



# Honey Hill Catering

Celebrate Flavor . Celebrate Life

## Silver Dollar Pancakes

\$5.25

Buttermilk pancakes with French vanilla whipped cream and fresh berries. (\$5.25 person/10 person minimum)

## Creme Brulee French Toast

\$5.99

Brioche French Toast, Mixed Berry Compote & Brown Sugar Cream. \$ 5.99 per person/ 10 person Minimum .

## Sweet Potato and Cranberry Hash

\$54.50

Roasted sweet potatoes tossed in brown butter with caramelized onions, sun dried cranberries and fresh parsley. (serves 10 -15 people)

Vegetarian Vegan Gluten Free

## Kielbasa & Tri Color Pepper Hash

\$66.50

Sliced Smoked kielbasa sausage with roasted Yukon gold potatoes, tri color bell peppers, over easy eggs, and caramelized onions. (serves 10-15 people )

## Home Fries

\$39.99

Golden Brown potatoes tossed in secret seasoning .(serves 10 - 12 people )  
Vegan Gluten Free

## Sweet Potato Belgian Waffles

\$4.49

served with warm vanilla bourbon maple syrup .  
\$4.49 per person  
Vegetarian

## Tofu Scramble

\$5.99

Marinated tofu, shiitake mushrooms, baby spinach ,bell peppers, Spanish onions & crispy chickpeas. (\$5.99 per person/10 person minimum)

# Breakfast

## Belgian Waffles ( New )

\$5.25

Lite and Airy waffles serves with maple syrup. (\$5.25 Per person/10 person minimum)  
Vegetarian

## Bagel Bar

\$5.50

Assorted Bagels with Peanut Butter, Jams, Butter, Regular Cream Cheese. (\$5.50 person/10 person minimum)

## Southern Fried Chicken & Waffles

\$6.75

Battered Crispy Chicken Wings ,Flaky waffle & Maple Syrup

## Brioche French Toast

\$5.99

Sliced challah cinnamon sugar French toast sticks with maple butter syrup. (\$5.99 per person/10 person minimum) .

## Smoked Sausage Frittata

\$4.50

Hot Sausage, Sweet potatoes ,onions ,provolone cheese. (\$4.50 per person/10 person minimum)

## Apple Ricotta Pancakes with Bacon Butter

\$5.99

Buttermilk pancakes with lemon and zing, fresh ricotta, vanilla whipped cream. (\$5.99 person/10 person minimum)

## Balsamic Strawberry Ricotta Crostini (New ) \$24

Aged balsamic ,sliced strawberries, Torn mint, creamy ricotta served on a crusty baguette. (1 dozen)  
Vegetarian

### **Veggie Frittata**

\$47.50

Veggie Bell Peppers, Sweet onions Minced garlic ,Zucchini ,Parmesan and shredded Gruyere (serves 8)  
Vegetarian

### **Cajun Shrimp & Grits**

\$6.50

Seared jumbo shrimp simmered in a cajun creole sauce, served on top of stone ground grits . \$6.50 per person/10 per minimum .  
Gluten Free

### **Smoked Gravlax Platter**

\$11.95

House-Smoked Salmon, Capers, Red Onions, Cream Cheese, Sliced Cheese, Beefsteak Tomatoes & Assorted Bagels.(\$11.95 person/10 person minimum)

### **Creamy Grits**

\$3.49

Creamy Hominy Grits . (\$3.49 person/10 person minimum)  
Vegetarian Gluten Free

### **Vegan Chorizo Hash**

\$6.50

Spicy soy proteins , Yukon gold potatoes, Spanish onions, Mixed bell peppers . (\$6.50 person/10 person minimum)  
Vegan

### **Vegan Petite Breakfast**

\$84.50

Assorted Mini Muffins , Bagels ,Breakfast Breads & Donuts  
(35 pieces ) feeds 14-18  
Vegan

### **Petite Breakfast**

\$69.50

Breakfast Breads , Assorted Bagels , Croissants , Cinnabons, Plain & Strawberry Creme Cheese  
(35 pieces) feeds 14-18 people

### **Yogurt and Granola**

\$35

Handmade Granola, Fresh Strawberries, Honey and Greek yogurt. (serves 10-12).  
Vegetarian

### **Fresh Slab Pork Bacon \$3.25**

Hickory Smoked Pork Bacon.  
(\$3.25 person/10 person minimum)

### **Chocolate Chip Pancakes**

\$5.99

Buttermilk pancakes with milk chocolate chips and vanilla whipped cream.(\$5.50 person/10 person minimum)  
Vegetarian

### **Fresh Slab Turkey Bacon \$3.25**

Smoked Turkey Bacon .  
(\$3.25 person/10 person minimum)

### **Fresh Slab Beef Bacon \$4.75**

Fresh Sliced Beef Bacon.  
(\$4.75 person/10 person minimum)

### **Cracked Scrambled Eggs \$3.50**

(\$3.50 person/10 person minimum)

### **Cracked Scrambled Cheese Eggs \$4**

with shredded american . ( any specialty cheese please contact for more info)(\$4.00 person/10 person minimum)

### **Salmon Croquettes ( New ) \$5.99**

Fresh Atlantic Salmon Cakes . (\$5.99 per person/10 person minimum/1 cake per person)

