

STANDARD BRUNCH BUFFET

\$32pp / 40 person minimum

North Fork Green Salad
Assorted Mini Bagels
Crème Brûlée French Toast
Scrambled Eggs
Applewood Smoked Bacon
Housemade Home Fries
Fresh Seasonal Fruit
Grilled Chicken Paillard
Rigatoni Primavera, alla Vodka or Pomodoro
Grilled Seasonal Vegetables

Omelet Station (+\$100)

Large Starter Plates (all prices vary on party size)

Cold Antipasto Station
Gourmet Cheese Display
Shrimp Cocktail (\$2.50 per piece)
Crudités
Mediterranean Plate
Tomato & Mozzarella

The Unlimited Drink Packages (+\$15 per person)

Bloody Mary + Mimosa + Champagne Punch
OR
Red & White Sangria

BUFFET PACKAGE

40 person minimum

MONDAY-THURSDAY: \$34pp

FRIDAY – SUNDAY: \$40pp

Includes Fresh Baked Bread & North Fork Green Salad
choose four

Vegetable Risotto
Rigatoni Primavera, Alla Vodka or Pomodoro
Grilled Chicken Paillard arugula, grilled onion & roasted tomato
Chicken Parmesan
Chicken Milanese w/ fresh roma tomatoes & mozzarella
PEI Mussels White Wine, Fra Diavolo, Pomodoro or "Angry"
Herb Crusted Sole
Seared Salmon
Grilled Branzino Filet
Sliced Skirt Steak

choose two

Roasted Potatoes
Whipped Potatoes
Sautéed Vegetables

DESSERT *choose one*

Apple Crisp, S'mores Brownie or Fresh Seasonal Fruit

Served w/ freshly brewed coffee or tea

PASSED HORS D'OEUVRES

Choice of 6 for \$14pp | Choice of 9 for \$22pp

Mozzarella & Tomato
Blue Moon Onion Rings
Buffalo Chicken Spring
Mini Fish & Chips
Fried Mac & Cheese
Clams Casino
Mini Crab Cakes w/ lemon garlic aioli
Pulled Pork Sliders
Stuffed Mushrooms w/ sweet Italian sausage
Seared Tuna over crispy wontons & wakame
Shrimp Cocktail
Goat Cheese Tarts w/ truffle oil
Vegetable Spring Roll w/ ponzu sauce
Saffron & Asparagus Risotto Balls
Mushroom Risotto Balls
Sliced Steak w/ horse radish cream
Grilled North Country Andouille
Bruschetta Crustini



CATERING MENU

Thank you for considering Cedar Creek Catering for your upcoming affair. We look forward to helping you plan your special event.

Our spacious restaurant is well suited for cocktail parties, holiday parties and corporate events. We can accommodate up to 150 guests on Saturday and Sunday afternoons (minimum of 40 adults). Private rooms are available for lunches or dinners during the week (maximum of 50 adults).

Valet parking is strongly recommended and is available for a fee of \$90 per attendant.

We have a full-service catering department, which offers complete party planning. We can provide trained servers, kitchen staff and bartenders for all on and off premise occasions. Reviewing both our specialty items and our set menus will give you an idea of the many options available.

Enclosed is a selection of our most popular choices. However, it is only a guide to our capabilities. We will be happy to help you create a custom menu based on your particular needs and budget.

Please contact us to assist you with your selections.

