



## Breakfast

### **Breakfast Buffets**

#### **Continental Breakfast**

*Regular and Decaf coffee  
Orange & Cranberry Juice  
Fruit and Berries  
Assorted Pastries and Muffins  
Jellies and Butters*  
**\$8.00 Per Person**

#### **Deluxe Continental Breakfast**

*Regular and Decaf coffee  
Orange and Cranberry Juice  
Yogurt and Granola  
Fruit and Berries  
Assorted Pastries and Muffins  
Jellies and Butters*  
**\$9.00 per person**

#### **Rise & Shine**

*Regular and Decaf coffee  
Orange and Cranberry Juice  
Fluffy Scrambled Eggs  
Applewood Smoked Bacon and Sausage  
Hash Browns OR Cheesy Grits  
Assorted Pastries and Muffins  
Fruit and Berries*  
**\$14.00 per person**

#### **Plated Breakfasts**

*\*All plated breakfast come with fruit and berries cup*

#### **American Breakfast**

*Three scrambled eggs, Choice of bacon (3) or pork sausage patties (2), And choice of hash browns or home fries*  
**\$14.00 per plate**

#### **Eggs Benedict**

*Canadian bacon, soft poached eggs, hollandaise sauce, toasted English muffin*  
**\$10.00 per plate**

#### **Strawberry French Toast**

*Brioche Texas Toast (3), with a rich and sweet strawberry sauce*  
**\$12.00 per plate**



## Breakfast

### **Stuffed French Toast**

*Two Pieces of Brioche French Toast Stuffed with a strawberry cream cheese and soaked in French Vanilla syrup with a rich and sweet strawberry sauce on top*

**\$13.00 per plate**

### **Huevos Rancheros Breakfast Sandwich**

*Two medium fried eggs, "re-fried" black beans, guacamole, salsa on a toasted English muffin*

**\$10.00 per plate**

### **Fluffy Belgium Waffle**

*1 Belgium waffle, choice of hash browns or home fries, and choice of applewood smoked bacon or sausage patty*

**\$12.00 per plate**

### **Breakfast Burrito Boxes**

*\*All boxes include muffin and fruit cup*

**\$11.00 per person**

### **Huevos Rancheros**

*Scrambled egg, "re-fried" black bean, guac, salsa, cheddar cheese*

### **Vegetable**

*Scrambled egg, spinach, mushroom, Swiss cheese*

### **Deluxe**

*Scrambled egg, bacon, sausage, cheddar cheese*

### **Add a live omelette station to any breakfast buffet!**

Have a Hillcrest Chef prepare fresh made to order omelettes for your party toppings will include; ham, bacon, sausage, tomatoes, spinach, peppers, onions, cheddar cheese

Egg whites are available by request

**\$10.00 per person**



## Lunch

### **Build Your Own Buffet**

*Includes assorted rolls and whipped butter*

**\$24.00 Per Person with dessert table**

**\$19.00 Per Person without dessert table**

### **Salads**

*(Choose two)*

*Greens Salad with Assorted Dressings*

*Caesar Salad*

*Fruit and berries display*

*Coleslaw*

*Potato Salad*

*Pasta Salad*

*Broccoli and cauliflower salad (with bacon and cheddar)*

### **Starches**

*(Choose one)*

*Mashed potatoes*

*Cheddar mashed potatoes*

*Garlic Roasted Yukon Gold Potatoes*

*Rice Pilaf*

*Cheesy Grits*

### **Vegetables**

*(Choose one)*

*Homestyle Green Beans*

*Seasonal Vegetable Medley*

*Spiced Carrots*

*Buttered corn (off the cob)*

*Corn and Pepper Succotash*

### **Entrées**

*(Choose two)*

*Fried Chicken*

*Roasted Bone-in Chicken*

*Bone-in Chicken cacciatore*

*Slow Roasted Beef Top round w/ Au Jus*

*Honey Glazed Ham steak*

*Herb Rubbed Pork Loin*

*Chicken Piccata*

*Citrus Marinated Perch*



## Lunch

### Dessert Table

*(Choose three)*

*Assorted Cookies and Brownies*

*Carrot cake*

*Chocolate Cake*

*NY Cheesecake*

*Boston Cream Pie Domes*

*Warm Seasonal Cobbler*

*Lemon Sunburst Cake*

*Peanut Butter Cake*

### Themed Buffet Options

#### Italian

*Garlic Bread*

*Caesar Salad*

*Fruit Display*

*Buttered Green Beans*

*Assorted cookies and Brownies*

*(Choice of two from the following)*

*Lasagna (traditional beef, white chicken, vegetable)*

*Fettuccini Alfredo with chicken on the side*

*Cheese tortellini with spinach, tomatoes, peppers in either a marinara sauce or pesto cream sauce*

