



Brecksville Room Private Dining Menu

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

Phone 440-546-0555 ♦ Website creeksiderestaurant.com

General Information

Securing a Date / Deposit / Payment: During the initial conversations 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. 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. All food and beverage must be supplied by Creekside. A children's menu and pricing is available for guests under the age of 10.

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 business 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. *Weekday discounts are not in effect during the month of December.*

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.

Luncheon Options

17.50 per person (Available before 4 PM)

To provide efficient service for your guests, you may pre-select one, two or three entrées.

All selections include garden salad, homemade rolls and fresh vegetable.

Plus beverage service of soft drinks, ice tea, coffee and assorted dessert pastries

*Events on Monday thru Friday may deduct \$1 per person**

Lemon Chicken with Italian couscous

Chicken Milano over pasta with blush sauce

Chicken Picatta with brown rice quinoa blend

Chicken Marsala Sauté with home style mashed potatoes

Honey Pecan Chicken with home style mashed potatoes

Chicken Parmigiana with pasta marinara

Lemon Romano White Fish cod fillet with brown rice quinoa blend

Breaded Pork Chop with home style mashed potatoes

Creekside Pot Roast over potato pancakes

Roast Beef & Gravy with home style mashed potatoes

Beef Stir Fry with vegetables over white rice

Eggplant Parmesan with pasta marinara

Pasta Primavera vegetarian option

Baked Lasagna *(Eight person minimum)*

Chicken Salad Croissant with pasta florentine

Whiskey Grilled Salmon with brown rice quinoa blend (premium entrée add 1.00)

Creekside Original Salads

Choose from any of our beautifully presented, full course salads. Served with homemade soup.

Scarlet Chicken

Oriental Chicken

Strawberry Fields

Pecan Chicken

Greek Chicken

Creekside House Salad

Buffet Options

All buffet options include beverage service of coffee, hot tea, juice, soft drinks.

Brunch - Available Monday through Saturday from 10 am to 2 pm and Sundays at 2 pm

Creekside Brunch

Croissant sandwiches, choice of two salads, choice of egg entrée, bacon, breakfast pastries, fruit kebobs 17.50

Wraps & Apps

Assorted specialty wraps, choice of two appetizers, choice of two salads 17.50

Breakfast - Available Monday through Saturday from 7 am to 10 am

Our Big Breakfast

Choice of egg entrée, sausage, bacon, breakfast pastries, home fries, seasonal fruit 13.95

Brecksville Breakfast

French toast, choice of egg entrée, sausage, bacon, seasonal fruit 12.95

Dinner Options

To provide efficient service for your guests, you may pre-select one, two or three entrées.

All selections include garden salad, homemade rolls and fresh vegetable.

Plus beverage service of soft drinks, ice tea, coffee and assorted dessert pastries.

*Events on Sunday thru Thursday may deduct \$2 per person**

Chicken Marsala Sauté

Chicken breast, mushrooms and peas sautéed in our delicious traditional Marsala sauce.

Served with home style mashed potatoes. 23.50

Whiskey Grilled Salmon

Fresh salmon filet baked and glazed with a whiskey citrus sauce. Served with brown rice quinoa blend. 26.50

Pasta Primavera

Sautéed broccoli, peppers, carrots, artichokes, mushrooms and spinach, finished in lemon balsamic sauce.

Tossed with gemelli pasta and topped with romano cheese. 22.50

Also available with Chicken 23.50 or Shrimp 27.50

Honey Pecan Chicken

Pan-fried breaded chicken breast topped with honey pecan sauce with home style mashed potatoes. 23.50

Chicken Picatta

Chicken sautéed in white wine with mushrooms, lemon, capers. Served with brown rice quinoa blend. 23.50

Chicken Milano

Boneless chicken sautéed in a light cream sauce with prosciutto ham, tomatoes, garlic, basil and romano cheese.

Served over gemelli pasta. 23.50

Lemon Chicken

Tender boneless chicken pan seared in lemon parmesan batter and served with Italian couscous. 23.50

Strip Steak

10 oz Certified Angus strip steak grilled to medium. Served with a baked potato. 29.50

Burgundy Beef Tips

Tender sirloin steak simmered in a rich burgundy mushroom sauce and served over noodles. 26.50

Beef Stroganoff also available 26.50

Kansas City Baby Back Ribs

Half slab of our slow roasted ribs basted with a sweet and tangy barbeque sauce served with a baked potato. 26.50

Country Pork Chops

Breaded boneless pork chops browned, then roasted and served on a bed of homemade gravy.

Served with home style mashed potatoes. 23.50

Veal or Chicken Parmigiana

Tender breaded veal or chicken baked with sliced tomato and mozzarella cheese with pasta marinara.

Veal 29.50 or Chicken 23.50

Lemon Romano White Fish

Fresh cod fillets baked with panko breadcrumbs, lemon seasoning, Romano cheese.

Served with brown rice quinoa blend 24.50

Baked Lasagna *(Eight person minimum)*

Homemade lasagna loaded with Italian sausage, ground sirloin, mozzarella, provolone, ricotta & parmesan cheese. 23.50

Premium Dinner Selections

Additional options such as Surf & Turf, Prime Rib, Lobster Tails, Scallops are available at market pricing!

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 in which 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!

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 Selections

Select any three hot appetizers for \$85.

- ◆ Water Chestnut Rumaki
- ◆ Stuffed Mushrooms
- ◆ Crab Rangoon
- ◆ Chicken Satay
- ◆ Pot Stickers
- ◆ Chicken or Sausage Kebobs
- ◆ Chicken Chipolte Cigars
- ◆ Chicken Tenders
- ◆ Vegetable Spring Rolls

Hot Pizza Platter – Our homemade dough with your choice of housemade sauces

Marinara red sauce or garlic olive oil white sauce. Cheese Pizza \$30 or Specialty Pizza \$40

Cold Selections

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

Fruit Kebobs – Skewered fresh cut seasonal fruit 50

Caprese Skewers - Fresh mozzarella cheese, basil, grape tomatoes and kalamata olives drizzled with balsamic olive oil 45

Antipasta Display - Italian meats, cheeses, olives, cherry and banana peppers 75

Cheese & Crackers - An assortment of five select cheeses and crackers 55

Fruit & Vegetable Tray – Seasonal fruit, carrots, celery with ranch dressing 65

Garden Vegetable Tray - A selection of seasonal crisp garden vegetables with ranch dressing 45

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 40

Vegetable Pizza - Homemade dough chilled and spread with flavored cream cheese, topped with a medley of fresh garden vegetables 30

Celebration Cake

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

A \$10 cutting fee applies to any cake brought in.

Linens

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