

THE BRECKSVILLE ROOM

PRIVATE DINING MENU

Plated Lunch Options

\$20 per person (Available before 3 PM)

All selections include garden salad, homemade rolls and fresh vegetable.
Plus beverage service of soft drinks, ice tea, coffee
and assorted dessert pastries

- Chicken Parmigiana** with pasta marinara
- Champagne Chicken** with roasted red potatoes
- Honey Pecan Chicken** with home style mashed potatoes
- Panko Crusted Chicken** with rosemary roasted potatoes
- Chicken Milano** over pasta with blush sauce
- Lemon Chicken** with long grain wild rice

- Garden Veggie Pasta Primavera** vegetarian option
- Eggplant Parmesan** with pasta marinara
- Classic Lasagna** (*Eight person minimum*)
- Whiskey Grilled Salmon** with long grain wild rice (+ \$2 premium)
- Lemon Romano White Fish** cod fillet with long grain wild rice

- French Onion Short Ribs**
with home style mashed potatoes (+ \$2 premium)
- Creekside Pot Roast** over potato pancakes
- Roast Beef & Gravy** with home style mashed potatoes
- Breaded Pork Chop** with home style mashed potatoes and gravy
- Bacon Wrapped Chop** with roasted red potatoes

- Chicken Salad Croissant** with pasta Florentine
- Scarlet Chicken Salad** beautifully presented full course salad |
housemade soup
- Caesar Salad Supreme** panko crusted chicken, sundried
tomatoes, romano cheese | housemade soup

Buffet Options

Setup as a Self-Serve Buffet
See separate menu for choice of selections
All buffet options include beverage service of
coffee, tea, juice, soft drinks
Dessert Pastries may be added for \$2 per person

Creekside Brunch

Available before 3pm
Choice of wraps or croissant sandwiches
two salads | quiche | bacon | breakfast pastries
fruit kebobs 20

Luncheon Buffet

Available before 3pm
Plated garden salad
choice of two protein selections
two side dishes 20

Cocktail & Hors d'oeuvre

Unlimited hors d'oeuvre served for two hours
Choice of two cold appetizers
+ five hot appetizers 20

Dinner Buffet

Available 4pm to close
Plated garden salad
choice of two protein selections
two side dishes 26

Breakfast Buffet Available Upon Request
Monday through Saturday from 8 am to 10 am

Plated Dinner Options

All selections include garden salad, homemade rolls and fresh vegetable. Plus beverage service of soft drinks, ice tea, coffee and assorted dessert pastries.

Chicken Parmigiana

Tender breaded chicken baked with tomato and mozzarella cheese pasta marinara 26

Champagne Chicken

Pan seared chicken topped with wild mushrooms, artichokes, red onions, garlic in a creamy champagne sauce | oven roasted potatoes 26

Honey Pecan Chicken

Pan-fried breaded chicken breast topped with honey pecan sauce | home style mashed potatoes 26

Panko Crusted Chicken

Boneless chicken breast deep fried in sesame panko breading with orange glaze | oven roasted potatoes 26

Chicken Milano

Chicken sautéed in light cream sauce with prosciutto ham, tomatoes, garlic, basil, romano cheese | gemelli pasta 26

Lemon Chicken

Tender boneless chicken pan seared in lemon parmesan batter | oven roasted potatoes 26

Pasta Primavera

Gemelli pasta tossed with olive oil, garlic, sautéed zucchini, squash, spinach, artichokes and sundried tomatoes 25

Also available with Chicken 26 or Shrimp 30

Classic Lasagna *(Eight person minimum)*

Homemade lasagna loaded with Italian sausage, ground sirloin, mozzarella, provolone, ricotta, parmesan cheese 26

Whiskey Grilled Salmon

Fresh salmon filet baked and glazed with whiskey citrus sauce | long grain wild rice 29

Lemon Romano White Fish

Fresh cod fillets baked with panko breadcrumbs, lemon seasoning, Romano cheese | long grain wild rice 27

Strip Steak

10 oz Certified Angus strip steak grilled to medium | baked potato 34

Burgundy Beef Tips

Tender sirloin steak simmered in a rich burgundy mushroom sauce over noodles 30

French Onion Short Ribs

Boneless short ribs, French onion demi-glace | homestyle mashed potatoes 33

Country Pork Chops

Breaded boneless pork chops browned, roasted | on a bed of homemade gravy home style mashed potatoes 27

Bacon Wrapped Chops

Twin boneless pork chops glazed with bourbon maple glaze | baked potato 28

Appetizers

A wonderful addition to any dinner or luncheon package. Appetizers will be beautifully presented and set up on a self-serve buffet.

