



Creekside

EVENT CENTER



VIEW OUR
UNIQUELY YOU MENU

PREMIUM CORPORATE LUNCH

\$31
PER PERSON

Included are two salad options, two main dish options, two side options, one dessert option, and two drink options

CHOOSE TWO SALADS

Fresh Garden Salad

Romaine lettuce, baby tomatoes, cucumbers, choice of vinaigrette or dressing

Spinach Salad

Fresh spinach, sliced cherry tomatoes, diced bacon, bleu cheese crumbles, candied pecans, balsamic vinaigrette

Amber Salad

Romaine and spring greens, fresh strawberries, candied pecans, raspberry vinaigrette

Seasonal Fruit Salad

Fresh fruit including various melons and sweet berries

Caesar Salad

Baby romaine, grated parmesan cheese, herb croutons, fresh ground black pepper, parmesan caesar dressing

Apple and Goat Cheese Salad

Mixed greens, sliced apples, raisins, walnuts, crumbled goat cheese, olive oil vinaigrette

Orzo Salad

Orzo, brunoise cucumbers, tomatoes, black olives, feta cheese, Mediterranean dressing

CHOOSE THREE MAINS

Chicken Picatta

Flame grilled chicken breast with lemon caper sauce

Lemon Pepper Chicken **GF**

Bone-in roasted chicken with lemon pepper dry rub

Chicken Breast with Artichokes & Cream Sauce **GF**

Scallopini chicken, flame grilled and finished with artichoke hearts and cream sauce

Chicken Breast with Mushrooms in a Creamy Marsala Wine Sauce

Flame grilled chicken breast with a delicious mushroom Marsala sauce

Pork Loin with a Hunter Sauce **GF**

Juicy roasted pork loin finished in hunter sauce done in a traditional chasseur method

Polynesian Pork Shoulder **GF**

Slow roasted pork shoulder seasoned with Polynesian flavors and finished in an Island sauce

Grilled Portobello

Flame-grilled Portobello mushrooms with garlic and olive oil

Grilled Vegetable Lasagna

Grilled fresh vegetables in a white, creamy lasagna

Grilled Salmon with Raspberry Chipotle Sauce **GF**

Grilled Alaska salmon served in a homemade raspberry chipotle sauce

Chargrilled Mahi Mahi **GF**

Chargrilled mahi mahi served in a light ginger glaze

Tortilla Encrusted Tilapia with Mango Salsa

Tilapia in a crispy tortilla crust, baked to perfection and served with fresh mango salsa

Carved Baron of Beef with Creamy Horseradish **GF**

Carved slow-roasted beef top round with a delicious horseradish

Mesquite Grilled Tri-Tip **GF**

Carved mesquite seasoned grilled tri-tip

Chicken Cordon Bleu with Raspberry Chipotle Sauce

Pan-fried stuffed chicken with a sweet and spicy sauce

Pork Loin with Apple Chutney

Tender pork loin with thick, apple chutney

CHOOSE TWO SIDES

Herb Roasted Potatoes GF  

Garlic Whipped Mashed Potatoes GF  

Sauteed Green Beans with Bacon & Onion

Grilled Asparagus GF  

Roasted Vegetables GF  

Wild Rice GF  

Squash Saute GF  

CHOOSE A DESSERT

Simply the Best Chocolate Brownies

Banana Pudding

New York Style Cheesecake

Black Forest Cake

Fruit Cobbler

Pecan Pie

Italian Cream Cake



STANDARD CORPORATE LUNCH

\$24
PER PERSON

Please view and choose one of the prepared lunch options listed below. Each option includes your choice of dessert, drink, and disposable plate service.

