



Sample Wedding Menu 4

Displayed Passed Appetizers

- **Seared Ahi Tuna Tacos**
Sliced Rare Yellow Fin Tuna in Flour Tortillas with Asian Glass Noodle Salad, Chili Soy Aioli and Sriracha
- **Chicken and Waffles**
Herb and Buttermilk Southern Fried Chicken Tenderloin Bites on Mini Malted Waffles with Buttery Sweet Grade "A" Vermont Maple Syrup and Wildflower Honey
- **Chips and Dip**
Crispy White Corn Tortilla Chips with Limey Guacamole and Smoked Tomato Sweet Corn Salsa
- **Assorted Cheese and Fresh Vegetable Display**
*An Array of Imported and Domestic Cheeses and Fresh Seasonal Vegetables
Accompanied by Assorted Crackers, Sliced French Bread Apple Cinnamon Butter,
Black Grape Red Wine Preserves and Assorted Dips*

Dinner Buffet

- **Smoked Tomato Bisque**
Creamy Roasted and Smoked Tomato Basil Soup with Oyster Crackers
- **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**
- **Slow Simmered Green Beans**
Slow Cooked String Beans with Smoked Ham, Tomatoes and Leeks
- **Garlic and Sour Cream Mashed Potatoes**
- **Roasted Tenderloin of Beef**
Perfectly Cooked and Sliced Rosemary Seasoned Tenderloin of Beef with a Light Red Wine Sauce
- **Chicken Picatta**
Lightly Breaded and Sautéed White Meat Chicken Tenderloins with a Lemon Capers Sauce
- **Sautéed Fillet of Rockfish**
Pan Seared Wild Chesapeake Rockfish with Lime-Tomato Butter Sauce

Dessert:

- **Ice Cream Sundae Bar**
*Chocolate and Vanilla Ice Cream Displayed with Warm Chocolate Sauce, Caramel Sauce,
Whipped Cream, Oreo Pieces, M&M's, Gummi Bears, Candied Walnuts,
Fresh Strawberries, Strawberry Sauce and Crème Anglaise*

Hill Culinary

[443.567.9925](tel:443.567.9925)/catering@hillculinary.com/hillculinary.com