

Hand-Crafted Hors d'oeuvres

Butler Passed

Brie in Puff Pastry with Pear Compote
Grilled Artichoke Skewer with Oven-Roasted Tomato, Olive and Mozzarella
Crispy Polenta Triangle with Tapenade, Roasted Red Pepper and Blue Cheese
Vegetable Spring Rolls with Minted Peanut Sauce
Warm Open-Faced Mini Grilled Cheese with Fontina, Basil Pesto and Truffle Oil

Shrimp and Lobster Cake with Spicy Remoulade
Seafood Cocktail Shooter, Ceviche with Crab and Shrimp in Citrus
Lobster Salad with Mango Relish on Cucumber Spear
Seared Sea Scallop, Red Pepper Aioli and Corn Relish on a Crisp Tortilla

Chicken Pot Pie Spoons
Classic BLT with Avocado Aioli
Chicken Salad with Apples, Raisins and Curry Aioli
Grilled Open-Faced Mini Reuben on Rye with Gruyere
Beef Crostini with Blue Cheese and Balsamic Onion Marmalade

\$4.50 per piece
minimum 25 pieces per selection

Chef's Selection of Butler Passed
\$4.50 per piece, minimum 25 pieces

The Platters

Vegetable Trio Platter: Raw, Grilled and Marinated
served with Roasted Red Pepper Aioli
\$150 per 50 guests

Traditional and Roasted Red Pepper Hummus
with Parmesan Pita Crisps
\$200 per 50 guests

Antipasti Platter:
Marinated Vegetables, Imported and Domestic Cheeses, Sliced and Cured Meats,
Mediterranean Olives with Sliced Rustic Breads and Crackers
\$400 per 100 guests

Imported and Domestic Cheese Display
with Sliced Breads and Crackers
\$250 per 50 guests

Charcuterie Platter of Imported, Sliced and Cured Meats,
Mediterranean Olives and Gourmet Mustards
with Sliced Breads and Pita Points
\$250 per 50 guests

Warm Fontina with Wild Mushrooms
with Crostini and Cubed Focaccia Bread
\$200 per 50 guests

Brie Fondue with Roasted Walnuts
with Crostini and Cubed Focaccia Bread
\$200 per 50 guests

Warm Artichoke Spinach Dip with
Herb-Seasoned Pita Points
\$200 per 50 guests

Iced Shrimp with Cocktail Sauce
Served on Iced Tray or in Individual Shooter Glasses
\$250 per 50 pieces

Iced Season's Best Oysters with Remoulade Sauce
Served on Iced Tray
\$275 per 50 pieces

21% service charge + 8.95% tax applies (current tax)
2011 menu selections are subject to price changes for programs beyond 2011

HVH Stations

Antipasti Salad Station

Italian Cheese Display
 Grilled Seasonal Vegetable Platter
 Mixed Greens with Gorgonzola, Sliced Green Apples and Candied Pecans with Balsamic Vinaigrette
 Classic Caesar Salad with Shaved Parmesan and Garlic Croutons
 Sliced Tomatoes, Fresh Buffalo Mozzarella, Micro Basil and Balsamic Reduction
 Charcuterie Platter of Imported, Cured Meats with Mediterranean Olives, Gourmet Mustards, Pesto and Tapenade
 Sliced Rustic Breads and Gourmet Crackers
\$17 per guest

Pasta Station

Cheese Tortellini with
 Mushroom Marsala and Spinach Sauce
 Chicken Penne Pasta Pomodoro
 Shrimp and Scallop Scampi Pasta
 Freshly Grated Parmesan Cheese and Focaccia Bread
\$18 per guest for two pastas
\$20 per guest for three pastas
 chef fee applies or set as chaffer station

Retro Pasta Station

ZuZu Mac + Cheese
 Beef Stroganoff with Butter Noodles and Sour Cream
 Rigatoni with a Classic Red Sauce and Meat Balls
 Shaved Parmesan and Focaccia Bread
\$18 per guest for two pastas
\$20 per guest for three pastas
 set as chaffer station

Retro Station

BLT Salad Cups with Chipotle Corn Bread Croutons
 Braised Short Ribs with Bourbon Glaze
 Americana Cheesy Grits
\$18 per guest

Martini Masher Bar

Whipped Yukon Gold Potatoes and Sweet Potatoes
 Applewood Smoked Bacon, Caramelized Onions,
 Maytag Blue Cheese, Toasted Pecans, Brown Sugar, Tillamook
 Cheddar Cheese, Chives, Sour Cream, Butter and Mushroom Gravy
\$14 per guest

Slider Chef's Station

Angus Beef Sliders with House Made Rolls, Cheddar, Pickle Chips and Sriraca Ketchup Sauce
 Ground Chicken Sliders with House Made Rolls and Balsamic Onion Confit
 BBQ Pork Sliders with Crispy Slaw on House Made Rolls
 Grilled Portobello Sliders with Roasted Red Pepper, Olive Tapenade and Boursin Cheese Spread on House Made Rolls
\$14 per guest*, select three options*
 slider chaffered \$4.50 each, minimum of 25 per item ordered