CHOOSE YOUR LUNCH

Three Meat Lasanga

Sides: Caesar Salad, Garlic Bread

Kielbasa Sausage with Peppers

Sides: Home Fried Potatoes, Tossed Salad, Rolls with Butter

Lemon Pepper Chicken

Sides: Wild Rice, Tossed Salad, Rolls with Butter

Shepherd's Pie served with Brown Gravy

Sides: tossed Salad, Rolls with Butter

Old Fashioned Meatloaf with Gravy

Sides: Roasted Garlic Mashed Potatoes, Tossed Salad, Rolls with Butter

BBQ Pork Sandwich

Sides: Potato Salad, Baked Beans

Chicken Alfredo

Sides: Mediterranean Salad, Garlic Bread

Salisbury Steak with Mushroom Gravy

Sides: Herb Roasted Potatoes, Tossed Salad, Rolls with Butter

Hamburger Bar

Sides: Potato or Pasta Salad, Chips

Taco Bar

Seasoned ground beef or adobo grilled chicken, shells (hard and soft), shredded lettuce, diced tomatoes, shredded cheddar, diced onions, salsa, guacamole and sour cream

Chicken Cordon Bleu Served with a Raspberry Chipotle Sauce

Sides: Wild Rice, Tossed Salad, Rolls with Butter

Enchilada Casserole

Sides: Spanish Rice, Fiesta Salad, Tortillas

Fried Chicken

Sides: Mashed Potatoes & Gravy, Tossed Salad, Rolls with Butter

YOUR INCLUDED DESSERTS

Cookies

Brownies

YOUR INCLUDED DRINKS

Lemonade or Iced Tea

Water



STANDARD CORPORATE DINNER

\$31
PER PERSON

Included are two salad options, three main dish options, two side options, two drink options and disposable plate service

CHOOSE TWO SALADS

Tossed Salad

Romaine lettuce, baby tomatoes, cucumbers, choice of vinaigrette or dressing

Spinach Salad

Fresh spinach, sliced cherry tomatoes, diced bacon, bleu cheese crumbles, candied pecans, balsamic vinaigrette

Amber Salad

Romaine and spring greens, fresh strawberries, candied pecans, raspberry vinaigrette

Seasonal Fruit Salad

Fresh fruit including various melons and sweet berries

Caesar Salad

Baby romaine, grated parmesan cheese, herb croutons, fresh ground black pepper, parmesan caesar dressing

Apple and Goat Cheese Salad

Mixed greens, sliced apples, raisins, walnuts, crumbled goat cheese, olive oil vinaigrette

Orzo Salad

Orzo, brunoise cucumbers, tomatoes, black olives, feta cheese, Mediterranean dressing

CHOOSE THREE MAINS

Chicken Picatta

Flame grilled chicken breast with lemon caper sauce

Lemon Pepper Chicken **GF**

Bone-in roasted chicken with lemon pepper dry rub

Chicken Breast with Artichokes & Cream Sauce **GF**

Scalopini chicken, flame grilled and finished with artichoke hearts and cream sauce

Chicken Breast with Mushrooms in a Creamy Marsala Wine Sauce

Flame grilled chicken breast with a delicious mushroom Marsala sauce

Pork Loin with a Hunter Sauce **GF**

Juicy roasted pork loin finished in hunter sauce done in a traditional chasseur method

Polynesian Pork Shoulder **GF**

Slow roasted pork shoulder seasoned with Polynesian flavors and finished in an Island sauce

Grilled Portobello

Flame-grilled Portobello mushrooms with garlic and olive oil

Grilled Vegetable Lasagna

Grilled fresh vegetables in a white, creamy lasagna

Grilled Salmon with Raspberry Chipotle Sauce **GF**

Grilled Alaska salmon served in a homemade raspberry chipotle sauce

Chargrilled Mahi Mahi **GF**

Chargrilled mahi mahi served in a light ginger glaze

Tortilla Encrusted Tilapia with Mango Salsa

Tilapia in a crispy tortilla crust, baked to perfection and served with fresh mango salsa

