



## Wedding Menu 5

### **Butler Passed Hors D'oeuvres:**

- **Gluten Free and Vegetarian Sushi Rolls**  
*Asparagus, Carrot and Cucumber Sushi with Sticky Rice and Chili Soy Dipping Sauce*
- **Bacon Wrapped Sea Scallops**  
*Jumbo Sea Scallops Wrapped in Smoked Bacon with Mango Horseradish Sauce*
- **Chilled Spiced Jumbo Shrimp Cocktail**  
*Chilled Natty Boh Steamed JUMBO Gulf Shrimp with Tomato Horseradish Sauce and Lemon*
- **Rockfish Bites**  
*Flash Fried Panko Encrusted Rockfish Bites with Lemony Old Bay Sauce*
- **Bourbon Steak on a Stick**  
*Grilled Bourbon and Brown Sugar Marinated Steak on Bamboo Skewers*

### **Cocktail Hour Displayed Items:**

- **Chips and Dips**  
*Flash Fried 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, French Bread Apple Cinnamon Butter, Black Grape Red Wine Preserves and Assorted Dips*

### **Buffet Dinner:**

- **Hill Catering's Chopped Salad**  
*Fresh Greens Displayed with Cucumbers, Tomatoes, Sweet Peppers, Chopped Eggs, Smoked Bacon, Roasted 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 Cinnamon Butter**
- **Steamed Broccoli**  
*Just Cooked Broccoli Florets with Garlic Butter*
- **Oven Roasted Potatoes**  
*Perfectly Cooked Red Skin Potatoes with Herbs, Sea Salt and Black Pepper*
- **Roasted Tenderloin of Beef**  
*Perfectly Cooked and Sliced Rosemary Seasoned Tenderloin of Beef with Red Wine Sauce*
- **Jumbo Lump Crab Cakes**  
*Pan Seared Colossal Lump Maryland Crab Cakes with Lemony Old Bay Sauce*

### **Dessert:**

- **Strawberry Shortcake Trifle**  
*Fresh Strawberries Layered with Cinnamon Sugar Crusted Flaky Biscuits, Vanilla Infused Whipped Cream, Strawberry Sauce and Crème Anglaise*

**Hill Culinary**

**[443.567.9925](tel:443.567.9925)/[catering@hillculinary.com](mailto:catering@hillculinary.com)/[www.hillculinary.com](http://www.hillculinary.com)**