



Yacht Provisioning Guide

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

Creekside Catering is here to assist you with all provisioning needs while in Savannah.

Provide us with a list of your needs and specifications and we will deliver it to you at the marine. Even if you have some grocery shopping, we will select the freshest and finest from our local stores.

Required Information When Placing Order

Day & Date of Delivery _____

Delivery Time _____

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 _____

SEAFOOD

(All fish are available seasonally)

Ahi Tuna	Arctic Char
Atlantic Cod	Bluefin Tuna
Big Eye Tuna	Branzini
Dorado	Dover Sole
Escolar	Flounder
Grouper	Haddock
Halibut	John Dory
Lemon Sole	Mahi Mahi
Monkfish	Orange Roughy
Pollock	Rainbow Trout
Seabass	Snapper
Swordfish	Yellowfin Tuna

Crab

Lump Meat-Jumbo, Colossal, Backfin
Stone Crab Claws-Seasonal

Lobster

Live North Atlantic
North Atlantic Tails
Spiny Tails-Variety of Sizes

Mussels

Prince Edward Island

Shrimp

IQF/P&D-Variety of Sizes
Wild-Variety of Sizes

Other

Calamari
Clams-Variety of Sizes
Conch
Crawfish Meat-Tails or Whole
Octopus
Octopus-Baby
Sea Scallops

Smoked

Norwegian Salmon
Scottish Salmon
Sturgeon
Trout

BEEF

(Kobe & Waygu Available on Certain Cuts)

Tenderloin

Filet Mignon Steaks-Bone In
Filet Mignon Steaks
Tenderloin-Whole, Untrimmed
Tenderloin-Whole, Cleaned
Tenderloin-Tips and Tails

Striploin

NY Strip Steaks
NY Strip Steaks-Bone In
Porterhouse Steaks
Strip Loin-Whole
T-Bone Steaks

Rib

Back Ribs
Rib Cap Steak
Ribeye Steaks
Ribeye Steaks-Bone In
Ribeye Roll-Whole, Boneless
Ribeye Roast-Whole, Bone In
Short Ribs-1, 2 or 3 Bone
Short Ribs-Boneless

Sirloin

London Broil
Top-Sirloin, Butt Steaks
Top-Whole, Butt
Tri-Tip Steak-Bottom Butt
Tri-Tip-Whole, Roast
Rump Roast
Top Round

Other Cuts

Brisket
Cubed Steak
Eye Round
Flank Steak
Flat Iron Steak
Ground
Hanger Steak
Skirt Steak
Stew Meat

POULTRY

(Organic Available)

Chicken

Airline Breast
Breast-Boneless or Bone In
Cutlets
Ground
Leg Quarters
Liver
Sausages-Varieties Available
Tenders
Thighs
Whole

Turkey

Breast-Boneless or Bone In
Drumstick
Ground
Thigh
Whole

Duck

Confit of Leg
Duck Fat
Margret Breast
Muscovy
Prosciutto
Whole

Other Selections

Capon
Cornish Game Hen
Guinea Fowl
Pheasant
Quail
Tur-duck-en

** Select Poultry requires
minimum quantity**

VEAL

(Strauss Free Raised Veal is available upon request)

Calf Liver
Ground
Hind Shank
Rib Chop
Rib Racks
Scaloppini
Stew meat
Strip Loin
Sweetbreads
Tenderloin

PORK

Bacon
Irish Bangers
Ground
Ham
Loin—Boneless
Rib Rack—8/10 Bone
Ribs—Baby Back
Ribs—St. Louis Spare Ribs
Sausages—Varieties Available
Shoulder—Boston Butt
Tenderloin

LAMB

Fore Shanks
Hind Shanks
Leg—Bone IN
Leg BRT—Boneless
Loin Chop
Lollipop
Racks—Australian or Domestic
Rib Chops
Shoulder
Stew Meat
Tenderloin

CHARCUTERIE

Bresaola	Chorizo
Coppa	Foie Gras
Jamon Iberico	Lomo Iberico
Prosciutto di Parma	Duck Rillettes
Rosette de Lyon	Saucisson
Serrano	Sopressata

CHEESE

Asiago d'Allevo
Bucheron
Buffalo Mozzarella
American Cheddar
Camembert
Chabichou
Chevre Goat Log
Humboldt Fog
Truffle Tremor
Drunken Goat
Fontina
French Brie
Gorgonzola
Greek Feta
Gruyere
Halloumi
Havarti
Manchego
Mimolette
Morbier
Parmigiano—Reggiano
Pecorino Romano
Roquefort
Smoked Gouda
Smoked Mozzarella

CAVIAR

(Please inquire in advance about order quantity)

Paddlefish	Hackleback
Beluga	Osetra
Sevruga	Salmon Roe
Trout Roe	Tobiko
White Sturgeon	