



HL CATERING COMPANY

Corporate Menu

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HOT BREAKFAST BUFFET

\$22.00 PER PERSON | SELECT 4 ITEMS FROM BELOW | MINIMUM 15 GUESTS

Add Additional Items for + \$5 Per Person

FARMERS FRITTATA

bacon, sausage, fresh veggies, cheddar
cheese [gf]

MINI ASSORTED FRITATAS

potato, onions, and parmesan frittata |
tomato, garlic, and basil frittata | bacon
and cheddar frittata

VEGETABLE QUICHE

spinach, tomato, parmesan, fresh herbs [v,
gf]

THREE CHEESE STRATA

layers of artisanal bread, tomato, and goat
cheese, served with roasted parsnip
mashers, 6-hour tomatoes, and warm red
pepper coulis [v]

LOADED BREAKFAST BAKE

bacon, sausage, roasted potatoes, cheddar
cheese, green onion [gf]

VEGETABLE BREAKFAST HASH

vegetable hash with potatoes, onions and
peppers [v]

PROTEINS

bacon or sausage - upgrade to turkey bacon or sausage + \$1.50

BISCUIT BREAD

sheet pan of biscuit dough baked and cut
into strips served with whipped citrus butter
and house apple butter

COUNTRY HAM BISCUITS

sweet potato biscuits, butter brown sugar
country ham

CINNAMON ROLLS

classic cinnamon rolls topped with cream
cheese icing [v]

CHICKEN AND WAFFLES BAR

waffle bar with crispy chicken, syrup, honey,
and whipped butter + \$3.50

GRIT BAR

grits, cheese, bacon, scallion, whipped
butter

YOGURT PARFAITS

fresh fruit and granola [v]

HASH BROWNS OR HOMEFRIES

[v, gf]

GRAB AND GO BREAKFAST

\$18 PER PERSON | SELECT 2 HOT AND 1 COLD FROM BELOW | MINIMUM 15 GUESTS

HOT

FRESH START WRAP

egg white, black beans, peppers, onions,
spinach, green chili aioli

BREAKFAST BURRITO

egg, cheese, potatoes, beans, green chili aioli -
add chorizo \$2 [v]

VEGAN BREAKFAST BURRITO

avocado, scrambled tofu, and roasted
vegetables in a spinach tortilla

MINI ASSORTED FRITATAS

potato, onions, and parmesan frittata |
tomato, garlic, and basil frittata | bacon and
cheddar frittata [gf]

EGG AND CHEESE BAGEL

plain bagel, fried egg, melted cheddar [v]

COLD

COFFEE PANNA COTTAS

coffee panna cotta cups topped with granola
and shaved chocolate

ALMOND BUTTER BARS

mixed nuts, oats, dried fruit, almond butter,
honey [v]

THE LOPER

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

HEG CROISSANT

fried egg, cheese, ham, spinach, honey
mustard

TEC

turkey sausage, egg, and cheese on a house-
made English muffin

BREAKFAST BOWL

grits, scrambled eggs, potatoes, topped with
bacon, cheese, peppers, onions, and chives -
jalapenos optional

YOGURT PARFAITS

fresh fruit and superfood granola [v]

FRESH SEASONAL FRUIT CUPS

[vegan, gf]

OVERNIGHT OATS

with seasonal fruit [vegan, gf]

BREAKFAST PLATTERS

AL LA CARTE | SERVES 20 PEOPLE PER PLATTER

BREAKFAST LOAVES \$14

coffee cake | banana and dark chocolate |
lemon blueberry | *one flavor per order* [v]

LOX BOARD \$32

pastrami style smoked salmon, fennel slaw,
pickled onions, capers, lemon cream cheese,
everything bagel chips

BREAKFAST CHARCUTERIE \$42

candied bacon, black pepper bacon, local
country ham, sliced chorizo, hard-boiled eggs,
brioche toast, chef-selected preserves, tomato
jam, and artisanal cheeses

FRESH SEASONAL FRUIT PLATTER \$30

[vegan, v, gf]

ASSORTED BAGELS \$40 per dozen

plain | everything | sesame | blueberry
served with cream cheese and
whipped butter [v]