*Meatball Marinara*

*Spaghetti Bolognese*

**\$23.00 per person**

#### Fried Chicken

*Assorted Rolls with butter*

*Greens Salad w/ assorted dressings*

*Homestyle green beans with bacon and onion*

*Mashed potatoes with Homestyle white country gravy*

*Fried Breast and Thighs tossed in house made seasoning*

*Assorted cookies and brownies*

**\$21.00 per person**

#### Classic Deli

*Fruit Display*

*Pasta salad*

*Potato Chips*

*Assortment of Honey Cured Ham, Smoked Turkey Breast and Roast Beef*

*Wheat Bread, White Bread, and Rye*

*American, Swiss, Cheddar Cheese*

*Lettuce, Tomato, and Onion*

*Ketchup, Mayonnaise, and Mustard*

*Assorted Cookies and Brownies*

**\$16.00 per person**



## Lunch

### **Box Lunches**

*\*All boxes include potato chips, pasta salad, apple, cookie, condiments*

### **Club Wraps**

*Applewood Smoked Bacon, Honey Cured Ham, Herbed Turkey Breast, mayonnaise, lettuce and tomato*

**\$13.00 per person**

### **Classic Deli**

*Smoked Turkey and Swiss or Honey Ham and Cheddar  
Assorted wheat and white bread, lettuce, tomato*

**\$12.00 per person**

### **Lunch Plated Options**

*\*All Include Assorted Rolls w/ Whipped Butter, Iced Tea, Regular & Decaf Coffee  
& Your Choice of One of the Following First Courses Unless Otherwise Noted With (\*):*

### **Greens Salad**

*Mixed Greens, Cucumber, Red Onion, Tomato, Cheddar, Herb Crouton,  
Balsamic Vinaigrette & Ranch Dressing*

### **Caesar Salad**

*Crisp Romaine Hearts, Shaved Parmesan, Herb Crouton, Classic Caesar Dressing*

### **Napa Valley Salad**

*Mixed Greens, Pears, Apples, Candied Pecans, Blue Cheese Crumbles &  
Raspberry Vinaigrette*

**\$1.00 Per Person**

### **Enhance Your Lunch with a Cup of an HCC Made Signature Soup!**

**\$2.00 Per Person**

*(Please Choose One)*

*Creamy Tomato w/ Herb Crouton & Cheddar Cheese*

*Chicken Velvete*

*Broccoli & Cheddar*

*Traditional Vegetable*

*Creamy Potato*

### **\*Entrée Chicken Caesar Salad**

*Crisp Romaine Hearts, Grilled Chicken Breast, Shaved Parmesan, Croutons*

**\$12.00 Per Person (Substitute Salmon Fillet \$3.00 pp)**

### **\*Club Salad**

*Mixed Greens, Tomato, Red Onion, Cucumber, Cheddar Cheese, Egg,  
Smoked Turkey Breast, Honey Cured Ham, Apple Wood Smoked Bacon,  
Ranch & Balsamic Dressings*

**\$13.00 Per Person**



## Lunch

### **\*Fiesta Salad**

*Spring Mix, Cherry Tomato, Black beans, Corn, Pepitas, Cheddar Cheese, Blackened Chicken Breast, Tortilla Fries, Avocado Lime Dressing*

**\$14.00 Per Person**

### **\*Strawberry Salad**

*Field Greens, Red Onion, Sliced Strawberries, Grilled Chicken Breast, Candied Pecans, Feta Cheese, Balsamic Vinaigrette*

**\$12.00 Per Person**

### **Chicken or Tuna Salad Sandwich**

*Chef's Choice Wheat Berry Bread or White, Romaine Lettuce, Sliced Tomato, Fresh Fruit Cup*

**\$12.00 Per Person**

### **Soup & Sandwich Duet**

*Choice of One Soup from List Above & Chef's Choice Wheat Berry Bread or Sourdough, Smoked Turkey Breast, Mixed Greens, Sliced Tomato, Red Onion, Garlic Aioli, Sharp Cheddar Cheese*

