

Spring/Summer Plated Dinner

PASSED HORS D'OEUVRE

Basil cone filled with house smoked ricotta topped with an heirloom tomato tartare

Compressed pineapple with crispy pork belly topped with pequillo pepper

Crispy chicken and made-to-order mini waffle spread with an orange-thyme butter, finished with a seasoned honey

SALAD

Burrata with crispy shallots, micro arugula and heirloom tomatoes, drizzled with olive oil and a 25 year old barrel-aged balsamic vinegar

ENTRÉE

Herb-rubbed airline chicken breast cooked sous vide then pan seared, served with a summer pan corn and haricot verts with gremolata finished with a lemon pan sauce

DESSERT

Strawberry Shortcake Bomb



HL CATERING COMPANY
We put the delicious in your party!