### **Fruit Kebabs**

\$59

Melons , pineapples , & strawberries served with honey vanilla yogurt

### **Herb Roasted Potatoes**

\$2.99 per person/10 person minimum

# Full Size Sandwiches & Lunch

## **Cranberry Chicken Salad**

\$78.50

Grilled Chicken breast with sun dried cranberries served on a fresh challah bun.  
(serves 12 people)

## **Lemon Herb Tuna**

\$72.50

Fresh tuna with lemon herb mayo served on a whole wheat bun. (serves 12 people)

## **Roast Beef**

\$87.50

Slow roasted beef ,sautéed mushrooms ,arugula and horseradish aioli.  
( serves 12 people )

## **Roasted Vegetables**

\$79.99

Roasted Sweet potatoes ,zucchini, squash, mushrooms, bell peppers, spinach with basil pesto (serves 12people)  
Vegetarian

## **Buffalo Chicken BLT**

\$74.50

Sliced spicy chicken with crispy bacon, lettuce, tomato and garlic aioli.  
(serves 12 people )  
Spicy

## **Chicken Caesar Wrap**

\$77.50

Grilled chicken breast, House made Caesar, Chopped romaine,Fresh Parmesan Romano  
(serves 12)

## **Oven Roasted Turkey & Cranberry**

\$74.50

Fresh sliced turkey breast, Cranberry mayo, Spinach ,American cheese . (serves 12 people)

## **Oven Roasted Turkey**

\$79.50

Fresh sliced turkey breast, Cranberry mayo, Lettuce , Tomatoes , Cucumbers, red onions ,and cherry peppers.  
(serves 12)

## **Chicken Club Sandwich**

\$84.50

Fresh sliced chicken breast, Roasted garlic aioli, Heirloom tomatoes , Green leaf, slab bacon ,Provolone and Cornichones . (serves 12)

## **Sesame Seitan**

\$75.50

Crispy seitan, Asian glaze, Roasted sesame seeds , Heirloom tomatoes, Green leaf . (serves 12)  
Vegan

## **Banh Mi**

\$78.50

Tofu, pickled daikon ,cucumbers carrots, cilantro ,vegan teriyaki ,sliced jalapenos (optional)  
(serves 12)  
Vegan

## **Chicken Noodle Soup**

\$30.50

Slow simmered chicken noodle soup.(serves 10-12 people)

# Sandwich

## Sliders

### **Cranberry Chicken Salad**

\$42

Grilled Chicken breast with sun dried cranberries served on a fresh challah bun.

(12)

### **Lemon Herb Tuna**

\$42

Fresh tuna with lemon herb mayo served on a whole wheat bun.

(12)

### **Roast Beef**

\$48

Slow roasted beef ,sautéed mushrooms ,arugula and horseradish aioli.

(12)

### **Roasted Vegetables**

\$46

Roasted Sweet potatoes ,zucchini, squash, mushrooms, bell peppers, spinach with basil

pesto

(12)

Vegetarian

### **Buffalo Chicken BLT**

\$46

Sliced spicy chicken with crispy bacon, lettuce, tomato and garlic aioli.

(12)

Spicy

### **Chicken Caesar**

\$42

Grilled chicken breast, House made Caesar, Chopped romaine,Fresh Parmesan Romano

(12)

### **Oven Roasted Turkey & Cranberry**

\$42

Fresh sliced turkey breast, Cranberry mayo, Spinach ,American cheese .

(12)

### **Turkey Deluxe**

\$46

Fresh sliced turkey breast, Cranberry mayo, Lettuce , Tomatoes , Cucumbers, red onions ,and cherry peppers.

(12)

### **Chicken Club Sandwich**

\$48

Fresh sliced chicken breast, Roasted garlic aioli, Heirloom tomatoes , Green leaf, slab bacon ,Provolone and Cornichones .

(12)

### **Vegan Banh Mi**

\$46

Tofu, pickled daikon ,cucumbers carrots, cilantro ,vegan teriyaki ,sliced jalapenos (optional)

(12)

Vegan

### **Crab**

\$48

Lump Crab , Avocado ,Pickled Shallot & Chives .

(12)

# Salads

## Chicken Caesar

Chargrilled chicken breast, chopped romaine ,grape tomatoes, croutons, grated & shaved parmesan cheese.

Small \$35.50 (6-9 people) Large \$67.99 (15-18 people)

## Fruit

Fresh Mixed Seasonal Fruits. Small \$39.99 (serves 6 - 9 people) Large \$69.99 (Serves 15 -18 people)

Vegan Gluten Free

## Mi Casa

Mixed greens ,Char-grilled chicken, Grape tomatoes ,Cucumbers ,Fennel, Carrots, Croutons, and Dried cranberries. Small \$32.50 (serves 6-9 people) Large \$64.99 (serves 15-18 people)

## Grilled Peach ( Seasonal)

Spring Arugula mix ,grilled peaches, honey goat cheese, blueberries, and roasted pecans. Small \$35.50 (serves 6- 9 people) Large \$67.99 (serves 15 - 18 people)

Gluten Free

## Hummus & Falafel

Garlic hummus ,falafel ,za'tar croutons ,red onions, olives ,feta tomatoes with red wine vinaigrette . \$79.50 serves 12-15

