

# Super Bowl Sunday



AMERICAN BAR & GRILL

## To Go Trays

Let Cedar Creek cater the **BIG GAME** with the food you know and love!!!

Half Trays feed about 8-10 Guests and the Full Trays feed about 18 to 20 Guests

<b>SNACKS</b>	<b>HALF</b>	<b>FULL</b>
<b>Homemade Kettle Potato Chips</b> , warm Maytag bleu cheese fondue	25	45
<b>Fried Mac &amp; Cheese Bites</b> pomodoro dipping sauce	30	55
<b>Buffalo Chicken Spring Roll</b> bleu cheese, Frank's hot sauce	30	55
<b>Carolina BBQ Pulled Pork Sliders</b> topped with home-style coleslaw	35	65
<b>North Country Andouille Sausage</b> cornichons, spicy dijon, toast points	40	75
<b>Shrimp Cocktail Bites</b> Bloody Mary cocktail sauce	60	115
<b>Baked Clams Oreganata</b> seasoned bread crumbs, lemon garlic butter	50	90
<b>"Angry" Mussels</b> blackened bacon, smoked tomatoes, chili oil	40	75
<b>Salt &amp; Pepper Calamari</b> grilled pineapple, shishito peppers, sweet chili sauce	45	85
<b>Road House Texas Chili</b> Vermont cheddar, chives, sour cream	35	65
<b>SALADS</b>	<b>HALF</b>	<b>FULL</b>
<b>North Fork Green Salad</b> cucumbers, cherry tomatoes, carrots, shallot mustard vinaigrette	25	45
<b>Loaded Baby Iceberg Wedge</b> applewood smoked bacon, grape tomatoes, shaved red onion & Maytag bleu cheese dressing	30	55
<b>Caesar Salad</b> parmigiano-reggiano, croutons	30	55
<b>Chop-Chop Salad</b> chickpeas, roasted peppers, olives, cucumbers, tomatoes, feta, onion, red wine vinaigrette	30	55
<b>Seckel Pear &amp; Arugula Salad</b> golden sultana raisins, bleu cheese, pumpkin seeds, citrus honey vinaigrette	35	65
<b>ENTREES</b>	<b>HALF</b>	<b>FULL</b>
<b>Rigatoni Bolognese</b> three meat braise of pork, veal & beef	40	75
<b>Cavatelli</b> fork pulled short rib, spinach, porcini cream sauce, truffle oil	40	75
<b>Linguine Clam</b> little neck clams, white wine, garlic, olive oil	45	80
<b>Seafood Fra Diavolo</b> shrimp, mussels, clams, calamari, linguine, spicy pomodoro	55	105
<b>Chicken</b> Francaise, Marsala, Picatta or Parmigiana	45	80
<b>Organic Barley Risotto</b> roasted tomatoes, zucchini, peas, asparagus, spinach, garlic vegetable broth	40	75
<b>Grilled Chicken Paillard</b> arugula, roasted tomatoes, grilled onions, chardonnay vinaigrette	45	80
<b>Pan Seared Organic Scottish Salmon</b> shallot roasted cauliflower, golden sultana raisins, toasted almonds, crispy carrots, chive oil	65	125
<b>Sole</b> Francaise, Marsala, Picatta	65	125
<b>Lasagna</b> homemade pasta, fresh ricotta, bolognese	45	80

*Cedar Creek offers full service catering on- and off-premise.*