Taco and Nacho Bar

Grilled White Fish, Baja Shrimp and Shredded Chicken
 Soft Corn Tortillas and Flour Tortillas
 Condiment Bar:
 Blue and Yellow Corn Tortilla Chips with Guacamole, Warm Con
 Queso, Pico de Gallo, Baja Sauce, Sour Cream,
 Black Bean, Grated Cheeses, Shredded Lettuce, Shredded
 Cabbage, Diced Tomatoes, Jalapenos and Black Olives
\$24 per guest
 attendant and chef fee applies or set as chaffer station

Butler Passed Tacos

Achiote Marinated Shredded Chicken, Shredded Lettuce
 with Fresh Tomato Salsa
 Pulled Pork Carnitas, Aged Cotija with Salsa Verde
 Choice of Grilled Shrimp or White Fish
 with Crunchy Cabbage Slaw and Baja Sauce
\$4.50 per piece
 minimum 25 pieces per selection

Station Service:

1 hour of service with small plates and reception style seating
 Minimum of 25 guests for the stations and based on full guarantee
 *Chef Fee of \$125 per 75 guests on applicable stations and carver stations
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HVH Chef Carver Stations

Roasted Breast of Turkey
with Cranberry Chutney and Soft Rolls
\$14 per guest*

Chef Carved
Herb Crusted Pork Loin
with Whole Grain Mustard Sauce
and Soft Rolls
\$14 per guest*

Rack of Lamb Slow Roasted
with Natural Jus, Grilled Scallion Aioli
and Soft Rolls
\$18 per guest*

Rosemary-Roasted Tenderloin of Beef with Gourmet Mustard,
Horseradish Cream, Port Wine Sauce and Soft Rolls
\$20 per guest*

Dual Carver Station
Roasted Breast of Turkey with Cranberry Chutney
&
Rosemary-Roasted Tenderloin of Beef
with Gourmet Mustard, Horseradish Cream, Port Wine Sauce
Served with Soft Rolls
\$26 per guest*
two chefs required per 75 guests
preparation is based on full guarantee, 65% Tenderloin with 35% Turkey will be prepared

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1 hour of service with small plates and reception style seating
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HVH Dessert Stations

Baker's Rack Dessert Station

Lemon Layer Cake, Dark Chocolate Mousse Cake,
Key Lime Tartlets, Fresh Berry Tartlets, Seasonal Tartlets, Chocolate
Malt Pudding, Butterscotch Pudding, Chocolate Banana Pudding,
Cream Puffs, White and Dark Chocolate Truffles
and Chocolate Dipped Strawberries

\$14 per guest

Chef's selection of five items, minimum of 25 guests

Pastry Chef's Dessert Station

Bananas Foster or Cherries Jubilee
Served over Vanilla Ice Cream

\$8 per guest for one option*

\$12 per guest for two options*
minimum of 25 guests

Old Fashioned Float Station

Vanilla Bean and Black Cherry Ice Cream
Bottled Retro Vanilla Cream, Root Beer, Cola, Ginger Ale, Black Cherry and Orange Cream Sodas

\$16 per guest &, minimum of 25 guests

The Candy Shop

All the Sweet Treats from the Past:

A Colorful Selection of Jelly Bellies, Sours, Licorice, Retro Candies, Sugar Sticks, Lollipops, Chocolate Chunks,
Mini Cupcakes, Tea Cookies, Assorted Gourmet Popcorns and House Made Truffles

\$16 per guest, minimum of 50 guests

Enhancement: Retro Bottled Soda Station \$4.50 each

1 hour of service with small plates and reception style seating

Based on full guarantee

*Chef Fee of \$125 per 75 guests on applicable stations

& Attendant Fee of \$35 per hour

Dessert Enhancements:

Reception Coffee and Dessert Platters

Assorted Handcrafted Truffles
Chocolate Dipped Strawberries
Butterscotch Pudding Cups with Vanilla Cream
Fresh Berry Tartlets
Crème Brulee Spoons
Vanilla Bean Profiteroles
Mini Lemon Meringue Tartlets

\$54 per dozen, minimum three dozen per item

Mini Red Velvet Cupcakes with Cream Cheese Frosting
Devil's Food with Fudge Icing
Mocha Chino with Vanilla Cream
Lemon Kissed with Candied Ginger

\$36 per dozen, minimum three dozen per item

Fresh Fruit and Berries Display

Sliced Melon, Pineapple and Fresh Berries

\$175 per 50 guests

Enhancement: Warm Chocolate Dipping Sauce \$3 per guest

Coffee Station

Freshly Brewed Coffee and Decaffeinated Coffee
Assorted Forte Gourmet Teas and Herbal Teas
Includes a Selection of 2% and Half/Half
(Soy Milk upon request)

\$68 per gallon or \$37.50 per ½ gallon

Deluxe Coffee Station

Freshly Brewed Coffee and Decaffeinated Coffee
Assorted Forte Gourmet Teas and Herbal Teas
2% and Half/Half, Crystallized Sugar Sticks, Raw Cubed Sugar,
Cinnamon Sticks, Orange Zest, Shaved Chocolate, Honey,
Vanilla Syrup and Whipped Cream

\$74 per gallon