Vegetarian Vegan Gluten Free

## Southwest Chicken

Chipotle lime chicken breast ,Fresh chopped romaine, Black beans, Avocado, Corn, Salsa, Green onion,Fresh manchego cheese.(serves 10-17 people) Small \$37.50 (serves 6-9 people ) Large \$69.99 (Serves 15-18 people)

## Turkey Cobb

Roasted Turkey, boiled eggs ,bacon ,avocado ,and grape tomatoes with crumbled blue cheese .(serves 15-17 ) Small \$39.99 (serves 6-9 people ) Large \$67.50 (serves 15 -18 people )

## Salmon Nicoise

Roasted Red Bliss potatoes ,string beans , red peppers ,boiled eggs ,mesclun lettuce ,nicoise olives with dijon caper vinaigrette . serves 10 \$89.50

## Kale and Mixed Berries

Baby Kale, spicy sunflower seeds, mixed seasonal berries, shaved manchego cheese. Small \$35.50 (serves 6-9 people) Large \$67.99 (serves 15-18 people)

Vegetarian Gluten Free

## Caprese Pasta Salad

Tri Color pasta tossed in Italian vinaigrette with grape tomatoes ,cucumbers, broccoli florets, red onions and bell peppers. (serves 10-15 people) Small \$38.99 (serves 6-9 people) Large \$64.99 (serves 15 -18 people)

## Thai Noodle Salad

Yaki Soba, Sliced bell peppers, Snow peas ,Broccoli ,Wild mushrooms,Scallions Sesame seeds

Small \$39.50 (serves 6-9 people) Large \$68.99 (serves 15-18 people)

## Cucumber & Avocado Salad

Half moon cucumbers,Ripe avocados,Red onions,Grape tomatoes, Red wine vinaigrette. Small \$34.99 (serves 6- 9 people ) Large \$65.50 (serves 15-18 people)

### **Spinach & Strawberry**

Spinach, Gorgonzola ,Candied walnuts ,Cucumbers, Shaved fennel, Strawberries ,Balsamic vinaigrette Small \$34.49 (serves 12-15 people) Large \$68.99 (serves 20- 25 people)

### **Harvest Platter**

Wild Rice , Kale , Apples ,Shaved Parm ,Brussel sprouts & Toasted cashews ,Balsamic vinaigrette . \$84.50 (serves 12 -15 )  
Vegetarian Gluten Free

### **Tofu Thai Salad**

Sesame tofu, Baby corn .Shredded cabbage Cllantro,Romaine, Spicy sunflower seeds ,pickled cucumber with spicy cashew dressing . \$84.50 serves 12-15 people  
Vegetarian Vegan Gluten Free

### **Rustic Tomato & Kale**

Chicken thighs ,Fire roasted tomatoes ,walnuts ,Goat cheese ,Kale ,Quinoa & Basil . \$74.50 ( serves 12-15)  
Gluten Free

### **Chicken Waldorf**

Grapes, Walnuts & Celery, Waldorf Dressing. small \$ 40.20 ( serves 6-8 people \$80.40 (serves 12-15)

### **French Dinner Rolls**

served with whipped butter. (1 dozen) \$15.00

### **Emerald Roasted Broccoli Salad**

Roasted broccoli ,Shaved almonds, Spring onions ,Mozzarella pearl, Lemon tarragon vinaigrette \$66.50 (serves 12-16)  
Vegetarian Gluten Free

### **Shrimp Ensalada**

Grilled cilantro lime shrimp, mixed greens ,cherry tomatoes roasted corn, avocado ,quest fresco ,grilled pineapple with chipotle cream dressing . \$84.50 serves 12-15

### **Protein Add Ons**

Cilantro Lime Shrimp, Grilled Steak, Grilled Chicken ,Marinated Tofu,Grilled Salmon. \$5.50 per portion ,8 portion minimum

# Finger Food

## **Cheese Steak Rolls**

\$36

Ribeye , fried onions, American cheese served with ginger ketchup .(1 dozen)

## **Creole Shrimp Cakes ( new )**

\$45

Country style shrimp cakes with creole spices and served with Roasted lemon aioli.

(24 cakes)

Spicy

## **Honey Soy Glazed Chicken Wings ( new )**

\$65.50

10lbs

## **Barbecue Chicken Meatballs ( new )**

Hand Molded Meatballs in House Made

Barbecue Sauce

\$49.99

## **Crab Stuffed Deviled Eggs**

1 dozen order with 24 halves

\$30

## **Chicken Cheese steak Rolls \$36**

Chicken breast ,Fried onions, American cheese served with ginger ketchup.

(1 dozen)

## **Fried Shrimp Basket**

\$49.50

Hand breaded shrimp fried golden brown and served with house made cocktail sauce.

(order of 2 dozen)

## **Handmade Meatballs**

## **Shrimp Cocktail**

\$87.50

Chilled gulf shrimp with house made cocktail sauce (serves 12)

## **Chicken Fingers**

\$28

House-made chicken fingers fried golden brown . 24 fingers

## **Burger Sliders**

\$39.50

Handmade burgers with lettuce tomatoes, american cheese,burger sauce and cornichons.(1 dozen/1 dozen minimum.

