

Buffet Selections

Lunch Buffet available before 3pm ~ Dinner Buffet available 4pm to close ~ Lunch 26 | Dinner 32

Includes: plated garden salad, housemade rolls, beverage service of soft drinks, iced tea and coffee

Add dessert pastries for 3 per person ~ Plated Lunch Option Also Available

CHOICE OF TWO

Honey Pecan Chicken | Chicken Milano | Champagne Chicken | Panko Crusted Chicken | Chicken Parmigiana

Lemon Chicken | Lemon Romano White Fish | Breaded Pork Chop | Sausage & Peppers | Roast Beef & Gravy

Creekside Pot Roast | Kielbasa & Sauerkraut | Stuffed Cabbage | Pasta Primavera | Vegetable Stir Fry

Premium Entrées (add 5) Whiskey Grilled Salmon | Burgundy Beef Tips | French Onion Short Ribs | Lobster Mac & Cheese

CHOICE OF TWO

Pasta Marinara | Long Grain & Wild Rice | Homestyle Mashed Potatoes | Oven Roasted Potatoes

Potato Pancakes | Mac & Cheese | Steamed Broccoli | Green Beans | Vegetable Medley

Plated Dinner

All selections include garden salad, housemade rolls, fresh vegetable,
beverage service of soft drinks, iced tea and coffee, assorted dessert pastries 35 per person

CHICKEN PARMIGIANA

breaded chicken, sliced tomato, mozzarella cheese | pasta marinara

HONEY PECAN CHICKEN

herb breaded chicken breast, honey pecan sauce
homestyle mashed potatoes

LEMON CHICKEN

lemon parmesan battered pan-seared chicken | oven roasted potatoes

CHICKEN MILANO

sautéed chicken, prosciutto ham, light cream sauce, tomato, garlic
basil, romano cheese | penne pasta

CHAMPAGNE CHICKEN

pan seared chicken, wild mushrooms, artichoke, garlic. red onion
creamy champagne sauce | oven roasted potatoes

LEMON ROMANO WHITE FISH

lemon panko breaded baked cod filet, romano cheese
long grain & wild rice

CREEKSIDE POT ROAST

slow roasted, gravy, crispy onion strings
served over housemade potato pancakes

COUNTRY PORK CHOPS

roasted breaded boneless pork chops, housemade gravy
homestyle mashed potatoes

BACON WRAPPED PORK CHOPS

twin boneless pork chops, maple bourbon glaze, baked potato

PASTA PRIMAVERA

olive oil and garlic sautéed zucchini, yellow squash, spinach
artichoke, sundried tomato, penne pasta
+ Chicken 38 | + Shrimp 40

VEGETABLE STIR-FRY

broccoli, zucchini, yellow squash, red & yellow peppers
carrot, ramen noodles, scallion, crispy rice noodles

Premium Plated Dinner

WHISKEY GRILLED SALMON baked salmon filet, whiskey sauce glaze | long grain & wild rice 40

BURGUNDY BEEF TIPS sirloin steak, burgundy mushroom sauce | egg noodles 40

STRIP STEAK 10 oz certified angus beef strip steak (medium temperature) | baked potato 45

FRENCH ONION SHORT RIBS boneless short ribs, french onion demi-glaze | homestyle mashed potatoes 45

CRAB & SALMON crab meat stuffed salmon filet | long grain & wild rice 45

Creekside Brunch

Available before 3pm

Choice of wraps or croissants | quiche | salad | side
Includes bacon | fruit platter | beverage service of soft drinks, iced tea and coffee
25 per person ~ Add breakfast or dessert pastries for 3 per person

Sandwiches

choice of two

- CROISSANT -

chicken salad, ham, roast beef or turkey
with cheese, lettuce on a flakey croissant

- WRAP -

TURKEY CAESAR

turkey, romano cheese, sundried tomato
kale, caesar dressing, spinach tortilla

CAPRESE CHICKEN

chicken, fresh mozzarella, tomato, spinach
lettuce, tomato tortilla, lemon pesto mayo

GENEVA ROAST BEEF

roast beef, swiss cheese, bacon
lettuce, peppercorn aioli, wheat tortilla

HUMMUS VEGETABLE

hummus, red & yellow peppers, tomato
spinach, olive tapenade, tomato tortilla

Sides

choice of one

BROCCOLI

broccoli florets, cranraisins, bacon, red onion
sweet tangy mayo, balsamic vinegar dressing

COLESLAW

cabbage, carrot, creamy mayo dressing

CUCUMBER

cucumber, tomato, red onion, italian dressing

MINI POTATO PANCAKES

housemade, served with sour cream and applesauce

PASTA FLORENTINE

penne pasta, carrot, spinach, romano cheese, italian dressing

LOADED POTATO

potato, bacon, celery, green onion, cheese, mayo

Salads

choice of one

STRAWBERRY FIELDS

mixed greens, strawberries, goat cheese, red onion
candied pecans, spinach, balsamic vinaigrette