ASSORTED MUFFINS AND PASTRIES \$40 per dozen

[v] - ask for our seasonal flavors

SCONES \$32 per dozen

cinnamon-sugar, mixed berry, or
white chocolate scones

BREAKFAST BEVERAGES

CARAFE

\$4.00 Per Person

COFFEE CARAFE

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

COLD BREW COFFEE

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

ASSORTED HOT TEAS

tea, hot water, honey, half and half, plant-
based milk, sugar, sweet n' low

BOTTLES

Serves 1 each - \$3.50 per person

SIMPLY ORANGE JUICE

APPLE JUICE

STILL BOTTLED WATER

SPARKLING WATERS

BOXED LUNCHES HANDHELDS

\$16 PER PERSON | MINIMUM 5 BOXES PER SANDWICH | MINIMUM 15 BOXES PER ORDER

Includes chips and a side salad + \$2.50 per person to add cookie/brownie

BREAD OPTIONS

Wrap, house-made focaccia, croissant, ciabatta, french bread, sourdough, potato rolls, gluten-free bread/wraps available

ITALIAN PRESSED SANDWICH

capicola, salami, turkey, lettuce, onion, tomato, dijon, mayo, pepperoncini **OR**
ham, prosciutto, salami, provolone, shaved red onion, lettuce & tomato, nutfree basil pesto

PASTRAMI RUEBEN

thin sliced house-made pastrami, sauerkraut or pickled peppers, swiss, whole grain mustard mayo on rye bread

GRILLED CHICKEN CAESAR WRAP

grilled chicken, baby kale, romaine, parmesan, croutons, lemon Caesar dressing

CAJUN CHICKEN SALAD CROISSANT

cajun spiced chicken salad, celery, fresh herb mayo, lettuce on a croissant

GRILLED CHICKEN SANDWICH

grilled chicken, lettuce, tomato, bacon, goat cheese, and herb aioli on sourdough

BBQ CHICKEN WRAP

pulled BBQ Chicken, mixed greens, red onion (BBQ jackfruit available for vegetarian option)

TURKEY BLT

thin sliced roasted turkey, applewood smoked bacon, fresh greens, heirloom tomato, avocado mayo on ciabatta

CLASSIC CLUB

ham, turkey, tomato, lettuce, cheese, herb mayo, toasted white bread

**** GF bread available for + 0.50 per item / GF cookie available for + 1.00 per item****

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SUNDRIED TOMATO PESTO + TURKEY

turkey, arugula, roasted red peppers, basil, and sundried tomato spread on the choice of bread or wrap

PETIT FILET SANDWICH

medium rare filet served on parmesan rosemary bread with spinach, caramelized onions, and horseradish cream sauce

ROAST BEEF

shaved roast beef on a brioche bun topped with crispy shallots with Dijon creamy mustard and mayonnaise, topped with lettuce, tomato, and cheese

GRILLED VEGGIE CAPRESE

grilled zucchini and squash, heirloom tomato, mozzarella, basil, aged balsamic, roasted garlic aioli on ciabatta or wrap [v]

HUMMUS WRAP

roasted Greek veggie wrap with romaine, tomatoes, cucumbers, olives, roasted red peppers and tzatziki [v]

VEGGIE BANH MI

pickled carrot and bell pepper, fresh cucumber, radish, cilantro, green onion, vegan sambal mayo on soft baguette [vegan]

BLT OR CLT

HL signature bacon, lettuce, thick-sliced tomato, herb aioli

Smokey carrot "bacon", lettuce, thick-sliced tomato, vegan black pepper herb aioli

**** GF bread available for + 0.50 per item / GF cookie available for + 1.00 per item****

BOXED LUNCHES BOWLS AND SALADS

\$13-16 PER PERSON | MINIMUM 5 BOXES PER SANDWICH | MINIMUM 15 BOXES PER ORDER

Includes a cookie or brownie

ADD GRILLED PROTEIN

Chicken, Steak, or Tofu - Upgrade \$4 per bowl or salad

Salmon, or Shrimp - Upgrade \$6 per bowl or salad

CHICKPEA AND CAULIFLOWER BOWL (WARM)

kale base, roasted chickpeas and cauliflower, carrots, pickled red onion, lemon tahini dressing [v, gf]