Carved Baron of Beef with Creamy Horseradish **GF**

Carved slow-roasted beef top round with a delicious horseradish

Mesquite Grilled Tri-Tip **GF**

Carved mesquite seasoned grilled tri-tip

Sundried Tomato & Basil Stuffed Chicken

Flavorful herb chicken breast stuffed with fresh tomato and basil

CHOOSE TWO SIDES

Herb Roasted Potatoes GF  

Garlic Whipped Mashed Potatoes GF  

Sauteed Green Beans with Bacon & Onion

Grilled Asparagus GF  

Roasted Vegetables GF  

Wild Rice GF  

Squash Saute GF  

CHOOSE TWO DRINKS

Coffee

Lemonade

Iced Tea

Punch



PREMIUM CORPORATE DINNER

\$44
PER PERSON

Included are four appetizer options, two salad options, three main dish options, two side options and two drink options

CHOOSE FOUR APPETIZERS

Crudite Display with Homemade Ranch GF

Assorted seasonal fresh vegetables with homemade herb ranch

Domestic Cheese and Crackers

Assortment of cheese and cracker variety

Fruit Display GF

Assorted seasonal fresh fruit

Antipasta Display GF

Marinated fresh vegetables with green olives, Kalamata olives, roasted red peppers, grilled asparagus

Stuffed Mushroom Caps

Mushroom caps baked with fennel sausage and bolognese

Rolled Tacos with Fire Roasted Salsa GF

Chicken or beef in corn tortillas deep fried and served with fresh fire roasted salsa

Chicken Quesadillas

Seasoned chicken and cheese grilled in flour tortillas and served with fresh fire roasted salsa

Tomato Bruschetta GF

Fresh diced tomatoes, baby mozzarella and basil served with toast points

CHOOSE TWO SALADS

Tossed Salad

Romaine lettuce, baby tomatoes, cucumbers, choice of vinaigrette or dressing

Spinach Salad

Fresh spinach, sliced cherry tomatoes, diced bacon, bleu cheese crumbles, candied pecans, balsamic vinaigrette

Amber Salad

Romaine and spring greens, fresh strawberries, candied pecans, raspberry vinaigrette

Caprese Bites GF

Cherry tomatoes, mozzarella, fresh basil on skewers with balsamic reduction

Berries with Brie Crema GF

Seasonal berries with brie in a light crema

Cheese and Melon Skewers GF

Cubed cheddar and/or pepper jack cheese skewered with assorted flavorful melon: watermelon, honeydew, cantaloupe

Traditional Hummus with Colorful Bell Peppers

Cubed cheddar and/or pepper jack cheese skewered with assorted flavorful melon: watermelon, honeydew, cantaloupe

Asian Pot Stickers with Citrus Ginger

Asian pork pot stickers sautéed with soy and served with citrus ginger dipping sauce

Chicken Satay

Chicken breast pieces in a delicious Asian peanut satay sauce

Deconstructed Pulled Pineapple Pork Crostini

Post slow cooked with pineapple, pulled and sweet pepper salsa served with crisp crostini

Sausage and Meat Board GF

Assortment of sliced sausage and meats such as chorizo, Italian kielbasa, salami and pepperoni

Seasonal Fruit Salad

Fresh fruit including various melons and sweet berries

Caesar Salad

Baby romaine, grated parmesan cheese, herb croutons, fresh ground black pepper, parmesan caesar dressing

Apple and Goat Cheese Salad

Mixed greens, sliced apples, raisins, walnuts, crumbled goat cheese, olive oil vinaigrette

Orzo Salad

Orzo, brunoise cucumbers, tomatoes, black olives, feta cheese, Mediterranean dressing

CHOOSE THREE MAINS

Chicken Picatta

Flame grilled chicken breast with lemon caper sauce

Lemon Pepper Chicken **GF**

Bone-in roasted chicken with lemon pepper dry rub

Chicken Breast with Artichokes & Cream Sauce **GF**

Scallopini chicken, flame grilled and finished with artichoke hearts and cream sauce

