



CREEKSIDE CATERING

We all have them. Business lunches, wedding rehearsals, bridal showers, birthday celebrations, Super Bowl parties, you get the idea. Get-togethers that are based around three things: Good times, good friends and great food. Having friends and family over usually makes for a good time, but hiring an exceptional caterer is most important for the overall gathering. Creekside Catering, located right here in Savannah, is that exceptional caterer that will mesmerize your guests with delectable dishes and mouth-watering treats.

Chef and Owner Adam Matthews, grew up in the outskirts of Columbia, South Carolina where he was taught at an early age about the importance of food and family, and how the two work together. After graduating high school, Adam was accepted to Johnson & Wales University

and was recognized as one of the elite in his class. Adam joined the C.A.S.T (Culinary. Aid. Student. Team.) and had the opportunity to work with some of the top chefs that the school had to offer. He helped open Cru Café and Catering in Charleston which was voted “Best Caterer” for consecutive years, 39 Rue de Jean, and Slightly North of Broad (S.N.O.B.). After graduating with a Bachelor’s of Science degree in Food Service, he accepted a position at The Citadel Military College as a catering manager. A year later, he was approached and asked to transfer to The College of Charleston to assist management and expand the business. He moved to Savannah 3 years ago to pursue his dream of owning his own catering company, which he has made come true.

“Our catering menus are designed from scratch for

each client as different people have different needs and tastes,” remarks Adam. “We sit down and hammer out a menu that assist you with your event.”

Some of their amazing dishes include:

- Braised Leg of Lamb over four cheese whipped potatoes and sauteed seasonal vegetables;
- Bourbon Glazed & Braised Pork Tenderloin over Georgia Peaches served with Wild Rice and Organic Spring Mix Salad;
- Fresh Local Shrimp Sauteed over Smoked Gouda Grits with a Cajun Fired Roasted Corn Cream Sauce;
- Prince Edward Island Mussels Pistou with a Hearty Slice of Roasted Garlic Sourdough Bread;
- South Carolina Midlands Quail Breast over a Summer Succotash and Wilted Baby Spinach.

If you have an important event coming up, don't hesitate to call Creekside Catering as they will make it a great one. They can be reached at 912.272.3289(EATZ).

