

Menu

All menus can be customized to your specific needs. Please don't hesitate to contact us if you have any questions.

We cater to all dietary or allergy restrictions. We offer several vegetarian, vegan and gluten free options.

Let's eat!



H&B Catering
Let's eat!

BREAKFAST

STARTERS

Fresh Seasonal Sliced Fruit
Assorted Breakfast Pastries
Biscuits with Country Gravy
Fruit Yogurt and Granola
Hot or Chilled Oatmeal Bowl with Dried Fruit ,
Diced Apples and Brown Sugar

SIGNATURES

Made to Order Omelet Station

Vegetable Frittata
Crustless egg bake with tomato, onion peppers and spinach

Sweet Potato and Kale Hash

Southwest Breakfast Wraps
Scrambles Eggs, chorizo, black bean, avocado, tomato, onion
and cheese wrapped in a warm tortilla

HGB English Muffin
Coffee bacon, fried egg and cheddar cheese on an English muffin

Banana PBJ
Fruit jam, crunchy peanut butter and banana on cinnamon Texas toast

Shrimp & Grits
Savory creamy grits with Cajun seasoned shrimp

Chicken and Waffles
Fried boneless chicken tenderloin and golden waffles with bourbon maple glaze

Southern Pan Perdu
Thick cut French bread soaked in eggs and spices then fried and topped
with berry sauce

ALL AMERICAN FAVORITES

Hash Browns with peppers and onions

Scrambled Eggs

Pancakes or Waffles

Grits

Pork Sausage, Turkey Sausage, Bacon patties or links

*Breakfast beverages include coffee, tea, orange, apple and cranberry juice



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Boxed Lunches \$17

Box lunch includes:
Sandwich/Wrap or Salad
Chips
Sweet Bite
Bottled Water

CHICKEN CAESER WRAP

Grilled Chicken Breast, Romaine Lettuce, Parmesan Cheese,
Black Olives, Caesar Dressing, Flour Tortilla

JERK CHICKEN WRAP

Jerk Chicken, Shredded Cabbage, Carrots, Tomato, Cucumber
Shredded Cheese, House Made Creamy Jerk Dressing

ROASTED TURKEY

Roasted Turkey Breast, Lettuce, Tomato, Provolone Cheese,
Pesto Mayo, Artisan Bread

HAM & CHEESE

Honey Ham, Swiss Cheese, Lettuce, Tomato, Onion,
French Roll, Honey Mustard

ROAST BEEF

Roast Beef, Lettuce, Tomato, Cheddar Cheese, Caramelized Onion,
Horseradish Mayo, Ciabatta Bread

ITALIAN STACK

Salami, Ham, Bologna, Lettuce, Tomato, Banana Peppers,
Provolone Cheese, Herb Mayo, French Roll

VEGGIE WRAP

Grilled Zucchini, Yellow Squash, Mushroom, Red Pepper, Onion
Hummus, Flour Tortilla



Salads \$15

CHICKEN CAESER Salad

Grilled Chicken Breast, Romaine Lettuce, Parmesan Cheese,
Black Olives, Caesar Dressing, Flour Tortilla

JERK CHICKEN SALAD

Jerk Chicken, Shredded Cabbage, Carrots, Tomato, Cucumber
Shredded Cheese, House Made Creamy Jerk Dressing

FRESH GARDEN SALAD

Mixed Greens, Cucumber, Tomato, Carrots, Onion, Broccoli, Shredded Cheese,
Balsamic Dressing

COBB SALAD

Chicken Breast, Iceberg Lettuce, Tomato, Bacon,
Boiled Egg, Bleu Cheese, Vinaigrette

TUNA SALAD or SANDWICH

Tuna Salad Over a Bed Of Romaine Lettuce

SUPER FOODS

Mixed Greens, Pump Seeds, Nuts, Dried Cranberries, Carrots, Onion, Citrus Vinaigrette

SOUTHWEST CHICKEN SALAD

Chicken Breast, Romaine Lettuce, Black Bean and Corn, Pico de Gallo,
Shredded Cheese, Tortilla Strips, Cilantro Lime Dressing