*or*

*Chef's Choice Wheat Berry Bread or White, Honey Cured Ham, Mixed Greens, Sliced Tomato, Red Onion, Honey Mustard Aioli, Baby Swiss Cheese*

**\$15.00 Per Person**

### **Junior Club Sandwich**

*Two Pieces Chef's Choice Wheat Bread or White, Smoked Turkey Breast, Honey Cured Ham, Applewood Smoked Bacon, Lettuce, Tomato, Mayonnaise, Fresh Fruit Cup*

**\$10.00 Per Person**

### **Hot Ham & Cheese**

*Wheat Berry Bread, Honey Cured Ham, Smoked Cheddar Cheese, Fresh Fruit Cup*

**\$8.00 Per Person**

### **Chicken Rancheros Sandwich**

*Toasted White bread, "re-fried" black beans, salsa, guacamole, grilled chicken with cheddar cheese, fresh fruit cup*

**\$10 per person**

### **Portobello "Burger"**

*Kaiser Roll, Grilled Portobello Mushroom, Field Greens, Tomato, Basil & Garlic Aioli*

**\$8.00 Per Person**

### **Stuffed Chicken Breast**

*Spinach & Goat Cheese Stuffing, Wild Rice Pilaf, Roasted Tomato & Shallot Cream Sauce*

**\$18.00 Per Person**



## Lunch

### **Chicken Parmesan**

*Panko Breaded, Fresh Mozzarella, Tomato Sauce, Pasta*

**\$22.00 Per Person**

### **Chicken Piccata**

*Roasted Chicken Cutlets, Whipped Potatoes, Seasonal Vegetable Medley, Caper & Lemon Butter Sauce*

**\$18.00 Per Person**

### **Chicken Marsala**

*Roasted Chicken Cutlets, Roasted Yukon Potatoes, Wild Mushrooms, Marsala Cream Sauce*

**\$19.00 Per Person**

### **Slow Roasted Sirloin Steak**

*Roasted Garlic Potatoes, Roasted Carrots, Demi-Glace*

**\$26.00 Per Person**

### **Beef Tip Stew**

*Cubed Beef, Mushrooms, Onions, Herbs, Red Wine, Demi-Glace, potatoes*

**\$25.00 Per Person**

### **Charbroiled Salmon**

*Sundried Tomato & Herb Infused Wild Rice, Seasonal Vegetable Medley, Caper Butter Sauce*

**\$26.00 Per Person**

### **Crab Crusted Cod**

*Lump Crab & Panko Crust, Rice Pilaf, Seasonal Vegetable Medley, Tomato Beurre Blanc*

**\$21.00 Per Person**

### **Meat Lasagna**

*Lean Beef, Blend of Three Cheeses, Chunky Tomato Sauce, Fresh Pasta Sheets, side of Green Beans*

**\$20.00 Per Person**

### **Cheese Tortellini**

*Roasted Peppers, Cherry tomatoes, Onion, Garlic, Spinach, Zucchini, in a creamy pesto sauce*

