



CONTACT US

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CROSS CREEK HOSPITALITY CATERINGS AND EVENTS



ABOUT CROSS CREEK CATERING

Cross Creek Hospitality's team works closely with clients to design completely customized menus. Our chefs value seasonality and strive to create menus with style and a sense of place. The following menus are a jumping-off point. What follows are tried and true menus developed over decades of event management and food service excellence, but our clients are encouraged to bring their own ideas to the table. Cross Creek recipes are housemade. Our chefs start from scratch, not a box.

TYPES OF EVENT

- Weddings
- Anniversaries
- Birthdays
- Corporate Meetings
- Private House Parties
- Employee Parties
- Lunch Boxes
- Special Occasions

- We will accommodate any dietary restrictions such as gluten free, dairy free, vegans and vegetarians.
- We will build menus according customers needs.

Menu Samples

Option 1

- Bone in Fried Chicken
- Garden Salad
- Mashed Potatoes
- Green Beans
- Rolls and Whipped Butter
- Watermelon
- Cookies (Chocolate Chip, Oatmeal Raisin)

Option 2

- Hamburger
- Hot Dogs
- Pulled Pork
- Coleslaw
- Baked Beans
- Pasta Salad
- Brownie

Option 3

- House Salad w/ Assorted Dressings gf
- Roasted Pork Loin gf
- Potatoes, Apples and Onion Hash gf
- Green Beans and Carrots gf
- Rolls and Whipped Butter
- Bread Pudding

Option 4

- Broccoli and Tomatoes Quiche
- Lorraine Quiche
- Chicken Salad Croissant
- Fruit Platter
- Bagel Station
- Home Fries
- Seasonal Cobbler

