

SIT DOWN PACKAGE – A *3-course*

MONDAY-THURSDAY: \$36pp

FRIDAY – SUNDAY: \$42pp

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: \$40pp

FRIDAY – SUNDAY: \$47pp

FIRST COURSE *choose two to be served Family Style*Crispy Calamari Pomodoro or served w/ 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, tzatziki, 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**SECOND COURSE** *choose one*Traditional Caesar Salad
North Fork Green Salad**THIRD COURSE** *choose three*Vegetable Barley 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)***FOURTH COURSE** *choose one*

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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: \$46pp

FRIDAY – SUNDAY: \$52pp

FIRST COURSE *choose two to be served Family Style*Crispy Calamari Pomodoro or served w/ 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, tzatziki, 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**SECOND COURSE** *choose one*Rigatoni
Alla Vodka or Pomodoro**THIRD COURSE** *choose one*Traditional Caesar Salad
North Fork Green Salad**FOURTH COURSE** *choose three*Vegetable Barley 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)***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*

SIT DOWN PACKAGE – D *3-course*

MONDAY-THURSDAY: \$28pp

FRIDAY – SUNDAY: \$32pp

FIRST COURSE

North Fork Green Salad

SECOND COURSE

Rigatoni Alla Vodka or Pomodoro

Grilled Chicken Paillard *served w/ potatoes and sautéed spinach*

Herb Crusted Sole *served w/ potatoes and sautéed spinach*

THIRD COURSE *choose one*

Apple Crisp

S'mores Brownie

Served w/ fresh brewed coffee or tea

STANDARD BRUNCH BUFFET

\$34pp / 40 person minimum

North Fork Green Salad

Assorted Mini Bagels

Crème Brulée 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)

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

Bloody Mary + Mimosa + Champagne Punch

OR Red & White Sangria

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

BUFFET PACKAGE

40 person minimum

MONDAY-THURSDAY: \$36pp

FRIDAY – SUNDAY: \$42pp

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/ tomatoes & mozzarella, red onion

PEI Mussels White Wine, Fra Diavolo, Pomodoro or "Angry"

Herb Crusted Sole

Pan 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 \$16pp | Choice of 9 for \$24pp

Mozzarella & Tomato

Beer Battered Onion Rings

Buffalo Chicken Spring

Mini Fish & Chips

Fried Mac & Cheese

Mini Crab Cakes w/ lemon garlic aioli

Stuffed Mushrooms w/ sweet Italian sausage

Vegetable Spring Roll

Saffron & Asparagus Risotto Balls

Mushroom Risotto Balls

Sliced Steak w/ horse radish cream

Grilled North Country Andouille

Bruschetta Crustini



AMERICAN BAR & GRILL

CATERING MENU

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

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

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.

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