



Sample Wedding Menu 1

Displayed and Butler Passed Appetizers

- **Mozzarella and Tomatoes**
Fresh Mozzarella and Sweet Grape Tomatoes on Bamboo Skewers with Basil, Sea Salt, Extra Virgin Olive Oil and Balsamic Vinegar
- **Herb and Buttermilk Chicken Bites**
Flash Fried Buttermilk Soaked White Meat Chicken Tenderloins with Chipotle Ranch Sauce
- **Roasted Pork and Beef Meatballs**
Hand Made Roasted Angus Beef and Pork Meatballs with Honey Lemon BBQ Sauce
- **Chips and Dip**
Flash Fried Crispy White Corn Tortilla Chips with Amazing Limey Guacamole and Smoked Tomato Sweet Corn Salsa

Dinner Buffet:

- **Hill Catering's Chopped Salad**
Fresh Greens, Cucumbers, Tomatoes, Chopped Eggs, Smoked Bacon, Red Peppers Sunflower Seeds, Smoked Bacon, Dried Cranberries and Asiago Cheese
Buttermilk Ranch and Balsamic Vinaigrette
- **Roasted Asparagus**
Seasoned with Sea Salt, Black Pepper, Extra Virgin Olive Oil, Asiago and Lemon
- **Eriksson's Famous and Amazing Mac N' Cheese**
Perfectly Cooked Pasta Tossed in a Cheesy, Creamy Sauce
- **Brined and Smoked Breast of Turkey**
Sliced Brined, Smoked and Roasted Fresh Turkey Breast Displayed with Assorted Mustards, Cinnamon Apple Butter, Herb Mayonnaise and Freshly Baked Rolls
- **Smoked Pit Style Brisket of Beef**
Shaved Fork Tender Brisket of Beef Displayed with Thinly Sliced Sweet Onions, Prepared Horseradish, Tiger Sauce, Tomato Jam and Freshly Baked Rolls

Dessert:

- **Miniature Pastry Display**
Assorted Mini Éclairs, Fruit Tarts and Pastries with Chocolate Covered Strawberries

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