



Honey Hill Catering

Celebrate Flavor .Celebrate Life

WWW.HoneyHillCatering.Com

Chef Deron 267-847-1805

Philadelphia, PA

honeyhillcateringhotmail.com

Breakfast

Silver Dollar Pancakes / \$5.25

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

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)

Tofu Scramble / \$5.99 (V+)

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

Fruit & Granola Parfait / \$44.50 (V)

Honey vanilla yogurt with fresh seasonal berries and crunchy granola.(serves 12 - 18 people)

Belgian Waffles (New) / \$5.25 (V)

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

Bagel Bar / \$5.50

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

Brioche French Toast / \$64.99 (V)

Sliced challah cinnamon sugar French toast sticks with maple butter syrup.(serves 10 -15 people).

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

Sweet Potato Belgian Waffles / \$4.49
Served with warm vanilla bourbon syrup (\$4.49 per person/10 person minimum)

Vegan Petite Breakfast / \$84.50
Assorted mini muffins, bagels, breakfast breads & donuts
35 pieces (feeds 14-18 people)

Petite Breakfast / \$69.50
Breakfast breads, assorted bagels, croissants, cinnamon & plain & strawberry cream cheese
35 pieces (feeds 14-18 people)

Fruit Kebabs / \$59.00
Melons, pineapples, & strawberries with honey vanilla yogurt
35 pieces (feeds 14-18 people)

Lemon Ricotta Pancakes / \$7 (V)
Buttermilk pancakes with lemon and zing, fresh ricotta, vanilla whipped cream. (\$7.00 person/10 person minimum)

Balsamic Strawberry Ricotta Crostini (New) / \$24 (V+)
Aged balsamic, sliced strawberries, torn mint, creamy ricotta served on a crusty baguette. (1 dozen)

Veggie Frittata / \$47.50 (V)
Veggie Bell Peppers, sweet onions, minced garlic, zucchini, Parmesan and shredded Gruyere (serves 8)

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 / \$5.50 (V+)
Creamy Hominy Grits. (\$5.50 person/10 person minimum)

Vegan Chorizo Hash / \$6.50 (V+)
Spicy soy proteins, Yukon gold potatoes, Spanish onions, mixed bell peppers. (\$6.50 person/10 person minimum)

Yogurt and Granola / \$35 (V)
Handmade Granola, Fresh Strawberries, Honey and Greek yogurt. (serves 10-12).

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

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

Full Size Sandwiches & Lunch

(includes 2 sandwiches per person). (served on artisan baguettes) Gluten free breads, rolls, & wraps are available for an additional \$1.00 pp

Cranberry Chicken Salad / \$78.50

Grilled Chicken breast with sundried 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 12 people)

Buffalo Chicken BLT / \$74.50

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

Chicken Caesar Wrap / \$77.50

Grilled chicken breast, house made Caesar, chopped romaine and fresh Parmesan Romano (serves 12 people)

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 (V) / \$75.50

Crispy seitan, asian glaze, roasted sesame seeds, heirloom tomatoes, green leaf. (serves 12)

Banh Mi / \$78.50

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

Chicken Noodle Soup / \$30.50

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

Chili / \$35.50

Turkey or beef, red kidney beans, peppers and secret spices, slow simmered for hours. (serves 10-12 people)

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)

Hummus & Falafel

*Garlic hummus, falafel, zatar croutons, red onions, olives, feta tomatoes
With red wine vinaigrette
Small \$39.99 (serves 6 - 9 people) Large \$79.50 (Serves 12-15 people)*

Salmon Nicoise

*Roasted Red Bliss potatoes, string beans, red peppers, boiled eggs, mesclun lettuce,
nicoise olives with dijon caper vinaigrette
Small \$44.50 (serves 5 people) Large \$89.50 (Serves 10 people)*

Harvest Platter

*Wild Rice, kale, apples, shaved parm, brussel sprouts & toasted cashews with balsamic
vinaigrette
\$84.50 serves 12 -15*

