



FULL CATERING MENU

The prices on the pages to follow reflect the catering costs for events that take place at our venue. Please contact us for more information regarding off-site pricing.

Prices do not reflect tax and service charges.

We are committed to doing our best to honor all client requests, but our options and pricing often fluctuate due to extenuating circumstances. We will continuously communicate any 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

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 is the most formal option for banquet style events. 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 a coffee.

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

Special Dietary Requests (Gluten Free, Vegan, etc. meals are available by request at no additional charge)

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

Smothered Chicken

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

Creamy Garlic Parmesan Chicken

Seasoned chicken served with a creamy parmesan garlic sauce atop pasta. Topped with pico de gallo. Served with garlic bread. (Add 1 side.)

Chicken Marsala

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

Glazed Ham

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

Roast Beef

Seasoned roast beef freshly sliced and served with a house made Au Jus and paired with seasoned mashed potatoes. (Add 1 side.)

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 additional side)

Glazed Salmon (add \$5 per person)

Glazed salmon filet served with seasoned rice and broccoli florets.

BBQ (add \$7 per person)

Grilled Chicken served with Mac n' cheese, Cole slaw, Baked Beans and Corn Bread. (Additional meat/side options available by request for an additional charge)

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

(Actual cost based on market prices at time of booking. Steak type is determined by market availability. 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 (\$30 – 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 (\$30- Offered in several of our packages that include a Premium Entree)

Our Premium Steaks are prepared with butter and special seasonings. Served with your choice of potato and veggie (choice of steak based on market availability).

Surf and Turf (\$34- Offered in several of our packages that include a Premium Entree)

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

Filet (\$40)

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.



Sides

Pasta Salad
Potato Salad
Steamed Broccoli
Vegetable Medley
Green Beans
Zucchini & Squash
Baked Beans
Buttery Corn

Whipped Potatoes
Sweet Potatoes
Roasted Red Potatoes
Pilaf Rice
Spinach

Additional cost per person (market value):

Macaroni and Cheese
Asparagus
Sweet Potato Casserole
Wedding Potatoes
Glazed Brussel Sprouts
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 and are ½ off the total meal price per person.
- 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

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) - \$6.00
- **Grazing Table** (table with an assortment of veggies, fruit, meat and cheese) - \$6.00
- **Cheesy Crab Dip** (served with baguette or crackers)- Market Price
- **Shrimp Cocktail** - Market Price



BREAKFAST & BRUNCH

Customized menu options are available. Call for more details.
Please add 6% tax and 18% Service Charge to ALL listed prices.
Orange Juice, Apple Juice, Water and Coffee are included.
Add \$10 per person for a "Bottomless" Mimosa Bar.

BREAKFAST MENU

Continental Breakfast - \$12 per person

Seasonal Fresh Fruit Cups, Mini Parfait Bar, Pastries, Bagels

Standard Breakfast Buffet- \$16 per person

Seasonal Fresh Fruit Cups or Mini Parfait Bar, Bacon and Sausage, Scrambled Eggs, Potatoes,
Toast

Full Breakfast Buffet- \$22 per person

Seasonal Fresh Fruit Cups or Mini Parfait Bar, Bacon and Sausage, Scrambled Eggs or Quiche,
Potatoes, Pancakes or Waffles, Toast

Ultimate Breakfast Buffet - \$30 per person

Seasonal Fresh Fruit Cups, Mini Parfait Bar, Pastries, Bacon, Sausage, Ham, Scrambled Eggs or
Quiche, Potatoes, Pancakes or Waffles, Grits, Sausage Gravy and Biscuits, Toast

BRUNCH MENU

\$14 per person

Choose 5

(Add \$2 per person per item after that)

Seasonal Fresh Fruit Cups, Pastries, Mini Parfait Bar, Sausage, Bacon, Quiche, Seasoned
Potatoes, Mini Waffles or Pancakes, Charcuterie Cups, Finger Sandwiches

Chicken and Waffles

Fried Chicken and Waffles. Served with Fresh Fruit.

Breakfast Casserole

Your choice of meat, Eggs, Sausage Gravy, Potatoes all in one
Served with Fresh Fruit

Waffle or Pancake Bar

Full sized waffles or pancakes 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

Beginning at \$14 per person

To help reduce the spread of germs, all buffet options will be served by HG Staff or converted to boxed meals when requested (exact counts required).

For a Plated Meal option, please add \$2.50 per person.

All lunches include lemonade, iced tea and water, and coffee by request.

Customized menus are available by request.

DELI (Buffet or boxed)

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

PASTA BUFFET

Includes Meat Spaghetti, Chicken Alfredo and Vegetable Lasagna (upon request). Served with mixed veggies and garlic bread. Gluten Free Pasta available upon Request.

TACO BAR

Ground Beef and Shredded Chicken, hard and soft shells, cheese, lettuce, Pico de Gallo, salsa and more.

SOUP BAR (Seasonal)

Three soup options (House Special). Options might include Loaded Potato, Broccoli and Cheddar, Chili, and more options. Served with House or Caesar Salad and bread or crackers (other options available by request). Add a half sandwich for \$5 per person.

SALADS (Bar or Boxed)

All Salads are served with bread and butter.

- **Chicken Caesar Salad** served with Romaine Lettuce, Parmesan Cheese, Croutons and Caesar Dressing. (Substitute chicken with salmon for an additional fee)
- **House Salad** served with Chicken, Ham or Turkey, Cheese, Cucumbers, Tomatoes, and Croutons. Choose two dressings (Ranch, Italian, or French)
- **Taco Salad** served with ground beef or shredded chicken, nachos, cheese, lettuce, tomatoes and more.
- **All-In Salad Bar (buffet style only- additional \$5 per person)** – All of the above options are available to guests

LUNCH ENTRÉE OPTIONS

All Dinner Options (see Dinner Menu above) are available in lunch portions.

Please contact us for an exact estimate.