



CORPORATE MENU



HOT BREAKFAST

TRADITIONAL BREAKFAST \$15.95 PP

Scrambled eggs, bacon or sausage, breakfast potatoes, toast or biscuits, and fruit

CONTINENTAL BREAKFAST \$11.95 PP

Assortment of pastries, yogurt with granola, fresh fruit, hard boiled eggs (v)

MINI ASSORTED FRITTATAS \$3.50 PP

Potato, onions, & parmesan frittata (v, gf)
Tomato, garlic, & basil frittata (v, gf)
Bacon, veggie & cheddar frittata (gf)

LOADED BREAKFAST HASH \$6.95 PP

Bacon, sausage, roasted potato medley, cheddar cheese, green onion (gf)

Add Brisket + \$5

VEGETABLE BREAKFAST HASH \$4.95 PP

Vegetable hash with potato medley, onions and peppers (v, gf)

'A LA CARTE' BYO BREAKFAST \$4 PP

OR PICK 5 FOR \$18 PP

Scrambled eggs
Frittatas
Creamy grits
Home fries or hashbrowns
HL signature candied bacon
Sausage links or patties
Turkey sausage
Off the bone ham
Buttermilk biscuits
Sausage and gravy biscuits
French toast casserole
Pastry assortment
Fresh Seasonal fruit

THREE CHEESE STRATA \$9.95 PP

Layers of artisanal bread, egg, tomato, and goat cheese, served with roasted parsnip mashers, 6-hour tomatoes, and warm red pepper coulis, cut into individual servings (v)

CINNAMON ROLLS \$5 PP

Classic cinnamon rolls topped with cream cheese icing (v)

CHICKEN AND WAFFLES \$11.95 PP

Waffle bar with crispy chicken tenders, seasonal berries, syrup, honey, and whipped butter

GRIT BAR \$6.95 PP

Grits, cheese, bacon, scallion, whipped butter

AVOCADO TOAST BAR \$13.95 PP

Toast, fresh avocado, sliced tomato, goat cheese, pickled red onion, chopped bacon, lemon, balsamic vinegar, EVOO, S+P

BISCUIT BAR \$9.95 PP

Assortment of biscuit flavors with Jam, apple butter, pimento cheese, honey, whipped butter

CHEF ATTENDED OMELETTE BAR \$ 18 PP

*WILL REQUIRE STAFFING

Made to order omelettes with topping options of: cheddar cheese, mozzarella, caramelized onions, assorted peppers, spinach, fresh tomato, diced ham, crumbled bacon, sour cream, pickled jalapenos and assorted hot sauces

GRAB AND GO BREAKFAST

WARM

THE LOPER \$8 PP

House-made pastrami, fried egg, provolone cheese, spicy aioli on an everything bagel

BEC CROISSANT \$6 PP

Fried egg, cheese, bacon, chipotle aioli, on a buttery croissant

TEC ENGLISH MUFFIN \$6 PP

Turkey sausage, egg, and cheese on an English muffin

VEGAN BREAKFAST BURRITO \$5 PP

Avocado, tofu, and roasted vegetables in a spinach tortilla (v, vg)

EGG AND CHEESE BISCUIT \$4 PP

Homemade buttermilk biscuits, fried egg, and melted cheddar (v)

BREAKFAST CASSEROLE MUFFINS \$4 PP

Savory sourdough muffins with egg, bacon, cheddar, and potato

COLD

YOGURT PARFAITS \$6 PP

Layered with fresh fruit and granola (v)

OVERNIGHT OATS \$5 PP

Rolled oats steeped in almond milk and topped with seasonal fruit (vg, v, gf)

COFFEE PANNA COTTAS \$4 PP

Coffee panna cotta cups topped with granola and shaved chocolate (v)

CHIA PUDDING \$4 PP

Individual coconut milk chai puddings topped with mango or seasonal chef's choice fruit (v, vg)

SEASONAL FRUIT CUPS \$4 PP

Fresh cut seasonal fruit

MORNING BEVERAGES

HOT COFFEE \$4.95 PP

Half and half, plant-based milk, sugar, sweet n' low

ASSORTED HOT TEAS \$3.95 PP

Tea, hot water, honey, sugar, sweet n' low

JUICE \$2.95 PP

Orange, apple or cranberry juice

FRESH PRESSED JUICES \$5.95 PP

Green Juice, Berry Booster, or Golden Glow
Served individual 8oz bottles

SPARKLING BOTTLED WATERS \$3.95 PP

INFUSED WATER STATION \$5.99 - BY THE GALLON

- Cucumber, lemon, mint
- Citrus, blackberry, basil



BOXED LUNCHEES - HANDHELDS

GF bread or wraps available for + \$1.50 each. GF cookies available for + \$1.00 each

Classic Package | \$16.95 pp

Choose two sandwich or wrap styles plus one vegetarian option. Includes your choice of House or Caesar Salad, plus kettle chips, and a cookie or brownie.

