

Creek Road Café
Special Occasion Group Menu

The Sage Menu
\$23.00 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

Choice of Any Three Salads and or Hot Side Selections

Select from the attached list of salad and hot side varieties to suit your taste

One Entrée Selection

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

Carved to Order Prime Rib

SALAD SELECTIONS

Roasted Pablano Caesar

Roasted corn, cherry tomato, and garlic herb tortilla strips served with roasted pablano Caesar dressing

Asian Salad

Napa and red cabbage thinly sliced, tossed in Chef Chae's signature honey, balsamic soy dressing complimented with carrots, cucumber, red pepper, snow peas, sprouts and crispy wonton strips

Spinach Salad

Fresh spinach, red onion, crisp apple and served with a maple, apple, bacon vinaigrette

Bow Tie Pasta Salad

Al dente bowtie pasta with sundried tomato, Greek olives, red and green onion with a olive oil and fresh herb vinaigrette

Asian Pasta Salad

Aldente pasta tossed with sesame dressing, green onion, red pepper and toasted sesame seeds

Hot Side Selections

Creamed Spinach

Steamed spinach with sautéed onion and cream sauce

Mixed Vegetables

Fresh seasonal mixed vegetables (locally sourced when available)

Steamed Broccoli and Cauliflower

Fresh broccoli and cauliflower perfectly steamed and served with a cheddar cheese sauce

Wild Rice Pilaf

Steamed white and wild rice with sautéed carrots, celery, onion, and thyme

Entrée Selections

Chicken Saltimbocca

Braised chicken breast served with prosciutto, provolone and sautéed mushrooms in a marsala wine sauce

Chicken Oscar

Braised chicken breast topped with crabmeat, asparagus and creamed béarnaise sauce

Tenderloin Tips

Pan sautéed tenderloin of beef tips served with artichoke hearts, onions and mushrooms in a Madeira wine sauce

Shrimp and Chicken Gumbo

Shrimp and pulled chicken and authentic Andouille sausage in a traditional style Louisiana gumbo

Crab Cakes

Pan-seared Maryland style crab cakes paired with herb aioli

Coconut Curry Sautéed Shrimp

Wild-caught extra large Gulf shrimp sautéed in a Thai style coconut curry sauce

Broiled Drum Filet

Fresh filet of drum topped with shrimp Creole (onion, celery, carrot and Cajun seasoning)

Broiled Salmon Filet

Salmon filet broiled and topped with a roasted red pepper puree