**\$19.00 Per Person (Add Grilled Chicken for \$2.50 Per Person)**



## Lunch

### Lunch Desserts

#### Enhance Your Event With a Chef's Buffet Sweet's Table

*Choose Three From the Following:*

**\$8.00 Per Person**

*Prices Listed Reflect Being Plated & Served Unless Otherwise Noted*

*Make Your Dessert A La Mode w/ Vanilla Bean Ice Cream for \$2.00 Per Person*

#### Tabled Platter of Assorted Cookies & Ghirardelli Brownies

**\$2.00 Per Person**

#### Triple Layered Carrot Cake

**\$5.00 Per Person**

#### Grandma's Chocolate Cake

**\$5.00 Per Person**

#### Boston Cream Pie Dome

**\$6.00 per person**

#### N.Y. Style Cheesecake w/ Assorted Fruit Topping

**\$5.50 Per Person**

#### Peach, Apple or Cherry Pie w/ Vanilla Bean Whipped Cream

**\$3.50 Per Person**

#### Warm Seasonal Cobbler

**\$3.50 Per Person**

#### Flourless Chocolate Cake w/ Vanilla Bean Whipped Cream

**\$6.00 Per Person**

#### Vanilla Bean Ice Cream Pecan Ball w/ Hot Fudge

**\$5.50 Per Person**





## Lunch

### **MINI DESSERTS**

*Make Your Guests Say "WOW" by Adding a Mini Desserts Display Table!*

**Choice of One - \$3.00 Per Person**

**Choice of Two - \$5.50 Per Person**

**Choice of Three - \$7.50 Per Person**

#### **Strawberry Shortcake Flute**

*Sponge Cake, Fresh Strawberries, Vanilla Bean Whipped Cream*

#### **White Chocolate Mousse Flute**

*Seasonal Fresh Berries, Vanilla Bean Whipped Cream*

#### **Bittersweet Chocolate Mousse Flute**

*Seasonal Fresh Berries, Vanilla Bean Whipped Cream*

#### **Flourless Chocolate Cake Bites**

#### **Assorted Cheesecakes**

*Graham Cracker & Oreo Crusts, Fruit & Jam Toppings*

#### **Chocolate Covered Strawberries**

#### **Pecan Pie Bites**

*Traditional Recipe*



## Hors d'Oeuvres

### **Tabled Snacks**

*Snack Mix, Pretzels, or Potato Chips*

**\$1.75 Per Person**

### **Peanuts**

**\$1.00 Per Person**

### **Buttered Popcorn**

**\$1.00 Per Person**

### **Displays**

#### **Fresh Fruit Display**

*Season's Freshest Melon & Assorted Wild Berries*

**\$3.50 Per Person**

#### **Vegetable & Dip Display**

*Broccoli, Cauliflower, Carrot Sticks, Celery Sticks, Cherry Tomatoes,  
& Other Seasonal Vegetables, Creamy Ranch Dip*

**\$3.50 Per Person**

#### **Imported & Domestic Cheese Display**

*Assortment of Fine & Elegantly Presented Cheeses, Dried Fruits,  
Specialty Crackers*

**\$4.50 Per Person**

#### **Antipasto Display**

*Artichokes, Bell Peppers, Asparagus Spears, Italian Olives, Sun Dried Tomatoes,  
Charcuterie Meats, Imported & Domestic Cheeses, Toasted Breads*

**\$7.00 Per Person**

#### **Smoked Salmon Display**

*Dill Aioli, Lemon Wedges, Capers, Chopped Egg, Specialty Crackers*

**\$8.00 Per Person**

#### **Savory Cheesecake Display**

*Blend of Cream Cheese & Goat Cheese, Toasted Breads & Specialty Crackers  
Choice of: Roasted Tomato & Basil or Crispy Wild Mushroom & Garlic*

**\$7.50 Per Person**

#### **Hummus Dip Display**

*Olive Salad, Pita Chips*

**\$4.00 Per Person**



## Hors d'Oeuvres

### Culinary Stations

#### Action

#### Prime Rib Carvery

*Chef Carved Prime Rib, Horseradish Cream Sauce, Au Jus*

**Add to Your Buffet for \$15.00 Per Person or \$24.00 Per Person a La Carte**

#### Live Pasta Station

*Chef Prepared Pastas "Made to Order"*

*Proteins to Include Grilled Chicken, Meatballs, Seasonal Fish*

*Sauces to Include Marinara, Alfredo, Pesto, Wine Sauces*

*Assortment of Vegetables*

**Add to Your Buffet \$13.00 Per Person or \$19.00 Per Person a La Carte**

#### Display

#### Salad Station

*Wild Greens, Iceberg Lettuce Wedges, Tomato, Red Onion, Cucumber, Shaved Carrot, Cranberries, Blue Cheese Crumbles, Shredded Cheddar Cheese,*

*Apple Wood Smoked Bacon, Oven Roasted Turkey Breast, Chopped Egg, Buttermilk Ranch Dressing, Balsamic Vinaigrette*

**Add to Your Buffet \$5.00 Per Person**

#### Potato Bar

*Salt Crusted Baked Potatoes, Oven Roasted Yukon Potatoes*

*Traditional Toppings & Sauces*

**Add to Your Buffet \$6.00 Per Person**

#### Flat Bread Station

*Caprese - Tomato, Spinach, Fresh Mozzarella, Basil Pesto, Herb Tomato Sauce*

*BBQ Chicken- Tomato, Red Onion, Shredded Cheddar, Grilled Chicken,*

*Apple Wood Smoked Bacon, Hickory BBQ Sauce*

**Add to Your Buffet \$9.00 Per Person**

#### Mac & Cheese Station

*Three Cheese Baked Rigatoni, Apple Wood Smoked Bacon, Shredded Cheddar, Shaved Parmesan, Broccoli Florets, Roasted Red Peppers, Chopped Herbs,*

