



In Flight Catering Menu

Creekside Catering has been serving the greater Savannah area since 2007. With the belief that every order has it's own personality, Chef/Owners Adam and Erin Matthews can create a specific menu for each order. "Our mission is to give the clients what they want."

With culinary degrees from Johnson & Wales University and The Culinary Institute of America, respectively, and twenty-five years of experience between the two their ideas are fresh and creative. You can trust that each order is handled with care and professionalism and that only the finest and freshest ingredients are used. We have gained the confidence of many local businesses, community members, local celebrities and international companies. Our mission to you as the customer is that with every order we do, we are trying to build a relationship. We will settle for nothing but the best for you and your guests.

Serve Safe Certified
Fully Licensed & Insured

912.356.3288 • 912.272.3289

1000 Eisenhower Drive, Suite E • Savannah, GA 31418
Creeksidecatering.com

Breakfast

Breakfast Burrito

Large Warm Tortilla Filled with Scrambled Eggs, Your Choice of Meat, Melted Cheddar, Mozzarella and Smoked Gouda Cheeses. Served with a Side of Fresh Salsa
**Egg Whites Available Upon Request

Omelets/Quiche/Frittata

Prepared with Your Choice of Fillings (Can be Premade or Prepare to Cook During Flight)
**Egg Whites Available Upon Request

Meats - Crumbled Sausage, Applewood Smoked Bacon,
Diced Ham or Chicken

Cheese - Cheddar, Mozzarella, Smoked Gouda, Goat Cheese or Feta

Vegetables - Sautéed Onions, Tri-Colored Peppers, Sliced Mushrooms,
Asparagus Tips, Diced Tomatoes, Sautéed Spinach, Broccoli Florets

Creekside Yogurt Parfaits

Seasonal Berries Layered on Top of Low Fat Vanilla Yogurt with a Side of Granola

Fresh Sliced Fruit

Sliced Fruits and Berries. Can be Ordered to be Plated or as a Fruit Tray

Assorted Pastries

Freshly Baked Sweet and Savory Breads, Accompanied by Dickinson's Jellies, Butter Florets and Cream Cheese

Challah Bread French Toast

Thick Slices of Bread Dipped in a Cinnamon Vanilla Batter. Served with Maple Syrup and your Choice of Berries or Cinnamon Apples.

Lox

Accompanied by a Fresh Bagel, Diced Eggs, Red Onions, Capers and Cream Cheese

Peaches & Cream

Creamy Warm Oatmeal Bursting with Fresh Peaches

Breakfast Boxes

Selected Items Come with a Silverware Roll Up

Continental Breakfast

Fresh Baked Pastry, Yogurt, Fruit Cup

Breakfast Box 1

Your Choice of a Breakfast Burrito with Salsa

OR Buttery Croissant Sandwich with
one A La Carte Item

Breakfast Box 2

Your Choice of a Breakfast Burrito with Salsa

OR Buttery Croissant Sandwich with
two A La Carte Items

Breakfast Box 3

Your Choice of a Breakfast Burrito with Salsa

OR Buttery Croissant Sandwich with
three A La Carte Items

A La Carte Items

Eggs (Any Style)

Breakfast Meats

Individual Cereals

Individual Yogurt

Bagels with Cream Cheese

Buttermilk Biscuits

Stone Ground Grits

Breakfast Potatoes

Shredded Hash Browns

Whole Fruit

Croissants with Butter & Jam

Sliced Fruit/Fruit Cup

Salads

Please Choose Dressing for Each Salad
You may add your choice of Grilled Chicken, Grilled Shrimp,
Salmon Fillet or a Petite Filet to any of the salads

Mixed Green Salad

Fresh Cut Greens Mixed with Tomatoes, Shredded Carrots, Sliced Cucumbers and Tri Colored Peppers

Caesar Salad

Chiffonade Romaine Lettuce, Micro-Planned Parmesan Cheese and House made Croutons with Creamy Caesar Dressing

Greek Salad

Fresh Cut Greens with Crumbled Feta, Sliced Cucumbers, Tomatoes, Olives and Peperoncini

Caprese

Sliced Tomatoes, Fresh Mozzarella Cheese and Basil Leaves Layered with a Blood Orange Balsamic Reduction

Creekside Signature Salad

Five Spiced Pan Seared Duck Breast Sliced Over Spinach, Julienne Tomatoes, Toasted Pecans with Strawberry Balsamic Vinaigrette. Finished with Tobacco Onions

Chef Salad

Fresh Cut Greens with Honey Baked Ham, Oven Roasted Turkey Breast, Diced Bacon, Hard Boiled Eggs, Shredded Cheddar Cheese, Tomatoes and Cucumbers

Cobb Salad

Julienne Romaine, Sliced Grilled Chicken Breast, Diced Applewood Smoked Bacon, Crumbled Blue Cheese, Diced Tomatoes, Hard Boiled Eggs and Avocado

