



HG Full Catering Menu

Inspired by intimate gatherings and homemade traditions, our menu blends comforting classics with subtle elegance to create a warm, welcoming dining experience for you and your guests.

FOOD SERVICE OPTIONS

Buffet Service

Served by HG staff.

Plated Meal Service – Add \$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) are available. Costs will not affect package minimums.

For exact estimates, please email info@thehiddengemvenue.com.

DINNER ENTRÉE MENU

All entrée selections include:

Choice of House or Caesar salad, two sides (one side where noted), bread and butter, and a beverage station including lemonade, iced tea, water, and coffee (coffee/tea by request).

Add \$1.50 per glass for full water service 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 + 6% tax and 20% service charge

Herb Roasted Chicken

Roasted chicken (choose white or dark meat) coated with oils, herbs, and spices. Gravy optional.

Creamy Garlic Chicken

Roasted chicken breast served with a creamy Parmesan garlic sauce and topped with fresh pico de gallo.



Tuscan Chicken

Fresh herb-baked chicken breast topped with a rich, creamy sauce cooked with spinach and finished with roasted seasoned tomatoes.

Amandila Chicken

Tender chicken breast coated in a flavorful blend of herbs and spices, baked to perfection, and topped with melted cheese and crispy bacon. Mustard glaze optional.

Glazed Pork Loin

Garlic-marinated pork loin dressed in a delicious Dijon or bourbon glaze.

Tender Beef Tips – Add \$5 per person

Seasoned tender beef slowly roasted in rich beef gravy. Best served with buttery garlic mashed potatoes and roasted vegetable medley.

Classic Pot Roast – Add \$5 per person

Slow-braised beef roast seasoned with herbs and spices, cooked until fork-tender in a rich, savory gravy. Served with classic mashed potatoes and roasted vegetables for a comforting, hearty entrée.

BBQ Option – Add \$5 per person

BBQ chicken is brined, seasoned, smoked, then grilled to flavorful perfection. Served with creamy coleslaw, slow-cooked baked beans, and sweet cornbread. Additional options available.

PASTA ENTRÉES

Vegetarian preparation available | 8-person minimum

Classic Lasagna (One side)

Layers of lasagna noodles, seasoned ground meats, tomato-based sauce, and various cheeses baked until bubbly and golden brown.

Classic Chicken Alfredo (One side)

Rich, creamy Alfredo sauce served with fettuccine or penne and garnished with Parmesan cheese.

Substitute seasoned shrimp – Add \$6 per person.

Cajun Penne (One side) – Add \$4 per person

Creamy, zesty Cajun sauce tossed with tender pasta, chicken, sausage, and vegetables.
Shrimp add-on – Add \$6 per person.



VEGETARIAN ENTRÉES

If only one or a few vegetarian meals are requested due to dietary restrictions, final menu selection is determined by our kitchen staff.

Stuffed Bell Peppers

Bell peppers stuffed with a flavorful rice and vegetable mixture, baked and topped with melted cheese.

Seasonal Roasted Vegetables with Rice

A mix of root vegetables and seasonal greens roasted with olive oil, herbs, and sea salt. Served with rice.

Vegetable Stir-Fry

A vibrant assortment of fresh vegetables sautéed in a savory soy-ginger sauce and served over rice.

PLATED ENTRÉE SELECTIONS (MARKET PRICE)

The following steak options are available for plated service only. Costs are based on market prices at the time of the event. Steaks are cooked medium to medium-well.

Add creamy Cajun sauce – \$3 per person.

Premium Steak

Seasoned, seared steak finished with a garlic butter drizzle. Served with choice of potato and vegetable (based on market availability).

Surf & Turf

Premium steak seared and drizzled in butter, topped with seasoned garlic shrimp. Served with choice of potato and vegetable.

Filet Mignon

Tender filet seasoned, reverse-seared, and drizzled with garlic butter. Served with potato and vegetable.

Glazed Salmon

Specially seasoned and gently oven-baked, creating a moist, tender fillet with subtle flavor. Served plain or with maple bourbon glaze.

Stuffed Salmon

Tender salmon fillet filled with a flavorful seafood mixture and baked to golden perfection. Finished with olive oil and a hint of lemon.