GREEK SALAD

Chicken Breast, Romaine Lettuce, Cucumber, Onion, Olives,
Tomato, Feta Cheese, Herb Vinaigrette

MANDARIN ORANGE SALAD

Chicken Breast, Baby Spinach, Mandarin Orange, Carrots, Almonds
Feta Cheese, Crispy Noodles, Sesame Ginger Vinaigrette



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Executive Boxed Lunch \$25

Lunches are presented in Bento Boxes

LEMON PESTO GRILLED CHICKEN BREAST
Quinoa Salad with Citrus Dressing & Vegetables

GRILLED TARRAGON CHICKEN
Grain Mustard Potato Salad, Alfalfa & Charred Scallions

HONEY GRILLED CHICKEN
Napa Cabbage Slaw with Honey Vinaigrette,
Sugar Snap Peas & Broccoli

FIG BALSAMIC GLAZED CHICKEN
Couscous with Feta, Arugula, Mint, Scallions, Almonds

MONGOLIAN STYLE STEAK
Soba Noodles, Bok Choy with Spicy Cilantro Sauce

ARGENTINEAN STEAK
Chimichurri, Smoked Petite Potatoes with Peppers

CURRY LAMB
Basmati Rice and Peas, Sautéed Spinach

TERIYAKI GLAZED PACIFIC SALMON
Exotic Baby Greens with Cilantro Jasmine Rice

CAJUN SHRIMP
Charred Tomato & Brown Rice

Finger Sandwiches

\$25 per dozen

Cucumber and Tomato with
Lemon Dill Cream Cheese Spread

Roasted Veggie & Hummus Stack

Caprese on Focaccia

Truffle Egg Salad

Crab Salad

Grilled Shrimp with Piquillo Pepper Mayo

Smoked Salmon with Dill Cream Cheese Spread

Prosciutto Brie and Apple Jam

Ham and Jalapeno on Cornbread
with Honey Butter Spread

Roast Beef with Bleu Cheese Spread

Smoked Turkey with Cranberry Horseradish Spread

Grilled Chicken Mozzarella with
Roasted Red Pepper Spread

Assorted Pinwheels



Break Time

Chicago Style Popcorn: Cheese & Caramel Mix

Trail Mix

Vegetable Shooters & Dip

Fruit Skewers

Whole Fruit

Kettle Chips

Granola Bar

Assorted Cookies

Pretzels with Mustard Sauce

Chips & Dip: Salsa, Guacamole,

Homemade Beef Jerky

Hummus & Pita Chips

Sweet & Spicy Nut Mix

Chocolate Covered Banana Bites

Naked Juice

Izze Sparkling Juice

Ice Mountain Water

Fiji Water

S. Pellegrino Sparkling Water

Pepsi, Diet Pepsi & Sprite

Made to Order Coffee, Lattes and Espresso Drinks

Assorted Rishi Tea



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BBQ & Grill Time

Southern Style Potato Salad

Fresh Garden Salad

Coleslaw

Broccoli Salad

Roasted Corn on the Cobb

Green Beans with Roasted Peppers

Grilled vegetable Kabobs

Sauteed Kale

Smoked Potato Wedges

Loaded Baked Potato

Five Cheese Macaroni

Spaghetti with Homemade Sauce

Hamburgers

Turkey Burgers

Grilled Hot Dogs

Grilled Bratwurst

Pork Ribs

Turkey Tips

Grilled Chicken

Smoked Turkey Legs

Grilled Shrimp Kabobs



Southern Comfort

Seven Layered Salad

Coleslaw

Potato Salad

Fried, Baked or Smothered Chicken

Fried, Baked or Smothered Pork Chops

Fried Catfish

Beef Short Ribs

Chicken or Shrimp Jambalaya

Collard Greens with Smoked Turkey

Green Beans and Potatoes

Fried Okra

Fried Corn

Fried Green Tomatoes

Red Beans and Rice

Black Eyed Peas

Spaghetti

Mac & Cheese

Cornbread Dressing

Buttermilk Biscuits

Dessert

Peach Cobbler

Apple Pie



Vegetable Appetizers

Grilled Polenta Cakes with Wild Mushrooms

Grilled Cheese with Tomato Soup Shooters

Vegetable Spring Roll with Sweet Chili Sauce

Loaded Baked Potato Bites

Lollipop Brussels Sprouts with Spiced Jam

Grilled Veggie Kabob

Mac & Cheese Fritters

Stuffed Mushrooms

Sweet Corn and Spinach Mini Empanadas

Tri-Colored Bruschetta

Blue Cheese, Pear and Honey Crostini

Caprese Skewers