Chicken Breast with Mushrooms in a Creamy Marsala Wine Sauce

Flame grilled chicken breast with a delicious mushroom Marsala sauce

Pork Loin with a Hunter Sauce **GF**

Juicy roasted pork loin finished in hunter sauce done in a traditional chasseur method

Polynesian Pork Shoulder **GF**

Slow roasted pork shoulder seasoned with Polynesian flavors and finished in an Island sauce

Grilled Portobello

Flame-grilled Portobello mushrooms with garlic and olive oil

Grilled Vegetable Lasagna

Grilled fresh vegetables in a white, creamy lasagna

Grilled Salmon with Raspberry Chipotle Sauce **GF**

Grilled Alaska salmon served in a homemade raspberry chipotle sauce

Chargrilled Mahi Mahi **GF**

Chargrilled mahi mahi served in a light ginger glaze

Tortilla Encrusted Tilapia with Mango Salsa

Tilapia in a crispy tortilla crust, baked to perfection and served with fresh mango salsa

Carved Baron of Beef with Creamy Horseradish **GF**

Carved slow-roasted beef top round with a delicious horseradish

Mesquite Grilled Tri-Tip **GF**

Carved mesquite seasoned grilled tri-tip

Sundried Tomato & Basil Stuffed Chicken

Flavorful herb chicken breast stuffed with fresh tomato and basil

CHOOSE TWO SIDES

Herb Roasted Potatoes **GF**  

Garlic Whipped Mashed Potatoes

Sauteed Green Beans with Bacon & Onion

Grilled Asparagus **GF**  

Roasted Vegetables **GF**  

Wild Rice **GF**  

Squash Saute **GF**  

CHOOSE TWO DRINKS

Coffee

Lemonade

Iced Tea

Punch

HOLIDAY DINNER

\$44
PER PERSON

Included are two salad options, three main dish options, two side options, one dessert option, and two drink options

CHOOSE TWO SALADS

Tossed Salad

Romaine lettuce, baby tomatoes, cucumbers, choice of vinaigrette or dressing

Spinach Salad

Fresh spinach, sliced cherry tomatoes, diced bacon, bleu cheese crumbles, candied pecans, balsamic vinaigrette

Amber Salad

Romaine and spring greens, fresh strawberries, candied pecans, raspberry vinaigrette

CHOOSE THREE MAINS

Slow Roasted Turkey with Giblet Gravy & Cranberry Sauce

Tender turkey with decadant gravy

Carved Holiday Ham

Fully cooked Black Forest Boneless Ham carved to order

Carved Baron of Beef with Creamy Horseradish GF

Carved slow-roasted beef top round with a delicious horseradish

Grilled Salmon with Raspberry Chipotle Sauce GF

Grilled Alaska salmon served in a homemade raspberry chipotle sauce

Chicken Breast with Mushrooms in a Creamy Marsala Wine Sauce

Flame grilled chicken breast with a delicious mushroom Marsala sauce

Grilled Vegetable Lasagna

Grilled fresh vegetables in a white, creamy lasagna

Grilled Portobello

Flame-grilled Portobello mushrooms with garlic and olive oil

Seasonal Fruit Salad

Fresh fruit including various melons and sweet berries

Caesar Salad

Baby romaine, grated parmesan cheese, herb croutons, fresh ground black pepper, parmesan caesar dressing

Apple and Goat Cheese Salad

Mixed greens, sliced apples, raisins, walnuts, crumbled goat cheese, olive oil vinaigrette

Orzo Salad

Orzo, brunoise cucumbers, tomatoes, black olives, feta cheese, Mediterranean dressing

CHOOSE TWO SIDES

Herb Roasted Potatoes GF

Garlic Whipped Mashed Potatoes

Green Bean Casserole

Grilled Asparagus GF

Roasted Heirloom Carrots GF

Wild Rice GF

Traditional Sweet Potatoes GF

Potatoes Au Gratin

CHOOSE A DESSERT

Pumpkin Pie with
Chantilly Cream

Christmas Bundt Cake

Assorted Holiday Cookies

Decedant Pecan Pie

CHOOSE TWO DRINKS

Coffee

Iced Tea

Lemonade

Punch

GF Gluten Free  Vegetarian  Vegan

Brunch

\$44
PER PERSON

Included are four appetizer options, two salad options, two main dish options, two side options, two drink options, and one bakery item

