

HL CATERING COMPANY
We put the delicious in your party!



2018
*Wedding and Special Events
Menu Ideas*



Passed Hors d'oeuvre

Sous vide filet, parmesan-rosemary crostini, caperberries, parmesan

Creamy lobster salad, crispy Anson Mills corn cake

Fried boudin sausage and rice balls, creole mustard

Tuna poke, crispy Carolina white rice cake

Quail and wild mushroom dumpling, white truffle aioli

Mini blue crab cake, Cajun remoulade

Crispy pork belly, compressed pineapple, pequin pepper

Shredded BBQ chicken, crispy Anson Mills corn cake

Butternut squash soup shooter, buttered croutons

Cheddar soufflé puff, pipette of tomato basil bisque

Compressed watermelon, citrus mascarpone, pickled mustard seeds, mint

Pickled beet, goat cheese panna cotta, Cara Cara orange, hazelnut

Curry deviled eggs, candied bacon

Wild mushroom duxelle, crispy mini taco shell, sweet and sour red cabbage, edamame puree

Collard green dumpling, chow chow



Mobile Chef Carts

Chefs roam from group to group using our stainless steel carts to prepare beautifully composed small plates.

Ceviche

Shrimp, tomatoes, red peppers, celery, red onion, cilantro, mixed on a Himalayan salt block, served with taro root chips, guacamole cream

Braised Short Rib

Braised beef short ribs, Anson Mills grits, gouda

Shrimp and Grits

Wild shrimp, peppers, onions, celery, Old Bay gravy, Anson Mills grits

Meatballs and Polenta

House-blended ground beef and sausage, fire roasted tomato sauce, creamy polenta

Pork Belly Steamed Buns

Sous vide then fried pork belly, hoisin, crisp cucumbers, steamed bun

Asian Noodle

Asian noodles marinated in ginger and soy, carrots, red cabbage, edamame, puffed black rice

Palak Paneer

Creamed spinach, dhal curry grits, crispy chick peas



Carving Stations

Long-Bone Ribeye

Roasted long-bone ribeye, brioche rolls, horseradish sauce

Roasted rosemary fingerling potatoes

Individual herbed tomato pies

Petite Filet of Beef

Petite filet, yeast rolls, horseradish sauce

Asiago-stuffed red bliss potatoes

Roasted asparagus with lemon zest

Southern Fried Chicken

Fried chicken breast, buttermilk biscuits, spiced honey

Macaroni and cheese

Roasted Brussels sprouts

Turkey Breast

Roasted turkey breast, yeast rolls, cranberry sauce

Roasted sweet potatoes with cinnamon and brown sugar

Collard greens



Other Popular Stations

Seafood Bar

Steamed lobster tails and butterflied wild shrimp, raw oysters on the half-shell, stone crab claws
Saltines, cocktail sauce, horseradish, mignonette, drawn butter, lemon wedges

Street Tacos

Choice of brisket, chicken, pork belly or shrimp, pico de gallo, guacamole, queso fresco,
pickled jalapeño, cilantro

Paella

Saffron rice with clams, mussels, shrimp, chicken and chorizo

Sushi

Unagi, Ebi, Salmon, Tuna, Sea Bass Nigiri, California Roll served with soy sauce, wasabi and
pickled ginger

Pot Stickers

Fried and steamed pork and fried vegetable pot stickers with hoisin, sesame ginger sauce
and wasabi plum sauce

Macaroni and Cheese

Three cheese macaroni with all the toppings:
Pesto chicken, roasted tomatoes, chives, bacon bits, roasted peppers, buttered panko

Build Your Own Salad

Mixed greens, carrots, tomatoes, cucumbers, roasted beets, edamame, gorgonzola, parmesan,
croutons, wonton strips, candied pecans, honey-lemon vinaigrette, buttermilk ranch





Salads

All salads can be individually plated or added to a station

Spinach and Sweet Potato

Spinach with crispy sweet potatoes, blackberries, goat cheese, honey-lemon vinaigrette

Summer Fruit

Mixed greens with strawberries, mandarin oranges, candied pecans, feta, champagne vinaigrette