*Cayenne Pepper, Buffalo Sauce, BBQ Sauce*

**Add to Your Buffet \$7.00 Per Person**

#### Cold

*\*Please Note All Assumed Tabled*

#### Shrimp Cocktail

*Horseradish Cocktail Sauce, Lemon Wedges, Garnishments*

**\$36.00 Per Dozen**

#### Tomato Bruschetta

*Tomato, Shallot, Basil, Garlic*

**\$16.00 Per Dozen**



## Hors d'Oeuvres

### **Cucumber Radish Rounds**

*Parsley, Cream Cheese*

**\$13.00 Per Dozen**

### **Smoked Salmon Toast**

*Dill Cream, French Loaf Toast Point*

**\$19.00 Per Dozen**

### **Blackened Beef Crostini**

*Blue Cheese Cream, Parmesan Crisp*

**\$26.00 Per Dozen**

### **Pulled Pork Crostini**

*Orange Zest BBQ Sauce, Garlic Toast*

**\$16.00 Per Dozen**

### **Caprese Salad Skewer**

*Fresh Mozzarella, Tomato, Basil, Balsamic Glaze*

**\$17.00 Per Dozen**

### **Hot**

*\*Please Note All Assumed Tabled*

### **Beef Wellington**

*Cubed Sirloin, Mushroom Duxelle, Puff Pastry*

**\$25.00 Per Dozen**

### **Chicken Wellington**

*Cubed Chicken Breast, Spinach & Mushroom Duxelle, Puff Pastry*

**\$22.00 Per Dozen**

### **Raspberry Brie En Croute**

*\$26.00 Per Dozen*

### **Stuffed Mushroom Cap**

*Choice Spinach, Crab, Sausage*

**\$21.00 Per Dozen**

### **Assorted Mini Quiche**

**\$24.00 Per Dozen**

### **Vegetable Spring Roll**

*Chili Sauce*

**\$21.00 Per Dozen**

### **Meatballs**

*Choice BBQ, Orange BBQ, Sesame Asian*

**\$17.00 Per Dozen**



## Hors d'Oeuvres

**Teriyaki Beef Satay Skewer**  
\$27.00 Per Dozen

**Sesame Chicken Satay**  
\$26.00 Per Dozen

**Portobello Puff**  
\$26.00 Per Dozen

**Mini Crab Cake**  
*Remoulade Sauce*  
\$28.00 Per Dozen

**Parmesan Crusted Asparagus**  
\$28.00 Per Dozen

**Filet Slider**  
*Beef Tenderloin, Field Greens, Pickled Onion Jam, Horseradish Cream, Swiss Cheese*  
\$6.00 Each

**Cheeseburger Slider**  
*Angus Beef, Lettuce, Tomato, Onion, Cheddar Cheese*  
\$3.50 Each

**Cheese Quesadilla Horn**  
\$22.00 Per Dozen

**Chicken Wings**  
*Choice BBQ, Spicy, or Asian with Bleu Cheese, Ranch, and Celery Sticks*  
\$21.00 Per Dozen

**Spanikopita**  
\$24.00 Per Dozen

**Bacon Wrapped Bay Scallop**  
\$32.00 Per Dozen



## Dinner

### Dinner Buffet Options

#### Build Your Own Buffet

*Includes Assorted Rolls & Whipped Butter*

**\$29.00 Per Person With Chef's Sweets Table**

**\$25.00 Without Chef's Sweets Table**

#### Culinary Salads

*(Please Choose Two)*

*Greens Salad w/ Assorted Dressings*

*Caesar Salad w/ Shaved Parmesan Cheese, Croutons*

*Spinach Salad w/ Mushrooms, Red Onion, Chopped Egg,*

*Apple Wood Smoked Bacon, Cheddar*

*Seasonal Fruit & Berries Display*

*Potato Salad*

*Pasta Salad*

*Broccoli, Cauliflower & Bacon Salad*

#### Starches

*(Please Choose One)*

*Mashed Whipped Potatoes*

*Cheddar Whipped Potatoes*

*Roasted Garlic Yukon Potatoes*

*Cheesy Au Gratin Potatoes*

*Traditional Rice Pilaf*

#### Vegetables

*(Please Choose Two)*

*Home Style Green Beans*

