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hat's your flavor story? Let us help you tell it! Creekside Creamery™ Grilling Butters™ inspire you with fantastic flavor infusions that please the palate, naturally. Our all-natural compound butters are made with rich, premium butter and a variety of savory, aromatic herbs, resulting in rich, creamy, flavorful perfection! Uncap your imagination with Creekside Creamery™ Grilling Butters™ when you create signature dishes that will WOW your guests!

GRILLING BUTTERS™

Bring out the best in beef, poultry and fish with Creekside Creamery™ Grilling Butters™. Our classically flavored, aromatic Chef's Rolls are a buttery marriage of sophisticated flavors and convenience. They are perfect culinary butters for protein-based dishes, but they may also be sliced and used in ramekins and serving dishes to add savory flavors to a variety of meals.



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



LEMON DILL BUTTER

Unwrap this creamy delight and the bright citrus scent of lemon fills the air, then awakens the palate. The fresh, clean taste of lemon is followed by a subtle dill finish, reminiscent of the summer garden. Melt a medallion over pasta, chicken, shrimp, or your favorite fish to liven up your senses. **PRODUCT NO.: 2016-108**



HERBES DE PROVENCE BUTTER

A mix of fragrant herbs, originating in the Provence region in France, is often used to flavor grilled meats and stews. Added during cooking, it imbues the food with the authentic flavor of a French herb garden. With thyme forward, followed by the delicate flavors of marjoram, rosemary, basil and oregano, our Herbes de Provence Butter adds herbaceous perfection to any protein-based dish. **PRODUCT NO.: 2016-107**

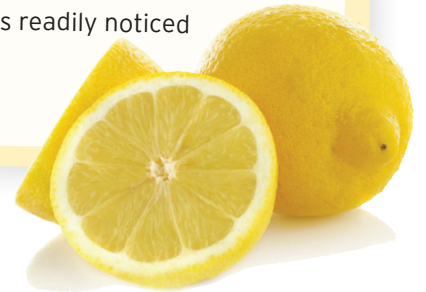


THE STORY BEHIND THE FLAVORS

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.

With outstanding, on-trend flavors, these compound butters offer a difference that is readily noticed and appreciated by today's food-involved consumers.



ORDERING INFORMATION

PRODUCT	PRODUCT #	PACK FORMAT & SIZE	SHELF LIFE	STORAGE
Creekside Creamery™ Herbes de Provence	2016-107	6 x 400g Chef's Rolls per case	180 Days	Frozen
Creekside Creamery™ Lemon Dill	2016-108	6 x 400g Chef's Rolls per case	180 Days	Frozen

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USDA Approved Packaging Facility