Phone: 516-656-5656

Fax: 516-656-5650

Email: info@cedarcreekli.com

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SIT DOWN PACKAGE – A *3-course*

MONDAY-THURSDAY: \$34pp

FRIDAY – SUNDAY: \$40pp

FIRST COURSE *choose one*Traditional Caesar Salad
North Fork Green Salad**SECOND COURSE** *choose three*Vegetable Risotto
Rigatoni Bolognese, Primavera, Alla Vodka or Pomodoro
Roasted Chicken
Grilled Chicken Paillard
Chicken Parmesan
Herb Crusted Sole
Grilled Branzino Filet
Pan Seared Salmon
Marinated Skirt Steak*(All meat & fish entrées are served w/ potatoes and sautéed spinach)***THIRD COURSE** *choose one*Apple Crisp
S'mores Brownie
Chocolate Chip Cookie Sundae
Fresh Seasonal Fruit (served family style)*Served w/ fresh brewed coffee or tea*All packages, parties, buffets and brunches are subject to
New York State sales tax (8.625%) and 20% gratuity**SIT DOWN PACKAGE – B** *4-course*

MONDAY-THURSDAY: \$38pp

FRIDAY – SUNDAY: \$45pp

FIRST COURSE *choose two to be served Family Style*Crispy Calamari Pomodoro or served w/ shishito peppers, grilled
pineapple & sweet chili sauce
Cold Antipasto assorted cured meats, imported cheeses, vegetables
PEI Mussels White Wine, Fra Diavolo, Pomodoro or "Angry"
Fried Mac & Cheese basil aioli
Mediterranean Plate hummus, eggplant caponata, kalamata
olives, charred feta, crispy flatbread
Buffalo Chicken Spring Roll Vermont cheddar, scallions, bleu
cheese and Frank's RedHot Sauce
Tomato & Fresh Mozzarella basil, olive oil, balsamic glaze
Chilled Shrimp (\$2.50 per piece)**SECOND COURSE** *choose one*Traditional Caesar Salad
North Fork Green Salad**THIRD COURSE** *choose three*Vegetable Risotto
Rigatoni Bolognese, Primavera, Alla Vodka or Pomodoro
Roasted Chicken
Grilled Chicken Paillard
Chicken Parmesan
Chicken Pot Pie
Herb Crusted Sole
Grilled Branzino Filet
Pan Seared Salmon
Marinated Skirt Steak*(All meat & fish entrées are served w/ potatoes and sautéed spinach)***FOURTH COURSE** *choose one*Apple Crisp
S'mores Brownie
Chocolate Chip Cookie Sundae
Fresh Seasonal Fruit (served family style)*Served w/ fresh brewed coffee or tea***SIT DOWN PACKAGE – C** *5-course*

MONDAY-THURSDAY: \$44pp

FRIDAY – SUNDAY: \$50pp

FIRST COURSE *choose two to be served Family Style*Crispy Calamari Pomodoro or served w/ shishito peppers, grilled
pineapple & sweet chili sauce
Cold Antipasto assorted cured meats, imported cheeses, vegetables
PEI Mussels White Wine, Fra Diavolo, Pomodoro or "Angry"
Fried Mac & Cheese basil aioli
Mediterranean Plate hummus, eggplant caponata, kalamata
olives, charred feta, crispy flatbread
Buffalo Chicken Spring Roll Vermont cheddar, scallions, bleu
cheese and Frank's RedHot Sauce
Tomato & Fresh Mozzarella basil, olive oil, balsamic glaze
Chilled Shrimp (\$2.50 per piece)**SECOND COURSE** *choose one*Rigatoni or Linguine
Bolognese, Primavera, Alla Vodka or Pomodoro**THIRD COURSE** *choose one*Traditional Caesar Salad
North Fork Green Salad**FOURTH COURSE** *choose three*Vegetable Risotto
Rigatoni Bolognese, Primavera, Alla Vodka or Pomodoro
Roasted Chicken
Grilled Chicken Paillard
Chicken Parmesan
Chicken Pot Pie
Herb Crusted Sole
Grilled Branzino Filet
Pan Seared Salmon
Marinated Skirt Steak*(All meat & fish entrées are served w/ potatoes and sautéed spinach)***FIFTH COURSE** *choose one*Apple Crisp
S'mores Brownie
Chocolate Chip Cookie Sundae
Fresh Seasonal Fruit (served family style)*Served w/ fresh brewed coffee or tea*