CAESAR

parmesan-romano-asiago cheese blend
croutons, romaine lettuce, traditional caesar dressing

SCARLET

feta cheese, cranraisins, tomato, red onion, toasted almonds
mixed greens, zinfandel blush vinaigrette

BEET & MANDARIN

beet, mandarin orange, goat cheese, candied pecans
kale, mixed greens, balsamic vinaigrette

VENEZIA

crispy pepperoni, banana pepper, red onion
tomato, provolone & mozzarella cheeses
mixed greens, italian dressing

GREEK

cucumber, black olive, red onion, roasted red pepper
feta cheese, mixed greens, feta vinaigrette dressing

CREEKSIDE HOUSE

cranraisins, tomato, red onion, candied pecans
gorgonzola & romano cheeses, mixed greens
housemade balsamic vinaigrette

Quiche

choice of one

LORRAINE

spinach, swiss cheese, bacon

GARDEN VEGETABLE

broccoli, spinach, tomato, onion, cheese

BACON & CHEDDAR

CREATE YOUR OWN QUICHE

Hors d'oeuvre Party

Hosted in the Brecksville Room for four hours with unlimited hot hors d'oeuvres served for two hours.
Includes: TWO cold appetizers + FIVE hot appetizers + dessert pastries + beverage service of soft drinks, iced tea and coffee
28 per person **Premium Appetizers add 2 per person*

Appetizers

A wonderful addition to any lunch or dinner event. Presented on a self-serve buffet.

Hot Selections

- Chicken Satay** 70 30 pcs
- Thai Potstickers** 50 50 pcs
- Chicken Potstickers** 60 50 pcs
- Vegetable Spring Rolls** 70 50 pcs
- Water Chestnut Rumaki** 60 75 pcs
- Maryland Crab Cakes *** 90 30 pcs
- Sausage Kebobs** 50 50 pcs
- Fried Ravioli** 60 50 pcs
- Sausage Stuffed Mushrooms** 50 30 pcs
- Chicken Tenders** 55 30 pcs
- Mini Meatballs** 45 75 pcs
- Old Bay Shrimp Skewers*** 80 30 pcs

Pizza Platter

housemade dough with choice of our special recipe sauces:
marinara red sauce – ripe plum tomatoes with the perfect touch of spices
garlic white sauce – blend of olive oil, butter, garlic, basil
Cheese Pizza 40 or Specialty Pizza 55

Communal Cocktails

Set up as a self-serve station 150

- MIMOSA BAR** – three juices, champagne, garnishes
- BLOODY MARY BAR** - Tito's vodka, mix, garnishes
- LAVENDER LEMONADE SPARKLER BOWL** - vodka
housemade lavender syrup, fresh lime juice, champagne float
- SANGRIA BOWL** - choice of White, Red or Rosé

Cold Selections

serves approximately 20 guests

GARDEN VEGETABLE TRAY
assorted fresh vegetables, ranch dressing 60

CHEESE & CRACKER TRAY
selection of five cheeses, crackers 70

CHEESE & FRUIT PLATTER*
beautiful arrangement of decorative cut fruit
assorted cheeses 90

FRUIT TRAY*
assorted melons, pineapple, grapes, strawberries 80

FRUIT & VEGETABLE TRAY
seasonal fruit, carrots, celery, ranch dressing 80

TORTELLINI SKEWERS
tri-color cheese tortellini, grape tomato, pesto
balsamic glaze drizzle 70

ANTIPASTO TRAY
italian meats and cheeses, olives, peppers 90

CHARCUTERIE PLATTER*
assorted premium meats and cheeses, olive tapenade
dried fruits, nuts 110

SHRIMP COCKTAIL PLATTER*
jumbo shrimp, lemon wedges, cocktail sauce 100

PINWHEELS
salami, pepperoni, provolone, lettuce, roasted red pepper
garlic cream cheese, white tortilla 60

HUMMUS PLATTER
creamy chickpea dip, carrot, cucumber, naan 70



creeksiderestaurant.com
440-546-0555 • events@creeksiderestaurant.com

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 on 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. Menu should be finalized and submitted 30 days prior to the function or before invitations are sent. All food and beverages 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 for 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 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, room preparation, food and beverage service, and clean up are included in the service charge. Modestly tipping our staff for excellence is permitted.

Bar Service: Cocktails & Full Bar Service Available

Full bar service is available including local draft beers, luscious wines and top-notch bourbons. Our staff will serve made-to-order drinks to your guests in the Brecksville Room

PAYMENT OPTIONS:

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

**The Brecksville Room accommodates events from 20 to 50 guests.
A perfect setting for any occasion overlooking Chippewa Creek.**



**8803 Brecksville Road • In Millside Centre
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