



FULL CATERING MENU

The Hidden Gem offers full in-house banquet services. If you do not see a desired food item on our menu (located on our website), please contact us to create a customized menu to meet your needs and budget. We offer both onsite and offsite catering!

Outside catering is permitted at our venue only when requested menu selections are not available through our venue (typically authentic cultural cuisine). When permitted, outside food must be provided by a Licensed and Insured Caterer. Food must be cooked at the Caterer's place of business. Food must arrive on site hot and ready to serve buffet style. All serving equipment and setups must be provided by the Caterer. We do not permit use of the kitchen. We do not permit outside drinks.

Prices do not reflect tax (6%) and service charges (20%).

Prices reflect a 50-Guest Minimum. Please contact us if you have a smaller guest count.

We are committed to doing our best to honor all client requests, but our options and pricing often fluctuate due to market prices and availability. We will continuously communicate any changes or issues with our clients as the need arises.

FOOD SERVICE OPTIONS

Buffet

Served by HG Staff

Boxed meals

Self-Serve Buffet style

Family Style Meal – Additional \$3.00 per person

This is a great option for hosts that would like guests to interact with each other as they pass the meal around the table. If choosing two entrée options (additional charge), each guest will receive both options unless there is a dietary restriction.

Plated Meal- Additional \$5.00 per person

Plated meals are the most formal option for banquet style events. Our servers bring the plates directly to your seated guests. If choosing two entrée options (additional charge), each guest will receive both options unless there is a dietary restriction.

Please email info@thehiddengemvenue.com for exact estimates.

Thank you.



BANQUET DINNER MENU

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

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

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

Gourmet Entrée Selections (Beginning at \$20 per person)

Herb Baked Chicken

Roasted chicken thighs coated with delicious oils, herbs and spices. (Add 2 sides.)

Smothered Chicken

Seasoned & baked chicken smothered with gravy & topped with caramelized onions, cheese and bacon. (Add 2 sides.)

Creamy Garlic Parmesan Chicken

Seasoned & baked chicken served with a creamy parmesan garlic sauce. Topped with pico de gallo. (Add 2 sides.)

Chicken Marsala

Herb baked chicken breast topped with a creamy mushroom and marsala wine sauce. (Add 2 sides.)

Glazed Ham

Our delicious ham is a great option for any event or the holidays! Pair it with our whipped potatoes and a veggie of your choice.

Homemade Lasagna

Stacked layers of pasta, ground meats, tomato sauce, and various cheeses. (Add 1 side)

Vegetable Lasagna

Sauteed veggies replace the meat in this vegetarian option. (Add 1 side. 4-person minimum)

Glazed Salmon (add \$5 per person – Offered in packages with a Premium Entrée option)

Glazed salmon filet served with your choice of two sides.

BBQ (add \$7 per person)

Our tender and flavorful BBQ Chicken is first smoked then grilled. We serve it up with cole slaw, baked beans and sweet corn bread. (Additional meat/side options available by request for an additional charge.)

Premium Entrée Selections (Beginning at \$30 per person)

(Costs based on market prices at time of booking. Cooking temp will be determined by event host and served to all guests the same. We do not cook each steak to order.)

Seafood Stuffed Salmon (Offered in several of our packages that include a Premium Entree) - Herb Salmon topped with a Seafood Stuffing. Served with your choice of potato or rice and a veggie.

Premium Steak (Offered in several of our packages that include a Premium Entree) - Our Premium Steaks are seared and prepared with butter and special seasonings. Served with your choice of potato and a veggie (choice of steak based on market availability).

Surf and Turf - (Offered in several of our packages that include a Premium Entrée)

Buttery Steak topped with Seasoned Shrimp & Served with your choice of potato and a veggie (choice of steak based on market prices and availability)



Roast Beef - (Offered in several of our packages that include a Premium Entrée)

Our freshly sliced and tender Roast Beef comes served with a wonderfully seasoned Au Jus sauce made in-house. This popular choice is typically accompanied by our seasoned whipped potatoes and a veggie.

Filet (Market Price)-Our filet has become a popular choice! Our most tender steak is drizzled in butter and seasoned just right. Accompanied by your choice of potato and a veggie.

Prime Rib Cutting Station (Market Price)- What a wonderful way to offer a unique and memorable experience for your guests! Our tender prime rib is well seasoned and freshly sliced during your event. Served with Au Jus and two sides.

Sides

Pasta Salad	Whipped Potatoes	Additional cost per person
Potato Salad	Sweet Potatoes	(market value):
Steamed Broccoli	Roasted Red Potatoes	Macaroni and Cheese
Vegetable Medley	Pilaf Rice	Asparagus
Green Beans	Spinach	Sweet Potato Casserole
Zucchini & Squash		Wedding Potatoes
Baked Beans		Glazed Brussel Sprouts
Buttery Corn		Deluxe Baked Potato

Additional Notes:

- All dinner entrees are available to be served buffet style, family style (\$3 pp) or plated (\$5 pp).
- Children’s meals are available for guest under the age of 12 (typically chicken tenders, mac n’ cheese and same veggie as the chosen adult meal).
- Some substitutions are permitted with entrée selections.
- Please contact us for a customized menu for your event.