Chinese Chicken Salad

Julienne Napa Cabbage, Tri Colored Peppers, Poblano Peppers, Shaved Red Onions, Shredded Carrots and Pulled Chicken with a Black & White Sesame Vinaigrette

Nicoise Salad

Seared Tuna Filets OR Grilled Chicken Breast Over Mixed Greens, Olives, Haricot Verts, Red Skinned Potatoes, Hard Boiled Eggs, Grilled Red Onions and Tomatoes

Dressing Choices

Buttermilk Ranch	1000 Island	Creekside Herb Vinaigrette
Honey Mustard	Balsamic Vinaigrette	Strawberry Balsamic Vinaigrette
Creamy Caesar	White Balsamic Vinaigrette	Black & White Sesame Vinaigrette

Soups

Minestrone	Potato Truffle
Chicken Noodle	Southwestern Corn Chowder
Creamy Tomato Basil	Butternut Squash with Toasted
Black Bean with Crème Fraiche	Pumpkin Seeds (seasonal)

Sandwiches

All Sandwiches are served with a Pickle Spear and Your Choice of Chips
OR Pasta/Potato Salad

Triple Decker Club

Sliced Honey Baked Ham, Oven Roasted Turkey, Crisp Applewood Smoked Bacon Piled Between Whole Wheat Bread with Lettuce, Tomato Slices, Cheddar Cheese and Creekside Honey Mustard

Jamaican Chicken

Jerk Grilled Breast Sliced Served with Grilled Pineapple, Lettuce, Tomato Slices, Shaved Red Onions on a Kaiser Roll with Raspberry Mayonnaise

Grilled Chicken

Marinated & Grilled Breast of Chicken Served on a Kaiser Roll with Lettuce, Tomato Slices, Shaved Red Onions and a Herb Mayonnaise

Grilled Chicken Caesar Wrap

Italian Seasoned Breast, Grilled and Wrapped with Romaine Greens, Diced Tomatoes, Parmesan Cheese and Caesar Dressing in a Large Spinach Tortilla

Greek Chicken Wrap

Grilled Greek Chicken, Feta, Grilled Red Onions, Cucumbers, Romaine Lettuce & Diced Tomato Served in a Large Herb Tortilla with a Light Herb Vinaigrette

Spicy Chicken/Shrimp Wrap

Cajun Grilled Chicken OR Shrimp with Lettuce, Tomatoes and Spicy Ranch all Wrapped Up in a Large Chipotle Tortilla

Steak Sandwich

Grilled & Shaved Beef Tenderloin with Caramelized Onions, Sautéed Mushrooms, Shredded Lettuce and Blue Cheese Mayonnaise in a Sub Roll

Italian

Sliced Honey Baked Ham, Salami, Pepperoni, Provolone, Sliced Tomatoes, Shaved Red Onions and Mixed Greens on a Sub Roll Finished with a Balsamic Reduction

Grilled Vegetable

Grilled Portabella, Squash, Zucchini, Red Onion and Baby Greens Served with Goat Cheese & Basil Pesto on a Baguette

Build Your Own Deli Sandwich

Your Choice of Meat, Cheese and Bread Served with Lettuce, Sliced Tomatoes, Shaved Red Onions, Mayonnaise & Dijon Mustard

Meat Choices

Oven Roasted Turkey
Honey Baked Ham
Roast Beef
Salami
Pepperoni
Corned Beef

Cheese Choices

Cheddar
Swiss
Provolone
Smoked Gouda
Munster
Pepper Jack

Bread Choices

Whole Wheat
White
Oat Nut
Rye
Croissant
Wrap

Sandwich Box Lunch

Your Choice of Sandwich Served with Pasta/Potato Salad, Chips, Pickle Spear, Fresh Baked Cookies and a Silverware Roll Up

Entrees

Entrée Selections are Served A La Carte

Chicken

Oven Roasted Herb Chicken Breast
Grilled Chicken Breast
Mozzarella & Poblano Stuffed Chicken with Honey Chipotle Sauce
Panko Parmesan Encrusted Chicken
Chicken Picatta
Artichoke & Caper Chicken
Greek Chicken with Feta & Oven Roasted Tomatoes
Chicken Kebabs

Beef

Marinated & Grilled Filet
Steak Au Poivre
Filet Oscar
Black & Blue Filet
Grilled NY Strip
Beef Kebabs

Pork

Roasted Pork Tenderloin with Peach OR Apple Fig Chutney
Black Jack Pork Tenderloin
Pork Tenderloin with a Thyme Mushroom Cream Sauce
Pork Kebabs

Seafood

Pan Seared Salmon Fillet
Hoisin Glazed Salmon
Creekside Crab Cakes
Pan Seared Scallops
Black & White Sesame Seared Tuna
Grilled Mahi with Tropical Fruit Salsa (seasonal)
Corn Meal Crusted Grouper (seasonal)
Citrus Grilled Shrimp Skewers
Shrimp & Grits

