

# Hannah-G's

## Catering Menu

### BREAKFAST PARTY TRAYS

ENTREES	PRICE 1/2 PAN	PRICE FULL PAN
Scrambled Eggs	50.00	98.00
Eggs Benedict Casserole	75.00	-
Sausage	60.00	98.00
Hot Sausage	60.00	98.00
Gourmet Sausage	60.00	98.00
Bacon	55.00	158.00
Turkey Bacon	60.00	158.00
Plain Home Fries	30.00	62.00
Home Fries with Onions	35.00	68.00
Home Fries with Peppers & Onions	38.00	74.00
French Toast ( <i>Challah bread</i> )	62.00	122.00
Bread Pudding French Toast	68.00	-



#### QUICHE

Serves 8-10 \$30.00

Choose From:

Lorraine | Broccoli & Cheddar | Tomato, Asparagus & Swiss | Gluten Free (36.00)

#### NOVA LOX PLATTER

Serves 15-20 \$142.00

Includes:

2 lbs sliced Nova | Lettuce, Tomato, Red Onion Green Peppers, Cucumber | Cream Cheese | 2 Dozen Bagels

#### SALAD PLATTER

Serves 20-25 \$202.00

Includes:

1 lb sliced Nova | 1 lb Egg Salad | 1 lb Chicken Salad | 1 lb Whitefish Salad | Lettuce, Tomato, Red Onion, Cucumber, Green Peppers | Cream Cheese | 2 Dozen Bagels

#### FRESH FRUIT SALADS

Per Person

Seasonal Fruits	5.00
Granola, Fruit & Yogurt	6.95
Berries	6.00



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### TRAYS

#### TRAYS AVAILABLE

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Assortment: Turkey, Egg Salad, Tuna, Hummus & Raw Veggie, Low-fat Tuna, Chicken Salad or Roasted Vegetable.	10-14 Guests (30 Pieces)	105.00
	15-20 Guests (45 Pieces)	150.00
	20-25 Guests (60 Pieces)	200.00
Wraps are cut in 3. All Trays served with Mixed Greens & Pasta Salad	25-30 Guests (75 Pieces)	242.00



#### FRUIT & CHEESE PLATTER

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Serves 10-15 \$75.00

Assorted seasonal fruit and cheeses served with crackers.

#### CRUDITÉS

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Serves 15-20 \$45.00

Assorted raw vegetables served with hummus or ranch dip



#### AVAILABLE SALADS

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#### PRICE PER PERSON

Chamberlain Salad ( <i>Romain, shredded Swiss, red onion, apples &amp; cashews, sweet &amp; sour poppy-seed dressing</i> )	5.50
Garden Salad	4.00
Caesar Salad	5.00
Caesar Salad with grilled or poached shrimp	+8.00
Caesar Salad with grilled chicken	+5.00
Potato Salad	3.25
Cole Slaw	3.25
Pasta Salad	3.25

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### APPETIZERS

two dozen minimum



PRICE PER DOZEN

Roasted Vegetable Skewers	23
Siracha & Wasabi Deviled Eggs	24
Mini Potato Pancakes with Smoked Salmon & Crème Freshe	36
Mini Mac & Cheese Bites	28
Creamy Wild Mushroom & Goat Cheese Cups	22
Mushrooms Stuffed with Roasted Red Pepper & Feta	24
Mini Tomato Parmesan Tarts	24
Mango & Avocado Summer Roll	28
Skewered Mozzarella, Tomato & Basil Drizzled with Balsamic Vinaigrette	22
Cherry Tomatoes Stuffed with Avocado & Bacon	22
Grilled Asparagus Spears Wrapped with Prosciutto	30
Lime Grilled Shrimp	30
Clams Casino	24
Cold Shrimp served with House-made Cocktail Sauce	30
Seared Ahi Tuna on Won Tons	32
Mini Crab Cakes with Raspberry Tartar Sauce	60
Lollipop Lamb Chops	M/P
Pigs in a Blanket	21
Chicken Parmesan Balls served with Tomato Sauce & Grated Parmesan	21

Assorted Sliders:	36
Beef with Caramelized Onion & Goat Cheese, Black Bean Sliders with Avocado Relish, Ground Turkey Sautéed Spinach & Mushrooms, Buffalo Chicken, and Salmon	

	PINT	QUART
Chips served with House-Made Guacamole & Salsa	16.00	32.00
Bruschetta with Feta & Toast Points	15.00	30.00
Lobster Salad <i>(sold by the pound with pastry spoons or rolls)</i>	-	M/P
Baked Brie Wrapped in Puff Pastry with Seasonal Fresh Fruit & Toasted Almonds	-	36.00