Each selection will serve approximately 20 guests.

Hot Selection

Select three appetizers 90

Water Chestnut Rumaki • Chicken Satay
Sausage Stuffed Mushrooms • Vegetable Spring Rolls
Sausage Kebobs • Thai Vegetable Potstickers
Chicken Tenders Mini Meatballs • Chicken Potstickers

Pizza Platter

Our homemade dough with your choice of housemade sauce, Marinara red sauce or garlic olive oil white sauce

Cheese Pizza 40 or Specialty Pizza 50

Cold Selections

Cheese & Fruit Platter – Beautifully arranged with decorative cut fruit 80

Fruit Tray – Assorted melons, pineapple, red grapes, strawberries 70

Tortellini Skewers – Tri-colored cheese tortellini and grape tomatoes tossed in pesto then skewered and drizzled with balsamic glaze 50

Antipasta Display – Italian meats, cheeses, olives, cherry and banana peppers 70

Cheese & Crackers – An assortment of five select cheeses and crackers 60

Fruit & Vegetable Tray – Seasonal fruit, carrots, celery with ranch dressing 70

Garden Vegetable Tray – A selection of seasonal crisp garden vegetables with ranch dressing 50

Shrimp Cocktail Platter – Large plump shrimp arranged with lemon and cocktail sauce 80

Tortilla Rollups – Prepared with cream cheese & vegetables or assorted meats and cheeses 50

Hummus Platter – Served with carrots, cucumbers, pita bread 50

Bar Service

Full bar service is available.
Our staff will serve made-to-order drinks
to guests in the Brecksville Room.

PAYMENT OPTIONS ARE:

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.

Mimosa bar, punch bowls, bottled wine or
champagne service is available upon request.
For a memorable gathering, we'll create
a specialty drink for your guests to enjoy!

Celebration Cake

Our pastry chef can prepare a fresh cake inscribed
and decorated special for your event.
Pricing varies by size.

A \$20 cutting fee applies to any cake brought in.

Linens

For a more formal look,
linen tablecloths are available.
(Additional charge)



The Brecksville Room can accommodate parties
from 15 to 50 guests.

Overlooking Chippewa Creek, this room is the
perfect setting for any occasion.

8803 Brecksville Road • In Millside Centre
Located in Beautiful Downtown Brecksville

440-546-0555

creeksiderestaurant.com

General Information

Securing a Date / Deposit / Payment: During the initial conversions regarding availability, we can tentatively hold a date for 7 days. If we do not hear back from you before the end of the 7 days, your hold will be cancelled. There is no guarantee for any date until we obtain a deposit of \$200. This deposit will be deducted from the final bill. The payment balance is to be paid on the day of the function. All prices are subject to change without notice sixty days prior to date of event. The deposit is non-refundable for any cancellation received less than 60 days prior to the function.

Food: The menu options enclosed are just a sampling of what is available. Given advance notice we can accommodate special dietary menu requests. Menus should be finalized and submitted 21 days prior to the function. All food and beverage must be supplied by Creekside. A children's menu and pricing is available for guests under the age of 10. We are unable to accommodate ordering onsite on the day of the event. All entrées must be preordered. To ensure the highest quality of cuisine and service, we request event planners to provide an exact count for each entrée and provide each guest place setting with an entrée selection indicator.

Plated Meals: To provide efficient service for your guests, you may pre-select one, two or three entrees. Plated meals must be pre-selected for all guests before the event. Each guest shall have a place card with their name and designated meal clearly printed.

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 of all guests attending a function in which alcohol is being served.

Timing & Room Setup: Unless special arrangements have been made, access to the party room will be permitted no earlier than thirty minutes prior to the agreed upon start time. There is a four-hour maximum for events (including setup). Additional time will be charged at \$50 per half hour. Centerpieces and decorations are permitted. Flamed candles, confetti and glitter may not be used.

Guarantee Policy: Final meal counts (the guaranteed number attending the function) must be received by Creekside no later than noon, five 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 15 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. Banquet coordination, room preparation, clean up and maintenance of the room are some of the services included in the service charge. Modestly tipping your servers for excellence is permitted.