

CREEKSID INN

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CATERING TRAYS



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hors d'oeuvres

Cold - Serves 25-30

Vegetable Crudité \$40.75

Carrots, celery, cucumber, peppers and tomatoes served with ranch dressing

Pepperoni and Cheese \$51.00

Pepperoni surrounded by yellow cheddar, Swiss, jalapeno pepper jack, provolone and crackers

Vegetable & Cheese Combo \$71.25

Carrots, celery, cucumbers, peppers, tomatoes, ranch dressing, yellow cheddar, Swiss, jalapeno pepper jack, provolone and crackers

Fruit \$56.00

Honeydew melon, cantaloupe, pineapple and grapes

Smoked Salmon Tartar \$67.25

Smoked salmon with capers, red onions and olives accompanied with garlic crostinis

Shrimp Cocktail \$101.75

80 Jumbo gulf shrimp with house made cocktail sauce, garnished with lemon wedges

Sesame Ahi Tuna \$122.00

Pan seared with wasabi aioli & soy dipping sauce

Hot

Buffalo Wings - 50 Pieces \$39.75

Served with blue cheese and celery. Choice of hot, mild or BBQ.

Warm Spinach Artichoke Dip - 4 Quarts - Serves 25-30 \$51.00/With Crab \$69.25

House made with fresh spinach and artichokes topped with melted jack cheese. Served warm with tortilla chips.

Chicken Fingers - 50 Pieces \$56.00

Southern breast tenders with honey mustard. 50 pieces

Mozzarella Sticks - 50 Pieces \$56.00

Crispy breaded mozzarella cheese served with marinara. 50 Pieces

Chicken Quesadilla Rolls - 50 Pieces \$56.00

Mesquite chicken and cheese in a crispy flour tortilla. 50 Pieces

Spanakopita - 50 Pieces \$56.00

Spinach, onions, cheeses and herbs enfolded by crispy, flaky phyllo dough. 50 Pieces

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hors d'oeuvres continued

Hot

Spring Rolls - 50 Pieces \$56.00

Asian flavored vegetable slaw in a light and crispy wonton wrap served with soy sauce for dipping.

Chef's Choice Fried Sampler - 50 Pieces \$56.00

Variety of crispy appetizers.

Brie Cheese Display - Serves 25-30 \$61.25

Wheel of brie baked in puff pastry, served with grapes, whole grain mustard and fruit jam.

Sesame Chicken Sticks - 50 Pieces \$61.25

Skewered chicken breast brushed with sweet Thai chili glaze topped with sesame seeds.

Gourmet Pigs in a Blanket - 100 Pieces \$66.25

Bite-size all beef hot dogs wrapped in puff pastry with a side of white grain mustard for dipping.

Clams Casino - 50 Pieces \$76.25

Clams topped with bacon, red & green peppers & red onion.

Mushrooms Stuffed with Sausage - 50 Pieces \$76.25

Kennett Square mushrooms stuffed with sausage.

Prince Edward Island Mussels - Serves 25-30 \$76.25

Choice of marinara, garlic butter or fra diavolo.

Drunken Littlenecks - Serves 25-30 \$76.25

Littleneck clams steamed with a beer, garlic, parsley and butter sauce.

Mini Crab Cakes - 50 Pieces \$81.50

House made jumbo lump crab meat served with remoulade sauce.

Scallops Wrapped in Bacon - 50 Pieces \$88.50

Fresh large bay scallops wrapped in crispy apple-wood bacon.

Mushrooms Stuffed with Crab - 50 Pieces \$91.50

Kennett Square mushrooms stuffed with our own crab imperial.