Premium Package | \$19.95 pp

Choose three sandwiches or wrap styles plus one vegetarian option. Includes your choice of House or Caesar Salad, Pasta Salad, Fruit Salad, plus kettle chips and a lemon bar or s'mores brownie.

SANDWICHES + WRAPS

ITALIAN SANDWICH

Ham, capicola, salami, provolone, shaved red onion, lettuce, tomato, and herb aioli on Italian bread

GRILLED CHICKEN CAESAR WRAP

Grilled chicken, baby kale, romaine, parmesan, croutons and Caesar dressing, in a flour tortilla wrap

CHICKEN SALAD CROISSANT

Housemade chicken salad, celery, fresh herb mayo, tomato, and lettuce on a croissant

BBQ CHICKEN WRAP

Pulled BBQ Chicken, cheese, mixed greens and red onion, in a spinach wrap (BBQ jackfruit available for v, vg option)

TUSCAN GRILLED CHICKEN

Tuscan grilled chicken, nutfree pesto, cheese, tomato jam and arugula on housemade focaccia

ROAST BEEF

Shaved roast beef, horseradish aioli, tomato, provolone, crispy onions, and arugula on ciabatta

BOXED LUNCHEES - HANDHELDS

GF bread and wraps available for + \$1.50 each. GF cookie available for + \$1.00 each



PETITE FILET SANDWICH

Medium-rare filet, spinach, caramelized onions, and horseradish cream sauce, on housemade focaccia

GRILLED VEGGIE CAPRESE

Grilled zucchini and squash, heirloom tomato, mozzarella, basil, aged balsamic, and roasted garlic aioli on ciabatta (v)

ASIAN CHICKEN WRAP

Sliced chicken, shredded lettuce, purple cabbage, mandarin oranges, toasted almonds, shredded carrots, green onion, wonton crisps, and sesame dressing, in a spinach wrap

CLASSIC CLUB

Ham, turkey, bacon, tomato, lettuce, American and Swiss cheese, and herb mayo on country white bread

HUMMUS WRAP

Roasted Greek veggies with romaine, tomatoes, cucumbers, olives, roasted red peppers and tzatziki, in a spinach wrap (v)

TURKEY SANDWICH

Sliced roasted turkey, applewood smoked bacon, fresh greens, sundried tomato, smashed avocado, herb aioli on country white bread

SOUTH OF THE BORDER WRAP

Sliced grilled chicken, romaine, cotija cheese, shredded carrots, corn, cilantro, black beans, green onion, tomato, in a flour tortilla wrap, served with a chipotle ranch on the side

CUBAN SANDWICH

Ham, roast pork, dill pickles, mustard, Swiss cheese, and French baguette

BOXED LUNCHES - BOWLS AND SALADS

\$14.95 Per Person | Includes a dessert choice of a cookie or brownie

GREEK SALAD BOWL

Sliced Chicken breast, Romaine lettuce, feta, baby tomatoes, sliced red onion, cucumber, roasted red peppers, kalamata olives, crispy chickpeas, lemon greek vinaigrette (gf)

TURKEY COBB SALAD BOWL

Mixed greens, sliced turkey, crumbled bacon, cheese, egg, sliced baby tomato, carrot, cucumber, red onion, avocado ranch (gf)

ASIAN CHICKEN SALAD BOWL

Grilled Chicken, shredded lettuce, purple cabbage, vermicelli noodles, cucumber, carrot, toasted almonds, fresh lime, fresh mint, basil, cilantro, sesame ginger vinaigrette

SOUTHWEST SALAD BOWL

Romaine, cherry tomato, roasted corn, red onion, black beans, cotija cheese, sweet peppers, tortilla strips and a cilantro vinaigrette **or** chipotle ranch (v)

