

THE BRECKSVILLE ROOM

PRIVATE DINING MENU

BUFFET MENU

Lunch Buffet available before 3 pm | Dinner Buffet available 4 pm to close
Lunch 23 | Dinner 29

INCLUDES: Plated garden salad and homemade rolls. Beverage service of soft drinks, ice tea and coffee. Dessert pastries may be added for \$2 per person

CHOICE OF TWO

Lemon Chicken | Chicken Milano | Champagne Chicken | Panko Crusted Chicken | Honey Pecan Chicken | Chicken Parmigiana | Lemon Romano White Fish | Breaded Pork Chop | Sausage & Peppers | Roast Beef & Gravy
Creekside Pot Roast | Kielbasa & Sauerkraut | Stuffed Cabbage
Vegetable Pasta Primavera

Premium Entrees (add \$3)

Whiskey Grilled Salmon | Lake Perch | Burgundy Beef Tips
French Onion Short Ribs

CHOICE OF TWO

Pasta Marinara | Long Grain Wild Rice | Home Style Mashed Potatoes
Oven Roasted Potatoes | Potato Pancakes | Mac & Cheese | Steamed Broccoli
Green Beans | Vegetable Medley

Plated Lunch Options Also Available

PREMIUM PLATED DINNER OPTIONS

Whiskey Grilled Salmon

Fresh salmon filet baked and glazed with whiskey citrus sauce | long grain wild rice 35

Lemon Romano White Fish

Fresh cod fillets baked with panko breadcrumbs, lemon seasoning, Romano cheese | long grain wild rice 35

Burgundy Beef Tips

Tender sirloin steak simmered in a rich burgundy mushroom sauce over noodles 35

Bacon Wrapped Chops

Twin boneless pork chops glazed with bourbon maple glaze | baked potato 35

Thai Flank Steak

Charbroiled, thinly sliced glazed with sweet chili teriyaki sauce, sesame seeds, scallions | homemade mashed potatoes 35

Strip Steak

10 oz Certified Angus strip steak grilled to medium | baked potato 40

French Onion Short Ribs

Boneless short ribs, French onion demi-glaze | homestyle mashed potatoes 40

Crab & Salmon

Fresh salmon filet baked and stuffed with crab meat | long grain wild rice 40



PLATED DINNER OPTIONS

All selections include garden salad, homemade rolls and fresh vegetable. Plus beverage service of soft drinks, ice tea, coffee and assorted dessert pastries.

30

Chicken Parmigiana

Tender breaded chicken baked with tomato and mozzarella cheese pasta marinara

Champagne Chicken

Pan seared chicken topped with wild mushrooms, artichokes, red onions, garlic in a creamy champagne sauce | oven roasted potatoes

Honey Pecan Chicken

Pan-fried breaded chicken breast topped with honey pecan sauce | home style mashed potatoes

Chicken Milano

Chicken sautéed in light cream sauce with prosciutto ham, tomatoes, garlic, basil, romano cheese | gemelli pasta

Lemon Chicken

Tender boneless chicken pan seared in lemon parmesan batter | oven roasted potatoes

Country Pork Chops

Breaded boneless pork chops browned, roasted | on a bed of homemade gravy home style mashed potatoes

Creekside Pot Roast

Served over potato pancakes topped with brown gravy and crispy onion straws

Pasta Primavera

Gemelli pasta tossed with olive oil, garlic, sautéed zucchini, squash, spinach, artichokes and sundried tomatoes. Also available with Chicken 33 or Shrimp 36

Tortellini Verdura

Zucchini, squash, wild mushrooms, grape tomatoes, tortellini, tossed in pesto sauce. Also available with Chicken 33 or Shrimp 36

CREEKSIDE BRUNCH

Available before 3pm

Choice of wraps or croissant sandwiches | two salads | quiche | bacon | breakfast pastries | fruit kebobs 23
Includes beverage service of soft drinks, ice tea and coffee.

