



Wedding Menu 2

Displayed Passed Appetizers

- **Seared Ahi Tuna Tacos**
Sliced Seared Rare Yellow Fin Tuna in Flour Tortillas with Asian Glass Noodle Salad, Chili Soy Aioli and Sriracha
- **Korean Style Chicken on a Stick**
Grilled Ginger, Sesame, Soy and Chili Paste Marinated Chicken Tenderloin on Bamboo Skewers
- **Mozzarella and Tomatoes**
Fresh Mozzarella and Sweet Grape Tomatoes on Bamboo Skewers with Basil, Sea Salt, Extra Virgin Olive Oil and Balsamic Vinegar
- **Assorted Cheese and Fresh Vegetable Display**
An Array of Imported and Domestic Cheeses and Fresh Seasonal Vegetables Accompanied by Assorted Crackers, French Bread, Apple Cinnamon Butter, Black Grape Red Wine Preserves and Assorted Dips

Dinner Buffet Food Ready at 5PM

- **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
- **Hill Catering's Chopped Salad**
Fresh Greens, Cucumbers, Tomatoes, Chopped Eggs, Smoked Bacon, Sunflower Seeds, Dried Cranberries and Asiago Cheese
Buttermilk Ranch and Balsamic Vinaigrette
- **Fresh Fruit and Berry Salad**
Assorted Diced Melons, Tropical Fruits and Fresh Seasonal Berries
- **Warm Dinner Rolls with Honey Butter**
- **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
- **Brisket of Beef**
Fork Tender Smoked & Braised Beef Brisket with Root Vegetables and Red Wine Sauce
- **Herb and Buttermilk Chicken Tenderloins**
Flash Fried Buttermilk Soaked White Meat Chicken Tenderloins with Chipotle Ranch Sauce
- **Blackened Fillet of Atlantic Salmon**
Lightly Blackened Atlantic Salmon Filet with Caper Butter

Dessert:

- **Assorted Cookies, Brownies and Chocolate Dipped Strawberries**
Freshly Baked Chocolate Chip Cookies, Oatmeal Raisin Cookies, Sugar Cookies, Double Chocolate Brownies and Chocolate Dipped Strawberries

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