Tofu Thai Salad

*Sesame tofu, baby corn, shredded cabbage, cilantro, romaine, spicy sunflower seeds,
pickled cucumbers with spicy cashew dressing
Small \$42.50 serves 8-10 Large \$84.50 serves 12-15*

Rustic Tomato & Kale

*Chicken thighs, roasted tomatoes, walnuts, goat cheese, kale, quinoa & basil
\$74.50
Serves 12-15*

Emerald Roasted Broccoli Salad

Roasted broccoli, broccoli, shaved almonds, spring onions, mozzarella pearls with lemon tarragon vinaigrette

\$66.50

Serves 12-15

Shrimp Ensalada

Grilled cilantro lime shrimp, mixed greens, cherry tomatoes, roasted corn, avocado, queso fresco, grilled pineapple with chipotle cream dressing

\$84.50

Serves 12-15

Mi Casa

Mixed greens, char-grilled chicken, grape tomatoes, cucumbers, fennel, sliced 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)

Southwest Chicken

Chipotle lime chicken breast, fresh chopped romaine, black beans, avocado, corn, salsa, green onion, and 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)

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)

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

Cucumber & Avocado Salad

Half moon cucumbers with ripe avocados, red onions and grape tomatoes tossed in 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, and strawberries with a balsamic vinaigrette Small \$34.49 (serves 12-15 people) Large \$68.99 (serves 20-25 people)

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

Protein Add On

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

Finger Foods

Cheese Steak Rolls / \$30
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)

Chicken Cheese steak Rolls / \$30
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 / \$54.99
Handmade all Beef meatballs.

Handmade Turkey Meatballs / \$49.99
Handmade tender and juicy meatballs.

Deviled Eggs / \$18.50
1 dozen/24 halves

Shrimp Cocktail / \$87.50
Chilled gulf shrimp with house made cocktail sauce (serves 12)

Chicken Fingers / \$24.50
Crispy chicken fingers fried golden brown .

Burger Sliders / \$39.50
Handmade burgers with lettuce tomatoes,american cheese 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 Chicken Sliders / \$39.50
Grilled chicken breast . es,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.

Bird's Eye Bang Bang Shrimp / \$47.50
Pan fried crispy Tiger shrimp tossed in a secret sweet and spicy sauce. (24)

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)

Crispy Chicken Sliders / \$39.50
Hand breaded chicken breast fried golden brown tangy slaw Swiss cheese, 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)

Honey Bourbon Wings / \$65.50
Fried wings tossed in Honey BourboNew DishHoney Bourbon Wings n sauce.(10 lbs)

Buffalo Wings / \$65.50
Fried Wings tossed in house made buffalo sauce .(10 lbs)

Secret Spice Blend Wings
Crispy wing tossed in secret herbs and spices

Yaki Wings / \$65.50
Housemade Teriyaki Glazed wing with toasted sesame seeds and bias scallions (10 lbs)

Asian Sticky Wings / \$65.50
Fried wings tossed in a sticky Asian sauce .(10 lbs)

Hand made Chicken Nuggets / \$64.50
Hand breaded bite size chicken bites .

Pigs In A Blanket / \$28

Hot dogs wrapped in puff pastry and cooked golden brown and served with spicy brown mustard.(1 dozen)

*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)*

*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)*

*Buffalo Cauliflower / \$39.50
Crispy Cauliflower ,buffalo sauce ,gorgonzola & shaved celery
Serves 10*

*Indonesian Tempe Satay / \$36
Served with spicy satay sauce
Order of 12*

Meatless Options

Vegetarian Chilli / \$66

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

Spicy Peanut Noodle Salad / \$76

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

Sweet Potato Mash / \$37.50

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

Black Bean Burger Sliders / \$37.50

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

Baked Ziti / \$69

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

Grilled Vegetable Sliders / \$35.50

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

Coconut Curried Chickpeas with Garlic Naan / \$64.50
Tender Chickpeas slow simmered with bell potatoes gold tomatoes in coconut curry
sauce. (serves 12 - 15)

