



PLATED DINNER MENU
(Priced Per Person)

SALAD \$5.00pp

- Classical Caesar with Shaved Parmesan, garlic croutons & grape tomatoes
- Strawberries, sugared pecans & caramelized red onions served over a bed of Arugula & Bibb lettuce with a Poppy seed Vinaigrette
- Mixed greens with cucumbers, grape tomatoes, cran raisins, mandarin oranges and sugared pecans with Basil & Tarragon dressing
- Crisp Iceberg wedges served Maytag bleu, crispy onions and smoked tomatoes with Balsamic reduction

ENTREES (Includes Choice of 2 sides...see below)

- Braised short ribs with Asian BBQ glaze \$32
- Oven roasted short ribs with Mushroom-garlic gravy on top of cheese grits \$32
- Pan seared Beef tournedos with a Roquefort bleu sauce \$36
- Garlic & herb encrusted 12oz Prime Rib with horse-radish crème \$32
- Porcini dusted filet medallions with Burgundy-cranberry reduction \$36
- Oyster & spinach stuffed Blackened filet with Crawfish bisque sauce \$36
- Beef Wellington- grilled & wrapped in French puff pastry with a Portabella & tarragon Duxelle, drizzled with balsamic glaze \$38
- Wild Sock-eyed Salmon \$25
 - Herb encrusted Salmon with Pesto Cream
 - Lemon, oregano & garlic & white wine braised Salmon with Béarnaise
 - Moroccan Salmon skewer with Coriander-mustard sauce
 - Caribbean jerked Salmon with Mango-cilantro salsa
- Red Snapper \$28
 - Crawfish stuffed, Pan blackened with a Citrus Béchamel
 - Pun esca style- pan seared with smoked tomato, garlic, caper, artichoke, basil & white wine sauce
 - Sesame & panko encrusted with pickled ginger - soy aioli
 - Caribbean grilled with Mango-papaya salsa
- Sea Bass \$48
 - Pan seared with Port wine-mushroom cream



- Ginger, cilantro & sesame encrusted with a Soy Beurre Blanc
- Blue corn & coriander seared with a Sweet onion & Chipotle marmalade
- Oven roasted with a grilled artichoke, charred tomato & tarragon sauce
- Halibut \$48
 - Mediterranean marinated, grilled with Kalamata olive & caper compote
 - Pan seared with Smoke Chipotle-lime cream
 - Blackened with chorizo-cornbread stuffing topped with a Lemon sherry sauce
 - Marsala style- pan seared with mushroom Marsala sauce
- Chicken \$18
 - Asian marinated Grilled topped with grilled pineapple teriyaki sauce
 - Sundried tomato & feta stuffed roulade with roasted garlic cream sauce
 - Chicken Marsala
 - Chicken Piccata - pan seared with a lemon, caper & white sauce
 - Caribbean jerk smoked with a papaya glaze
 - Italian rubbed, grilled with a fried sage & fennel ragout
 - Chicken Wellington- wrapped in French pastry with caramelized shallot & brie with Balsamic reduction
- Pasta \$15
 - Chicken Puttanesca: tomatoes and garlic simmered with capers, Kalamata olives and pepper flakes over fettucine
 - Authentic Italian Lasagna (meat or vegetarian) topped with fresh mozzarella cheese
 - Cajun Shrimp Pasta with Cajun spices, bell peppers and mushrooms over linguine topped with a basil crème sauce
- Vegetarian \$12
 - Squash & Onion Soufflé stuffed portabella with smoked tomato hollandaise
 - Grilled Vegetable Napoleon layered between French puff pastry, topped with crumbled feta & roasted red pepper-balsamic reduction

SIDES

- Marinated & grilled vegetables
- Italian spinach soufflé



- Bourbon maple glazed sugar snap & carrots
- Grilled asparagus with citrus hollandaise
- Eggplant Parmesan
- Sautéed onions, squash, zucchini, eggplant & garlic with fresh basil & oregano
- Caramelized Brussel sprouts & shallots
- Sweet corn soufflé
- Braised cabbage with walnuts & bleu cheese
- Asian Vegetable stir fry
- Wild mushroom risotto
- Parmesan & sundried tomato risotto
- Wild rice pilaf with cran raisins, pecans & apricots
- Caribbean rice with saffron, pine nuts, pineapple & cilantro
- Mashed sweet potato & chipotle
- Roasted garlic & sage smashed potatoes
- Rosemary & garlic roasted fingerlings
- Potato au gratin
- Blue cheese & horseradish potato gratin
- Lyonnaise potatoes pan seared with caramelized onions & parsley

DESSERTS \$6.00pp

- Apple or Peach Cobbler with Vanilla-bean ice cream & caramel drizzle
- Chocolate flourless torte with raspberry coulis
- Chocolate Trifecta, Dark chocolate truffle dusted in cocoa powder, chocolate mousse shooter & white chocolate shortbread biscuit
- Key lime Torte with Malibu coconut whipped cream
- Southern Pecan tart with bourbon crème anglaise

BEVERAGE STATION \$2pp

- Coffee
- Sweet & Unsweet Tea
- Lemonade
- Water

NOTES

- ❖ H&S Catering can supply all plastic plates, cups, faux flatware, beverage & dinner napkins for \$2pp or can arrange glass/china rentals.
- ❖ Labor is \$25.00 per server per hour (minimum of 4 hours).
 - (1 server for every 20 people)



- ❖ Bartenders are \$200.00 each bartender for the first 6 hours then \$25.00 per bartender per hour after the initial 6.
- ❖ Tax is added to all orders.
- ❖ Facilities fee from venue will apply if applicable.