



What's your flavor story? Let us help you tell it! Creekside Creamery® Grilling Butters™ inspire you with fantastic flavor infusions that please the palate. Our premium, compound butters are made with European-style butter and a variety of savory, aromatic herbs and spices, resulting in rich, creamy, flavorful perfection! Uncap your imagination with Creekside Creamery® butters when you create signature sandwiches and other dishes that are certain to delight your guests!

GRILLING BUTTERS™

Are you looking for the perfect condiment for an outstanding burger? Look no further than Creekside Creamery® Grilling Butters™! Consumers love the natural goodness of butter and relish the delightful flavor in every bite. These delicious dollops are so tasty that they make it easy for you to sell your burgers at a premium price. They're simple to use—just add a dollop at the end of the grilling cycle and watch it melt into buttery bliss!



Grilling Butters™ aren't just for burgers! They're versatile—consider pairing them with baked potatoes, cornbread, baguettes, sandwiches, and steaks!



CHEF CREATED. WORLD INSPIRED.™

CONTACT US

1435 Buchanan Ave. SW • Grand Rapids, MI 49507 (P) 616.243.0105 • **888.8 BUTTER** CreeksideCreamery.com





A PALETTE FOR THE PALATE

WE LOVE IT ON:



Beef



Poultry



Fish



Pork



Veg



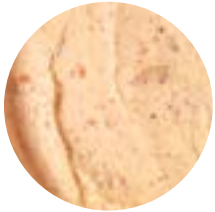
Breads & Pasta



HORSERADISH AND BLUE BUTTER



Think of that delicious smell that wafts from a great steakhouse when you first walk in—that's horseradish and blue butter. The blue is creamy and mild, but the horseradish makes your taste buds sing. Put a generous dollop on your ribeye, hot off the grill, or a generous smear on your burger just before you bite in. Spread it on a crisped slice of baguette, pour yourself a glass of cabernet, and relish every bite. **PRODUCT NO.: 2016-101**



BACON PEPPER JACK BUTTER



One word: bacon. But this butter dares yet two more: pepper jack. The meld is palate perfection. More of a butter for topping than cooking, this is the perfect finish to send a burger soaring, add zing to a baked potato, or bring a touch of heat to the golden crumble of cornbread. Start your day with a kick - scrambled eggs in Bacon Pepper Jack Butter! **PRODUCT NO.: 2016-102**

THE STORY BEHIND THE FLAVORS

Creekside Creamery® is a pioneer in the development of compound (flavored) butters. Originally founded in Ohio in 2005, Creekside Creamery® became part of the Butterball® Farms family in 2015. The inspiration for the name Creekside Creamery® comes from the historic town of Piqua, Ohio where the Stillwater River crosses the road.

Today Creekside Creamery® offers a variety of all-natural compound butters, both sweet and savory. Each developed to be the perfect finishing butter to a great meal or signature dish.

We start with fresh creamery butter, with an 83% Butterfat (B.F.) content. This of course is a higher B.F. % than that found in most American butter. In fact, it's more typical of a fine quality European butter. While it may cost a bit more, our customers clearly think it's worth it! The result is a lower moisture butter with a rich dairy flavor and a luxurious mouth feel. It's a difference that's readily noticed and appreciated by today's food-involved consumers.



ORDERING INFORMATION

| PRODUCT | PRODUCT # | PACK FORMAT & SIZE | SHELF LIFE | STORAGE |
|--|-----------|--|------------|---------|
| Creekside Creamery® Horseradish & Blue | 2016-101 | Approx. 200 x 0.4oz. Dollops per 5 lb. Box | 210 Days | Frozen |
| Creekside Creamery® Bacon Pepper Jack | 2016-102 | Approx. 200 x 0.4oz. Dollops per 5 lb. Box | 210 Days | Frozen |

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USDA Approved Packaging Facility