



**CINNAMON**  
**CREEK**  
**RANCH**



**CATERING**  
**MENU**

**APPETIZERS**

**\$8/PER PERSON**

**JALAPENO SAUSAGE**

**GRILLED CHEESE WEDGES**

Grilled cheese sandwiches done Cinnamon Creek style. Texas Toast grilled with our famous Jalapeno Summer Sausage and cheddar cheese.

**STICKERS**

Choose from tenderized pork skewers marinated in a Hawaiian teriyaki sauce, or tenderized beef in our famous Cinnamon Creek marinade.

**BACON WRAPPED CHICKEN**

Sliced chicken breast marinated in a Hawaiian teriyaki sauce with jalapenos wrapped in bacon. Grilled to perfection.

**GRILLED ZUCCHINI**

Seasoned zucchini spears grilled and served on bamboo skewers.

**BRUSCHETTA**

Topped with mozzarella, roasted bell peppers and pesto sauce.

**SAUSAGE, CHEESE & CRACKER TRAY**

Assorted cold-cut meats served with a variety of cheeses and crackers.

**GRILLED SHRIMP SKEWERS**

Grilled shrimp seasoned with lemon pepper served on bamboo skewers.

**FIRE GRILLED PIZZAS**

Pizzas topped with a choice of: cheese, pepperoni, sausage, peppers, sun dried tomatoes, spinach, ricotta cheese and goat cheese.

**FRUIT & VEGETABLE TRAY**

Assortment of seasonal fruits and vegetables served with dipping sauce.

**SPINACH & ARTICHOKE**

**BREAD BOWL**

Bread bowls stuffed with Cinnamon Creek spinach and artichoke dip. Served with bread and crackers.

**GARLIC & HERB BREAD**

**BOWLS**

Fresh bread bowls stuffed with an assortment of seasonings, garlic and cheeses. Toasted to perfection.

**SOUPS & SALADS**

**\$8/PER PERSON**

**SPRING BLEND SALAD**

**CLASSIC CAESAR SALAD**

**MUSACCHIO PASTA SALAD**

**TOMATO BISQUE**

**CHICKEN NOODLE**

**CHICKEN TORTILLA**

**LOBSTER BISQUE**

**TEXAS CHILI**



# CATERING MENU

## MAIN COURSE

- COST PER PERSON -

### BARBECUE SANDWICHES \$20

Choice of pulled pork or chopped beef, served with two sides.

### LOADED BARBECUE SPUDS \$20

Choice of pulled pork or chopped beef, served with one side.

### FAJITA BAR \$25

Chicken or beef fajitas, grilled peppers and onions, served with Mexican rice and refried beans.

### LASAGNA \$20

Served with garlic bread and two sides.

### PAN SEARED SALMON \$25

Served with rolls and two sides.

### BLACKENED TILAPIA \$20

Served with rolls and two sides.

### TEXAS BARBECUE PLATE \$30

Choice of two meats: sausage, pulled pork, grilled chicken, brisket and ribs. Served with rolls and two sides.

### ITALIAN \$25

Chicken Musacchio: Grilled chicken baked with Italian sausage, potatoes, spinach and bell peppers. Plated over bow tie pasta and a four-cheese alfredo sauce. Served with a side salad and garlic bread.

### SHRIMP BOIL \$30

In a traditional New Orleans style one-pot dish: shrimp, corn, new potatoes and Cinnamon Creek's famous sausage are cooked together in a spicy broth. Served with gumbo and cornbread.

### HOG ROAST \$40

Whole hog stuffed with jambalaya, slow smoked for 12 hours. Served with a side salad, fresh rolls and two sides.

### GRILLED TO ORDER STEAK \$45

Choose from a New York Strip or Ribeye. Served with a side salad, fresh rolls and two sides.

### LIGHT BREAKFAST \$10

Assorted muffins, pastries, and fresh fruit

ALL MEALS ARE SERVED WITH WATER & CHOICE OF TEA OR LEMONADE

## SIDES

- \$8/PERSON -

SEASONAL VEGETABLES	MASHED POTATOES
RANCH STYLE BEANS	TWICE-BAKED POTATOS
BAKED BEANS	SWEET POTATOES
SOUTHERN GREEN BEANS	MAC & CHEESE
ASPARAGUS	HATCH CHILE MAC & CHEESE
BAKED POTATO	FRUIT KABOBS

## DESSERT

- \$8/PERSON -

MASON JAR BANANA PUDDING  
BERRY COBBLER WITH ICE CREAM  
GOURMET CHOCOLATE BROWNIES  
WARM SKILLET APPLE CRISP  
S'MORES

## DRINKS

- \$2/PERSON -

TEA  
LEMONADE  
COFFEE  
ORANGE JUICE

ALL DAY TEA OR COFFEE \$6/PERSON