



Hill Culinary Catering Menu

Cocktail Reception and Station Buffets

Cold Hors D'oeuvres Selections: (Priced by the Piece)

- Gorgonzola Mousse on Charred Sour Dough Bread
Crispy Bacon, Dried Cherry Compote and Spicy Walnuts
- Chilled Spiced Jumbo Gulf Prawns with Cocktail Sauce
- Tomato & Fresh Mozzarella Skewers with Basil and Balsamic Reduction
- Miniature Gulf Shrimp Salad Tea Sandwiches
- Spicy Tuna Tartar in English Cucumber Cups
- Miniature Honey Jalapeno Chicken Salad Tea Sandwiches
- Miniature New England Lobster Rolls
- Smoked Salmon Mousse on Black Bread Rounds
- Miniature Chesapeake Lump Crab Salad Rolls
- Smoked Roast Beef Tea Sandwiches on Rye with Tiger Sauce
- Seasonal Sweet Melon and Serrano Ham Skewers
- Truffled Chicken Liver Mousse on Charred French Bread Canapés
- Mini Ahi Tuna Tacos with Asian Glass Noodle Salad and Chili Soy Aioli
- Vegetarian Asparagus Cucumber and Carrot Sushi with Chili Soy Dipping Sauce

Hot Hors D'oeuvres Selections: (Priced by the Piece)

- Crispy Wild Mushroom and Asiago Risotto Balls
- Eriksson's Crab Cake Sliders on Sweet Hawaiian Rolls with Lemony Old Bay Sauce
- All Lump Maryland Style Crab Balls with Lemony Old Bay Sauce
- Miniature Spinach and Feta Triangles
- Korean Style Marinated Chicken on a Stick
- Bourbon and Brown Sugar Marinated Steak on a Stick
- Mini Crabby Grill Cheese with Bacon, Pepper Jack and Cheddar
- Crab and Sweet Corn Hushpuppies with Spicy Dipping Sauce
- Sea Scallops Wrapped in Bacon with Mango Horseradish Sauce
- Roasted Pork and Beef Meatballs with Honey Lemon BBQ Sauce
- Roasted Mushroom Caps Stuffed with Lump Crab Meat
- Coconut Crusted Gulf Shrimp with Spicy Orange Dipping Sauce
- Baby Twice Baked Red Potatoes with Smoked Bacon and Cheddar
- Grilled Vegetable Skewers with Roasted Red Pepper Sauce
- Crispy Vegetable Spring Rolls with Thai Sweet Chili Sauce
- Herb and Buttermilk Fried Chicken Bites with Chipotle Ranch
- Flash Fried Rockfish Bites with Lemony Old Bay Sauce
- Grilled Marinated Lollipop Lamb Chops with Garlic Mint Sauce

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Cocktail Reception Displays:

