

CREEKSIDE CATERING

Hors D'Oeuvres

Hot

Asian Chicken Drumsticks – With a thick, sweet, Asian inspired sauce	.70
Bacon Wrapped Water Chestnuts	.85
BBQ Meatballs – With a tangy sweet sauce	.60
Caramelized Onion & Apple Bites – With Brie cheese & white wine in puff pastry	1.20
Hot Artichoke & Spinach Dip – With French bread	1.50
Mini Chalupas With Chorizo – With cornmeal & cilantro	1.00
Prosciutto Wrapped Asparagus Bundles – Tied with a chive bow	2.50
Sausage Puffs – In puff pastry – a hit with everyone!	.85
Sautéed Veggies <u>or</u> Asparagus in a Parmesan Cup	2.00
Stuffed Mushrooms – with cheese, onion and herbs	1.25
Tomato, Eggplant & Goat Cheese Tarts – in flaky pie dough crust	1.50
Vegetable Crostini – with sautéed red bell peppers & caramelized onions	1.75
Tri-tip or Pulled Pork Sliders – with BBQ sauce and house made coleslaw	3.25
Baked Brie en Croute – large round of Brie in puff pastry and blackberry chipotle <u>or</u> apricot sauce, to serve for a crowd or at a large dinner party	30.00

Cold

Cheese & Crackers Tray – with an assortment of delicious cheeses	30.00
Fresh Fruit Tray – with an assortment of seasonal fruits	30.00
Vegetable Tray – a beautifully arranged assortment with dip	30.00
Cucumber, Goat Cheese & Grape Tomato – a beautiful hors d'oeuvre	1.00
Greek Salad Brochettes – Greek style salad on a skewer	1.25
Turkey Pinwheels – cream cheese, capers, and roasted tomatoes in a roll	.90
Cucumber & Goat Cheese or Chicken Salad Tea Sandwiches –on homemade bread	2.50

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Lunch & Dinner Foods

Entrees - Chicken

Classic Chicken Parmesan – Breast with marinara, Parmesan & mozzarella	5.00
Farm Fresh Chicken Parmesan – With sautéed fresh ripe tomatoes, garlic, Parmesan and fresh milk mozzarella	6.00
Chicken Champignon – Breast with sautéed mushrooms & onions in a dark sauce	6.00
Lemon Chicken Piccata – Breast, with lemon and caper sauce	5.00
Stuffed Chicken Breast – Choose from roasted tomato, caper & mozzarella or roasted green chile and Jack cheese	6.00
Pan Glazed Basil Chicken – Breast with fresh basil and a balsamic glaze	6.00
Chicken Milanese – Panko crusted chicken breast in a white wine butter sauce with sage and shallots	9.00
Chicken Caesar Salad – With authentic Caesar dressing and grilled chicken	8.00
Alfredo/Chicken Alfredo – Freshly made with cream, Parmesan & penne pasta	4.50/8.00
Chicken & Spinach Enchiladas – White meat, Jack cheese, green sauce	3.00
Chicken & Cream Enchiladas – With cream cheese, roasted red bells, Jack, white sauce	

Entrees - Beef

Cajun Meatloaf – Flavorful meatloaf, not too spicy	4.00
Pepper Steak – Tender steak pieces, with green peppers & onions, and a molasses based sauce, goes well with rice pilaf	5.00
Ground Beef Enchiladas – With cheddar cheese, green onions, olives & red sauce	3.00
Ground Beef & Spinach Enchiladas – with cheddar, and red sauce	3.00

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Lunch & Dinner Foods

Entrees – Beef (Cont.)

BBQ'd Tri-tip – Freshly BBQ'd marinated tri-tip	7.00
Rustic Shepherd's Pie – Traditional Shepherd's pie with beef & mashed potatoes	5.00
Lasagna – House-made classic meat lasagna – small or larger portion	4.00 / 6.00
Roasted Prime Rib – Petit or Larger slice, with horseradish cream	Market
Nouveaux Beef Stroganoff – With filet mignon, great with potato strudel	Market
Tenderloin of Beef – With Port-Roquefort sauce	Market

Other Entrees

Eggplant Parmesan – Fresh eggplant, with Panko, Parmesan & mozzarella	6.00
Halibut with Lemon Mint Gremolata	Market
Pistachio Encrusted Halibut	
Pecan Encrusted Salmon	
Pan Seared Salmon	
Enchiladas:	
Chile Verde – House-made pork chile verde, with Jack cheese, green sauce	3.00
Black Bean & Spinach – A vegetarian option with green Sauce	
Quiche – Classic house-made quiche with buttery crust:	4.00
Bacon, Mushroom & Jack Cheese	
Spinach & Swiss	
Green Chile and Jack	
Ham & Swiss	
Red Pepper and Sausage	

Sides

Mashed Potatoes <u>or</u> Garlic Mashed Potatoes	1.50
Mashed Sweet Potatoes	2.50

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More Sides

Cheesy Potato Gratin <u>or</u> Roasted Red Potatoes with herbs	2.50
Classic Rice Pilaf	1.75
Spanish Rice Pilaf	1.85
Baked Beans – With Bacon or Vegan	2.00
Pinto Beans with Bacon & Onions	2.00
Potato Strudel – Smashed potatoes with bacon & Chives in puff pastry	5.00

Vegetables:

Steamed Green Beans	1.75
Summer Squash Medley	1.50
Mixed Sautéed Vegetables – A mix of the best in season veggies	2.00
Steamed Broccolini – A sophisticated vegetable	2.50
Roasted Root Vegetables – With olive oil and oregano	2.50
Sautéed Snow Peas	Market
Broiled Asparagus Spears – With garlic and fresh Parmesan cheese	

Beverages

Coffee or Hot Tea Service – With creamer, sugar and sugar substitute	1.00
Iced Tea – Freshly brewed	.75
Lemonade	.75
Party Punch – A favorite for all ages, with fruit juice and ginger ale	1.00