Grilled Zucchini Rolls

Fava Bean Crostini with Pecorino



Surf & Turf Appetizers

Braised Guajillo Pork Tacos with Pickled Red Onions and Pineapple Guacamole

Candied Bacon Lollipops

Grilled Chicken Kabob with Roasted Peppers

Chicken Satay with Peanut Sauce

Sriracha Lime Lollipop Chicken Wings

Basil, Coconut Shrimp Ceviche

Crab Cakes with Spicy Mustard Mayo

Salmon and Dill Cucumber Cups

Grilled Shrimp Skewers

Grilled Salmon Skewers

Mini Turkey Burgers with Red Onion Marmalade

Bacon Wrapped Beef Tenderloin with Jack Daniel Glaze

Bacon Wrapped Dates w/Chorizo and Goat Cheese

Beef Skewers

Grilled Lamb Chops

Lamb Meatballs with Mint Sauce

Chicken Meatballs with Red Onion Marmalade

Bleu Cheese Stuffed Beef Meatballs

Fish Quesadillas with Cilantro Lime Sauce

Seared Scallops with Avocado



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Platters and Displays

Small serves up to 10 | Large servers up to 20

Charcuterie Platter with \$80 | \$160
House Made Chutney and Artisan Bread

Fresh Fruit & Cheese Tray \$70 | \$140
Assorted Seasonal Fruit & Domestic Cheeses

Fresh Fruit Arrangement \$60 | \$120

Fruit Skewers \$60 | \$120
with Yogurt Dip

Grilled Vegetable Tray \$60 | \$120
Marinated & Grilled with Fresh Herbs & Garlic

Vegetable Crudité Tray \$60 | \$120
Fresh Seasonal Vegetables with Herb Dip

Artisan Cheese Tray \$80 | \$160
Imported and domestic cheeses

Chilled Seafood Platter \$market price
Fresh seafood to include shrimp, crab, oysters, lobster,
Salmon and ceviche



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Chef Action and Carving Stations

Penne and Bow tie pasta \$10 per person
with pomodorina, alfredo, and basil pesto sauce. Choice of Ingredients: chicken, Italian sausage, mushrooms, red peppers, onion, garlic, tomatoes, and olives.

*Add shrimp is an additional \$2

Made to Order Mac & Cheese Station \$12 per person
Elbow macaroni, cheese sauce and Cajun cream sauce. Choices include veggies beef, chicken, mushroom, and lobster and bacon

Stir fry Station \$10 per person
Fried rice made to order from a selection of chicken, beef, carrots, snow peas, bean sprouts, baby corn, and broccoli.

Fajita Station \$10 per person
Perfectly sautéed peppers and onions with your choice of chicken or beef over a warm flour tortilla. Sour cream, guacamole, salsa and pico de gallo

Taco Bar \$10 per person
Build your own taco with the choice of ground beef or ground chicken. Side options include: sour cream, pico de gallo, guacamole, cheese, lettuce, black beans and hard or soft shells.

Beef Steamship \$200 each (serves approximately 20)
Beef Top Round accompanied with stone ground mustard, horseradish cream, and ajus

Roasted Pork Loin \$100 each (serves approximately 10)
Served with peach compote

Oven Roasted Turkey Breast \$100 (serves approximately 10)
Accompanied with tarragon mayonnaise and cranberry chutney

Oven Roasted Ham \$100 (serves approximately 10) Spiral Ham
accompanied with honey mustard and herb mayonnaise

Proteins

Chicken Breasts Marinated in a Citrus White Wine Sauce

Chicken and Seafood Paella

Chilean Sea Bass topped with Mediterranean Relish

Filet of Salmon with Avocado & Diced Tomato

Grilled Steak with Chimichurri

Herb Roasted Glazed Airline Chicken Breast

Oven Roasted Ham with honey mustard and herb mayonnaise

Oven Roasted Turkey Breast Accompanied with tarragon mayonnaise and
cranberry chutney

