



Yacht Catering

Creekside Catering has been serving the greater Savannah area since 2007. With the belief that every order has its 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

Breakfast Sandwiches

Your Choice of Toast, Bagel or Buttery Croissant with Eggs, Cheese and Your Choice of Meat

Quiche/Frittata

Prepared with Your Choice of Fillings (Can be Individual or Pie Size & Sliced)

**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 as a side 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

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

| | |
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| 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

Buffet Meals

All Buffets are served with Sweet & UnSweet Tea, Ice, Plates, Napkins, Flatware & Cups

Chimichurri Hanger Steak

Marinated & Grilled Angus Hanger Steak Served with Mushrooms Risotto Cakes and Sauté Seasonal Vegetables

Blackened Chicken & Crawfish

Grilled Chicken Tenders & Crawfish served over Penne Pasta tossed with Tasso Ham Pepper Cream Sauce, Served with a Fresh Cut Artisan Salad

Curry Chicken

Pan Seared Chicken Tenders served with Sauté Pineapple, Colored Peppers & Onion Chutney over Basmati Rice with Steamed Broccoli

**Grilled Skewer Shrimp Can Be Substituted for the Chicken

Creekside Pork Roulade

Pork Loin Stuffed with Spinach, Mushrooms & Apples served with Oven Roasted Potatoes & a Mixed Green Salad

Caribbean Grilled Skirt Steak

Marinated & Grilled Certified Angus Skirt Steak with Caramelized Onions, Sauté Haricot Verts and Crimini Mushrooms, Roasted Red Skin Potatoes

**Caribbean Chicken Can Be Substituted for the Steak

Panko Tilapia

Panko Crusted & Pan Seared Tilapia with a Lemon Aioli Streakier, served with Stewed Red Beans over Basmati Rice & a Fresh Cut Artisan Blend Salad

**Panko Crusted Chicken Can Be Substituted for the Chicken

Teriyaki Glazed Chicken

Hibachi Chicken served with Pineapple over Vegetable Fried Rice and Steamed Broccoli

Greek Grilled Chicken

Marinated and Grilled Chicken served with Olives, Pesto and Oven Roasted Tomatoes. Mushroom Rice Pilaf and a Grilled Vegetable Salad

**Pan Seared Tilapia with Olive Tapenade Can Be Substituted for the Chicken

Shrimp Skewer Provencal

Grilled Shrimp Skewers served over Penne Pasta tossed with a Garlic Butter Tomato Broth, Grilled Asparagus and Garlic Bread

**Grilled Chicken Can Be Substituted for the Chicken

Creekside Salad Bar

8 Fresh Chef Toppings served with Fresh Cut Artisan Blend Greens, Cheddar Garlic Biscuits and Your Choice of Protein (Grilled Chicken, Pan Seared Salmon, Marinated & Grilled Skirt Steak OR Grilled Shrimp Skewers)

Smoked Beef Brisket

Sliced Beef Brisket served with Creekside Blackjack Barbeque Sauce, Basmati Rice, Fresh Cut Artisan Salad and Creekside Macaroni & Cheese

**Pulled Pork Barbeque Can Be Substituted for the Chicken

Braised Pork Shanks

Fall off the Bone Shanks over Polenta Served with Sautéed Seasonal Vegetables and Finished with Black Jack Sauce

Coq Au Vin

Bone In Chicken Braised in Red Wine with Pancetta and Peel Onions Over Garlic Mashed Potatoes and Haricot Verts

Desserts

Individual Desserts

Assorted Fresh Baked Cookies

Coconut Macaroons – 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

Required Information When Placing Order

Day & Date of Meal _____

Delivery Location _____

Yacht Name _____

Contact Name _____

Contact Number _____

Payment Information _____

Amex MC Visa

Credit Card Number _____

Expiration Date _____

Security Code _____

Name on Card _____

Billing Address _____

Number of Guests (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.