HORS D'OEUVRES MENU

Price is per person (50 Guest Minimum)

Standard Hors d'oeuvres

- **Chicken Bites** – Boneless BBQ or Buffalo chicken served with celery, ranch or blue cheese - \$3.00
- **Assorted Finger Sandwiches** - \$4.00
- **Chicken Skewers** (baked chicken served with veggies on skewers)- \$4.00
- **Buffalo Chicken Dip** (served with crackers or baguette) - \$4.00
- **Meatballs** – BBQ or Sweet and Sour - \$3.00
- **Mini Chicken Tenders with Choice of Sauce** - \$3.00
- **Meat and Cheese Cups** (served with crackers)- \$3.00

VEGGIE OPTIONS

- **Spanakopita** (Spinach Puffs w/ Feta Cheese wrapped in Phyllo Dough) - \$3.00
- **Antipasto Skewers** - \$3.00
- **Egg Rolls** – with Sweet and Sour Sauce - \$3.00 (add meat for an additional \$1.00)
- **Festive Layered Dip with Tortillas** - \$3.00
- **Mini Assorted Quiche** - \$3.00
- **Deviled Eggs** - \$3.00
- **Hummus – with Pita Wedges** - \$3.00
- **Cheese and Crackers Cups** - \$3.00
- **Seasonal Fruit Cups** - \$3.00
- **Vegetable Cups with Dip** - \$3.00
- **Mixed Nuts** - \$3.00
- **Tortilla Chips and Salsa** - \$2.00
- **Potato Chips and Dip** - \$2.00
- **Popcorn** - \$2.00
- **Snack Mix** - \$2.00
- **Dinner Mints** - \$1.50

Special Hors d'oeuvres

- **Charcuterie Cups** (individual cups with a mix of veggies, fruit, meat, cheese, etc., considered 2 hors d'oeuvres within package pricing, additional items available for an additional fee) - \$6.00 pp (\$500 minimum)
- **Grazing Table** (table with an assortment of veggies, fruit, meat, cheese, etc. considered 2 hors d'oeuvres within package pricing, additional items available for an additional fee) - \$6.00 pp (\$500 minimum)
- **Cheesy Crab Dip** (served with baguette or crackers)- Market Price
- **Shrimp Cocktail** - Market Price



BREAKFAST & BRUNCH

50 Guest Minimum

Customized menu options are available. Call for more details.

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

Orange Juice, Water and Coffee are included.

Add \$12 per person for a "Bottomless" Mimosa Bar.

Please add \$1 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

Seasonal Fresh Fruit, Mini Parfait Bar, Pastries, Bagels

Standard Breakfast Buffet- \$18 per person

Seasonal Fresh Fruit *or* Mini Parfait Bar, Pastries, Bacon, Sausage, Scrambled Eggs, Potatoes, Toast

Full Breakfast Buffet- \$24 per person

Seasonal Fresh Fruit *or* Mini Parfait Bar, Bacon, Sausage, Scrambled Eggs, Potatoes, Mini Waffles, Grits, Toast

Ultimate Breakfast Buffet - \$45 per person

Seasonal Fresh Fruit, Mini Parfait Bar, Pastries, Bacon, Sausage, Ham, Scrambled Eggs *or* quiche, Potatoes, Mini Waffles, Grits, Toast

BRUNCH MENU

\$15 per person

Choose 5

(Add \$4 per person per item after 5)

Seasonal Fresh Fruit, Pastries, Mini Parfait Bar, Sausage, Bacon, Scrambled Eggs, Quiche, Seasoned Potatoes, Mini Waffles, Charcuterie Cups, Finger Sandwiches, Egg Rolls

Chicken and Waffles

Fried Chicken and Waffles; Served with Fresh Fruit

Waffle or Pancake Bar

Waffles served with a variety of topping options (fruit, whipped cream, syrup options, etc.).

Served with Fresh Fruit and Bacon *or* Sausage as an accompaniment.



LUNCH MENU

DELI BUFFET (\$15 pp)

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

FRENCH DIP SANDWICH (\$16 PP)

Slices of roast beef on toasted French Bread. Topped with cheese and caramelized onions and served with a side of dipping broth. Served with Potato Salad and Chips. Add French Fries for \$2 per person. Add a cup of soup for \$5 per person.

TACO BAR (\$14 pp)

Seasoned ground beef, hard and soft shells, cheese, lettuce, Pico de Gallo, salsa, etc. Add \$4 per person to add Shredded Chicken.

SOUP BAR (\$14 pp)

Three soup options (house special or by request). Options might include Loaded Potato, Broccoli and Cheddar, Chili, Chicken Florentine, and more options. Served with House or Caesar Salad and bread or crackers (other options available by request). Add a half deli sandwich for \$6 per person.

PASTA BUFFET (\$16 pp)

Caesar Salad, Meat Spaghetti, Chicken Alfredo (Vegetable Lasagna upon request w/ 6-person minimum). Served with bread & butter. Gluten free pasta available upon Request.

SALAD BAR (\$14 pp)

All Salads are served with bread and butter. Full Salad Bar includes romaine lettuce, spring mix, carrots, tomatoes, cucumbers, various other veggies, meats, cheeses, dressings, etc.

LUNCH ENTRÉE OPTIONS

**All Dinner Options (see Dinner Menu above) are available in lunch portions.
Please contact us for an exact estimate.**