*Steamed Seasonal Vegetable Medley*

*Spiced Carrots*

*Corn & Pepper Succotash*

*Buttered Asparagus (Please add \$1.50 Per Person)*

#### Entrée

*(Please Choose Two)*

*Club Fried Chicken*

*Savory Herb Roasted Bone-In Chicken w/ Rosemary Beurre Blanc*

*Roasted Bone-in Chicken Cacciatore*

*Traditional Chicken Diane*

*Slow Roasted Beef w/ Au Jus*

*Honey Glazed Ham Steak*

*Mustard Crusted Pork Loin w/ Demi Glace*

*Traditional Chicken Diane*

*Chicken Piccata*

*Citrus Marinated Perch filets with Orange burre blanc*

*Vegetable Pasta Primavera*



## Dinner

### Dessert

*(Please Choose Three)*

*Assorted Cookies & Ghirardelli Brownies*

*Triple Layered Carrot Cake*

*Grandma's Chocolate Cake*

*N.Y. Style Cheesecake*

*Assorted Fruit Pies*

*Warm Seasonal Cobbler*

*Boston Cream Pie Domes*

### Themed Dinner Buffets

#### Italian

*Garlic Bread*

*Caesar Salad Display*

*Seasonal Fruit Display*

*Balsamic Cucumber, Tomato & Onion Salad*

*Buttered Green Beans*

*Assorted Cookies & Ghirardelli Brownies*

*Traditional Tiramisu*

*(Choice of Two)*

*Traditional beef, White Chicken or Vegetable Lasagna*

*Creamy Fettuccini Alfredo w/ Grilled Chicken (on side)*

*Cheese Tortellini w/ Spinach, Tomatoes, Pepper, Pesto Cream Sauce*

*Meatball Marinara w/ Pasta Du Jour*

*Spaghetti Bolognese*

*Meaty Baked Ziti w/ Peppers & Onions*

**\$28.00 Per Person**

#### Fiesta

*Mexican Rice*

*Refried Beans*

*Garden Salad w/ Assorted Toppings*

*Warm Tortilla Chips, Queso, Guacamole & Salsa*

*Corn Cakes*

*Taco Bar w/ Corn & Flour Tortillas, Assorted Toppings, Ground Beef &*

*Chipotle Chicken, (Marinated skirt steak add \$3 per person)*

*Cheese Enchiladas*

*Assorted Cookies & Ghirardelli Brownies*

**\$26.00 Per Person**



## Dinner

### **Classic BBQ Buffet**

*Texas Toast*

*Garden Salad w/ Assorted Dressings*

*Vinegar Coleslaw*

*Baked Beans*

*Roasted Yukon Potatoes*

*Fire Roasted Corn on the Cob*

*Assorted BBQ Sauces, Lettuce, Tomato, Onion, Pickle, Condiments & Buns*

*Assorted Cookies & Ghirardelli Brownies*

*(Choice of Three)*

*Dry Rubbed Bone-In Chicken*

*Dry Rubbed Boneless Chicken Breast*

*Pulled Pork*

*Sliced Beef Brisket*

*Baby Back Pork Ribs*

*Blackened Perch*

**\$28.00 Per Person**

### **Grill Out Buffet**

*\*Available For Lunch & Dinner*

*Enjoy on the porch with beautiful views of the golf course.*

*Choose Three: Hot Dogs, Bratwurst, Spicy Sausage, Mesquite Chicken Breast, BBQ Pulled Pork, Blackened Fish Selection (Seasonal)*

*Includes: Assorted Sandwich Breads, Toppings & Condiments, Potato Chips, Pasta Salad, Fresh Baked Cookies*

**\$14.00 Per Person**

### **Dinner Plated Options**

*\*All Include Assorted Rolls w/ Whipped Butter, Iced Tea and Water & Your Choice of One of the Following:*

#### **Greens Salad**

*Mixed Greens, Cucumber, Red Onion, Tomato, Cheddar, Herb Crouton, Balsamic Vinaigrette & Ranch Dressing*