## **Turkey Burger Sliders**

\$39.50

Handmade burgers with lettuce tomatoes, american cheese and cornichons .

(1 dozen/1 dozen minimum.

## **Grilled Mexican Street Corn**

\$40.50

Sweet charred corn with dusted ancho chill powder, cojita cheese and fresh squeeze limes.

Spicy Vegetarian Gluten Free

## **Bird's Eye Bang Bang Shrimp**

\$52.50

Pan fried crispy Tiger shrimp tossed in a secret sweet and spicy sauce.

(24)

Spicy

## **Crab Cake Sliders**

\$55.50

Jumbo Lump Blue Crab handcrafted patties with roasted lemon aioli and fresh arugula. (12)

**Street Vendor Pork Satay**

\$50

Curried marinated pork on bamboo skewers  
with spicy peanut sauce (24)

**Chicken Pot Stickers**

\$28.50

served with ginger soy dressing (2 lbs)

**Thai Chilli Wings**

\$65.50

Fried wings tossed in a sweet and hot sauce.  
(10 lbs )  
Spicy

**Crispy Chicken Sliders**

\$39.50

Hand breaded chicken breast fried golden  
brown with Swiss cheese, tangy slaw ,Special  
honey hill sauce and cornichons.(1 dozen/1  
dozen minimum.

**Honey BBQ Wings**

\$65.50

Fried wings tossed in a honey BBQ sauce.(10  
lbs )  
Gluten Free

**Honey Bourbon Wings**

\$65.50

Fried wings tossed in a honey bourbon sauce.  
(10 lbs )  
Gluten Free

**Buffalo Wings**

\$65.50

Fried Wings tossed in house made buffalo  
sauce .(10 lbs )  
Spicy Gluten Free

**Chipotle Apricote Wings**

\$65.50

Crispy wing tossed in house made chipotle  
sauce  
Spicy Gluten Free

**Teriyaki Wings**

\$65.50

Teriyaki ,Roasted sesame seeds, Scallions  
(10 lbs)  
Gluten Free

**Kung Pao Wings**

\$65.50

Fried wings tossed in a sticky Asian sauce .  
(10 lbs )  
Spicy Gluten Free

**Hand made Chicken Nuggets**

\$64.50

Hand breaded bite size chicken bites .

**Veggie Spring Rolls**

\$36

Shiitake  
Mushrooms ,Cabbage ,Sesame ,Green  
onions & Snow peas . House-made  
(1 dozen)  
Vegetarian

**Pigs In A Blanket**

\$28

Hot dogs wrapped in puff pastry and cooked  
golden brown and served with spicy brown  
mustard.(12)

**Salmon Kebabs**

\$58

Asian Glaze fresh salmon grilled with mixed  
veggies and toasted sesame seeds. (12)

**Battered Onion Rings**

\$54.50

Hand battered sweet onions fried golden brown.  
(serves 10 -15)

**Balsamic Bruschetta with sliced baguettes**

\$54.50

Olive oil brushed baguette slices with house made  
balsamic bruschetta  
(serves 15-17 people)  
Vegetarian

**Brazilian Steak Kebabs \$52.50**

Chimichurri, Grape Tomatoes, Tri-Colored  
Peppers & Red Onions. (12)

**Popcorn Chicken**

\$55

Crispy Chicken Bites tossed in a secret  
sweet and spicy sauce  
(3 lbs serves 12-15 )

**Mango Habenero Wings ( New )**

\$65.50

Fried wings tossed in a Hot Mango Glaze.  
(10 lbs )  
Hot

**Buffalo Cauliflower**

\$39.50

served with ranch dressing (serves 10)  
Spicy Vegetarian

**Indonesian Tempe Satay**

\$36

served with spicy satay sauce.  
12  
Vegetarian Vegan

**Grilled Chicken Slider**

\$39.50

Grilled Chicken Breast ,Pesto  
mayo ,Dijon, Specialty cheese ,Arugula &  
tomatoes  
(1 dozen /1 dozen minimum )

**Roasted Brussel Sprouts**

\$36

Maggie ,Chilli & Flaky salt  
Vegetarian Vegan

**Roasted Pineapple Jerk Wings \$67.50**

Crispy wings tossed in a house-made  
pineapple jerk sauce. (10lbs)  
Spicy Gluten Free

# Meatless

## Vegetarian Chilli

\$66

Carrots, peppers, beans ,cauliflower, and sweet onions slow simmered in our secret tomato sauce.

Vegetarian

## Spicy Peanut Noodle Salad

\$76

Asian noodles with spicy peanut sauce ,scallions, snap peas ,cucumbers , and bell peppers . (serves 12 - 15 )

Spicy Vegan

## Sweet Potato Mash

\$37.50

Whipped sweet and savory potatoes, ( serves 12 - 15 )

Vegetarian

## Black Bean Burger Sliders

\$37.50

Southwestern style hand made sliders with grilled pineapple salsa and grated cojita .