CHOOSE FOUR APPETIZERS

Crudite Display with Homemade Ranch GF 🌱

Assorted seasonal fresh vegetables with homemade herb ranch

Domestic Cheese and Crackers 🌱

Assortment of cheese and cracker variety

Fruit Display GF 🌱 🍏

Assorted seasonal fresh fruit

Antipasta Display GF

Marinated fresh vegetables with green olives, Kalamata olives, roasted red peppers, grilled asparagus

Stuffed Mushroom Caps

Mushroom caps baked with fennel sausage and bolognese

Rolled Tacos with Fire Roasted Salsa GF

Chicken or beef in corn tortillas deep fried and served with fresh fire roasted salsa

Chicken Quesadillas

Seasoned chicken and cheese grilled in flour tortillas and served with fresh fire roasted salsa

Tomato Bruschetta GF

Fresh diced tomatoes, baby mozzarella and basil served with toast points

CHOOSE TWO SALADS

Seasonal Fruit Salad

Fresh fruit including various melons and sweet berries

Caesar Salad

Baby romaine, grated parmesan cheese, herb croutons, fresh ground black pepper, parmesan caesar dressing

Tossed Salad

Romaine lettuce, baby tomatoes, cucumbers, choice of vinaigrette or dressing

Caprese Bites GF 🌱

Cherry tomatoes, mozzarella, fresh basil on skewers with balsamic reduction

Berries with Brie Crema GF 🌱

Seasonal berries with brie in a light crema

Cheese and Melon Skewers

Cubed cheddar and/or pepper jack cheese skewered with assorted flavorful melon: watermelon, honeydew, cantaloupe

Traditional Hummus with Colorful Bell Peppers

Cubed cheddar and/or pepper jack cheese skewered with assorted flavorful melon: watermelon, honeydew, cantaloupe

Asian Pot Stickers with Citrus Ginger

Asian pork pot stickers sautéed with soy and served with citrus ginger dipping sauce

Chicken Satay

Chicken breast pieces in a delicious Asian peanut satay sauce

Deconstructed Pulled Pineapple Pork Crostini

Post slow cooked with pineapple, pulled and sweet pepper salsa served with crisp crostini

Sausage and Meat Board GF

Assortment of sliced sausage and meats such as chorizo, Italian kielbasa, salami and pepperoni

Amber Salad

Romaine and spring greens, fresh strawberries, candied pecans, raspberry vinaigrette

Apple and Goat Cheese Salad

Mixed greens, sliced apples, raisins, walnuts, crumbled goat cheese, olive oil vinaigrette

Spinach Salad

Fresh spinach, sliced cherry tomatoes, diced bacon, bleu cheese crumbles, candied pecans, balsamic vinaigrette

CHOOSE TWO MAINS

Baron of Beef with Horseradish

Carved slow-roasted beef top round with a delicious horseradish sauce on the side

Savory Chicken Crepes

Roasted chicken breast and mushrooms with savory Alfredo sauce wrapped in a delicate crepe

Smoked Ham with Pineapple Chutney

Smoked Black Forest Ham carved to order served with home-made pineapple chutney, best described as a sweet pickled pineapple sauce

turkey Breast with Cranberry Sauce

Seasoned, slow cooked and carved to order with sweet cranberry sauce on the side

CHOOSE TWO SIDES

Sausage Links

Crisp Bacon

Seasoned Breakfast Potatoes

Herb Roasted Potatoes

Wild Rice

Grilled Asparagus

Squash Saute

CHOOSE TWO DRINKS

Coffee

Lemonade

Iced Tea

Punch

Juice

Broccoli and Cheese Quiche

Scrumptious egg pie with broccoli florets and a mixture of cheddar and parmesan cheeses

