



Menu

client favorites - * vegetarian - (V) gluten free - (GF)

Salads:

Balsamic house

Mixed greens, cucumber, shallots, cherry tomatoes, and crutons tossed in a balsamic dressing

Quinoa Power

Quinoa, mix greens, red peppers, red onion, tomato, and fresh herbs, tossed in a Greek vinaigrette

Caesar Salad

Iceberg lettuce, seasoned croutons, and Parmesan cheese tossed in a Caesar dressing.

Chipotle ranch

Black beans, corn, red onion, and tortilla strips tossed in a chipotle ranch dressing.

Mandarin salad

Iceberg lettuce, carrots, celery, mandarin oranges, candied almonds tossed in a signature vinaigrette.

Apple, cranberry, and almond

Iceberg and spring mix, apples, dried cranberries, and almonds tossed in a herb vinaigrette.

Pasta Salad

Seafood pasta salad

served with crackers

Tropical fruit salad (V) (GF)

Fruit salad consisting of tropical fruits such as pineapple, mango and strawberry

Appetizers:

Herb Grilled Chicken Skewers (GF)

Herb grilled w/ beurre blanc, bourbon, lemon pepper

Tropical Pineapple Skewers (GF)

Chicken breast, shrimp, steak, or salmon chunks skewered sweet pineapple chunks and a honey glaze

Sweet Chili Meatballs

Shrimp Skewers (GF)

Honey garlic, herb crusted, bourbon

Handmade Shrimp wontons

Chopped shrimp and a special blend of seasons and veggies hand wrapped in wonton skins and fried.

Mini Crab Cakes

Remoulade sauce

Crab Dip*

w/ French bread

Jumbo Party wings* (GF)

Dry rub, BBQ, Jerk, Buffalo, bourbon glazed, lemon pepper

Traditional Bruschetta* (V)

Tomato basil mixture atop a toasted baguette drizzled with balsamic glaze

Signature Bruschetta*

French bread toasted and topped with cream cheese, roast beef, tomato, and scallions.

Shrimp w/ cocktail (GF)

Shrimp steamed with a blend of white wine and a touch of lemon. Served chilled with cocktail sauce.

Grilled chicken or beef sliders

Mini brioche buns, cheese, lettuce, tomatoes, and onions on the side

BBQ Chicken or pulled pork sliders

Mini spring rolls

Served with duck sauce.

Veggie Platter (GF)

Assorted Cheese and Crackers Platter

Antipasti Platter

Charcuterie Board

Entrees:

Poultry

HSC Signature Chicken*

Bone in chicken stewed with peppers, onions, lemon, and honey

Lemon Oregano Chicken

Chicken bread marinated in fresh oregano and topped with a lemon butter.

Herb Crusted Chicken*

(bone in or boneless w/ beurre blanc sauce)

Grilled BBQ Chicken

Curry Chicken and Vegetables

Tomato basil chicken*

Chicken breast Marinated then grilled, topped with a fresh tomato basil mixture and balsamic glaze

Carved Roasted Turkey

w/ gravy

Ground Turkey Stir fry

Ground turkey stir-fried with peppers, onions, tomatoes, and broccoli

Seafood

Herb Crusted salmon*

Herb crusted salmon with fresh basil beurre Blanc

Honey Glazed Salmon*

Cajun spiced salmon topped with a sweet honey glaze

Orange Ginger Salmon

Salmon marinated in fresh ginger, honey, and fresh orange juice.

Bourbon salmon*

Curry Shrimp and vegetables

Balsamic glazed salmon

Marinated salmon seared and topped with a balsamic glaze.

Crab cakes

4 oz Jumbo lump crab meat mixed with mayonnaise, breadcrumbs, and a specific spice blend.

Vegetarian/Vegan

Red pepper crusted Tofu

Tofu marinated in a smoky red pepper sauce, then grilled.

Italian plant-based Sausage with peppers and onions

Sausage and vegetable jambalaya*

Stuffed peppers

Stuffed with peppers, black beans, and brown rice

Vegan Meatballs

In a marinara sauce

Vegan meat balls in a sweet chili sauce.

Vegan Curry Stir Fry

Assorted vegetables sautéed in a creamy curry sauce.

Beef/Pork/Lamb

Slow cooked pot roast

w/ gravy

Sirloin medallions

w/ garlic butter

Roasted pork loin

w/ gravy

Braised Lamb Chops*

w/ red wine reduction

Slow Cooked Lamb Shoulder*

w/ gravy

Tacos

Chicken, beef, shrimp, pork, salmon

Served with tortillas, cheese, lettuce, tomatoes, and sour cream

Tropical tacos*

Jerk chicken, jerk beef, jerk shrimp, jerk pork, jerk salmon, jerk tofu, or jerk veggie

Served with tortillas, coleslaw, and pineapple salsa

Sides:

*Garlic green beans**

Steamed broccoli

*Lemon herb rice**

Jasmine Rice

Asparagus spears

Parmesan asparagus

Buttered kernel corn

Black beans

*Garlic mashed potatoes**

*Mac and cheese**

Creamed spinach

*Rice and Beans**

*Grilled Vegetables**

*Truffle roasted potatoes**

Rosemary roasted potatoes

Garlic bread

Candied Yams

Coleslaw

Desserts:

Assorted Fruit platter

Fudge Brownies

Brownie cups*

Brownie cups filled with whipped cream, and fresh berries

Chewy Blondies*

Mini trifle bowls

Chocolate mousse, strawberry shortcake, s'mores

5 Flavored Pound Cake*

Triple chocolate mousse cake

Cookies*

Chocolate chip, snickerdoodle, strawberry m&m

Dessert Platter*

Cookies, brownies, and fruit

Vegan blondies

Drinks:

Lemonade

Classic, strawberry, blueberry, mango, peach

Add mint for an extra refresher!

Iced tea

Classic, strawberry, peach, cinnamon

Hot Drink Bar

Hot tea, coffee, hot chocolate

Water bottles

Assorted canned sodas