

Dottie Audrey's Superbowl Menu

Please place orders by end of business, Friday 2/6 for pickup Superbowl Sunday, no later than 3pm Sunday, 2/8.
½ pans feed 10-12
Most items are available hot or cold for reheating later
Please call 845.915.3088 to pre-order.
12% service charge will be added



½ Trays

Jumbo Wings – Dry-rubbed, cured and twice-fried,
- Plain, Buffalo, Garlic-Parm, Ginger-Soy or BBQ – please pick
one flavor per order.

50 wings \$59/100 wings \$100

Shredded Chipotle Beef \$90

Slow-braised, generously seasoned shredded beef in spicy
chipotle pepper & beef broth

Pulled Harissa Chicken Breast \$42

Harissa-rubbed braised boneless/skinless chicken breasts
hand-pulled in chili/garlic sauce

Pulled BBQ Pork \$59 Boneless pork butt,
homemade sweet and spicy rub, braised with Coca Cola
until falling apart in spicy pork & bbq stock

Buttermilk Fried Chicken Strip \$40

Made with GF rice flour. Buttermilk-brined
boneless/skinless chicken & homemade ranch dressing

Pierogies & Onions \$54 Pan-fried potato &
cheese pierogies, sautéed in butter & onions; about 40

Sticky Sesame Chickpeas \$46

warm chickpeas in a sweet & tangy sauce with sesame
seeds & scallions; vegan

Mac & Cheese \$40 Cavatappi pasta in our
cheese sauce with cheddar, parmesan and romano

Bacon Mac & Cheese \$50 crumbled bacon

Fried Chicken Mac & Cheese \$54

Spicy pimiento cheese, buttermilk fried chicken, scallions,
magic dust

Pulled Pork Mac & Cheese \$56 Spicy
pimiento cheese, pulled pork, bbq sauce, scallions

Chicken Riggies \$68 chicken in a creamy
tomato sauce with onion, garlic, diced spicy Calabrese
peppers, olives, rigatoni pasta, spinach, chickpeas, bit of
basil, parmesan & romano cheeses;

Pints

Spicy Buffalo Chicken Dip pint \$14
cream cheese, cheddar, blue cheese and romano,
shredded chicken, our buffalo sauce; ready to eat or heat

Chicken/Bacon/Ranch Dip pint \$14
cheese, crispy bacon, shredded poached chicken, our
ranch; ready to eat

Maryland Crab Dip pint \$18
cream cheese, sour cream, Old Bay seasoning, scallions, bit
of sherry, blue crab meat, lemon juice; ready to eat or heat

Clam Dip pint \$16 cream cheese, mayo, scallions,
chopped clams, garlic, lemon juice; ready to eat or heat

Salads

Homemade Cole Slaw

½ tray \$40, Full tray \$78

Kale Caesar Salad

Mix of shredded kale, Nappa cabbage, shredded
carrots and red cabbage, our Caesar dressing,
homemade croutons, parmesan & romano
cheeses, anchovies ½ tray \$55, Full tray \$85

Simply Greens

Mixed mesclun greens, champagne vinaigrette
½ tray \$35, Full tray \$55

Sandwich Platters

Mini Croissant Tray 24 mini croissant
sandwiches: 8 tuna salad, 8 chicken salad, and
8 herbed egg salad, fresh leaf lettuce - \$75/tray

Tea Sandwiches 24 tea sandwiches
made on our homemade bread –Tomato, Basil
& Mozzarella on Sourdough Country White,
Ham & Swiss on Rye with mustard, Chicken
Salad on Granary with vinaigrette, dressed with
fresh greens - \$58

Hoagie Box Turkey Club, Italian Market,
Yinzer Hoagies - cut into quarters, side of
homemade pickles; 32 pieces \$120

Desserts

NY Cheesecake \$60 homemade
strawberry sauce

Brownies, Blondies & Berries \$60
Platter of homemade chocolate brownies,
walnut blondies & beautiful berries

GF Chocolate Layer Cake \$42

NY Sour Cream Crumb Cake \$32
½ pan of butter & sour cream cake topped with
a thick layer of brown sugar, butter and
cinnamon topping