SANTE FE QUINOA AND CORN BOWL (WARM)

arugula, tricolor quinoa, black beans, sweet corn, bell pepper, tortilla strips, cilantro lime dressing [v, gf]

CHICKEN SHAWARMA BOWL (WARM)

Israeli couscous, cucumber, and tomato salad, finished with feta and parsley, herb vinaigrette

HL SIGNATURE SALAD (COLD)

spinach, sweet potatoes, blackberries, and goat cheese with a honey lemon vinaigrette [v, gf]

SOUTHWEST SALAD (COLD)

romaine, tomato, corn, black beans, cheddar, sweet peppers, tortilla strips and a cilantro vinaigrette

MEZZE SALAD (COLD)

romaine lettuce, pickled pepper, shaved carrot, fried chickpeas, shaved fennel, lemon feta vinaigrette [v, gf]

CLASSIC GARDEN SALAD (COLD)

mixed greens, sliced cherry tomato, carrot, cucumber, red onion, balsamic dressing [v, gf]

VIETNAMESE VERMICELLI (COLD)

shaved lettuce, purple cabbage, vermicelli noodles, chopped peanut, fresh lime, fresh mint, fresh basil, sesame, ginger scallion vinaigrette [vegan, gf]

BYO BUDDHA BOWLS

tri-color quinoa and mixed greens
topping options: *grilled chicken, asparagus, sauteed jicama, tri-color peppers, bok choy, diced cucumber, carrot spirals, red onions, pistachio dust, pickled beets, pickled jalapenos, and pickled mustard seed*
dressing options: *citrus Asian vinaigrette, olive oil, and vinegar*

** GF cookie available for + 1.00 per item**

HANDHELD PLATTERS

\$85 PER PLATTER | EACH ORDER SERVES 10 SANDWICHES CUT IN HALF

BREAD OPTIONS

Wrap, house-made focaccia, croissant, ciabatta, french bread, sourdough, potato rolls, gluten-free bread/wraps available

ITALIAN PRESSED SANDWICH

capicola, salami, turkey, lettuce, onion, tomato, dijon, mayo, pepperoncini

OR ham, prosciutto, salami, provolone, shaved red onion, lettuce & tomato, nutfree basil pesto

PASTRAMI RUEBEN

thin sliced house-made pastrami, sauerkraut or pickled peppers, swiss, whole grain mustard mayo on rye bread

GRILLED CHICKEN CAESAR WRAP

grilled chicken, baby kale, romaine, parmesan, croutons, lemon Caesar dressing

CAJUN CHICKEN SALAD CROISSANT

cajun spiced chicken salad, celery, fresh herb mayo, lettuce on a croissant

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grilled chicken, lettuce, tomato, bacon, goat cheese, and herb aioli on sourdough

BBQ CHICKEN WRAP

pulled BBQ Chicken, mixed greens, red onion (BBQ jackfruit available for vegetarian option)

TURKEY BLT

thin sliced roasted turkey, applewood smoked bacon, fresh greens, heirloom tomato, avocado mayo on ciabatta

CLASSIC CLUB

ham, turkey, tomato, lettuce, cheese, herb mayo, toasted white bread

**** GF bread available for + 1.50 per item**

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SUNDRIED TOMATO PESTO + TURKEY

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medium rare filet served on parmesan rosemary bread with spinach, caramelized onions, and horseradish cream sauce

ROAST BEEF

shaved roast beef on a brioche bun topped with crispy shallots with Dijon creamy mustard and mayonnaise, topped with lettuce, tomato, and cheese

GRILLED VEGGIE CAPRESE

grilled zucchini and squash, heirloom tomato, mozzarella, basil, aged balsamic roasted garlic aioli on ciabatta or wrap [v]

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roasted Greek veggie wrap with romaine, tomatoes, cucumbers, olives, roasted red peppers and tzatziki

VEGGIE BANH MI

pickled carrot and bell pepper, fresh cucumber, radish, cilantro, green onion, vegan sambal mayo on soft baguette [vegan]

BLT OR CLT

HL signature bacon, lettuce, thick-sliced tomato, herb aioli

Smokey carrot "bacon", lettuce, thick-sliced tomato, vegan black pepper herb aioli

** GF bread available for + 1.50 per item

SHARED BOWLS & SALADS

AL LA CARTE PRICING | EACH ORDER SERVES 20 PEOPLE

CUCUMBER SALAD

marinated cucumber, red onion, dill, fresh herbs [vegan, gf]

MARINATED TOMATO SALAD

heirloom cherry tomatoes, basil, cucumber, garbanzo beans, red onions, and mozzarella pearls [v, gf]

(add rosemary focaccia and make it a Panzanella!)