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)

Udon Noodle Salad / \$67.50
Sprouts, cabbage, carrots, scallions and peanuts tossed in ginger sesame dress (serves 12
-15)

Sesame Garlic Noodles w/Crispy Tempeh / \$65.50
Sesame Garlic Noodles with broccoli ,basil and crispy tempeh . (serves 12-15)

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 minimum)

Sweet Potato & Quinoa (New) / \$37.50
Roasted Sweet potatoes, sauteed kale ,chili dust, quinoa, with a 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)

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) / \$759

California Rolls ,Spicy tuna rolls,Vegetable Rolls with wasabi,pickled ginger , soy sauce and chop sticks. (\$759 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

Chicken Alfredo / \$9

Pan Seared Chicken Breast of over fettuccine and creamy Alfredo sauce .

Maple Mustard Glazed Salmon / \$6.99

Seared Atlantic Salmon with whole grain mustard and 100% maple glaze. add 6 oz portions for a additional \$2.00

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.

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 .

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)*

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)

BBQ Chicken / \$6.59

Mixed chicken roasted house made bbq sauce.(\$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)

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)

Braised Collard Greens / \$2.99
Slow cooked collard greens (served with or without meat/\$2.99 per person/20 person minimum)

String Beans / \$2.99
Grandma's classic dish (\$2.99 per person/10 person minimum)

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

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)

Creamy Mashed Potatoes / \$3.25
Whipped Yukon gold potatoes \$3.25 per person/10 person minimum

Cast Iron Corn Bread / \$2.99
topped with honey butter (\$2.99 per person/10 person minimum)

Chesapeake Bay Broccoli (New) / \$2.99
\$2.99 per person/10 per on minimum

Broccoli Rabe with garlic & chilli flakes
\$2.99 per person/10 person minimum

Garlic Mashed Potatoes (New) / \$2.99
Roasted garlic ,whipped potatoes & fresh herbs
\$2.99 per person/10 person minimum

Macaroni Salad / \$2.99
\$2.99 per person/10 person minimum

Lobster Mac and Cheese (New) / \$4.99
\$4.99 per person/10 person minimum

Potato Salad New) / \$2.99
\$2.99 per person/10 person minimum

Sweet & Spicy Gochugang Carrots (New) / \$2.99
\$2.99 per person/10 person minimum

Certain entrees can be delivered hot, and chafers are available for rent, at \$15 each.

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

O.J. Cranberry, & Apple

Bottled Spring Water / \$1.25

Assorted Can Sodas / \$1.25 Assorted Seltzer Waters / \$1.25

Cookies & Treats

Cookies / \$11.99

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

Brownies / \$16

Blondies / \$16

Mini Cheese Cake Bites / \$26

Mini Sweet Potato Cheesecake Bites / \$26

Dark Chocolate Zucchini Brownies / \$18
1 dozen

Vegan Peanut Butter Rice Crispy Treats (New) / \$21.50
1 dozen

Salted Chocolate Donuts (New) / \$12
1 dozen

Raspberry & Lemon Tart Bars (New) / \$18
1 dozen

Strawberry Rose Cupcakes (New) / \$24
Lite & Airy cupcakes stuffed with strawberry compote . (1 dozen)

Old Fashioned glazed Donuts (New) / \$15
1 dozen

Cheesecakes

Caramel Apple Cheesecake / \$35

Farmer's Market Strawberry / \$30

Hot Chocolate Ghnache / \$37.50

Snickers / \$37.50

Plain / \$35

Reese Peanut Butter / \$37.50

Warm Morello Cherry / \$35

Cakes

Red Velvet / \$35

Carrot & Cream Cheese / \$30

Chocolate 3 Ways / \$30

Farmer's Market Strawberry / \$30

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).

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.

General Guidelines

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 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.

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

Final Payment & Guarantee

All events require a deposit of \$100 to secure date which is nonrefundable. 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.

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.