SpicyVegetarian

## Baked Ziti

\$69

Ziti Noodles mixed with Romano, Ricotta, Parmesan, Mozzarella & Fresh Tomato-Basil Sauce ( serves 12 - 15)

Vegetarian

## Grilled Vegetable Sliders

\$35.50

Spanish onions ,eggplant, sweet potatoes, zucchini ,squash tossed in basil pesto . (12)

Vegetarian

## Coconut Curried Chickpeas with Garlic Naan

\$64.50

Tender Chickpeas slow simmered with bell potatoes gold tomatoes in coconut curry sauce. (serves 12 - 15 )

Vegan

## Spinach & Artichoke Dip

(room temp)

\$55.80

Creamy Dip with fresh herbs Wilted Baby Spinach & Roasted Artichoke Hearts.

Served with crusty baguettes and multigrain bread. (serves 12 -15)

Vegetarian

## Udon Noodle Salad

\$67.50

Sprouts,Cabbage, Carrots,Scallions and peanuts tossed in ginger sesame dress

(serves 12 -15)

Vegan

## Sesame Garlic Noodles w/Crispy

Tempeh

\$65.50

Sesame Garlic Noodles with broccoli ,basil and crispy tempeh . (serves 12-15)

Vegan Organic

## Black Bean & Roasted Corn ( new ) \$35.50

Black Beans ,roasted corn, grilled peppers ,jalapenos and avocados tossed in a zest cilantro lime dressing (serves 8-10/10 person mininum)

Vegetarian Vegan Organic Gluten Free

## Sweet Potato & Quinoa ( New )

\$37.50

Roasted Sweet potatoes, Sauteed kale chili dust, quinoa,sesame vinaigrette.

( serves 10-12)

# Artisan Platters

## **Crudite**

\$46.50

Fresh Broccoli, Cauliflower, Asparagus, Red and Golden Peppers, Grape tomatoes, Cucumbers and Carrots served with house made aioli dip. (serves 12 -15 people)(subject to change due to season availability)

## **Seasonal Fruit Tray**

\$67.50

Seasonal and ripe fruit served Honey Vanilla yogurt. (serves 12-15 people )

## **Modern Cheese Board**

\$69.99

Shaved local fresh cheese. (serves 15-17 people)

## **Modern Fruit & Cheese Board** \$79.99

Shaved local cheese with fresh seasonal fruit. (serves 15 -18 people )

## **Mediterranean Platter**

\$79.99

House made Creamy Hummus, Tzatziki, Stuffed Grape Leaves & Marinated Olives, Served with Herbed Pita Crisps (serves 12 -15 people )

## **Fresh Fruit Bowl**

\$79.99

Fresh cut seasonal berries and melons . (serves 20- 25 people )

## **Mexican Tres / \$84.50**

House made guacamole, salsa and queso with fresh tortilla chips .(serves 12-15 people)

## **Mexican Tres**

\$84.50

House made guacamole, salsa and queso with fresh tortilla chips .(serves 12-15 people)

## **Bruschetta Taster**

\$87.50

Olive oil brushed baguette slices with house made Tomato, Basil & Garlic, Tuscan White Bean Dip & Roasted Eggplant Relish (serves 12 -15 people )

## **Antipasto**

\$155.50

Cured Meats, Italian Cheeses, Grilled Vegetables, Honey Ricotta Pears, Dried Fruits, Toasted Nuts with Extra Virgin Olive Oil & Balsamic Drizzle, Marinated Olives & Crusty Baguettes (serves 12 - 15 )

## **Spanish Tapas**

\$143.50

Manchego Cheese, Serrano Ham, Cured Olives, Marinated Artichokes & Pequillo Peppers, Served with Flat Breads & Crusty Latin Rolls (serves 12 -15)

## **Sushi Display ( New )**

\$7.59

California Rolls, Spicy tuna rolls, Vegetable Rolls with wasabi, pickled ginger, soy sauce and chop sticks. ( \$7.59 per person/10 person minimum)

# Hot Food

## Chicken Marsala

\$7.50

Pan-Seared Chicken Breast & Sautéed Mushrooms, Served in a Rich Homemade Sauce with Marsala Wine & Chicken Stock

## Chili Crab Spaghetti

\$8.49

Jumbo Lump crab ,Pinot Grigio , Garlic bread crumbs . \$8.49 per person  
Spicy

## Chilli Crusted Lamb Lollipops

\$13

Seared Lamb, Herbs , Spicy Panko.  
\$13 per person  
Spicy

## Chicken Alfredo

\$6.99

Pan Seared Chicken Breast of over fettuccine and creamy Alfredo sauce .  
\$6.99 per person

## Maple Mustard Glazed Salmon

\$6.99

Seared Atlantic Salmon with whole grain mustard and 100% maple glaze.

## Herb Roasted Chicken

\$6.59

Mixed chicken roasted in fresh herbs, evoo and spices. (\$6.59 per person/ 10 person minimum)

## Whole Atlantic Salmon \$65

Atlantic side of Salmon roasted with house-made glaze.

## Pan Seared Cod

\$6.59

Lemons, Herbs, Garlic. \$6.59 per person  
person minimum

## General Tso Chicken

\$5.99

Chicken thighs ,Ginger,Garlic ,Housemade General Tso's Sauce. (\$5.99 per person/10 person minimum)  
Spicy

## Beef & Pepper Steak

\$8.49

Tender Sirloin Strips cooked with Tri-Colored Peppers & Onions .