STEAKHOUSE SALAD BOWL

Mixed greens, marinated sliced skirt steak, roasted vegetable medley, blue cheese, tomato, crispy shallots, and chimichurri verde (gf)

HARVEST GRAIN BOWL

Baby spinach and arugula, farro, roasted chickpeas, roasted cauliflower, sweet potato, goat cheese, pickled red onion, and honey-lemon vinaigrette (v, gf)

CHICKEN PESTO BOWL

Roasted Chicken, baby spinach, roasted broccoli, cherry tomato, pickled onion, herb quinoa, shaved parmesan, herb parmesan breadcrumb, and a pesto vinaigrette (gf)

ITALIAN CHOP SALAD BOWL

Salami, ham, turkey, romaine and radicchio blend, chickpeas, baby tomatoes, pepperoncini, sliced red onion, mozzarella pearls, and italian vinaigrette (gf)



A LA CARTE DELI SIDES

Individual, pre-packaged servings available upon request for an additional charge

CUCUMBER SALAD \$3.50 PP

Marinated cucumber, red onion, dill, and fresh herbs (v, vg, gf)

MARINATED TOMATO SALAD \$4.50 PP

Heirloom cherry tomatoes, basil, cucumber, garbanzo beans, red onions, and mozzarella pearls (v, vg, gf)

Add rosemary focaccia to make it a Panzanella!

SEASONAL FRUIT SALAD \$4.50 PP

(v, vg, gf)

PASTA SALAD \$4.50 PP

Tri-color pasta, fresh veggies, herbs, parmesan, and Italian vinaigrette (v)

SWEET POTATO SALAD \$4.50 PP

Cubed sweet potatoes with arugula, feta, and candied pumpkin seeds, tossed in a light vinaigrette (v, gf)

LOADED POTATO SALAD \$4.50 PP

Red bliss potatoes, cheddar, bacon, sour cream, chives (gf)

HERB POTATO SALAD \$4.50 PP

Yukon gold potatoes, celery, green peppers, vinegar herb dressing (v, vg, gf)

BROCCOLI SALAD \$4.50 PP

Broccoli, red onion, sunflower seeds, mixed with cheddar cheese and bacon (gf)

WILD RICE SALAD \$4.50 PP

Cold wild rice salad with diced tomatoes, chickpeas, dried cherries, celery, and parsley tossed in a light vinaigrette (v, vg, gf)

CHICKPEA CAULIFLOWER SALAD \$4.50 PP

Roasted chickpeas and cauliflower, carrots, shaved kale, and citrus tahini dressing (v, vg, gf)

QUINOA AND CORN SALAD \$3.50 PP

Tricolor quinoa, black beans, sweet corn, bell pepper, cilantro lime dressing (v, vg, gf)

ROASTED BEET SALAD \$5.50 PP

Shaved red onion, pistachio, orange marmalade vinaigrette (v, vg, gf)

PESTO TORTELLINI SALAD \$4.50 PP

Cheese tortellini, cherry tomatoes, pesto, baby mozzarella, Parmesan cheese (v, gf)

MEXICAN STREET CORN SALAD \$4.50 PP

Roasted off the cobb corn, cotija cheese, lime juice, red onion, red bell pepper, cilantro (v, gf)

SOUP AND SALAD BAR

Salad Bar Pricing | \$16.95 Per Person

Includes bread and butter. Add soups for \$4 per person.



Add a selection of our signature sandwiches or wraps for a more complete offering.
Pricing available upon request.

GREENS

Mixed greens and chopped romaine

TOPPINGS

Grape tomatoes, cucumbers, onions, carrots, cheese, homemade parmesan herb croutons, sunflower seeds, chickpeas, egg, and dried cranberries

DRESSINGS

Honey lemon vinaigrette or balsamic dressing, ranch and oil + vinegar (v, gf)

PROTEIN | CHOOSE 1

Sliced grilled chicken

Sliced marinated steak **+\$2**

Marinated grilled shrimp skewers **+\$2.50**

Seared salmon - upcharge **+\$2.50**

SOUPS

Tomato Basil Bisque (v, gf)

Chicken Noodle

Chicken and Rice (gf)

Chili (gf)

Chicken Tortilla (gf)

Butternut Squash (v, gf)