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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

Egg Salad

Ham and American

Tuna Salad

Turkey and Swiss

Veggie

Chicken Salad

deli salads - Every salad is made from scratch -

Potato Salad \$5.75 lb

Cucumber Salad \$5.75 lb

Macaroni Salad \$5.25 lb

Pasta Salad \$5.75 lb

Cole Slaw \$5.25 lb

Broccoli Salad \$6.75 lb (Cheddar, Bacon and Craisins)

Chicken Salad \$8.25 lb

Deluxe Chicken Salad \$9.25 lb (With Craisins and Candied Walnuts)

Tuna Salad \$7.25 lb

Shrimp Salad \$16.25 lb (Shrimp, Dill, Celery and Onions)

Egg Salad \$5.25 lb

salads

Caesar Salad

Full Tray \$41

Chicken Caesar

Full Tray \$56

Pear and Gorgonzola Salad

Pears, Gorgonzola, Candied Walnuts, Mixed Greens and Balsamic Vinaigrette

Full Tray \$46

Garden Salad With Two Dressings

Full Tray \$41

rolls

Club Rolls \$5.25 Dozen

Hamburger Rolls \$4.25 8 Pack

Dinner Rolls with Butter \$5.25 Dozen

Hot Dog Rolls \$4.25 8 Pack

Kaiser Rolls \$5.25 Dozen

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sides

Green Beans Almondine

1/2 Tray \$36

Full Tray \$56

Broccoli Cheddar Casserole

1/2 Tray \$36

Full Tray \$56

Country Baked Beans

1/2 Tray \$36

Full Tray \$56

Vegetable Medley

1/2 Tray \$36

Full Tray \$56

Oven Roasted Red Skin Potatoes

1/2 Tray \$36

Full Tray \$56

Homemade Mac n Cheese

1/2 Tray \$36

Full Tray \$56

Mashed Potatoes

1/2 Tray \$36

Full Tray \$56

Tex-Mex Corn

1/2 Tray \$36

Full Tray \$56

Rice Pilaf

1/2 Tray \$36

Full Tray \$56

Homemade Stuffing

1/2 Tray \$36

Full Tray \$56

Broccoli Rabe

1/2 Tray \$36

Full Tray \$56

pasta

Baked Ziti

1/2 Tray \$46

Full Tray \$61

Stuffed Shells

1/2 Tray \$41

Full Tray \$61

Shrimp Penne ala Vodka

1/2 Tray \$66

Full Tray \$96

Chicken Penne Alfredo

Garnished with Broccoli and Fresh Tomato

1/2 Tray \$61

Full Tray \$76

Pasta Primavera

With Alfredo and Penne Pasta

1/2 Tray \$51

Full Tray \$76

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poultry

Chicken Parmesan

20 Pieces \$81

Tuscano Chicken

Topped with Roasted Red Peppers, Pesto & Mozzarella

20 Pieces \$101

Crabby Chicken Florentine

Chicken Breast with a Creamy Crab & Spinach Sauce

25 Pieces \$126

Chicken Marco

Chicken Breast Topped with Tomato, Mozzarella & Mushroom Sauce

20 Pieces \$10

Roast Turkey Breast and Gravy

1/2 Tray \$61

Full Tray \$96

Stuffed Chicken Breast

Stuffed with Spinach Mushrooms Topped with a Chicken Veloute

25 Pieces \$101

pork

Virginia Baked Ham

With a Honey Dijon Sauce

Full Tray \$86

BBQ Pulled Pork

5lbs \$53

St. Louis Ribs

One Rack \$17

Sausage, Peppers and Onions

1/2 Tray \$36

Full Tray \$66

beef

Meatballs and Marinara

80 Pieces \$66

Homemade Meatloaf and Gravy

20 Portions \$81

Hot Roast Beef With Au Jus and Horseradish

\$11 per pound

Burgundy Beef Tips and Mushrooms

Full Tray \$81

1/4 lb All Beef Hot Dogs

40 Pieces \$39

Herb Roasted Filet and Prime Rib

Market Place

seafood

Lobster Mac n Cheese

1/2 Tray \$76

Full Tray \$151

Broiled Salmon

In a Lemon Dill and White Wine Broth

20 Pieces \$121

Homemade Crab Cakes with Cocktail and Remoulade

\$9.50 Each

Crab Au Gratin

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

Full Tray \$151

Shrimp and Andouille Creole

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

Full Tray \$151

frequently asked questions

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.