

BRUNCH BUFFET

30 person minimum

STANDARD \$32 pp

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

OPTIONS

- Omelet Station (+\$4)
- Yogurt & Granola (+\$4)
- Oatmeal Station (+\$6)
- Assortment of Cold Cereal (+\$6)
- Cold Antipasto Station (+\$6)
- Gourmet Cheese Display (+\$6)
- Shrimp Cocktail (+\$7)
- Crudité (+\$4)
- Unlimited Bloody Marys, Mimosas & Champagne Punch (+\$12)

DELUXE \$50 pp

- North Fork Green Salad
- Assorted Mini Bagels
- Crème Brûlée French Toast
- Scrambled Eggs
- Omelet Station
- Applewood Smoked Bacon
- Housemade Home Fries
- Fresh Seasonal Fruit
- Yogurt & Granola
- Assortment of Cold Cereal
- All Natural Chicken Paillard
- Rigatoni Primavera, Alla Vodka or Pomodoro
- Grilled Seasonal Vegetables
- Unlimited Bloody Marys, Mimosas & Champagne Punch

BUFFET PACKAGE 30 person minimum

MONDAY – THURSDAY: \$34 pp

FRIDAY – SUNDAY: \$40 pp

Includes Fresh Baked Bread & North Fork Green Salad

choose four

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

choose two

- Roasted Potatoes
- Whipped Potatoes
- Grilled Seasonal Vegetables
- Sautéed Spinach

OPTIONS

- Gourmet Cheese Display (+\$6)
- Crudité (+\$4)
- Cold Antipasto (+\$6)
- Shrimp Cocktail Bites (+\$7)

DESSERTS

- Apple Crisp
- Tiramisu
- Fresh Seasonal Fruit

Served w/ freshly brewed coffee or tea

PASSED HORS D'OEUVRES

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

- Mozzarella & Tomato Caprese
- 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 Rolls w/ ponzu sauce
- Saffron & Asparagus Risotto Balls
- Mushroom Risotto Balls
- Sliced Steak w/ horse radish cream
- Grilled North Country Andouille
- Bruschetta Crustini



AMERICAN BAR & GRILL

CATERING MENU

PARTY INFORMATION

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).

Our private parking lot holds up to 20 cars. Valet parking is strongly recommended and is available for a fee of \$75 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.

Please see our guidelines to assist with the planning of your party. Any items on our catering menu are available for take out or with prior notice, can be delivered within the area for a nominal fee.

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.

Please contact us at 516-656-5656 or email us at info@cedarcreekli.com to assist you with your selections.

Phone: 516-656-5656

Fax: 516-656-5650

Email: info@cedarcreekli.com

75 Cedar Swamp Road, Glen Cove, NY 11542
www.cedarcreekli.com

SIT DOWN PACKAGE – A 3-course

MONDAY-THURSDAY: \$34 pp

FRIDAY – SUNDAY: \$40 pp

FIRST COURSE *choose one*

- Traditional Caesar Salad
- North Fork Green Salad

SECOND COURSE *choose three*

- Organic Barley Risotto
- Rigatoni Bolognese, Primavera, Alla Vodka or Pomodoro
- Roasted FreeBird Chicken
- All Natural Chicken Paillard
- Herb Crusted Sole
- Grilled Branzino Filet
- Pan Seared Organic Scottish Salmon
- Marinated Meyer Ranch Prime Angus Skirt Steak

(All meat & fish entrées are served w/ roasted seasonal vegetables & potatoes)

THIRD COURSE *choose one*

- Apple Crisp
- S'mores Brownie
- Chocolate Chip Cookie Sundae
- Tiramisu (for parties of 40+)
- 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: \$38 pp

FRIDAY – SUNDAY: \$45 pp

FIRST COURSE *choose two to be served Family Style*

- Crispy Calamari served w/ shishito peppers, grilled pineapple & sweet chili sauce or pomodoro
- 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 Rolls Vermont cheddar, scallions, bleu cheese and Frank's RedHot Sauce
- Tomato & Fresh Mozzarella basil, olive oil, balsamic glaze
- Shrimp Cocktail chilled shrimp, cocktail sauce (+\$3)

SECOND COURSE *choose one*

- Traditional Caesar Salad
- North Fork Green Salad

THIRD COURSE *choose three*

- Organic Barley Risotto
- Rigatoni Bolognese, Primavera, Alla Vodka or Pomodoro
- Roasted FreeBird Chicken
- All Natural Chicken Paillard
- Chicken Pot Pie
- Herb Crusted Sole
- Grilled Branzino Filet
- Pan Seared Organic Scottish Salmon
- Marinated Meyer Ranch Prime Angus Skirt Steak

(All meat & fish entrées are served w/ roasted seasonal vegetables & potatoes)

FOURTH COURSE *choose one*

- Apple Crisp
- S'mores Brownie
- Chocolate Chip Cookie Sundae
- Tiramisu (for parties of 40+)
- Fresh Seasonal Fruit (served family style)

Served w/ fresh brewed coffee or tea

SIT DOWN PACKAGE – C 5-course

MONDAY-THURSDAY: \$44 pp

FRIDAY – SUNDAY: \$50 pp

FIRST COURSE *choose two to be served Family Style*

- Crispy Calamari served w/ shishito peppers, grilled pineapple & sweet chili sauce or pomodoro
- 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 Rolls Vermont cheddar, scallions, bleu cheese and Frank's RedHot Sauce
- Tomato & Fresh Mozzarella basil, olive oil, balsamic glaze
- Shrimp Cocktail chilled shrimp, cocktail sauce (+\$3)

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*

- Organic Barley Risotto
- Rigatoni Bolognese, Primavera, Alla Vodka or Pomodoro
- Roasted FreeBird Chicken
- All Natural Chicken Paillard
- Chicken Pot Pie
- Herb Crusted Sole
- Grilled Branzino Filet
- Pan Seared Organic Scottish Salmon
- Marinated Meyer Ranch Prime Angus Skirt Steak

(All meat & fish entrées are served w/ roasted seasonal vegetables & potatoes)

FIFTH COURSE *choose one*

- Apple Crisp
- S'mores Brownie
- Chocolate Chip Cookie Sundae
- Tiramisu (for parties of 40+)
- Fresh Seasonal Fruit (served family style)

Served w/ fresh brewed coffee or tea