- **Assorted Cheese Display**
An Array of Imported and Domestic Cheeses Accompanied by Assorted Crackers, Sliced French Bread Apple Cinnamon Butter and Black Grape Red Wine Preserves
- **Fresh Seasonal Vegetable Display**
Broccoli, Cauliflower, Assorted Sweet Peppers, Grape Tomatoes, Cucumbers and Asparagus served with Assorted Dips
- **The Antipasto Display**
Sliced Parma Prosciutto, Capicola Ham, Genoa Salami, Mortadella, Pepperoni, Marinated Olives, Pepperoncini Peppers, Roasted Red Peppers, Sharp Provolone, Fontina Cheese, Gorgonzola Cheese, Smoked Eggplant Caponata, Artichokes, Grilled Marinated Tomatoes and Sliced Italian Bread
- **Tomato and Mozzarella Display**
Sliced Vine Ripened Tomatoes and Fresh Mozzarella Cheese with Extra Virgin Olive Oil, Balsamic Vinegar, Sea Salt, Ground Black Pepper and Basil
- **Sliced Seasonal Fruit and Berry Display**
Assorted Sliced Fruits, Melons and Fresh Seasonal Berries
- **Smoked Salmon Display**
Sliced Smoked Atlantic Salmon Accompanied with Minced Bermuda Onions, Capers, Chopped Egg, Sliced Scallions, Lemons, Pumpnickel Bread, Horseradish Cream and Dill Cream Cheese
- **Mediterranean Display**
Roasted Red Pepper Hummus, Lemony Roast Garlic Hummus, Smoked Eggplant Dip, Cucumber Feta Dip, Assorted Olives, Sliced Tomatoes, Cucumbers and Pita Bread
- **Chips and Dip**
Crispy White Corn Tortilla Chips with Guacamole and Smoked Tomato Salsa
- ***Baked Brie in Pastry**
Creamy Brie Cheese Wheel Baked in Puff Pastry with Roasted Almonds, Fresh Berries and Sliced French Bread
- **Blackened Ahi Tuna Display**
Seared Sliced Rare Tuna Served Chilled with Asian Glass Noodle Salad, Wasabi, Pickled Ginger, Chili Soy Dipping Sauce and Crispy Rice Crackers
- ***Spiced Crab Claw Display (Priced per 50 Pieces)**
Chilled Spiced Blue Crab Claws with Lemons, Cocktail Sauce and Lemony Old Bay Sauce
- **Chilled Poached Salmon Display**
White Wine and Lemon Poached Atlantic Salmon Accompanied with Red Onion Relish, Capers, Horseradish Cream, Sliced Scallions, Cucumber Salad, Grilled Flat Bread and Assorted Crackers
- **Roasted Asparagus and Red Pepper Display**
Grilled Tender White & Green Asparagus and Roasted Red Peppers with Sea Salt, Ground Black Pepper, Shaved Parmesan and Lemon Juice

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Cocktail Reception Stations

Stations are priced per person unless otherwise indicated

- **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
- **Mac N' Cheese Bar (Add Crab Meat for \$3)**
Our Creamy, Cheesy Sinful Mac N' Cheese Displayed with Roasted Red Peppers, Crisp Bacon, Diced Tomatoes, Jalapenos, Scallions, Broccoli Florets, Sautéed Mushrooms and Sour Cream
- **Classic Caesar Salad Station**
Crisp Romaine Lettuce with Shaved Parmesan Cheese, Roasted Garlic Croutons and Classic Caesar Dressing
- ***Oysters on the Half Shell**
Chesapeake Oysters (Other Varieties Available-Prices Vary) Served on the Half Shell with Lemons, Horseradish, Cocktail Sauce, Old Bay Cider Vinegar Sauce and Assorted Hot Sauces
- **Deluxe Seafood Display**
Chesapeake Oysters on the Half Shell, Chilled Spiced Jumbo Prawns, Lump Crab Meat Cocktail, Blue Crab Cocktail Claws and Sliced Seared Ahi Tuna Served all served with Appropriate Condiments
- **Pasta Station**
Penne Pasta and Cheese Filled Tortellini Prepared to Order with Alfredo Sauce, Marinara, Pesto, Mushrooms, Smoked Ham, Bacon, Parmesan Cheese, Roasted Red Peppers, Broccoli, Garlic, Tomatoes and Grilled Chicken (Add Crab Meat or Shrimp for \$4.00)
- **Baked Potato Bar**
Well-Seasoned Roasted Idaho Potatoes with Texas Chili, Sharp Cheddar, Smoked Bacon, Broccoli Florets, Sour Cream, Diced Bermuda Onions, Sliced Scallions, Diced Tomatoes and Soft Butter
- **Southwestern Station (50 Person Minimum)**
Sliced Carne Asada, Pork Carnitas, Pulled Smoked Chicken, Refried Beans, Diced Tomatoes, Red Onions, Shredded Lettuce, Guacamole, Sharp Cheddar Cheese, Roasted Tomato Salsa, Spanish Rice, Soft Flour Tortillas and Crispy Corn Taco Shells

