

Holiday PARTY PACKAGE

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SIT-DOWN LUNCH & DINNER ENTRÉES

(DINNER SERVED AFTER 1:30 P.M.)

	DINNER	LUNCH
Sliced Roast Sirloin with a Burgundy Sauce	\$23.50	\$19.50
10 oz. Prime Rib Au Jus	\$28.95	N/A
8 oz. Black Angus Filet of Sirloin	\$28.95	N/A
8 oz. Black Angus Filet Mignon	Market Price	Market Price
Combo Platter – Filet of Sirloin with choice of Chicken from poultry selections	\$34.50	N/A
Pork Selections		
Boneless Roast Loin of Pork with Dressing	\$20.95	N/A
Boneless Breaded Pork Chops	\$20.95	N/A
Pasta Selections		
Stuffed Shells topped with Red Sauce	\$20.95	\$17.50
Pasta seasoned with Italian Pesto and tossed with fresh garden vegetables	\$20.95	\$17.50
Poultry Selections		
Chicken Marsala – lightly floured chicken breast with mushrooms and marsala wine sauce	\$21.95	\$17.95
Chicken Provençal – lightly floured chicken breasts with garlic & tomatoes in a white wine sauce	\$21.95	\$17.95
Chef's Special, Traditional Baked Stuffed Chicken Breast with Herbal Dressing	\$21.95	\$17.50
Chicken Parmesan with Pasta	\$21.95	\$17.50
Chicken Francaise – chicken breast topped with lemon butter and white wine sauce	\$21.95	\$17.95
From the Sea Selections		
Salmon in a White Wine and Dill Sauce	\$23.95	\$18.95
Baked White Fish with Lemon Butter	\$23.95	\$18.95

All entrées include: tossed garden greens with house dressing, potato, fresh seasonal vegetable, rolls and butter, and freshly brewed regular and decaffeinated coffee and tea.

Split Menu additional \$1 per person.
Brownie Sundae - \$3.50, Apple Pie ala mode - \$3.50,
NY Style Cheesecake - \$3.95

À LA CARTE LUNCH & DINNER BUFFET

HOUSE BUFFET

BUFFET INCLUDES

Tossed garden greens, salt potatoes, seasonal vegetables, pasta with sauce, rolls and butter, dessert, freshly brewed regular and decaffeinated coffee and tea.

LUNCH Served until 1:30 pm \$17.50

DINNER Served after 2:00 pm \$22.95

Choice of Two:

Oven Roasted Chicken
Baked Virginia Ham
Smoked Polish Sausage

Stuffed shells topped with red sauce
Beef Roll-ups (Dinner Only)
Meatballs - Swedish or Italian

DELUXE BUFFET \$25.50

BUFFET DINNERS INCLUDE

Tossed garden greens with house dressing, rolls and butter, garden pasta salad freshly brewed regular and decaffeinated coffee, tea and dessert.

MEAT SELECTIONS - Choice of Two:

Sliced roast sirloin of beef

Baked Virginia ham

Oven roasted chicken

Chicken Provençal

Boneless Breaded Pork Chops

Boneless breast of Chicken Marsala

Sliced Tom Turkey with gravy

Baked White Fish with lemon butter

Stuffed shells with ricotta cheese topped with red sauce

Roast Loin of Pork

Choice of two:*

Salt potatoes, fluffy whipped with gravy, au gratin potatoes, rice pilaf, creamy mac & cheese, garlic whipped potatoes or pasta topped with mozzarella cheese & Red sauce.

***Family style – choice of one**

Choice of two:

Sweet and sour cabbage, brown sugar glazed carrots, green beans, peas or buttered corn.

Above Served Family Style \$28.00

***To cut and serve your cake for dessert immediately after dinner \$1.50 per person**

HORS D'OEUVRE LIST

Fried Ravioli with Marinara Sauce
 Meatballs - Swedish or Italian
 Brushetta Crowns with garlic toast
 Vegetable crudité's
 Fresh fruit display

Fried vegetables
 Cheese & crackers
 Egg rolls with oriental dipping sauce
 Buffalo chicken wings

\$3.50 per person, per hour, per item with dinner menu. Á la carte is \$4.50.

Stuffed Mushrooms w/ Crabmeat stuffing
 Fried breaded shrimp

Scallops wrapped in bacon

\$4.00 per person, per hour, per item with dinner menu. Á la carte is \$5.00.

Jumbo shrimp cocktail

\$2.00 per shrimp

Two Meat Carving Station (Beef, Turkey or Ham)

\$14.95

Pasta Station (2 Sauces, Meatballs and Condiments)

\$10.95

Salad Station

\$10.95

Beverage Service

HOUSE BAR

\$15.95

Whiskey, Vodka, Gin, Scotch, Bourbon, Rum, Peach Schnapps, Chardonnay, Zinfandel, Merlot, Coors Original, Coors Light Draft Beer, w/asstd. juices and sodas.

PREMIUM BAR

\$21.95

Bar Enhancements

Southern Comfort, Jack Daniels, Captain Morgan, Martini, Manhattan.

\$4.00 per person

Bottle Beer

\$4.00 per person

NON-ALCOHOLIC WEDDING PACKAGE

Assorted juices and sodas

\$10.50

1 hour open bar

HOUSE

\$10.95 per person

PREMIUM

\$16.95 per person

2 hour open bar

\$13.95 per person

\$18.95 per person

3 hour open bar

\$14.95 per person

\$20.95 per person

4 hour open bar

\$15.95 per person

\$21.95 per person

ADDITIONAL HOURS

\$4.00 per person

\$6.00 per person

(based on guarantee)

1 hour beer/pop/wine

\$9.00 per person

2 hour beer/pop/wine

\$11.00 per person

3 hour beer/pop/wine

\$13.00 per person

4 hour beer/pop/wine

\$14.00 per person

Soda bar

\$3.50 for 1st hour

ADDITIONAL HOURS

\$1.00 each additional hour

POLICIES

Banquet room will not be guaranteed unless a deposit is received.

Under no circumstance will we allow the removal of food from our facility.

Liquor and wine cannot be brought into the banquet room from outside sources. No confetti, bubbles or rice can be used in or on The Creekside property. An additional cleaning charge may be added to your final bill.

We reserve the right to refuse alcoholic beverages to anyone.

Room charges applicable where special setup is involved.

We are not responsible for lost or stolen items.

Payment will be made the day of the function unless credit has been established to satisfaction of The Creekside. Credit cards are not accepted. Personal checks accepted up to two weeks before the event.

If your function requires split menu selections, it is your responsibility to provide a color-coded seating chart to ensure proper service.

We respectfully request that any afternoon function finish by 4:00 p.m. and evening functions begin at 6:00 p.m. or later, unless special arrangements are made in advance.

DJ's and Photographers need to supply their own equipment.

All weddings must take either a 4 hour bar package or the non-alcoholic wedding package.

Prices subject to change without prior notice! 20% service charge and current sales tax added to entire bill.

Open Bar and DJ, Band or music must coincide with their closing time.

Banquets with no Bar service may be subjected to a room rental fee.

ROOM MINIMUMS

**Any room special request may be accommodated based on our discretion.*

Camelot Room - 225 guests* | The Chateau - 200 guests* | King Room - 125 guests* | Queen Room - 50 guests*

Certain minimum room revenues are required for Saturday night functions.

EVENT EXTRAS

Podium and Microphone	\$30.00
Screen	\$40.00
Elevated Staging (per section) Staging is for head table only	\$50.00
Additional 8' Tables (per table with table cloth)	\$15.00
Additional 8' Tables (per table with table cloth and skirting)	\$25.00

