

# Creekside Catering

## Add a Little Zing to your Next Event!

By Sallie Caddell

Choosing the right menu for any occasion—whether it is for an annual fly-in, a birthday celebration or a once-a-month business meeting—can be a daunting task, especially if you are looking to spice up the typical fare at your next event. Stay out of the kitchen (or the hangar!) at your next event by seeking the help of Savannah, Georgia's newest catering service, Creekside Catering LLC. Creekside Catering offers formal lunch buffets and cuisine for business meetings, large company parties as well as private gatherings in the Savannah area and as far away as Bluffton, South Carolina and Brunswick, Georgia. Their diverse menu, which ranges from typical Low Country dishes with a Southern twist to Italian cuisine, is sure to whet the appetites of even the most distinguished of palates.

The newly founded Creekside Catering is run by Chef and Owner Adam Matthews. A graduate of the prestigious Johnson & Wales University, Adam helped launch Charleston, South Carolina's local favorites like 39 Rue de Jean and Cru Café and Catery. He has also cooked for the Charleston Grill, an elite restaurant found inside the Charleston Place Hotel.

"Working at a few of Charleston's finer and well-known restaurants while pursuing a culinary degree at Johnson & Wales gave me a great opportunity to see the ins and outs of a fast-paced kitchen," says Adam. "I was also able to experiment with recipes and hone in on the creativity that goes into each and every dish." These invaluable experiences in addition to pertinent management experience with The Citadel as well as The College of Charleston catering departments have given Adam the solid background needed to pursue his dream of private catering.

Adam has happily discovered that his clients are willing to give their taste buds an adventure and try something new, and are always thrilled to see the new and exciting personalized menus he can create for each individual client and budget. "To provide the best prepared food made from the freshest available ingredients, the menus I create for my customers fluctuate depending on the season. I typically sit down with my clients so that I can not only discover what they are looking for as far as a specific menu is concerned but I also want to find out if there are any dietary requirements that need to be met. I don't want my clients ever to feel as if they are restricted to the menu," explains Adam.

Adam's personalized menus showcase a bevy of tastes, style and quality and feature a wide selection of food choices: clients can choose a menu comprised of jerk-rubbed pork loin served with black beans and rice and tropical fruit salsa, citrus chicken with red onions and lemons served with four-cheese macaroni and a cucumber salad, smoked BBQ with baked beans and homemade rustic coleslaw, and others.

Clients in search of a more formal menu may choose one of Adam's specialties: braised lamb and leeks. Foodies will also enjoy a roasted half pepper chicken served with fresh sautéed haricot verte, four cheese and cracked black peppercorn mashed potatoes topped with a mushroom demi glaze or mozzarella-stuffed chicken topped with fired roasted habanero marinara sauce, grilled bacon-wrapped green beans served with basmati rice.

Catering is more than food preparation and setting up at events; it's also about building relationships with the clients and their guests. If you are looking for premium quality, stress-free cuisine for your next event, allowing Creekside Catering to cater will provide you with more time to enjoy your event...and guests! ■

For more information, visit [www.creeksidecatering.com](http://www.creeksidecatering.com) or call 912-272-3289.