#### **Caesar Salad**

*Crisp Romaine Hearts, Shaved Parmesan, Herb Crouton, Classic Caesar Dressing*

#### **Berry Salad**

*Spring mix, strawberries, blueberries, onion, candied pecans, oranges*

**\$1.50 Up Charge Per Person**





## Dinner

**Enhance Your Dinner with a Cup of an HCC Made Signature Soup!**

**\$2.00 Per Person Up Charge**

*(Please Choose One)*

*Creamy Tomato w/ Herb Crouton & Cheddar Cheese*

*Chicken Velvete*

*Broccoli & Cheddar*

*Traditional Vegetable*

*Creamy Potato*

**Beef Tenderloin**

*Center Cut 8 Ounce Filet, Duchess Potato, Garlic Green Beans, Mushroom Duxelle, Demi-Glace*

**\$39.00 Per Person**

**Grilled Beef Sirloin**

*Garlic Roasted Yukon Potatoes, Roasted Tomato & Sautéed Spinach, Herb Infused Red Wine Reduction*

**\$34.00 Per Person**

**Beef Shank Osso Bucco**

*Slow braised Beef shank osso bucco, whipped potatoes, sautéed baby carrots, red wine and beef stock reduction*

**\$29.00 Per Person**

**Charbroiled New York Strip**

*12 Ounce Cut, Thyme Infused Whipped Potatoes, Mushroom Duxelle & Pepper Demi*

**\$38.00 Per Person**

**Bacon Wrapped Beef Filets**

*Two 3 Ounce Filets, Apple Wood Smoked Bacon, Whipped Potatoes, Steamed Asparagus, Béarnaise Sauce*

**\$38.00 Per Person**

**Filet of Beef & Salmon Duet**

*Center Cut Petite Filet, Grilled Salmon, Roasted Tomato Infused Whipped Potato, Broccolini, Demi-Glace, Shallot & Caper Beurre Blanc*

**\$40.00 Per Person**

**Filet of Beef & Grilled Shrimp Skewer Duet**

*Center Cut Petite Filet, Marinated Shrimp, Duchess Potato, Roasted Peppers & Onions, Cajun Cream Sauce*

**\$39.00 Per Person**

**Beef Sirloin & Roasted Chicken Duet**

*Petite Grilled Sirloin, Marinated & Roasted Chicken Breast, Garlic Yukon Potatoes, Roasted Tomato & Green Beans, Demi-Glace, Chardonnay Butter Sauce*

**\$32.00 Per Person**



## Dinner

### **Stuffed Chicken Breast**

*Spinach & Goat Cheese Stuffing, Wild Rice Pilaf, Steamed Asparagus, Roasted Tomato & Shallot Cream Sauce*

**\$25.00 Per Person**

### **Roasted Chicken Breast**

*Seasoned & Oven Roasted Bone Less Chicken Breast, Roasted New Potatoes, Seasonal Vegetable Medley, Herb Beurre Blanc*

**\$21.00 Per Person**

### **Fettuccini Chicken Alfredo**

*Grilled Chicken Breast, Creamy Garlic Alfredo Sauce*

**\$24.00 Per Person**

### **Chicken Cordon Bleu**

*Honey Cured Ham & Swiss Cheese Filling, Panko Crusted, Whipped Potatoes, Green Beans, Garlic Cream Sauce*

**\$28.00 Per Person**

### **Chicken Piccata**

*Roasted Chicken Cutlets, Whipped Potatoes, Seasonal Vegetable Medley, Caper & Lemon Butter Sauce*

**\$24.00 Per Person**

### **Chicken Marsala**

*Roasted Chicken Cutlets, Roasted Yukon Potatoes, Wild Mushrooms, Marsala Cream Sauce*

**\$25.00 Per Person**

### **Roasted Chicken Breast & Cod Fillet Duet**

*Marinated & Roasted Chicken Breast, Lemon Baked Cod, Wild Rice Pilaf, Broccolini, Caper Beurre Blanc*

**\$29.00 Per Person**

### **Roasted Chicken Breast & Blackened Salmon Fillet Duet**

*Marinated & Roasted Chicken Breast, Dry Rubbed Salmon, Sun Dried Tomato Infused Whipped Potato, Steamed Asparagus, Dill Cream Sauce*

**\$35.00 Per Person**

### **Mustard Crusted Pork Loin**

*Slow Roasted Center Cut Pork, Whipped Potatoes, Glazed Carrots, Herb Demi-Glace*

**\$26.00 Per Person**

### **Charbroiled Salmon**

*Sundried Tomato & Herb Infused Wild Rice, Seasonal Vegetable Medley, Caper Butter Sauce*