## Cajun Shrimp Alfredo

\$8.50

Pan Seared spicy jumbo shrimp over fettuccine and creamy Alfredo sauce .  
Spicy

## Chicken Piccata

\$7.79

Pan Seared chicken breast with fresh lemon-butter sauce , capers and fresh parsley .

## Classic Spaghetti & Meatballs

\$8.59

House made Italian meatballs, Marinara & Grated Parmesan .

## Jumbo Lump Crab cakes

\$8.49

lump tender crab w/ creole remoulade  
( \$8.49 per person /10 person minimum)

## Sticky Asian Salmon

Grilled salmon brushed with a sticky Asian glaze and topped with black sesame seeds .  
( \$6.49 per person/10 per minimum)

## Chicken Pesto Pasta (new)

\$5.59

Penne pasta tossed with basil pesto , sliced chicken breast , & grape tomatoes.  
( \$5.59 per person/10 per minimum)

## Bruschetta Chicken Breast ( New )

\$5.25

Marinated Chicken Breast topped with mozzarella ,tomato basil bruschetta and a balsamic reductions.  
( \$5.25 per person/10 person minimum)

**Eggplant Bolognese**

\$6.99

Baby Eggplant , Plum tomatoes ,  
Cabernet, Basil .

( Can be made vegan)

\$6.99 per person

Vegetarian Vegan

Organic

**Jerk Chicken**

\$6.59 per person

Spicy Gluten Free

**Roasted Pineapple Jerk Chicken**

\$6.99

\$6.99 per person

Spicy Gluten Free

**Pineapple Fried Rice**

\$3.75

\$3.75 per person/10 person minimum

**Lo Mein**

\$4.59

Bok Choy, Soy, Sesame Oil.

\$4.59 per person/10 person minimum.

**Vegan Drunken Noodles**

\$5.99

Rice noodles, Thai basil, Tofu.

(\$5.99 per person/10 person minimum)

Vegetarian Vegan

**Teriyaki Salmon**

\$6.49

\$6.49 per person/10 person  
minimum

**Blackened Mahi Mahi & Mango Salsa**

\$6.99 per person/10 person  
minimum

**Brick Oven Sage Chicken Breast**

\$5.25

\$5.25 per person/10 person minimum

**Braised Chicken & Artichoke Orzo**

\$5.99

\$5.99 per person/10 person minimum

**Filipino Pork Adobo With Roasted  
Pineapples**

\$6.49

Sweet & Tangy Slow Roasted Pork  
Shoulder.

\$6.49 per person/10 person minimum.

**Korean Beef with Yum Yum Sauce**

\$8.49

\$8.49 per person/10 person minimum

**Green Chili Pork Gumbo**

\$7.99

\$7.99 per person /10 person Minimum

**Sesame Crusted Salmon**

Tuxedo Sesame Seed , Honey Soy. \$6.49  
per person/10 person minimum .

**African Jollof**

\$3.99

\$3.99 per person/10 person minimum.

**Mongolian Beef**

\$6.99

\$6.99 per person/10 person minimum

**Buddah's Delight Veggie Stir Fry**

\$5.99

Tofu, napa cabbage, carrots bamboo  
shoots & snow peas.

\$5.99 per person/10 person

# Soul Food

## Oven Roasted Chicken

\$6.59

Mixed chicken roasted in fresh herb and spices.

(\$6.59 per person/10 person minimum)

## Southern Deep Fried Chicken

\$6.59

Battered Mixed Chicken deep fried golden brown.

(\$6.59 per person/10 person minimum)

## Seasonal Fried Fish

\$5.49

Seasonal fresh fish lightly seasoned and breaded in corn meal.

(\$5.49 per person/10 person minimum)

## Yams

\$2.99

Sweet candied yams

(\$2.99 per person/10 person minimum)

Vegetarian Gluten Free

## Macaroni and Cheese

\$2.99

4 cheese mac and cheese

(\$2.99 per person/10 person minimum)

## Roasted Brussel Sprouts

\$2.99

Roasted in extra virgin olive oil and Parmesan parmigiana. (\$2.99 per person/10 person minimum)

Vegetarian Vegan

## Braised Collard Greens

\$2.99

Slow cooked collard greens (served with or without meat/\$2.99 per person/10 person minimum)

Vegetarian Vegan Gluten Free

## String Beans

\$2.99

Grandma's classic dish

(\$2.99 per person/10 person minimum)

Vegetarian Vegan Gluten Free

## Rice & Gravy \$2.75

Grandma's classic dish

## Spanish Yellow Rice

\$2.75

Grandma's classic dish (\$2.75 per person/10 person minimum)

## Braised Cabbage

\$2.99

Grandma's classic dish

(\$2.99 per person/10 person minimum)

Vegetarian Vegan Gluten Free

## Creamy Mashed Potatoes

\$3.25

Whipped Yukon gold potatoes

(\$3.25 per person/10 person minimum)

Vegetarian Gluten Free

## Cast Iron Corn Bread

\$2.99

topped with honey butter

(\$2.99 per person/10 person minimum)

