



Backyard Graduation Party Menu

Appetizers Served :

- **Classic Maryland Crab Balls**
Flash Fried Jumbo Lump MD Crab Balls with Lemony Old Bay Sauce
- **Herb and Buttermilk Chicken Bites**
Eastern Shore Style Buttermilk Fried White Meat Chicken Tenderloin Bites with Chipotle Ranch
- **Mozzarella and Tomatoes**
Fresh Mozzarella and Sweet Grape Tomatoes on Bamboo Skewers with Basil, Sea Salt, Extra Virgin Olive Oil and Balsamic Vinegar
- **Chips and Dips**
Flash Fried Crispy White Corn Tortilla Chips with Limey Guacamole and Smoked Tomato-Sweet Corn Salsa

Buffet Menu Served at 5PM:

- **Our Signature Chopped Salad Station**
Chopped Seasonal Greens Displayed with Cucumbers, Red Peppers, Tomatoes, Asiago Cheese, Chopped Egg, Dried Cranberries, Smoked Bacon and Roasted Sunflower Seeds
Chipotle Ranch and Balsamic Vinaigrette
- **Fresh Fruit Salad**
Assorted Diced Melons, Tropical Fruits and Fresh Seasonal Berries
- **Eastern Shore Potato Salad with an Old Bay Kick**
- **Eriksson's Signature Mac N' Cheese**
Perfectly Cooked Pasta in a Cheesy Creamy Sauce
- **Smoked Pit Turkey Breast**
Sliced Brined Smoked and Roasted Fresh Breast of Turkey
- **Pit Roast Beef**
Shaved Smoked and Roasted Garlic & Rosemary Seasoned Inside Top Round of Beef
- **Smoked Pork Loin**
Sliced Gently Smoked Pork Loin with a Honey Lemon BBQ Sauce
- **Assorted Condiments and Fixings**
*Shredded, Lettuce, Shaved Sweet Onions, Sliced Pickles, Mayonnaise, Grainy Mustard
Mayonnaise, Honey Mustard, Dijon Mustard, Gulden's Brown Mustard, Honey Lemon BBQ
Sauce, Creamy Horseradish Sauce, Prepared Horseradish*
- **Sliced Assorted Mini Rolls**

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