

Holiday Catering Menu



Hot Hors D'Oeuvres

Mini Crab Cake with Caper Remoulade
Coconut Shrimp with Sweet Chili Sauce
Chicken Quesadilla Trumpets
Spanakopita
Vegetable Spring Roll with Ponzu Sauce
Petite Chipotle BBQ Meatballs
Bacon wrapped Scallop
Mini Beef Wellington
Fried Macaroni and Cheese Bites
Sweet Potato and Coconut Chicken Tender
Fig and Goat Cheese Flatbread
Cozy Shrimp with Peanut Sauce
Chili Con Queso Trumpet
Chicken Potsticker with Teriyaki Sauce
Pork Potsticker with Teriyaki Sauce
Sausage Stuffed Mushrooms
Florentine Stuffed Mushrooms
Ratatouille Phyllo Cup
Chicken Wings with Buffalo or BBQ Sauce

Cold Hors D'oeuvres

Sesame Crusted Tuna on Fried Wonton
Bruschetta Crostini
Chicken Salad Phyllo Cup
Fruit Kabob
Jalapeno Pimento Cheese Crostini
Antipasto Kabob
Summer Vegetable Roll
Ham Salad Phyllo Cup
Roasted Red Pepper Hummus Pita
Crab Avocado Cucumber Coin

Displayed Hors D'Oeuvres

Artisan Cheese Display with Assorted Crackers

Vegetable Crudit  with Roasted Garlic Dip

Antipasto Display with Italian Meats, Cheese, and Vegetables

Sliced Seasonal Fruit Display with Raspberry Vanilla Yogurt

Action and Carving Stations

Prime Rib

Slow Roasted Rib Eye, House Rolls, Au-Jus, and Horseradish Cream Sauce

Pasta

Garlic Baguette, Parmesan Cheese, Red Pepper Flakes, Minced Garlic, Penne Pasta and Tricolor Tortellini.

Choice of two sauces: Marinara, Alfredo, or Cajun Cream

Choice if two enhancements: Diced Chicken, Mixed Vegetables, or Shrimp

Bistro Tenderloin

Roasted Beef Shoulder Tenderloin, House Roll, Balsamic Onions, and Demi-Glace

Shrimp & Grits

Stone Ground Grits, Andouille Sausage, Shrimp, Roasted Red Peppers, Green Onions, and Tasso Ham Cream Sauce

Turkey Breast

Oven Roasted Turkey Breast, Cranberry Orange Sauce, Stone Ground Mustard, and House Roll

Honey Bourbon Pork Tenderloin

Brined and Roasted Pork Tenderloin, Chipotle BBQ, Cotton Fried Onions, Granny Apple Coleslaw, Cheddar Garlic Biscuit

Ahi Yellowfin Tuna

Sesame Coriander Crusted Tuna, Asian Slaw, Wasabi Aioli, and Rice Cakes

Salad Selections

H Bar Salad

Hearts of Romaine, Tomato, Goat Cheese, Avocado, Honey Spiced Pecans, and White Balsamic Vinaigrette

Caesar Salad

Hearts of Romaine, Tomato, Ranch Croutons, Parmesan Cheese, and Caesar Dressing

Spinach Salad

Baby Spinach, Blue Cheese, Bacon, Red Onion, Dried Fig, and White Balsamic Vinaigrette

Soup Selections

Smoky Tomato Bisque

Home Style Chicken Noodle

Black Bean and Corn Enchilada Soup

Sides

Roasted Vegetables

Haricot Vert

Honey Glazed Carrots

Triple Cream, Roasted Garlic

Horseradish Mashed Potatoes

Wild Rice Pilaf

Herb Pearl Couscous

Entrée Selections

All entrees are served with Fresh Rolls, Iced Tea, and Water.

Chicken Saltimbocca Roulade

Chicken Breast Stuffed and Rolled with Sage, Jack Cheese, Ham, topped with a Lemon Caper Sauce

Braised Beef Short Ribs

Bone In Short Ribs Braised until Fork Tender and Fig Demi-Glace

Filet Mignon

Pan Seared Beef Tenderloin with a Wild Mushroom Demi-Glace

Basil Seared Salmon

Atlantic Salmon with a Beurre Blonde Sauce

Cajun Chicken Breast

Pan Seared Chicken with Blackened Seasonings and Parmesan Cream Sauce

Herb Crusted Chicken Breast

Pan Seared Chicken with Tomato Cream Sauce

Roasted Bistro Tenderloin

Roasted Tenderloin with Demi-Glace

Pork Tenderloin

Pork Tenderloin with a Grain Mustard Cream Sauce