



FOOD SERVICE OPTIONS

Buffet

Served by HG Staff

Family Style Meal- +\$3.00 per person

This option encourages communal style dining. The meal is brought to each table where seated guests are able to share from the pre-selected meal options. If two entrée options are served, we will assume that each guest will receive both options (additional charges will apply).

Plated Meal- +\$5.00 per person

Plated meals are the most formal option for banquet style events. Our servers bring the plates directly to each of your seated guests. If choosing two entrée options (additional charge), an accurate entrée count and labeled table cards are required by the Client.

Children's meals (12 and under) available. Costs will not affect package minimum.

Please email info@thehiddengemvenue.com for exact estimates.

Thank you.



DINNER ENTREE MENU

Entree selections include a choice of House *or* Caesar salad, two sides (only 1 if noted), bread and butter, & a beverage station that includes lemonade, ice tea, water and coffee (coffee/tea by request).

Please add \$1.50 per glass for water goblets and/or champagne flutes.

Sides are listed on Page 2 of the Menu

Special dietary meals (Gluten Free, Vegan, etc.) are available by request.

Gourmet Entrée Selections (\$20 Per Person)

Herb Baked Chicken: Roasted chicken (choose white or dark meat) coated with oils, herbs and spices (gravy optional).

Smothered Chicken: Roasted chicken breast smothered in homemade gravy & topped with caramelized onions, cheese, and bacon.

Creamy Garlic Chicken: Roasted chicken breast served with a creamy parmesan garlic sauce and topped with fresh Pico de Gallo.

Chicken Marsala: Fresh herb baked chicken breast topped with a creamy mushroom and marsala wine sauce.

Classic Lasagna (1 side): Layers of lasagna noodles, seasoned ground meats, tomato-based sauce, and various cheeses. This hearty dish is baked until bubbly and golden brown.

Vegetarian Lasagna (1 side): Layers of lasagna noodles, an abundance of sauteed veggies, delicious herbs and sauce, and a variety of cheeses.

Glazed Pork Loin: Tender roasted pork loin dressed in a delicious Dijon glaze.

Classic Entrée Selections

Glazed Salmon (\$25 pp): Fresh salmon filet coated with a seafood herb mix, then baked with butter and drizzled in a bourbon glaze. It is served alongside rice pilaf and your choice of vegetable.

BBQ (\$24 pp): Our BBQ chicken is brined, seasoned, smoked, *then* grilled to flavorful perfection. We serve it with a creamy Cole slaw, slow cooked baked beans, and sweet corn bread. (Additional options available).

Braised Beef Tips (\$24 pp): This tender beef is seasoned then slowly roasted in a delicious homemade beef gravy. Best served alongside our buttery garlic mashed potatoes and roasted vegetable medley.

Seafood Stuffed Salmon (\$30 pp): This fresh salmon is coated with a special herb mix then topped with a flavorful seafood stuffing. Served with rice pilaf and your choice of vegetable.



Plated Entrée Selections (Market Price)

**Most meal options can be served plated style.
The below options will *only* be served plated style.
Costs based on market prices at time of event.
Steaks are cooked to Medium/Medium Well.**

Premium Steak - Our premium steaks are seasoned then seared and left to rest in a delicious garlic butter drizzle. Served with your choice of potato and a veggie (choice of steak based on market availability).

Surf and Turf – This premium steak is seared and drizzled in butter and then topped with a seasoned garlic shrimp. Served with your choice of potato and a veggie (choice of steak based on market prices and availability)

Filet Mignon - Our filet has become a popular choice! This tender steak is seasoned, then reverse seared, and drizzled in garlic butter. Accompanied by your choice of potato and a vegetable.

Sides

Vegetable Medley
Green Beans
Buttery Corn
Garlic Mashed Potatoes
Roasted Red Potatoes

Rice Pilaf
Pasta
Zucchini & Squash (+ \$2.00)
Macaroni and Cheese (+ \$4.00)



HORS D'OEUVRES

Priced per person based on 50 Guest Minimum

Customized menu options are available. Call for more details.

Please add 6% tax and 20% Service Charge to ALL listed prices.

Lemonade & Ice Tea are an additional \$3 per person (when ordered *without* entrees)

STANDARD HORS D' OEUVRES - \$4.00 Per Person

- **Warm Spinach Artichoke Dip** (served with crackers)
- **Buffalo Chicken Dip** (served with crackers)
- **Meatballs** (BBQ or Sweet and Sour)
- **Meat and Cheese Tray** (served with an assortment crackers)
- **Italian Sausage Crostini** (Italian sausage and peppers served atop toasted baguettes)
- **Egg Rolls** (served with sweet and sour sauce)

STANDARD VEGGIE OPTIONS - \$4.00 Per Person

- **Spanakopita** (Spinach Puffs w/ Feta or Cream Cheese wrapped in Phyllo Dough)
- **Antipasto Skewers** (Marinated mozzarella, tomatoes, spinach, & balsamic glaze)
- **Crostini Mix** (toasted baguette served with various veggie toppings)
- **Assorted Hummus & Pita Chips** (pita chips with multiple hummus flavors)
- **Vegetable Tray** (with a flavored sour cream dip)
- **Vegetable Egg Rolls** (served with sweet and sour sauce)
- **Standard Cheese and Cracker Tray**

UPGRADED HORS D'OEUVRES

- **Assorted Finger Sandwiches** - \$6.00 pp
- **Seasonal Fruit Tray** - \$6.00 pp
- **Chicken Skewers** (grilled chicken served with roasted vegetables) - \$8.00 pp
- **Cheesy Fiesta Crab Dip** (served with crackers or toasted baguette bread) - \$8.00 pp
- **Gourmet Cheese and Cracker Tray** - \$8.00 pp
- **Garlic Butter Steak Bites** – Tender steak bites seared and topped with garlic butter- \$8.00 pp
- **Flatbread Pizza Station** – (various flatbread pizza options) - \$12.00 pp
- **Grazing Table** (Assortment of veggies, fruits, meats, cheeses, & dips) - \$12.00 pp

LATE NIGHT SNACKS (Serve during Cocktail Hour OR for events that end several hours past dinner service.)