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Carved Items:

- **Smoked Bacon Wrapped Tenderloin of Beef (Serves per 20 People)**
Shaved Red Onions, Horseradish Cream, Grainy Mustard, Dijon Mustard, Tomato Jam and Miniature Rolls
- **Brined and Smoked Breast of Turkey**
Brined and Smoked Breast of Turkey with Grainy Mustard Mayonnaise, Honey Mustard, Dijon Mustard, Apple Cinnamon Butter and Miniature Rolls
- **Maple Glazed Smoked Ham**
Maple and Brown Sugar Glazed Smoked Ham with Dijon Mustard, Honey Mustard, Grainy Mustard, Cinnamon Apple Butter and Miniature Rolls
- **Rosemary and Garlic Smoked Strip Loin of Beef**
Served with Shaved Red Onions, Horseradish Cream, Dijon Mustard, Jalapeno Tomato Jam and Assorted Miniature Rolls
- **Smoked Roasted Pork Loin**
Served with Honey Lemon BBQ, Honey Mustard, Dijon Mustard, Grainy Mustard, Cinnamon Apple Butter and Assorted Miniature Rolls
- **Herb Roasted Top Round of Veal**
Herb Roasted Tender Veal Served with Grainy Mustard Mayonnaise, Lemon Roast Garlic Aioli, Tomato Jam, Horseradish Cream, Shaved Red Onions, Sweet Corn Relish and Assorted Rolls
- **Roasted Prime Rib of Beef**
Slow Roasted Prime Rib of Beef Served with Horseradish, Tiger Sauce, Red Wine Au Jus, Shaved Red Onions and Assorted Miniature Rolls

Dessert Displays and Stations

- **Miniature Pastry Display (Minimum 50 People)**
Assorted Mini Éclairs, Tarts and Pastries with Chocolate Covered Strawberries
- **The Ice Cream Sandwich Bar**
*Double Chocolate Brownie and Salted Caramel Ice Cream Sandwiches
Displayed with Warm Chocolate Sauce, Whipped Cream, Salted Almonds,
Fresh Strawberries, Strawberry Sauce, Crème Anglaise and Toasted Coconut*
- **Chocolate Dream**
*Flourless Chocolate Waffles, Chocolate Covered Strawberries and
White Chocolate Mousse with Chocolate Espresso Sauce, Caramel Sauce,
Bourbon Crème Anglaise and Strawberry Coulis*
- **Fresh Berry Shorty Cake Display**
*Fresh Strawberries, Black Berries, Blueberries and Raspberries Displayed with
Flaky Cinnamon Sugar Biscuits, Whipped Cream, Strawberry Coulis and Crème Anglaise*
- **Warm Bread and Butter Pudding Bar**
*Traditional Bread and Butter Pudding Displayed with Dark and White Chocolate Sauces,
Salted Caramel Sauce, Whipped Cream, Jack Daniels Crème Anglaise and Vanilla Ice Cream*

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Create Your Own Buffet!

- **One of Our Made with Loving Care Soups**
(Add MD Crab, Cream of Crab or Gumbo for \$2.00 extra per Person)
- **E's Signature Chopped Salad with**
Fresh Greens, Cucumbers, Tomatoes, Red Peppers, Chopped Eggs, Dried Cranberries, Smoked Bacon, Sunflower Seeds, Asiago Cheese, Chipotle Ranch and Balsamic Vinaigrette
- **Fresh Fruit and Berry Salad**
- **Choice of Two Side Items (listed below)**
- **Assorted Dinner Rolls with Honey Butter and Herbed EVOO**
- **One of Our Signature Desserts**

Eriksson's Soups Made with Loving Care (Choose One)