Garden Vegetable (v, gf)

Brunswick Stew (gf)

LUNCH STATIONS

TACO & NACHO STATION \$15.95 PP

Choose two proteins: Chicken tinga, ground beef, grilled chicken, or flank steak

Includes Rice, beans, and Mexican street corn

Accompanied by Pico de gallo, guacamole, queso, shredded cheddar, pickled onions, sour cream, shredded lettuce, lime wedges, assorted hot sauces, flour or corn tortillas, and house-fried tortilla chips

BBQ STATION \$16.95 PP

Pulled pork and smoked BBQ chicken
Macaroni & cheese, southern green beans, cole slaw, and potato buns
Memphis style BBQ sauce, North Carolina BBQ sauce, and a mustard sauce

Additional side options available

MEDITERRANEAN STATION \$16.95 PP

Choose two: Chicken, vegetable, or beef kofta kabobs

Accompanied by Tzatziki, hummus, chopped romaine, pickled red onion, cucumber tomato salad, fire-roasted corn, olives, feta, served with pita and seasoned lavash



BAKED POTATO BAR \$8.95 PP

Baked potatoes served with beef chili, crumbled bacon, cheddar cheese, butter, sour cream, and scallions

ITALIAN STATION \$20.95 PP

Choose one: Classic Caesar or Italian Chop Salad

Choose one: Rosemary focaccia or yeast rolls with whipped garlic butter

Choose one: Chicken piccata, chicken parmesan, or meatballs in marinara

Choose one: Lasagna, vegetable rollatini, penne alla vodka, tortellini with pesto cream sauce

Choose one: Broccoli, haricot verts, seasonal roasted vegetables

BYO BUDDHA BOWLS \$18.95 PP

Quinoa and grains blend, and mixed greens
Grilled Asian chicken, asparagus, tri-color peppers, bok choy, diced cucumber, julienned carrot, kimchi, pickled red onions, pickled beets, rice puff crunch topping

Dressings Citrus Asian vinaigrette, olive oil and balsamic vinegar

LUNCH BUFFET

TIER 1 | \$22 PER PERSON

One Salad
One Bread
One Protein
Two Sides

TIER 2 | \$28 PER PERSON

One Salad
One Bread
Two Proteins
Two Sides

BUFFET SALADS & BREAD

GARDEN

Sliced cherry tomato, carrots, cucumber, red onion, balsamic dressing (v, vg, gf)

CITRUS GARDEN SALAD

Mixed greens, strawberries, mandarins, feta or goat cheese, champagne vinaigrette (v, gf)

GREEK SALAD

Romaine lettuce, feta, baby tomatoes, sliced red onion, cucumber, roasted red peppers, kalamata olives, crispy chickpeas, lemon greek vinaigrette (v, gf)

CAESAR SALAD

Romaine lettuce, shaved parmesan, croutons, caesar dressing

HOUSE YEAST ROLLS

Citrus herb butter (v)

SOUTHERN CORNBREAD

Honey butter (v)

HOUSEMADE ROSEMARY FOCACCIA

Herb evoo & balsamic (v, vg)

GLUTEN FREE BREAD + \$1.50



BUFFET

BUFFET SIDES

CLASSIC RISOTTO

Fresh herbs, parmesan (gf)

ROASTED FINGERLINGS

Roasted and tossed in fresh herbs and olive oil (v, vg, gf)

SMASHED POTATOES

Roasted garlic aioli (v, gf, df)

MAC AND CHEESE

Creamy classic macaroni and cheese (v)

MASHED POTATOES

Brown butter mashed potatoes (v, gf)

ROASTED VEGETABLES

Seasonal, fresh herbs, garlic (v, vg, gf)

ROASTED RAINBOW CARROTS

Cardamom brown butter or nut-free pesto (v, gf)

GREMOLATA GREEN BEANS

(v, gf)

CHARRED BROCCOLINI

Garlic and herbs (v, gf)

CITRUS ASPARAGUS

Marinated asparagus with lemon and shaved parmesan (v, gf)

BUFFET PROTEINS

STUFFED CHICKEN BREAST **+\$1 PP**

Stuffed with spinach, mozzarella, red pepper, topped with a creamy garlic sauce (gf)

ROASTED CHICKEN BREAST

Herb marinated, herb pan sauce (gf, df)

