled Gorgonzola, Raspberry Honey Walnut Vinaigrette

Cast Iron Roasted Garlic Chicken

24 hour Sedona Juniper and Garlic Brined Whole Chicken,
Pan Roasted Fresh Thyme and Sage Gravy

Homemade Cannoli's & Sweets Bites

\$10.95 pp

Menu Sixteen

Soba Noodle Salad

Bok Choy, Cabbage, Edamame, Carrots, Onion, Snap Peas, Serrano Chiles,
Bean Sprouts, Crisp Wontons, Sesame Orange Dressing

Southwestern Shrimp Stir-Fry

Seared Sweet Water Prawns and Chicken on Soba Noodles with
Green Chilies, Black Beans, Green Beans, Sugar Snap Peas,
Carrots and Ancho Chili Soy Sauce

OR

Szechwan Chicken

Wok Seared Chicken Seasoned with Broccoli,
Shitake Mushroom, Holiday Peppers, Carrots, Cabbage,
Zesty Lemon Grass Coconut Garlic Sauce

Basmati Rice & Orzo Pasta

Fresh Mint Scented Fruit & Sweets Bites

Chicken \$8.95 pp---Shrimp \$10.95pp

Add Egg Rolls \$1.25pp

Menu Seventeen

Greek Uppa Salad

Plum Tomato, Cucumber, Cabbage, Red Onion, Garbanzo Bean,
Orzo Pasta, Crumbled Feta, Red Wine Herb Vinaigrette

Shaved Angus Roasted Beef

Horseradish Demi-Glace, Roasted Rosemary Onion Compote

OR

Cancun Lamb Curry

Mouth Warming Morsels of Lamb Steeped in Aromatic Spices
From Around the World with Grilled Root Vegetables

Smothering a Nutty Basmati Rice Pilaf

Banana Squash & Green Beans

Homemade Sweets Bites

\$10.95 pp

Menu Eighteen

Arizona Slaw

Roasted Corn, Black Beans, Banana Squash, Poblano Chiles,
Green Cabbage, Scallions, Jicama, Tortilla Confetti,

Three Citrus Cascabel Vinaigrette

Chicken Fried Pork Cutlet

Apple Cranberry Chutney, Smoked Pork Belly, Red Eye
Green Chile Country Gravy

OR

Pecan Smoked "Fresh" Ham

Jack Daniels Honey Bourbon Glaze, Apple Cranberry Jam
Green Chili Mac & Cheese

Homemade Cannoli's & Sweets Bites

\$10.95 pp

Menu Nineteen

Untraditional Cole Slaw

Red & Green Cabbage, Red Potatoes, Gala Apples, Carrots,
Onions, Cranberries, Apple Cider Vinaigrette,

Wood Fired Pork Loin

Over Mesquite Coals, Caramelized Granny Smith apple,
Sweet Potato Brandy Compote

OR

Grilled Caribbean Chicken

Island Inspired Jerk Infused Breast of Chicken Grilled
over Mesquite and Sugar Cane Coals, Brushed
with our Mango Jalapeno Chutney

Basmati Rice & Orzo Pasta & Banana Squash & Green Beans

Homemade Cannoli's & Sweets Bites

\$10.50 pp

Menu Twenty

Soba Noodle Salad

Bok Choy, Cabbage, Edamame, Carrots, Onion, Snap Peas,
Serrano Chiles, Bean Sprouts, Crisp Wontons,

Sesame Orange Dressing

Apricot & Fig Chicken

Morsels of Grilled Boneless Chicken Steeped in
Red Stripe Brew, Cilantro Mint Habanera Salsa

Basmati Rice & Orzo Pasta

& Banana Squash & Green Beans

Homemade Cookies & Sweets Bites

\$10.95 pp

Add Egg Rolls \$1.25pp