**\$32.00 Per Person**



## Dinner

### **Crab Crusted Cod**

*Lump Crab & Panko Crust, Rice Pilaf, Seasonal Vegetable Medley, Tomato Beurre Blanc*  
**\$25.00 Per Person**

### **Cheese Tortellini**

*Roasted Peppers, Spinach, Onion, Garlic, Sun Dried Tomatoes, Cherry Tomatoes, Basil Pesto Cream Sauce*  
**\$23.00 Per Person (Add Grilled Chicken for \$2.50 Per Person)**

### **Beef, White Chicken, or Vegetable Lasagna**

*Three Cheese Blend, Fresh Pasta Sheets, Garlic Green Beans*  
**\$27.00 Per Person**

### **Dinner Desserts**

#### **Enhance Your Event With a Chef's Buffet Sweet's Table**

*Choose Three From the Following:*

**\$8.00 Per Person**

*Prices Listed Reflect Being Plated & Served Unless Otherwise Noted*

*Make Your Dessert A La Mode w/ Vanilla Bean Ice Cream for \$2.00 Per Person*

### **Tabled Platter of Assorted Cookies & Ghirardelli Brownies**

**\$3.00 Per Person**

### **Triple Layered Carrot Cake**

**\$5.00 Per Person**

### **Grandma's Chocolate Cake**

**\$5.00 Per Person**

### **N.Y. Style Cheesecake w/ Assorted Fruit Topping**

**\$5.50 Per Person**

### **Boston Cream Pie Dome**

**\$6 per person**

### **Peach, Apple or Cherry Pie w/ Vanilla Bean Whipped Cream**

**\$3.50 Per Person**

### **Warm Seasonal Cobbler**

**\$3.50 Per Person**

### **Flourless Chocolate Cake w/ Vanilla Bean Whipped Cream**

**\$6.00 Per Person**

### **Vanilla Bean Ice Cream Pecan Ball w/ Hot Fudge**

**\$5.50 Per Person**



## Dinner

### **MINI DESSERTS**

**Make Your Guests Say "WOW" by Adding a Mini Desserts Display Table!**

*Choice of One - \$3.00 Per Person*

*Choice of Two - \$5.50 Per Person*

*Choice of Three - \$7.50 Per Person*

#### **Strawberry Shortcake Flute**

*Sponge Cake, Fresh Strawberries, Vanilla Bean Whipped Cream*

#### **White Chocolate Mousse Flute**

*Seasonal Fresh Berries, Vanilla Bean Whipped Cream*

#### **Bittersweet Chocolate Mousse Flute**

*Seasonal Fresh Berries, Vanilla Bean Whipped Cream*

#### **Flourless Chocolate Cake Bites**

#### **Assorted Cheesecakes**

*Graham Cracker & Oreo Crusts, Fruit & Jam Toppings*

#### **Chocolate Covered Strawberries**

#### **Pecan Pie Bites**

*Traditional Recipe*



## Dinner

### SPECIALTY MEALS

#### **Vegetable Pasta**

*Wild Mushrooms, Sun Dried Tomatoes, Spinach, Asparagus, Herbs, White Wine Basil Pesto, Cheese Tortellini*

**\$19.00 Per Person**

*\*Vegetarian/\*Vegan Option Available*

#### **Stuffed Pepper**

*Oven Roasted Bell Pepper, Wild Rice Stuffing, Spinach, Tomato, Carrot, Celery, Cajun Spice*

**\$17.00 Per Person**

*\*Vegetarian/\*Gluten Free/\*Vegan Option Available*

#### **Risotto**

*Wild Mushrooms, Asparagus Tips, Herbs, Cream, Shaved Parmesan*

**\$17.00 Per Person**

*\*Vegetarian/\*Gluten Free/\*Vegan Option Available*

#### **Eggplant Parmesan**

*Roasted Eggplant, Oven Roasted Garlic, Farm Tomato & Basil Sauce*

**\$19.00 Per Person**

*\*Vegetarian/\*Gluten Free & Vegan Option Available*

### KIDS MENU

*All Served With Fruit & Berries Cup*

**\$8.00 Per Person**

**Marinated Grilled Chicken Breast With Mixed Vegetables**

**Three Cheese Mac & Cheese**

**Angus Burger With Cheddar Cheese & French Fries**

**Grilled Cheese & French Fries**

*Whole Wheat Bread, Cheddar, Swiss*

**Home Style Breaded Chicken Tenders & French Fries**