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## Catering Menu

### PARTY TRAYS

ENTREES	PRICE 1/2 PAN	PRICE FULL PAN
Meat Lasagna	65.00	128.00
Veggie Lasagna	55.00	108.00
Sausage, Peppers & Onions	65.00	128.00
Meatballs in Tomato Sauce	55.00	108.00
Eggplant Parmesan	55.00	108.00
Eggplant Rotini	62.00	122.00
Herb Crusted Port Loin	65.00	128.00
Roasted Pork ( <i>roasted pepper, provolone &amp; rolls</i> )	75.00	148.00
BBQ Ribs	135.00	268.00
BBQ Chicken	58.00	114.00
Chicken Fingers	56.00	110.00
Lemon Chicken	58.00	114.00
Chicken Marsala	60.00	118.00
Chicken Parmesan	60.00	118.00
Chicken Florentine ( <i>spinach, caramelized onion</i> )	60.00	118.00
Balsamic Chicken ( <i>spinach &amp; roasted peppers</i> )	60.00	118.00
Orecchiette ( <i>wild mushrooms, caramelized shallots, shaved pecorino, fresh basil</i> )	50.00	98.00
Penne in a Vodka Sauce	38.00	74.00
Pasta in a Marinara Sauce	36.00	70.00
Tortellini ( <i>pesto and fresh vegetable</i> )	46.00	90.00
Mac & Cheese	50.00	98.00
Poached Salmon	150.00	298.00
Pecan Crusted Salmon	158.00	314.00
Crab Cakes	180.00	358.00
Shrimp Scampi	72.00	142.00



Half pan feeds about 15  
Full pan feeds about 30



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## Catering Menu

### PARTY TRAYS

SIDES	PRICE 1/2 PAN	PRICE FULL PAN
Garlic Mashed Potatoes	38.00	74.00
Mashed Potatoes	36.00	70.00
Roasted Vegetables	38.00	74.00
Mashed Sweet Potatoes ( <i>with cinnamon honey butter</i> )	38.00	74.00
Roasted Potatoes	34.00	66.00
Grilled Asparagus ( <i>with lemon zest</i> )	52.00	104.00
Sautéed Spinach ( <i>toasted pecans, roasted garlic &amp; lemon</i> )	50.00	98.00
Green Beans Almandine	50.00	98.00
Roasted Apples & Butternut Squash	44.00	86.00
Whole Roasted Filet Mignon ( <i>caramelized onions, mushrooms &amp; horseradish sauce</i> )	M/P	-
Whole Brisket ( <i>horseradish sauce</i> )	M/P	-



Half pan feeds about 15  
Full pan feeds about 30



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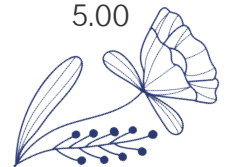
## Catering Menu

SALADS AND SIDES  
six guest minimum order

PRICE PER PERSON

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Caesar Salad	5.00
Chamberlain ( <i>romaine, red onion, apple, shredded Swiss, poppy seed dressing</i> )	5.50
Pear & Walnut Salad ( <i>spring mix, feta, sun dried cranberries, balsamic vinaigrette</i> )	5.50
Watermelon, Feta & Fresh Basil ( <i>balsamic drizzle</i> )	5.00
Spinach Salad ( <i>fresh strawberries, candied almonds, poppy seed dressing</i> )	5.50
Fresh Mozzarella, Tomato & Basil, Balsamic Drizzle	6.50
Butter Lettuce, Toasted Hazelnuts, Dried Cherries & Goat Cheese, Balsamic Vinaigrette	6.50
Cobb Salad ( <i>chopped tomatoes, cucumber, cheddar cheese, bacon, avocado, sliced egg, grilled chicken</i> )	8.00
Multigrain Salad ( <i>faro, wheat-berry, barley, toasted nuts, dried fruit</i> )	6.50
Kale Salad ( <i>tomato, cucumber, red onion, feta, toasted hazelnuts, lemon vinaigrette</i> )	5.50
Grilled Vegetable & Quinoa ( <i>cherry tomato, fresh mozzarella, toasted almonds, asparagus, zucchini, peppers, carrots &amp; onion on baby spinach</i> )	6.50
Santa Fe Salad ( <i>roasted corn, avocado, black beans, red onion, belle peppers over mixed greens, lime cilantro dressing</i> )	6.50
Beet, Lemon & Walnut Salad	5.50
Far, Cherry & Walnut Salad	6.50
Potato Salad	3.50
Cole Slaw	3.50
Herb Roasted Potatoes	3.50
Baked Sweet Potatoes with Cinnamon Honey Butter	5.50
Grilled Asparagus with Lemon Zest	6.50
Roasted Apples & Butternut Squash	6.00
Green Beans Almandine	5.50
Sautéed Spinach, Toasted Pecans, Roasted Garlic & Lemon	5.50
Garlic Mashed Potatoes	5.00
Grilled Seasonal Vegetable Stack with Balsamic Drizzle	6.00
Asparagus & Peas with Bacon & Warm Tarragon Vinaigrette	5.50
Green Beans with Parmesan Garlic Breadcrumbs	5.00



# Hannah-G's

## Catering Menu

### DESSERT

six guest minimum order



Ice Cream Sandwiches (*Chocolate Chips and Chocolate, Chocolate Chips  
Cookies filled with Vanilla Soft Serve*) 38.00/dozen

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Fresh Fruit Salad 5.00/dozen

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Fresh Berries 6.50/person

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Fruit Kabobs 34.00/dozen