Quiche Lorraine

Delectable egg pie with bacon, onion and Swiss cheese

Traditional Frittata

Sauteed vegetables with eggs, cream, bread crumbs and cream cheese, seasoned and baked to perfection

Eggs Mornay

Perfectly scrambled eggs topped with Mornay Sauce (Bechamel Sauce with Gruyere Cheese)

Smoked Salmon Frittata

Sauteed Smoked Salmon and onion with eggs, cream, bread crumbs and cream cheese, seasoned and baked to perfection

CHOOSE A BAKERY ITEM

Croissants

Dollar Pancakes with Syrup

Dinner Rolls

Assorted Muffins



ADD-ONS

Hot Chocolate Bar

Dessert (Events) Per Person

Mashed Potato Bar

Mac N Cheese Bar

Popcorn Bar

S'mores Bar



*add-on items are priced per person

\$36
PER PERSON

HEAVY APP BAR

Choose 3 Hot and 3 Cold Appetizers Below

Crudite Display with Homemade Ranch

Domestic Cheese and Crackers

Fruit Display

Antipasta Display

Stuffed Mushroom Caps

Rolled Tacos with Fire Roasted Salsa

Chicken Quesadillas

Tomato Bruschetta

Caprese Bites

Berries with Brie Crema

Cheese and Melon Skewers

Traditional Hummus with Colorful Bell Peppers

Asian Potstickers with Citrus Ginger

Chicken Satay

Deconstructed Pulled Pineapple Pork Crustini

Sausage and Meat Board

Carving Station with Rolls

Bar Packages

CASH BAR

**Based on Consumption - Minimums Apply
Bartender Fee \$50/hr *Tax Not Included**

SOFT DRINKS - \$3.50

DOMESTIC BEER - \$7.00

CRAFT & IMPORTED BEER - \$8.00

HOUSE WINE (GLASS) - \$10.00

HOUSE COCKTAILS - \$11.00

PREMIUM COCKTAILS - \$12.00

HOSTED SOFT BAR

**Includes Soft Drinks, House Wines,
Domestic and Imported Beers**

\$12.00 PER PERSON PER HOUR

HOSTED PREMIUM SOFT BAR

**Includes Soft Drinks, Premium Wines,
Domestic and Imported Beers**

\$14.00 PER PERSON PER HOUR

HOSTED HOUSE BAR

Includes Soft Drinks, House Brand Liquors, House Wines, Domestic and Imported Beers

\$15.00 PER PERSON PER HOUR

HOSTED PREMIUM BAR

**Includes Soft Drinks, Premium or Colorado Brand Liquors,
Premium Wines, Domestic and Imported Beers**

\$18.00 PER PERSON PER HOUR

*Prices listed above exclude tax, gratuity, and bartender fees

ADDITIONAL DETAILS

DISPOSIBLE CLEAR CUPS WILL BE USED
UNLESS REAL GLASSWARE IS ADDED TO THE INVOICE

CHAMPAGNE TOAST AVAILABLE AT \$3.00 PER PERSON IF HAVING A CASH BAR
TAX AND GRATUITY NOT INCLUDED

CREEKSIDE EVENT CENTER LIQUOR POLICY

All outside liquor is prohibited and if found will be confiscated and a fine may be charged. As the sole licensed purveyor for the establishment Creekside must order all liquor.

Alcoholic beverages will not be served without proper identification or to anyone under the age of 21. Creekside reserves the right to refuse alcohol service to anyone at any point during the event.

All drinks must be mixed. No shots will be served. The bar will close 1 hour prior to event cleanup time.

MINIMUMS

Must be met within bar hours or patron will be billed accordingly.
Not including bartender fee, tax or gratuity.

50-75 guests: \$600

76-100 guests: \$800

More than 100 guests: \$1,000

*Not including tax, gratuity, and bartender fees

