



Slammin' Salmon Super Bowl Menu



Items by the Dozen

Buffalo Chicken Bites \$14.95

Boneless chicken cutlets braised and shredded in traditional buffalo sauce, tossed w/ Maytag blue cheese, and cooked to perfection in puff pastry

Chicken Wings \$14.95

Beer marinated wings fried crispy & tossed in your choice of the following: traditional buffalo sauce, tangy bbq glaze, garlic parmesan, sweet teriyaki, honey lemon garlic, orange ginger sesame

Potstickers \$14.95

Choice of Chicken Teriyaki, Pork, or Vegetable potstickers fried golden brown & accompanied by our ginger lemongrass teriyaki dip

Mini Spanakopita \$15.95

Spinach, feta, & garlic in flaky filo baked and accompanied by tzatziki sauce

Pigs in a Blanket \$15.95

Nathan's brand all beef cocktail franks wrapped in puff pastry & served w/ sundried tomato ketchup & spicy Dijon mustard

Hickory BBQ Pulled Pork Sliders \$19.95

Marinated, smoked, & slow roasted pork, shredded & tossed in our tangy bbq glaze, served on mini brioche buns, topped w/ a crunchy dill pickle slice

Angus Beef Sliders \$29.95

Locally sourced black angus beef sliders tucked into mini brioche buns w/ jalapeno pimento cheese, accompanied by our roasted garlic aioli

Chicken Sate \$29.95

Boneless chicken breast marinated & seared to perfection on mini skewers, accompanied by our much loved peanut sauce

Stuffed Cremini Mushrooms \$29.95

Nice fat cremini mushroom caps roasted in merlot wine and butter, stuffed with a mixture of ground pork sausage & parmesan Reggiano cheese, & finished under the broiler for perfect caramelization

Sausage & Peppers in Potato Skins \$29.95

Russet potatoes twice baked, then filled w/ roasted Italian sausage, sautéed onions & peppers, topped w/ shredded provolone

Platters (Serves approx. 10-12)

Artichoke Spinach Dip \$39.95

Marinated artichoke hearts roasted and tossed w/ roasted red peppers, baby spinach, crème fraiche, mascarpone, black diamond cheddar, & fresh scallions.

Served on a platter w/ tri color nacho chips

Crudité \$39.95

Big portions fresh crispy vegetables served w/ our cucumber wasabi dip

Artisanal Cheese Platter \$49.95

Chef's top choice artisanal cheeses, accompanied by assorted crackers

Slammin' Charcuterie Platter \$49.95

Assorted smoked & cured meats, served w/ a medley of Mediterranean olives & roasted garlic pita points

Available for in-store pickup

Saturday, February 2nd from 10:00-2:00

New Winter Hours • Mon-Weds - 11:00-5:00 • Thurs-Fri - 11:00-6:00

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