Vegetarian

## Chesapeake Bay Broccoli ( New )

\$2.99

\$2.99 per person/10 per on minimum

Spicy Vegetarian Vegan

## Broccoli Rabe with garlic & chilli flakes

\$2.99 per person/10 person minimum

Spicy Vegetarian Vegan Gluten Free

## Sweet & Spicy Gochugang Carrots

(New) \$2.99

\$2.99 per person/10 person minimum

Vegetarian Vegan Gluten Free

## Garlic Mashed Potatoes

\$3.25

Whipped potatoes ,roasted garlic & fresh herbs

(\$3.25 per person/10 per minimum)

Vegetarian

**Macaroni Salad**

\$2.75

\$2.75 per person/10 person minimum

**Lobster Mac & Cheese**

\$4.99

\$4.99 per person/10 person minimum

**Potato Salad**

\$2.99

\$2.99 per person/10 person minimum

**BBQ Chicken**

\$6.59

\$6.59 per person/10 person minimum

Gluten Free

**Red Rice**

Whole grain rice with stewed tomatoes. \$2.99 per person/10 person minimum

**Louisiana Red Beans & Rice**

\$2.99 per person/10 person minimum

**Black-Eyed Peas & Rice**

\$2.99 per person/10 person minimum

**Okra Pilau**

Long Grain Rice ,Bacon & Okra.

\$2.99 per person/10 person minimum

**Jambalaya**

Long Grain Rice,Chicken,Shrimp & Andouille Sausage .

\$4.25 per person/10 person minimum

**Baked Barbecued Beans**

\$2.50 per person/10 person minimum

**Rice & Peas With Coconut**

\$3.25

\$3.25 per person/10 person minimum

**Maque Choux (Fried corns with peppers)**

\$2.99

\$2.99 per person/10 person minimum

**Corn Pudding**

\$19.99

\$19.99 per half pan

**Catfish Etoufee**

\$5.99

Fresh Catfish braised in a brick red roux gravy.

\$5.99 per person/10 person minimum

**Louisiana Barbecue Shrimp**

\$5.99

Sautéed Cast Iron Shrimp in a spiced butter creole sauce.

\$5.99 per person/10 person minimum

**Herb Mushroom Wild Rice**

Wild Rice, Brown Butter, Cannelli Beans.

\$2.99 per person/10 person minimum

**Black-Eyed Peas & Rice**

\$2.99 per person/10 person minimum

**Okra Pilau**

Long Grain Rice ,Bacon & Okra.

\$2.99 per person/10 person minimum

**Jambalaya**

Long Grain Rice,Chicken,Shrimp & Andouille Sausage .

\$4.25 per person/10 person minimum

# Beverages

## **Detox Water/\$29.99**

Lemon, Mint and cucumber.(can be made in different varieties/price may vary)

## **Fresh Squeezed Lemonade/\$32.50**

Fresh House made lemonade . (serves 10-12 people )

## **Sweet Tea / \$29.99**

Southern style sweet tea. (serves 10 -12 people )

## **Mango Lemonade ( New ) / \$39.99**

Fresh House made lemonade made with fresh Mangos. (serves 10 -12 people)

## **Pomegranate Lemonade ( New )/ \$39.99**

Fresh House made lemonade made with fresh pomegranate . (serves 10 -12 people)

## **Ice Tea \$29.99**

Fresh brewed ice tea. (serves 10 -12 people )

## **Strawberry Lemonade/\$39.99**

Fresh House made lemonade made with fresh strawberries. (serves 10 -12 people)

## **Pineapple Punch ( New ) / \$39.99**

Fresh Pineapple Juice with fresh mint ,strawberries ,& ginger ale.  
(serves 10 -12 people)

## **Assorted Bottled juices / \$1.75**

OJ, Cranberry,& Apple

## **Bottled Spring Water / \$1.25**

## **Assorted Can Sodas / \$1.25**

## **Assorted Seltzer Waters / \$1.25**

# Desserts

## Cookies & Treats

Cookies / \$11.99  
Toffee Almond ,Chocolate Chip,Dark  
Chocolate ,Oatmeal (\$11.99 per dozen)

Brownies / \$16  
1 dozen

Blondies /\$16  
1 dozen

Banana Pudding  
Bourbon , Bananas , Chessmen cookies  
& House Made Whipped Cream.  
\$19.99 per half pan

Mini Cheese Cake Bites \$26  
1 dozen

Espresso Brownies with Chocolate  
Ghanache  
\$18  
1 dozen

Gluten Free Peanut Butter Sandwich  
Cookies  
\$12  
1 dozen

Vegan Banana Cake  
\$22  
1 dozen

Butter Pecan Bars  
With Chocolate & Coconut.  
1 dozen

Mini Sweet Potato Cheesecake Bites \$26  
1 dozen

Dark Chocolate Zucchini Brownies \$18  
1 dozen

Vegan Peanut Butter Rice Crispy Treats

## Cheesecakes

Caramel Apple Cheesecake  
7 Inch \$30 10 inch \$40

Farmer's Market Strawberry  
7 Inch \$30 10 Inch \$40

Hot Chocolate Ghnache  
7 Inch \$30 10 Inch \$45

Snickers  
7 Inch \$30 10 Inch \$45

Plain  
7 Inch \$30 10 Inch \$40

Reese Peanut Butter  
7 Inch \$30 10 Inch \$45

Warm Morello Cherry  
7 Inch \$30 10 Inch \$40

## Cakes

Red Velvet / \$35

Carrot & Cream Cheese / \$30

Chocolate 3 Ways / \$30

Farmer's Market Strawberry / \$37

Pound Cake / \$24

Sweet Potato Pie / \$18.50

7 up Pound / \$24

Angel Food Cake ( New ) / \$34.50  
Angel food cake with a mixed berry  
compote.