Traditional Caesar

Romaine, shaved parmesan, rosemary croutons, Caesar

Farmers Market

Mixed greens, carrots, cucumbers, tomatoes, pickled okra, balsamic vinaigrette

Burrata Caprese

Local heirloom tomatoes, burrata, rosemary crisp, balsamic reduction, olive oil



Plated Entrées

Petite filet of beef, crispy butterflied shrimp, local pan corn, cauliflower puree with a roasted tomato butter

Petite filet of beef, mini crab cakes, parsnip puree, broccolini, Cajun remoulade

Petite filet of beef with a Pinot Noir reduction, grilled halibut with a chili-garlic dressing, farro and wilted arugula

Braised beef short ribs, truffle and caramelized onion mashed potatoes, Brussels sprouts, red wine demi-glaze

Grilled chicken breast with lemon-ginger sauce, grilled sea bass with a miso-honey beurre blanc, rice pilaf, haricot verts

Honey and lemon glazed salmon, mango salsa, Thai Asian black rice

Herb roasted chicken, wild mushroom and rosemary cream sauce, roasted potatoes and shallots, asparagus

Roasted airline chicken breast with a cracked pepper and dried cherry demi-glaze, mushroom risotto

Roasted chicken breast with sundried tomatoes, olives and feta, sautéed spinach, orzo

Wild shrimp, bell peppers, celery and onions in an Old Bay gravy, creamy Anson Mills grits, crispy bacon, parsley



Something Sweet

Passed Desserts

Cinnamon-sugar doughnut holes with pipette of Kahlua cream or chocolate

"No Mess" S'mores, roasted to order

Mini chocolate covered ice cream cones

Mini Milkshakes and warm chocolate chip cookies

Dessert Bar

Selection of your favorites: mini strawberry shortcake cups, mini chocolate, lemon chess and pecan pies, rosemary lemon bars, chocolate mousse cups, mini cupcakes, flourless chocolate cake bites, chocolate , coconut and strawberry cake truffles

Plated Desserts

Raspberry Buckle with Crème Anglaise

Georgia Peach Cobbler with Vanilla Bean Ice Cream

Chocolate Torte with Nutter Butter Crust and Peanut Butter Ice Cream

Krispy Kreme Bread Pudding with a Bourbon Crème Anglaise

Traditional Tiramisu



Late Night Snacks and Specialty Bars

Biscuit Bar

Buttermilk and sweet potato biscuits, country ham, bacon jam, pimento cheese, strawberry jam, honey, whipped butter

Tater Tot Bar

Fried tots, cheddar cheese sauce, bacon bits, beef chili, green onions, pickled jalapeño

Sliders for Everyone

Beef slider with gruyere, Dijon mustard and tomato jam, BBO pork slider with creamy coleslaw, Fried chicken slider with Cajun remoulade, served with French Fries

Wood-fired Flatbreads

Spicy sausage, ricotta and honey, Traditional margharita, Pesto, candied bacon and mozzarella

Popcorn

Parmesan and truffle oil, Rosemary and butter, Cajun, Caramel

Flambé Doughnuts

Flambéed doughnut holes, cream cheese icing, chocolate, caramel, raspberry coulis, sprinkles

Hot Chocolate Bar

Hot chocolate, marshmallows, peppermint, chocolate and caramel sauces, whipped cream



Our Team



Houston Loper
Executive Chef



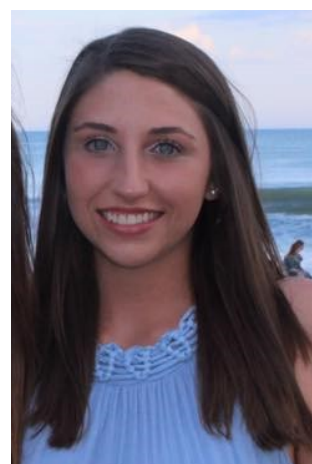
Katie Loper
Sales Director



Melo Hernandez
Chef de Cuisine



Shana Edwards
Event Coordinator
Corporate Sales Coordinator



Miranda Wood
Wedding Sales Coordinator

*And they lived happily
ever after...*



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