

**Creek Road Café**  
**Special Occasion and Group Menu**

**The Parsley Menu**  
**\$15.00 per person**

**Roll and Butter**

*Fresh baked rolls from New World Bakery*

**Assorted Fresh Fruit & Cheese Centerpiece**

*Chef Chae's selection of fresh fruit with an assortment of cheeses to compliment them*

**One Salad Selection**

*Select from the attached list of salad varieties to suit your taste*

*\*Add an additional salad for \$1.50 per person*

**One Hot Side Selection**

*Select from the attached list of hot dishes to compliment your entrée*

*\*Add an additional hot side dish for \$2.00 per person*

**One Entrée Selection**

*Select from the attached list of Chef Chae's signature entrée's*

*\*Add an additional entrée for \$3.00 per person*

*\*Add a carved to order prime rib station for \$10.00 per person*

**SALAD SELECTIONS**

**Crisp Romaine Caesar Salad**

*Fresh romaine with a traditional Caesar dressing, croutons, and shaved aged parmesan cheese*

**Mixed Green Salad**

*Fresh mixed field greens with your choice of two dressings*

*\*Please inquire about our current available dressings*

**Asian Pasta Salad**

*Al dente pasta tossed with sesame dressing, green onion, red pepper and toasted sesame seeds*

**Red Bliss Potato Salad**

*Fresh garden fresh red bliss potatoes in a creamy traditional potato salad*

## **Hot Side Selections**

### **Steamed Mixed Vegetables**

*Fresh seasonal mixed vegetables (locally sourced when available)*

### **Glazed Carrots**

*Pan sautéed honey glazed fresh carrots and pineapple*

### **Steamed Broccoli**

*Fresh crisp steamed broccoli served with a pimento buttermilk ranch sauce*

### **Garlic Mashed Potatoes**

*Mashed russet potatoes and fresh roasted garlic*

### **Rice Pilaf**

*Steamed rice with sautéed carrots, celery, onion, and thyme*

### **Creamy Grits with Butter**

*Southern style creamy grits cooked in milk and butter*

## **Entrée Selections**

### **Chicken and Bow Tie Pasta**

*Marinated boneless chicken breast char-grilled, tossed with bow tie pasta, wild mushrooms, leeks and a sun dried tomato chipotle cream sauce*

### **Champagne Chicken**

*Tender marinated braised boneless breast of chicken topped with a creamy champagne sauce with sliced mushrooms and seedless grapes*

### **Chicken a la Blue**

*Marinated sautéed boneless breast of chicken topped with pickled okra and artichoke hearts in a mild blue cheese sauce*

### **Basa Francaise**

*Broiled Basa filet topped with a Caper Buerre Blanc sauce*

### **Broiled Drum Filet**

*Broiled filet of drum topped with a Vera Cruz sauce (tomato, onion, pepper, olives etc)*

### **Chicken Banquette**

*Tender chicken leg and thigh pieces braised in a white wine reduction, topped with mushrooms, turnips, and leek*

### **Chicken and sausage Gumbo**

*Pulled chicken and authentic Andouille sausage in a traditional style Louisiana gumbo*