- **Classic Cream of Crab**
Velvety and Rich with a Hint of Old Bay and Sherry
- **Maryland Crab**
The Classic Vegetable Crab Soup Full of Flavor and LOTS of Crab Meat
- **Potato and Cheddar**
Creamy Potato Soup with Smoked Bacon, Cheddar and Natty Boh
- **Texas Chili**
The "Real Deal", No Beans, Flavored with Chipotles, Cilantro and Beer Served with Red Onions and Cheddar Cheese
- **Chicken Shrimp and Sausage Gumbo**
Spicy Creole Soup with Gulf Shrimp, Smoked Chicken, Andouille Sausage, Peppers, Leeks, Okra, Tomatoes, File Gumbo Powder and Jasmine Rice
- **Smoked Tomato Bisque**
Creamy Roasted and Smoked Tomato Soup

Add on Selections:

The below prices are per of person in addition to the base price \$15.00 per person

Poultry, Pasta, Pork and Beef:

- **Sautéed Breast of Chicken with Marsala Sauce**
- **Braised Pork with Rosemary, Lemon, Garlic and Tomatoes**
- **Sautéed Breast of Chicken Picatta**
- **Buttermilk and Herb Fried Chicken Tenderloins**
- **Maple and Honey Glazed Smoked Ham**
- **Oven Roasted Chicken with Herb Jus**
- **Brined and Smoked Breast of Turkey**
- **Penne Pasta with Grilled Chicken and Alfredo or Pomodoro Sauce**
- **Roast Smoked Pork Loin with Honey Lemon BBQ Sauce & Apple Relish**
- **Smoked Brisket of Beef with Root Vegetables & Red Wine Sauce**
- **Rosemary and Garlic Roasted Strip Loin of Beef**
- **Roasted Sliced Tenderloin of Beef with Red Wine Sauce**

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Fish and Seafood Add Ons:

- **Blackened Fillet of Atlantic Salmon with Lemon Caper Butter**
(Add Sautéed Crab Meat for \$3.00)
- **Sautéed Mahi Mahi with Lemon Butter and Smoked Tomato Sweet Corn Salsa**
(Add Sautéed Crab Meat for \$3.00)
- **Sautéed Rockfish with Lump Crab Meat and Lemon Butter**
- **Pan Seared Lump Crab Cakes (one 3 oz. cake per person)**
- **Gulf Shrimp Pasta Alfredo with Lemon Garlic Cream and Asiago**

Side Dish Selections: (Choose Two)

- **Roasted Asparagus with Sea Salt, Freshly Ground Black Pepper and Asiago Cheese**
- **Slow Cooked Green Beans with Tomatoes, Smoked Ham and Leeks**
- **Sautéed Zucchini with Garlic, Tomatoes and Basil**
- **Roasted Broccoli and Cauliflower Salad Tossed with Lemon, Truffle Oil and Asiago Cheese**
- **Steamed Broccoli with Seasoned Butter**
- **Caramelized Brussel Sprouts with Balsamic Vinegar**
- **Oven Roasted New Potatoes with Herbs**
- **Garlic and Sour Cream Mashed Potatoes**
- **Creamy Cheddar Cheese Grits with Roasted Red Peppers**
- **Big Boy Baked Beans**
- **Eriksson's Mac N' Cheese**
- **Jasmine Rice Pilaf with Onions, Roasted Almonds and Herbs**

Hill Catering Signature Desserts (Choose One)

- **Fresh Strawberry Shortcake Trifle**
Fresh Strawberries, Whipped Cream, Strawberry Coulis and Crème Anglaise
- **Ice Cream Sandwiches**
Vanilla Ice Cream on Double Chocolate Brownies with Salted Caramel
- **Warm Bread and Butter Pudding with Jack Daniels Sauce**
- **Warm Apple Cobbler with Cinnamon Sugar Oatmeal Crust and Crème Anglaise**
- **Assorted Cookies, Brownies and Chocolate Dipped Strawberries**

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