

# TAKE HOME CATERING



## sandwiches and wraps

### **Assorted Sandwich Tray \$6 Per Sandwich**

- Roast Beef and Provolone
- Ham and American Cheese
- Turkey and Swiss

### **Assorted Wrap Tray (Pick Three) \$6 Per Wrap**

- Roast Beef and Provolone
- Ham and American
- Turkey and Swiss
- Chicken Salad
- Egg Salad
- Tuna Salad
- Veggie

## deli salads - Every salad is made from scratch -

- Potato Salad \$5.50 lb
- Macaroni Salad \$5 lb
- Cole Slaw \$5 lb
- Chicken Salad \$8 lb
- Tuna Salad \$7 lb
- Egg Salad \$5 lb
- Cucumber Salad \$5.50 lb
- Pasta Salad \$5.50 lb
- Broccoli Salad \$6.50 lb (Cheddar, Bacon and Craisins)
- Deluxe Chicken Salad \$9 lb (With Craisins and Candied Walnuts)
- Shrimp Salad \$16 lb (Shrimp, Dill, Celery and Onions)

## salads

- Caesar Salad  
Full Tray \$40
- Pear and Gorgonzola Salad  
Pears, Gorgonzola, Candied Walnuts, Mixed Greens and Balsamic Vinaigrette  
Full Tray \$45
- Chicken Caesar  
Full Tray \$55
- Garden Salad With Two Dressings  
Full Tray \$40

## rolls

- Club Rolls \$4.99 Dozen
- Dinner Rolls with Butter \$4.99 Dozen
- Kaiser Rolls \$4.99 Dozen
- Hamburger Rolls \$3.99 8 Pack
- Hot Dog Rolls \$3.99 8 Pack

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## sides

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### Green Beans Almondine

1/2 Tray \$35

Full Tray \$55

### Broccoli Cheddar Casserole

1/2 Tray \$35

Full Tray \$55

### Country Baked Beans

1/2 Tray \$35

Full Tray \$55

### Vegetable Medley

1/2 Tray \$35

Full Tray \$55

### Oven Roasted Red Skin Potatoes

1/2 Tray \$35

Full Tray \$55

### Homemade Mac n Cheese

1/2 Tray \$35

Full Tray \$55

### Mashed Potatoes

1/2 Tray \$35

Full Tray \$55

### Tex-Mex Corn

1/2 Tray \$35

Full Tray \$55

### Rice Pilaf

1/2 Tray \$35

Full Tray \$55

### Homemade Stuffing

1/2 Tray \$35

Full Tray \$55

### Broccoli Rabe

1/2 Tray \$35

Full Tray \$55

## pasta

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### Baked Ziti

1/2 Tray \$45

Full Tray \$60

### Stuffed Shells

1/2 Tray \$40

Full Tray \$60

### Shrimp Penne ala Vodka

1/2 Tray \$65

Full Tray \$95

### Chicken Penne Alfredo

Garnished with Broccoli and Fresh Tomato

1/2 Tray \$60

Full Tray \$75

### Pasta Primavera

With Alfredo and Penne Pasta

1/2 Tray \$50

Full Tray \$75

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## poultry

### Chicken Parmesan

20 Pieces \$80

### Tuscano Chicken

Topped with Roasted Red Peppers, Pesto and Mozzarella

20 Pieces \$100

### Crabby Chicken Florentine

Chicken Breast with a Creamy Crab and Spinach Sauce

25 Pieces \$125

### Chicken Marco

Chicken Breast Topped with Tomato, Mozzarella and Mushroom Sauce

20 Pieces \$100

### Roast Turkey Breast and Gravy

1/2 Tray \$60

Full Tray \$95

### Stuffed Chicken Breast

Stuffed with Spinach Mushrooms Topped with a Chicken Veloute

25 Pieces \$100

## pork

### Virginia Baked Ham

With a Honey Dijon Sauce

Full Tray \$85

### BBQ Pulled Pork

5lbs \$52

### St. Louis Ribs

One Rack \$16

### Sausage, Peppers and Onions

1/2 Tray \$35

Full Tray \$65

## beef

### Meatballs and Marinara

80 Pieces \$65

### Homemade Meatloaf and Gravy

20 Portions \$80

### Hot Roast Beef With Au Jus and Horseradish

\$10 lbs

### Burgundy Beef Tips and Mushrooms

Full Tray \$80

### 1/4 lb All Beef Hot Dogs

40 Pieces \$38

### Herb Roasted Filet and Prime Rib

Market Place

## seafood

### Lobster Mac n Cheese

1/2 Tray \$75

Full Tray \$150

### Shrimp and Andouille Creole

Shrimp with Tomato, Okra, Onion, Garlic and Andouille Sausage with a pan of Rice

Full Tray \$150

### Homemade Crab Cakes with Cocktail and Remoulade

\$9 Each

### Broiled Salmon In a Lemon Dill and White Wine Broth

20 Pieces \$120

### Crab Au Gratin

Crab Baked with Sweet Peppers, Onion and Topped with Cheddar Cheese

Full Tray \$150

## *frequently asked questions*

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### **How much food do I need?**

We understand that it can be hard to determine how much food you will need with so many variables to consider. We can tell you the average amount then go over the details of your event with you and recommend quantities. We suggest 1/4 lb per person for deli salads. A rough estimate is 1/2 tray for 15-20 people and whole tray for 30-40, but again, those numbers change once you account for the variety of food you would like, the length of your event, etc.

### **How far in advance do I need to order?**

We ask that you order at least 1 week in advance, but the more notice the better. We might be able to prepare the food with less notice. Doesn't hurt to ask!

### **What can Creekside Inn take off my plate?**

Along with providing the food there are other items that we can provide - chafing dishes, sternos, serving utensils, etc. Let us know what you have in mind, we will do our best to help!

### **What are your payment options?**

We accept cash, all major credit cards and checks. We ask for a 20% deposit when you place your order. Final balance is due the day of your event.

### **What if I need to change the date of my event or cancel?**

We understand that things happen out of your control and sometimes changes need to be made. We ask that you contact us immediately and we will do our best to accommodate you. If you need to cancel, reschedule or make any major changes we do require notice at least 7 days before your event. Once the food for your event is ordered and/or prepared we may not be able to make the changes you are asking.

### **Are there any additional fees?**

Besides the cost of the food, we add sales tax. There may be other fees depending on additional equipment you order, such as chafing dishes, sternos, serving utensils, etc.

### **Who do I contact with questions or to place my order?**

Call (856) 769-2222 and speak with Barbara Martin. If she isn't available please leave a message with the details of your event like the date, time, estimated number of people, your phone number and email address and she will call you back as soon as possible. Please consider calling mid-morning or mid-day and avoid the lunch and dinner rush hours. You can also email her with your event details or any questions at [creeksideinn197@gmail.com](mailto:creeksideinn197@gmail.com).