



## Wedding Menu 3

### Butler Passed Hors D'oeuvres

- **Vegetable Spring Rolls**  
*Crispy Rolls with Asian Vegetables and Thai Sweet Hot Sauce*
- **Herb and Buttermilk Chicken Bites**  
*Tender White Meat Chicken Tenderloin Bites with Chipotle Ranch*
- **Coconut Shrimp**  
*Coconut Crusted Gulf Shrimp with a Spicy Orange Dipping Sauce*

### Displayed Items PM:

- **Hill Culinary's Signature Chopped Salad**  
*Chopped Seasonal Greens with Cucumbers, Tomatoes, Asiago Cheese, Chopped Egg, Smoked Bacon, Dried Cranberries, Roasted Sunflower Seeds and Sweet Peppers*  
**Buttermilk Ranch Dressing and Balsamic Vinaigrette**
- **Chips and Dips**  
*Flash Fried Crispy White Corn Tortilla Chips with Limey Guacamole and Smoked Tomato-Sweet Corn Salsa*

### Action and Carving Station(s):

- **Smoked and Roasted Striploin of Beef**  
*Carved Rosemary, Garlic and Black Pepper Seasoned Strip Loin of Beef Displayed with Shaved Sweet Onions, Prepared Horseradish, Tiger Sauce, Tomato Jam and Freshly Baked Rolls*
- **Made to Order Crab Cake Sliders**  
*Griddle Seared Mini Lump MD Crab Cakes Made to Order on Sweet Hawaiian Rolls with Lemony Old Bay Sauce*
- **Hand Cut French Fries**  
*"Thrashers" Style Hand Cut Fries Fried to Order and Displayed with Texas Chili, Nacho Cheese Sauce, Chicken Gravy, Malt Vinegar, Sour Cream, Bacon, Buttermilk Ranch, Shredded Cheddar Cheese, Salt, Pepper, Old Bay and Heinz Ketchup*

### Dessert:

- **Homemade Ice Cream Sandwiches**  
*Vanilla Ice Cream in Double Chocolate Brownies with Salted Caramel*

**Hill Culinary**

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