CROISSANTS & WRAPS

Choice of Two

CHICKEN CORDON BLEU WRAP – Chicken, sliced ham, Swiss cheese, lettuce, tomato, white tortilla, honey mustard

CAPRESE CHICKEN WRAP – Chicken, fresh mozzarella, tomatoes, lettuce, spinach, tomato tortilla, lemon pesto mayo

GREEK TURKEY WRAP – Turkey, cucumber, spinach, kalamata olives, feta cheese, tomato tortilla, feta vinaigrette

BRECKSVILLE BLEU WRAP – Roast beef, bacon, tomato, bleu cheese, lettuce, white tortilla, bleu cheese drizzle

HUMMUS VEGETABLE WRAP – Hummus, red and yellow peppers, tomatoes, spinach, olive tapenade, tomato tortilla

CHICKEN SALAD & CHEDDAR CROISSANT

HAM & SWISS CROISSANT

ROAST BEEF & CHEDDAR CROISSANT

TURKEY & SWISS CROISSANT

EGG ENTRÉE SELECTION

Choice of Quiche

Quiche Lorraine – Spinach, Swiss Cheese, Bacon

Bacon & Cheddar Quiche

Garden Vegetable Quiche – Tomato, onion, broccoli, spinach, cheese

Create Your Own Quiche

SALAD SELECTION

Choice of Two

VENEZIA SALAD – Crispy pepperoni, banana peppers, red onions, greens, tomatoes, provolone mozzarella cheese | Olde Venice Italian dressing

GARDEN – Lettuce, cucumber, tomato, cheese, croutons, Italian and ranch dressings

CAESAR – Romaine lettuce, freshly grated romano cheese, croutons with traditional Caesar dressing

SCARLET – Mixed greens, feta cheese, cranraisins, tomatoes, red onion, almonds, zinfandel blush vinaigrette

GREEK – Mixed greens, feta cheese, cucumbers, black olives, red onions, roasted red peppers, feta vinaigrette dressing

FRESH CUC SALAD – Cucumbers, tomatoes, red onions with red vinegar vinaigrette

PASTA FLORENTINE – Pasta with shredded carrots, spinach, romano cheese in Italian dressing

LOADED POTATO SALAD – Diced potatoes, green onions, bacon, celery, cheddar cheese

CAPRESE – Fresh mozzarella with tomatoes drizzled with balsamic vinaigrette

BROCCOLI SALAD – with cranraisins, bacon, red onion, sweet tangy mayonnaise and balsamic vinegar dressing



8803 Brecksville Road • In Millside Centre Located in Beautiful Downtown Brecksville

440-546-0555 • creeksiderestaurant.com

APPETIZERS

A wonderful addition to any dinner or luncheon package. Appetizers will be beautifully presented and set up on a self-serve buffet. Each selection will serve approximately 20 guests.

HOT SELECTIONS

Select three hot appetizers 90

Vegetable Spring Rolls

Thai Potstickers

Chicken Satay

Sausage Kebobs

Chicken Tenders

*Crab Cakes

Stuffed Mushrooms

Rumaki

Chicken Potstickers

Mini Meatballs

Artichoke Dip

*Shrimp Skewers

COLD SELECTIONS

* **Cheese & Fruit Platter** - Beautifully arranged with decorative cut fruit 80

* **Fruit Tray** - Assorted melons, pineapple, red grapes, strawberries 70

Tortellini Skewers - Tri-colored cheese tortellini and grape tomatoes tossed in pesto then skewered and drizzled with balsamic glaze 50

Antipasto Tray - Italian meats, cheeses, olives, cherry and banana peppers 70

Cheese & Cracker Tray - An assortment of five select cheeses and crackers 60

Fruit & Vegetable Tray - Seasonal fruit, carrots, celery with ranch dressing 70

Garden Vegetable Tray - A selection of seasonal crisp garden vegetables with ranch dressing 50

* **Shrimp Cocktail Platter** - Large plump shrimp arranged with lemon and cocktail sauce 80

Tortilla Rollups - Prepared with cream cheese & vegetables or assorted meats and cheeses 50

Hummus Platter - Served with carrots, cucumbers, pita bread 50

PIZZA PLATTER

Our homemade dough with your choice of housemade sauce
Marinara red sauce or garlic olive oil white sauce

Cheese Pizza 40 or Specialty Pizza 50

HORS D'OEUVRE PARTY

Event occupies the Brecksville Room for four hours with unlimited hors d'oeuvres served for two hours.