# Treats

Soft Pretzels & Cakes / \$5.35  
Philadelphia Soft Pretzels with Mustard,  
Assorted Tastykakes & Goldenberg's  
Peanut Chews

Fruit Kebabs / \$59  
Pineapples, Kiwi, Melons & Strawberries  
w/ Citrus Yogurt Sauce (24 kebabs).

\*All Menu items are subject to change  
due to event needs\*

\*Catered event menu prices are  
subject to change do to job  
requirement, prices listed on website  
are not official prices \*

\*Consuming raw or undercooked  
meats, poultry, seafood, shellfish, eggs  
or unpasteurized milk may increase  
your risk of food borne illness\*

*www.HoneyHillCatering.com*  
*HoneyHillCatering@hotmail.com*

General

The Caterer will not be held liable for any  
loss that results from not fulfilling any  
terms

or conditions of this Catering Contract. If  
the Caterer is prevented or delayed from  
fulfilling in part or whole this Catering  
Contract due to war, riot, strike, and flood  
or by

any other act or condition that is not  
within the Caterers control and which  
could not

be prevented the Caterer will not be held  
liable.

The Caterer will maintain a general  
liability insurance policy during the term of  
this

Catering Contract and the Client agrees  
to hold the Caterer harmless for any  
damage,

theft or loss of the Caterer's equipment,  
plates and utensils including any motor  
vehicles that may occur at the catered  
event by anyone attending the event.

If either party brings a suit or other action  
against the other to enforce this Catering

Contract or seek for damages with  
respect to the default of above listed  
obligations.

The party that is ruled in favor shall be due the recovery of all costs and reasonable attorney fees  
Food Tastings

You may select up to four appetizers, one side, and two entrees . If dessert will be part of your menu, you may select up to one for your tasting. Most of the choices on [our menus](#) can be prepared for a tasting, and you'll want to select items that you intend to serve at your event. For plated meals You will receive taster sized portions of each of the items plus one full-size plate per table so you can view the actual presentation. Come hungry!

Anything you can't finish can be packed up upon request.

A common question we get is, "Do we have to sign a contract BEFORE the tasting?" No It is not required to sign the contract before the tasting; however, we do require payment up front for the cost of the food and services during the tasting, which can and will be applied to the overall event total if you choose to continue with our services.

For events totaling less than \$8,000, the cost for a tasting is \$25 – \$50 per person. Additional tastings are subject to charge.

## Food Safety

Food Borne illness is very dangerous.

Food is extremely perishable so therefore for your safety we strictly prohibit you or any of your guests taking food from the premises. Should there be any leftovers they remain the property of HHC Catering. No credits or refunds will be issued.

Honey Hill's is our chance to provide for service to people who do not need full catered events. Food is prepped in FDA approved time and safety manor. Clients are 100% responsible for food items proper handling, storage and etc. after HHC'S delivers food item or items.

Please alert us of any food allergies or other food sensitivities, as not all ingredients are listed on the menu. Please be aware that Honey Hill

Catering is not a gluten free environment . Our Menu Items are handcrafted in our kitchens ,often times used or shared equipment ( including common fryers ) and variations in vendor supplied ingredients may occur. For these reasons ,we cannot assure that any menu items will be entirely gluten free. Outside Food

To minimize potential liability. All providers of food services face the possibility of food and beverage-borne illnesses. Food and beverages prepared and served by HHC meet or exceed industry standards in shipping, receiving, storage, preparation and holding to reduce the chance of contaminated or mishandled products being served. Limiting the preparation and serving of food and beverages.

## Menu

Including special dietary needs such as vegan, gluten-free, and allergies are mandatory.

Changes or Late Orders Changes to orders or orders received within 72 business hours of event must be approved by the Executive and are not guaranteed. Chef and will be assessed a 25 %penalty in addition to the menu price. Orders within one business day if approved will be assessed a 35% penalty. Counts may not be taken down once guarantee has been made.

**THERE ARE ABSOLUTELY NO CHANGES TO CATERING ORDERS OR SET UPS**

Cutlery ,napkins ,cups, plates are not provided for every event ,unless otherwise stated by salesperson with accommodation.

## Final Payment & Guarantee

All events require a deposit of 25% of finalize bill to secure date which is non refundable. Events that are not secured with a deposit within two weeks prior of event will not have a reserved.

## Cancellations

There is no charge for catering cancellations more than 14 business days prior to the event but there will be 75% charge of total balance due event for inconvenience. 21 business days prior to event will result in a 50% penalty of total reservation amount. Cancellations made within 7 business days of event are non-refundable (this does not include deposits)

## Alcohol and Bar Service

HHC does not provide or sell alcoholic beverages. You may supply your own alcoholic beverages which must be served by our trained servers at a charge of \$13.50 per hour.