

CATERINGMENU

A Fine Dining  
Experience  
in Wylie

APPETIZERS(feeds 6 to 8 people)

- TRIPLE DIPqueso, spinach dip, salsa served with warm tortilla chips 50
- MINI MEATBALLS (24)24 meatballs served with marinara sauce topped with mozzarella cheese and comes with 12 garlic toast 50
- FIRECRACKER SHRIMP served on a bed of cabbage with a firecracker dipping sauce 60
- CRAB AND SHRIMP DIP served with warm pita bread 60
- CAULIFLOWER AND BRUSSELS SPROUTS toss in a lemon citrus sauce and lemon pepper seasoning 40
- CRISPY CAULIFLOWER BITES 50
- DEVEILED EGGS (24PC) 40
- CREEKSID WINGS (24PC) served with ranch and wing sauce 48
- POTATO WEDGES (24PC) topped with bacon bits and cheddar cheese served with ranch dressing 40
- FRUIT & CHEESE TRAY (feeds 25 people) selected seasonal fruits served with a variety of crackers and/or cheeses 100
- CHARCUTERIE BOARD (feeds 25 people) selected cured and preserved meats served with a variety of sweet and Savory bites 200

CHICKEN(feeds 6 to 8 people)

- LEMON CHICKEN topped with a lemon herb dressing, comes with a pan of cajun rice 68
- HAWAIIAN CHICKEN served with hawaiian salsa and bourbon glaze, comes with a pan of cajun rice 68
- CHICKEN TENDERS (24PC) served with honey mustard 60
- NUGGETS (40PC) served with ketchup or your choice of dipping sauce (bbq, ranch, honey mustard, buffalo) 50

PASTAS(feeds 6 to 8 people) +\$20 to add chicken (4)

- SPINACH PASTA penne pasta tossed in our cheesy spinach alfredo sauce served with garlic toast (8) 50
- MAC N CHEESE 5 cheese blends topped with garlic breadcrumbs (no garlic toast) 50
- CHICKEN BACON RANCH creamy ranch alfredo sauce with Orecchiette pasta served with fresh spinach, diced chicken breast, fresh tomatoes, and bacon (8) 65
- ALFREDO PASTA penne pasta tossed with alfredo sauce served with garlic toast (8) 50

SEAFOOD(feeds 6 to 8 people)

- NORTH ATLANTIC SALMON served with fresh lemons and topped with a lemon butter sauce 82
- NORTH ATLANTIC SALMON DINNER served with fresh lemons and topped with a lemon butter sauce (comes with 1 pan of white rice) 97
- CEDAR SALMON served with hawaiian salsa and bourbon glaze (comes with 1 pan of white rice) 97
- FRIED CATFISH (24PC) served with tarter sauce, comes with 1 pan of coleslaw (no subs on side) 66
- FISH AND CHIPS (20PC) served with tarter sauce comes with 1 pan of french fries (no subs on side) 62
- FRIED SHRIMP (30PC) served with cocktail sauce and tarter sauce comes with 1 pan of cole slaw (no subs on side) 67

RIBS / STEAK / PORK(feeds 6 to 8 people)

- SLOW SMOKED RIBS 5 half racks of ribs topped with our signature bbq sauce 84
- SHORT RIBS served with whipped potatoes, peas & carrots and pinot noir gravy (no subs on sides) 112
- PORK CHOPS grilled and seasoned to perfection 92
- 10oz. SIRLOINS prime usda beef cut and seasoned to your temp of specification 98



ESTABLISHED 2023

# CATERING MENU

## SIDES (feeds 6 to 8 people)

WHITE RICE 30

CAJUN RICE 30

WHIPPED POTATOES 40

GREEN BEANS 25

BROCCOLI 25

STREET CORN 25

SOUTHERN COLESLAW 20

FRENCH FRIES 25

SWEET POTATO FRIES 30

BAKED POTATOES (8) loaded toppings served on side – butter, cheese, sour crème 40

## SALADS (feeds 6 people)

**HOUSE SALAD** topped with apples, pecans, cornbread croutons, and tomatoes served with your choice (ranch, lemon vinaigrette, balsamic, 1000 island, blue cheese) / 30 / *add chicken for 15*

**GREEK SALAD** topped with tomatoes, kalamata olives, red onions, mixed peppers, and feta cheese, tossed in greek dressing 35 / *add chicken for 15*

**CESAR SALAD** romain lettuce tossed with parmesan cheese, and garlic bread croutons 35 / *add chicken for 15*

## SOUPS (feeds 6 to 8 people)

SHRIMP GUMBO 37.5

POTATO SOUP 37.5

## DESSERTS

**WHOLE KEY LIME PIE** *homemade graham cracker crust, fresh Key Lime filling and fresh whipped cream (feeds 8-10)* 35

**1/2 SHEET KEY LIME PIE** *homemade graham cracker crust, fresh Key Lime filling and fresh whipped cream (feeds 35-40, cut into bite size pieces)* 60

**WHOLE CHOCOLATE CAKE** *(feeds 14-28)* 90

## WELCOME TO CREEKSIDE

*You will discover we have a passion for cooking with fresh ingredients, making things from scratch and a goal of providing you with a dining experience that's both memorable and enjoyable.*

\* Consuming raw or undercooked meats, seafood or shellfish may increase your risk of food-borne illness