SIDE SELECTIONS

Vegetable Medley
Green Beans
Buttery Corn
Garlic Mashed Potatoes
Roasted Red Potatoes
Rice Pilaf
Pasta

Zucchini & Squash – Add \$2 per person
Risotto – Add \$3 per person
Macaroni & Cheese – Add \$4 per person

HORS D'OEUVRES

*Priced per person | 50-guest minimum
Please add 6% tax and 20% service charge to all prices.*

STANDARD HORS D'OEUVRES – \$4 per person

Warm Spinach Artichoke Dip (served with tortilla chips)
Buffalo Chicken Dip (served with tortilla chips)
Meatballs (BBQ or Sweet & Sour)
Meat & Cheese Tray (served with assorted crackers)
Egg Rolls (served with sweet and sour sauce)

STANDARD VEGETARIAN OPTIONS – \$4 per person

Spanakopita (spinach puffs with feta or cream cheese wrapped in phyllo dough)
Antipasto Skewers (marinated mozzarella, tomatoes, spinach, balsamic glaze)
Assorted Hummus & Pita Chips
Vegetable Tray with flavored sour cream dip
Vegetable Egg Rolls with sweet and sour sauce
Standard Cheese & Cracker Tray

UPGRADED HORS D'OEUVRES

Assorted Finger Sandwiches – \$6 pp
Seasonal Fruit Tray – \$6 pp
Chicken Skewers – \$8 pp
Cheesy Crab Dip – \$8 pp
Gourmet Cheese & Cracker Tray – \$8 pp
Garlic Butter Steak Bites – \$8 pp



Flatbread Pizza Station – \$12 pp

Grazing Table – \$12 pp

LATE-NIGHT SNACKS

Chips & Dip – \$2.50 pp

Snack Mix – \$3.00 pp

Tortilla Chips & Salsa – \$3.00 pp

Gourmet Popcorn (3rd party) – \$4.00 pp

Mixed Nuts – \$4.00 pp

Candy Buffet – \$4.00 pp

Pizza (3rd party, after 8:00 PM) – \$6.00+ pp

BREAKFAST & BRUNCH

Priced per person | 50-guest minimum

Water and coffee included | Apple or orange juice by request

Add \$12 per person for a bottomless mimosa bar.

BREAKFAST OPTIONS

Continental Breakfast

Seasonal fresh fruit, mini parfait bar, pastries, bagels with cream cheese.

\$12 per person | All-you-can-eat \$16 per person

Waffle Bar

Customizable waffles with fruit, whipped cream, syrup options, bacon, sausage, and scrambled eggs.

\$20 per person | All-you-can-eat \$28 per person

Standard Breakfast Buffet

Seasonal fresh fruit, mini parfait bar, pastries, bacon, sausage, scrambled eggs, potatoes, and mini waffles.

\$25 per person | All-you-can-eat \$32 per person

BRUNCH OPTIONS

Choose Any 5 Items – \$18 per person

(Add \$4 per person per additional item)

Seasonal fruit, pastries, mini parfait bar, sausage, bacon, scrambled eggs, quiche, seasoned potatoes, mini waffles, veggie tray, mini salad bar, finger sandwiches, egg rolls.



Shrimp & Grits – \$18 per person

Shrimp cooked with a variety of seasonings and served over creamy grits and savory broth. Additional toppings available.

LUNCH MENU

Lemonade, iced tea, water, and coffee included (coffee by request).

Deli Buffet – \$16 per person

Assortment of ham, turkey, and chicken salad sandwiches with cheese and bread options. Served with lettuce, tomato, pickle, pasta salad and/or potato salad, chips, and condiments.

Soup & Sandwich – \$15 per person

Half sandwich and a cup of soup. Options include loaded potato, broccoli cheddar, chili, chicken Florentine, and more.

Add side salad – \$3 per person.

Taco Bar – \$15 per person

Seasoned ground beef with hard and soft shells, cheese, lettuce, pico de gallo, salsa, and more.

Add chicken – \$4 per person.

Pasta Buffet – \$16 per person

Caesar salad, meat spaghetti, chicken Alfredo, served with bread and butter.

Salad Bar – \$16 per person

Build-your-own salad station with assorted greens, vegetables, meats, cheeses, and dressings. Served with bread and butter.

Chili Spread – \$15 per person

Chili with assorted toppings including cheese, sour cream, diced onions, jalapeños, and cornbread. Vegetarian option available.

Baked Potato Bar – \$15 per person

Customizable baked potatoes with toppings including cheese, bacon, chives, vegetables, butter, and sour cream.

All prices subject to 6% tax and 20% service charge.