FRIED CHICKEN

Southern buttermilk fried chicken

MARINATED FLANK STEAK

Chimichurri verde (gf, df)

PETITE FILET **+\$1 PP**

Choice or creamy horseradish, red wine demi or chimichurri (gf, df)

BRAISED BEEF BRISKET

Served with BBQ sauce (gf)

PULLED BBQ PORK

Served with two styles of BBQ sauce (gf, df)

SEARED SALMON **+\$1 PP**

Honey lemon beurre blanc (gf)

HAPPY HOUR

AL LA CARTE PRICING

VEGGIE CRUDITE \$7

Fresh vegetable crudité with creamy green goddess dip and hummus (v, gf)

FRUIT AND CHEESE \$9

Artisan cheeses, pimento cheese, candied nuts, dried and fresh fruits, seasoned lavash (v, vg)

CHARCUTERIE \$12

Cured meats, artisanal cheeses, chef-inspired accouterments, seasoned lavash

*GF crackers available

CRACKER & DIP TRIO \$6

House-made lavash crackers served with choice of three - hummus, pimento cheese, spinach artichoke dip, or whipped feta dip

SHAVED BEEF SLIDERS \$6

Soft rolls, arugula, crispy onions and creamy horseradish

CHICKEN SALAD SLIDERS \$5

HL Catering made-from-scratch chicken salad served on a potato roll

*Lettuce wraps available for GF option

CHICKEN GYRO SKEWERS \$6

Marinated grilled chicken, sweet pepper, onion, lemon tzatziki (gf)

SOUTHERN HERB TOMATO PIES \$4

STUFFED MUSHROOMS \$3

Sauteed onion, garlic, fresh herb, cheese, cream cheese, parmesan



DEVILED EGGS \$3

Classic with candied bacon

Nashville hot chicken

Triple pickle

SHRIMP COCKTAIL \$7.95

Minimum 2 dozen

Classic shrimp cocktail

MINI SWEET POTATO HAM BISCUITS \$3.50

TAQUITOS \$4

Thai Chicken - Peanut or cilantro dipping sauce

Classic Beef - Chipotle cream sauce

Classic Chicken - Avocado cream sauce

BLUEBERRY DUCK GRILLED CHEESE \$4.50

Duck pastrami, goat cheese, and blueberry compote on grilled rustic bread

MEATBALLS \$3

Asian | honey garlic BBQ | chimichurri | Kentucky bourbon

BAKED PINWHEELS - \$3

Apple cheddar | buffalo chicken | margherita | gruyere caramelized onion

SWEET TREATS

PRICED PER DOZEN

GF Desserts available upon request

BITE-SIZE PIES \$36

- Chocolate Chess
- Pecan Pie
- Key Lime or Lemon Meringue
- Strawberry Kiwi Tart
- Raspberry Passionfruit Tart

COOKIES \$28

- Chocolate Chip
- Bourbon Molasses
- Peanut Butter
- White Chocolate Macadamia Nut
- Ube Crinkle Cookies

SPECIALTY BITES \$42

- Fresh squeezed Lemon Bars
- Orange Blondies
- S'mores Brownies
- Grasshopper Bites
- Macarons

BITE-SIZE CHEESECAKES \$42

- Classic Cheesecakes with Berry Coulis
- Chocolate Cheesecakes
- Banana Pudding Cheesecakes
- White Chocolate Raspberry



BEVERAGES

DRINKS BY THE GALLON \$5.99 / GALLON

Sweet tea, unsweet tea, and lemonade. Drink dispensers not included.

ASSORTED SOFT DRINKS \$3.50 PP

Coca-Cola, Diet Coke, Sprite, and Ginger Ale

WATER \$3.50 PP

Still bottled water, sparkling bottled water, or infused water

POLICIES & INFORMATION



FOOD & BEVERAGE MINIMUM

A food and beverage minimum of \$700 applies to all orders.



DELIVERY FEE

A delivery fee will apply to all orders. Deliveries outside of a certain radius may require additional fees.



ADMINISTRATIVE FEE

An administrative fee will be applied to all orders to support operational cost.

WHAT TO EXPECT

- Menu selections and final guest count due 7-10 business days prior to the event
- On-site contact required for all deliveries
- Custom menus available
- Disposables or rentals available upon request

Have questions or ready to book?

Sales@hlcatering.com | 919.605.0065