FRUIT SALAD

[vegan, gf]

PASTA SALAD

tri-color pasta, fresh veggies, herbs, parmesan, Italian vinaigrette [v]

SWEET POTATO SALAD

cubed sweet potatoes with arugula, feta, and candied pumpkin seeds [v, gf]

LOADED POTATO SALAD

red bliss potatoes, cheddar, bacon, sour cream, chives [gf]

HERB POTATO SALAD

yukon golds, celery, green peppers, vinegar herb dressing

BROCCOLI SALAD

chopped broccoli and mixed with cheddar cheese and bacon

RICE SALAD

cold wild rice salad with diced tomatoes, chickpeas, dried cherries, celery, and parsley tossed in a light vinaigrette

CHICKPEA AND CAULIFLOWER SALAD

roasted chickpeas and cauliflower, carrots, shaved kale, citrus tahini dressing [v, gf]

QUINOA AND CORN SALAD

tricolor quinoa, black beans, sweet corn, bell pepper, cilantro lime dressing [v, gf]

ROASTED BEET SALAD

shaved red onion, pistachio, orange marmalade vinaigrette

ROASTED CARROT SALAD

roasted carrot spears, pickled red onion, red bell peppers, feta, lemon pistachio vinaigrette [vegan, gf]

SALAD BAR

\$18.50 PER PERSON | BREAD AND BUTTER INCLUDED

GREENS

Mixed greens and chopped romaine

[vegan, gf]

TOPPINGS

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

[v]

DRESSINGS

Honey lemon, balsamic dressing, and herb ranch

[v, gf]

PROTEIN | CHOOSE 2

Sliced grilled chicken

Sliced marinated steak

Marinated shrimp

SOUPS

\$5.50 PER PERSON, PER SOUP SELECTION | MINIMUM 15 GUESTS

Served with saltines or club crackers

Tomato Basil Bisque [v, gf]

Chicken Tortilla [gf]

Chicken Noodle

Butternut Squash [v, gf]

Chicken and Rice [gf]

Garden Vegetable [v, gf]

Chili [gf]

Brunswick stew [gf]

SHARED PLATTERS

GRAZING TABLE / HAPPY HOURS

AL LA CARTE PRICING | MINIMUM OF 4 PER ORDER

VEGGIE CRUDITE \$7

fresh vegetable crudite with creamy green goddess dip [v, gf]

FRUIT AND CHEESE \$9

artisan cheeses, pimento cheese, candied nuts, dried and fresh fruits, seasoned lavash [v]

CHARCUTERIE \$12

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

"CAPRESE" BOARD \$8

marinated tomatoes, pickled red onion, mozzarella pearls, herb-infused olive oil, rustic Italian bread [g]

SLICED PETITE FILET SLIDERS \$7

soft rolls, creamy horseradish

SLICED PORK TENDERLOIN SLIDERS \$5

soft rolls, cherry mustard

CHICKEN SALAD SLIDERS OR PLATTER

HL Catering made-from-scratch chicken salad served with lavash crackers

HL SHRIMP COCKTAIL TRIO

\$48 PER PLATTER | 2 DOZEN PER PLATTER
classic shrimp cocktail, southern marinated shrimp, key lime pickled shrimp

CHICKEN GYRO SKEWERS \$5

marinated grilled chicken, sweet pepper, onion, lemon tzatziki [gf]

MEATBALLS \$3

Asian, honey garlic BBQ, chimichurri, Kentucky bourbon

STUFFED MUSHROOMS \$3

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

PINWHEELS \$3

apple cheddar | buffalo chicken | margherita | gruyere caramelized onion

DEVEILED EGGS \$3

classic | candied bacon | Nashville | triple pickle | curry

SOUTHERN HERB TOMATO PIES \$3.50

THAI CHICKEN TAQUITOS \$3

peanut or cilantro dipping sauce

BEEF OR CHICKEN TAQUITOS \$3

served with chipotle crema

BLUEBERRY DUCK GRILLED CHEESE \$3.75

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

DIPS

PRICED A LA CARTE

WHIPPED FETA \$6

marinated tomatoes, grilled sourdough [v]