Other

Five Spiced Seared Duck Breast
Doubled Cut Bone-In Frenched Lamb Chops

Entrees (cont'd)

Entrée Selections are Served A La Carte

Pasta

Pasta Primavera
Shrimp Fra Diavolo
Fruit de Mar over Linguini
Cajun Chicken Penne

Vegetables

Sautéed Mixed Vegetables
Steamed Asparagus
Ratatouille
Sautéed Spinach with Garlic
Butter Braised Carrots
Bacon Wrapped Haricot Verts
Grilled Vegetables
Grilled Asparagus
Succotash
Steamed Broccoli
Sautéed Haricot Verts
White Bean Ragu

Rice & Grains

Rice Pilaf
Brown Rice
Wild Rice
Jasmine Rice
Creamy Risotto
Four Cheese Baked Macaroni
Cous Cous
Israeli Cous Cous
Dirty Rice
Vegetable Fried Rice
Risotto Cakes

Potatoes

Oven Roasted Potatoes
Loaded Baked Potatoes
Baked Sweet Potato
Potato Croquettes
Cauliflower Mash
Roasted Garlic Mashed Potatoes
Twice Baked Potatoes
Mashed Sweet Potatoes
Potato Parmesan

A la Carte

Dinner Rolls with Butter Florets
Side Mixed Green Salad
Dinner Rolls with Oil & Pesto
Side Spinach Salad

Desserts

Individual Desserts

Assorted Fresh Baked Cookies
Coconut Macarons
Traditional or Chocolate Dipped
Fudge Meringue Cookies
Double Fudge Brownies
Assorted Dessert Bars
Panna Cotta
Seasonal Bread Pudding

Whole Desserts

NY Style Cheesecake
Key Lime Oreo Cheesecake
Pound Cake with Macerate Berries
Angle Food Cake with Macerate Berries

Snack Trays

Please specify :
Small Tray (Serves 4-6 Passengers),
Medium Tray (Serves 6-10 Passengers)
Large Tray (Serves 10-14 Passengers)

Sliced Fruit & Berry Tray

Assorted Seasonal Fruits and Berries

Whole Fruit Basket

Seasonal Whole Fruits in a Decorative Basket

Vegetable Crudités

Assorted Vegetables Served with Peppercorn Buttermilk Ranch Dip.

Grilled Vegetable Platter

Zucchini, Yellow Squash, Haricot Verts, Asparagus, Whole Mushrooms and Red Onions with Blood Orange Balsamic Reduction

Imported & Domestic Cheese

Assorted Sliced & Cubed Cheeses with Gourmet Crackers.

Baked Brie

Wheel of Brie Cheese Filled with Your Choice of Pecans & Brown Sugar, Raspberry Preserves OR Mango Chutney and Wrapped in Puff Pastry. Baked till Golden Brown and Served with Crostini

Antipasti Tray

Assorted Sliced Cured Meats, Caprese Salad, Grilled Vegetables, Mixed Olives, Peperoncini and Assorted Gourmet Crackers

Bruschetta

Your Choice of Tomato Basil, Wild Mushroom and Shaved Parmesan, Eggplant and Caramelized Onion, OR Mixed Olive Tapenade Served with Garlic Crostini

Cocktail Sandwiches

Assorted Cocktail Sandwiches with Cheese on Wheat & White Breads

Snacks and Appetizers

Assorted Nuts

Cheese Straws

Creekside Granola

Assorted Individual Bags of Chips (Miss.

Vickie's Potato Chips, Sun Chips or
Pita Chips)

Mixed Olives

Goat Cheese & Oven Roasted

Tomato Tartlets

Mini Quiche

Hummus with Pita Triangles

Mini Black Bean Cakes with Crème

Fraiche & Pico de Gallo

Mushroom Duxelle Served in a Puff
Pastry Cup

Sausage & Apple Stuffed Mushrooms

Beef & Zucchini Skewers

Chicken Satays

Lollipop Lamb Chops

Chilled Citrus Crab Salad in

Phyllo Cups

Mini Crab Cakes with Roasted Red

Pepper Coulis

Jumbo Shrimp with Cocktail Sauce &

Lemon Wedges

Citrus Pickled Shrimp

Bacon Wrapped Shrimp

Smoked Salmon on a Pumpnickel

Round with Dill Crème

Required Information When Placing Order

Day & Date of Flight _____

Departure Time _____

Delivery Time _____

Delivery location _____

Tail Number _____

Contact Name _____

Contact Number _____

Payment Information _____

Amex

MC

Visa

Credit Card Number _____

Expiration Date _____

Security Code _____

Name on Card _____

Billing Address _____

Number of Passengers (including crew) _____

Terms & Conditions

Creekside Catering requests 5-7 business days notice for all orders.

One menu per 25 guests, proteins can vary in count.

All items listed are options, not limitations. We can create a menu specific for meal or fulfill any yacht requests. If requested items are not available we will give you immediate notice.

Full payment is required upon placing any order.