Pesto Grilled Chicken

Grilled Lamb Chops with Mint Sauce

Seared Duck Breast with Juniper Berry Sauce

Sweet Chili-Lime Salmon Filet

Pistachio Crusted Salmon

Red Snapper Escovitch

Tamarind Glazed Chicken

Lollipop Chicken Wings

with choice of peach, sriracha lime and garlic parmesan flavors

Jerk Chicken

Herb Roasted Beyond Chicken

Lasagna



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Sides

Penne Pasta with a choice of:
Marinara, Alfredo, Pesto Cream, or Cajun bechamel

Quinoa

Cous Cous

Cilantro Lime , Fried, White, Brown or Yellow Rice

Roasted Brussel Sprouts with Bacon

Seasonal Grilled Vegetables

White Cheese and Macaroni

Green Beans with Peppers and Onion

Lemon Zest Asparagus

Sautéed Kale

Honey Glazed Carrots

Steamed Broccoli and Mushrooms

Jalapeno Cilantro Lime Corn

Ginger Soba Noodles

Stir-Fry Vegetables



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Select three of the following menu items for
\$20 per person

Mini Taco Bites

Your choice of pork or chicken served in a mini tortilla cup topped with guacamole and sour cream

Bacon Lollipops

Candied applewood bacon coated with Bourbon maple glaze

Chicken Italiano

Italian herb chicken baked in a wonton cup

Grilled Cheese with Tomato Soup Shooters

All American grilled cheese bites served with tomato shooters

Grilled Chicken Kabob

Marinated chicken served with pepper sauce

Loaded Baked Potato Bites

Fully loaded baked potato in a bite size. Topped with cheese, bacon, green onion and sour cream.

Chicken Wingets

Chicken wings fried to perfection with choice of sriracha lime, honey bbq and garlic parmesan flavors.

Lollipop Brussel Sprouts

Roasted brussels with bacon jam.

Caprese Skewers

Fresh tomato, basil and mozzarella drizzled with aged balsamic vinaigrette

Southwest Caviar Cup

Black bean and corn in a phyllo cup

Mac & Cheese Fritters

Hand rolled then deep fried macaroni bites

Stuffed Mushrooms

Mushroom tops stuffed cream cheese, artichoke and spinach



Bruschetta

Toasted baguettes with garden ripened tomato, basil and garlic

Vegetable Spring Roll with Sweet Chili Sauce

Salmon Mousse and Cucumber Bites



Select three of the following menu items for
\$30 per person

Chicken and Seafood Paella
*Chicken, Shrimp, Fish, Mussels,
Calamari and herbs in a saffron rice*



Grilled Shrimp Skewers
*Gulf shrimp marinated in Garlic Citrus
Sauce*

Prawn Rolls
*Deep fried wonton wrapped shrimp with sweet
chili dipping sauce*

Crab Cakes with Spicy Mustard
Mayo
*Mini crab cakes with a dollop of
homemade spicy mustard mayo*



Salmon and Dill Phyllo Bites
*Smoked salmon wrapped with fresh herbs, cream
cheese and baked to perfection in a puff pastry*

Mini Beef Sliders
*Angus beef stuffed with bleu cheese topped with
red wine glazed mushrooms*



Mini Chicken or Turkey Sliders with Red Onion
Marmalade

*Challenge your guest's palettes by introducing
our combination of Red Onion Marmalade and
Provolone in these juicy mini burgers*

Mini Pulled Pork Sliders
*Slow cooked pork is a sweet and tangy bbq
sauce topped with apple slaw*



Bacon Wrapped Dates w/Chorizo
and Manchego Cheese
*Medjool dates stuffed with
Chorizo and Manchego cheese,
wrapped in bacon and*

Basil, Coconut, Shrimp Ceviche
*Traditional ceviche marinated in coconut milk
and fresh basil served in citrus cups*

Chicken and Waffle Skewers
*Fried boneless chicken between two mini waffles
served with Bourbon maple syrup*



Contact Us

www.handbcatering.com

312-774-3332

Thank You For Choosing

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