TRADITIONAL HUMMUS \$5

roasted bell pepper, pita, sliced cucumber, sliced bell pepper [vegan]

GOAT CHEESE SPREAD \$6

caramelized onions, fresh herbs, toast points [v]

ROASTED BEET HUMMUS \$6

caramelized garlic, toasted walnut, lemon, carrot spears and pita [vegan, gf]

PIMENTO CHEESE \$6

seasoned lavash [vg] *add pepper jelly or bacon jam

AVOCADO \$7

sesame, sumac, orange olive oil, fried wontons [v]

SPINACH AND ARTICHOKE* \$6

artichoke hearts, wilted kale, sauteed onions, garlic, parmesan, classic crostinis [v]

BUFFALO CHICKEN* \$7

shredded chicken, buffalo sauce, melted cheddar, cream cheese, scallions, lavash

MARYLAND STYLE CRAB* \$9

blue crab, sauteed celery and onion, creamy old bay spread, toast points

ELOTE* \$6

roasted corn, fresh lime, chilis, creamy cotija spread, house-fried tortilla chips
[v, gf]

** Item is served warm*

BUFFET

TIER 1 | \$25 PER PERSON

One Salad
One Bread
One Entree
Two Sides

TIER 2 | \$31 PER PERSON

One Salad
One Bread
Two Entrees
Two Sides

BUFFET ENTREES

SEARED CHICKEN BREAST

rosemary mushroom cream sauce or
sundried tomato cream [gf]

GRILLED CHICKEN BREAST

herb marinated, herb pan sauce [gf]

MARINATED FLANK STEAK

chimichurri verde [gf]

PETITE FILET

creamy horseradish or red wine demi

BRAISED BEEF BRISKET

served BBQ sauce [gf]

SEARED SALMON

honey lemon apricot glaze [gf]

BUFFET BREAD

SOFT ROLLS, HERBED BUTTER

[v]

SOUTHERN CORNBREAD, HONEY BUTTER

[v]

BUFFET

BUFFET SIDES

CLASSIC RISOTTO

fresh herbs, parmesan [gf]

ROASTED FINGERLINGS

roasted and tossed in fresh herbs and olive oil [v, gf]

SMASHED POTATOES

roasted garlic aioli [v, gf]

MAC AND CHEESE

[v]

FIRE ROASTED VEGETABLES

fresh herbs, garlic [v, gf]

ROASTED RAINBOW CARROTS

cardamom brown butter or nut-free pesto [v, gf]

SAUTÉED GREMOLATA GREEN BEANS

[v, gf]

CHARRED BROCCOLINI

garlic and herbs [v, gf]

BUFFET SALADS

GARDEN

sliced cherry tomato, carrot, cucumber, red onion, and balsamic dressing [v, gf]

SUMMER SALAD

mixed greens, strawberries, mandarins, feta or goat cheese, and a champagne vinaigrette

MEZZE SALAD

romaine lettuce, pickled pepper, tomato, fried chickpeas, lemon feta vinaigrette [v, gf]

SWEET TREATS

PRICED PER DOZEN

BITE-SIZE PIES - \$36

Chocolate Chess
Pecan Pie
Key Lime
Strawberry Kiwi Tart
Raspberry Passionfruit Tart

COOKIES & BROWNIES - \$27

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

BITE-SIZE CHEESECAKES - \$42

Mini NY Cheesecakes, Strawberry Coulis
Chocolate Cheesecakes
Banana Pudding Cheesecakes
White Chocolate Raspberry

BEVERAGES

INDIVIDUAL DRINKS

SODA	WATER
Coca-Cola	Still Bottled Water
Diet Coke	Sparkling Bottled Water
Sprite	
Ginger Ale	

BY THE GALLON | \$5.99 PER GALLON

Drink Dispenser Included

Sweet Tea
Unsweet Tea
Lemonade