Includes choice of Two Cold Appetizers
Five Hot Appetizers | Dessert Pastries
\$25 per person

*Premium Appetizers add \$1.00 per person

Prices are subject to a 20% service charge and applicable sales tax
Cocktails & Full Bar Service Available



BAR SERVICE

Full bar service is available. Our staff will serve made-to-order drinks to guests in the Brecksville Room.

PAYMENT OPTIONS ARE:

Option A - Run one tab on all alcoholic beverages to be paid by host

Option B - Cash Bar we will collect payment from each guest being served.

Mimosa bar, punch bowls, bottled wine or champagne service is available upon request. For a memorable gathering, we'll create a specialty drink for your guests to enjoy!

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GENERAL INFORMATION

Securing a Date / Deposit / Payment: During the initial conversation regarding availability, a date may be placed on hold for 5 days. If you do not contact us before the end of the 5 days, the hold will be canceled. Dates are not guaranteed until a deposit of \$200 is received. The deposit will be deducted from the final bill. Payment of the event balance is due the day of the function. Gift cards or promotional cards may not be applied toward payment of the event balance. All prices are subject to change without notice sixty days prior to the date of the event. The deposit is non-refundable for any cancellation received less than 60 days prior to the function.

Food: Most special dietary requests can be accommodated with advance notice. Menus should be finalized and submitted 30 days prior to the function or before invitations are sent. All food and beverage must be supplied by Creekside Restaurant, with the exception of celebration cakes. A \$20 cutting fee applies to any cake brought in to be served at the function. Any remaining cake will be boxed to take home. A children's menu is available for guests under the age of 10. All entrées must be preordered; we are not able to accommodate ordering on the day of the event. To ensure the highest quality of cuisine and service, we request event planners to provide an exact count for plated entrées and provide each guest place setting with an entrée selection indicator.

Beverage: Creekside Restaurant has a liquor license and is responsible for the sale and service of all alcoholic beverages in accordance with Ohio State Liquor Laws. It is the policy of Creekside that we provide all liquor, beer and wine. In addition, we will require proof of age of all guests attending a function in which alcohol is being served.

Timing & Room Setup: Access to the private dining room is permitted no earlier than thirty minutes prior to the agreed upon start time, unless special arrangements have been made. There is a four-hour maximum for events, including setup. Additional time will be charged at \$50 per half hour. Centerpieces and decorations are welcome. Attaching items to the walls, the use of flamed candles, confetti and glitter is not permitted.

Linens: For a more formal look, linen tablecloths are available. (Additional charge applies)

Guarantee Policy: Final meal counts (the guaranteed number attending the function) must be received by Creekside no later than noon, five business days in advance of the function and are not subject to change. If attendance is lower than the guaranteed number, we will charge for the guaranteed amount. No show meals may be packed in to go containers for you to take home. On weekends there is a 25 person adult minimum to reserve the Brecksville Room; a 20 person adult minimum is in effect on weekdays. Other restrictions may apply during the peak holiday season.

Service Charge: A 20% service charge and 8% sales tax will be added to the final bill. Event coordination, basic room preparation, food and beverage service, and clean up are included in the service charge. Modestly tipping our staff for excellence is permitted.



The Brecksville Room can accommodate parties from 20 to 50 guests.

A perfect setting for any occasion overlooking Chippewa Creek.

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Pricing in effect August 1, 2023