- **Chips and Dip** - \$2.50 pp
- **Snack Mix** - \$3.00 pp
- **Tortilla Chips and Salsa** - \$3.00 pp
- **Gourmet Popcorn** (3rd Party)- \$4.00 pp
- **Mixed Nuts** - \$4.00 pp
- **Candy Buffet** - \$4.00 pp
- **Pizza** (3rd Party) – \$6.00+ (Actual cost varies by choice. Available after 8:00 PM)



BREAKFAST & BRUNCH

Priced per person based on 50 Guest Minimum
Customized menu options are available. Call for more details.
Please add 6% tax and 20% Service Charge to ALL listed prices.
Apple or Orange Juice (by request) Water and Coffee are included.
Add \$12 per person for a "Bottomless" Mimosa Bar.
Please add \$1.50 per glass for goblets or champagne flutes.
Special dietary meals (Gluten Free, Vegan, etc.) are available by request.

BREAKFAST MENU

Continental Breakfast

\$12 per person | All you can eat - \$16 per person
Seasonal Fresh Fruit, Mini Parfait Bar, Pastries, Bagels w/ Cream Cheese

Waffle Bar

\$20 per person | All you can eat - \$28 per person
Our waffle bar is a fun way of serving waffles. Guests can customize their waffles with various toppings and accompaniments. Some of these toppings include fruit, whipped cream, syrup options, etc. Accompaniments include Bacon, Sausage, and Scrambled Eggs.

Standard Breakfast Buffet

Standard - \$25 per person | All you can eat - \$32 per person
Seasonal Fresh Fruit, Mini Parfait Bar, Pastries, Bacon, Sausage, Scrambled Eggs,
Potatoes, Mini Waffles

BRUNCH MENU

Choose 5 (\$18 pp)

(Add \$4 per person per item after 5)
Seasonal Fresh Fruit, Pastries, Mini Parfait Bar, Sausage, Bacon, Scrambled Eggs, Quiche,
Seasoned Potatoes, Mini Waffles, Veggie Tray, Mini Salad Bar, Finger Sandwiches, Egg Rolls

Waffle Bar (\$20 pp)

Our waffle bar is a fun way of serving waffles. Guests can customize their waffles with various toppings and accompaniments. Some of these toppings include fruit, whipped cream, syrup options, etc. Accompaniments include Bacon, Sausage, and Scrambled Eggs.

Shrimp and Grits (\$18 pp)

Shrimp cooked with a variety of seasonings and served over creamy grits and a savory broth.
This dish combines savory and creamy elements creating a delightful and comforting meal.
(Additional toppings available)



LUNCH MENU

Priced per person based on 50-Guest Minimum

Customized menu options are available. Call for more details.

Please add 6% tax and 20% Service Charge to ALL listed prices.

Lemonade, Ice Tea, Water and Coffee are included (coffee by request).

Please add \$1 per glass for goblets or champagne flutes.

Special dietary meals (Gluten Free, Vegan, etc.) are available by request.

DELI BUFFET (\$16 pp)

Assortment of Ham, Turkey and Chicken Salad sandwiches with various cheese & bread options. Served with lettuce, tomato, pickle, pasta salad and/or potato salad, chips, & condiments on the side (other options available by request)

SOUP & SANDWICH (\$15 pp)

½ Sandwich and a Cup of soup. Sandwich options are listed above. Soup options include Loaded Potato, Broccoli and Cheddar, Chili, Chicken Florentine, and more.

Add a Side Salad for \$3.00 Per Person

TACO BAR (\$15 pp)

Seasoned ground beef, hard and soft shells, cheese, lettuce, Pico de Gallo, salsa, etc.

Add \$4 per person to add Chicken.

PASTA BUFFET (\$16 pp)

Caesar Salad, Meat Spaghetti, Chicken Alfredo. Served with bread & butter.

SALAD BAR (\$16 pp)

All Salads are served with bread and butter. Our full salad bar is a self-service station where guests can create their own salads by choosing from a variety of fresh ingredients including various types of lettuce and leafy greens, chopped or sliced vegetables like carrots, tomatoes, cucumbers, and other veggies. Other toppings include meats, cheeses, dressings, etc.

CHILI SPREAD (\$15 pp)

This trending option features Chili surrounded by various toppings and accompaniments including cheese, sour cream, diced onions, jalapenos, cornbread, and other options. Guests can customize their chili to suit their preferences. Vegetarian options available by request.

BAKED POTATO BAR (\$15 pp)

This is surely a classic option, perfect for groups large or small!

Our Baked Potato Bar offers customizable baked potato selections. Guests can choose from toppings that include cheese, bacon, chives, veggies, butter, sour cream, etc.