



# *Hidden Creek Catering*

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# Hidden Creek Catering

## Hors D'Oeuvres

### Appetizers

Served to your guests while the bridal party and families are taking pictures after the wedding and will be removed before entrance of the bridal party into the reception center.

You may choose from one of the following displays:

#### *Option One: Fruit, Cheese, Veggies...*

Fresh Fruit presentation including: strawberries, cantaloupe, honey dew, pineapple and grapes.

#### *Option Two: Tex-Mex Chip Station...*

Tortilla chips spread into mounds on a 60" formally draped table and served with queso dip, hot sauce, guacamole, and pico de gallo.

\$3 Per Person  
when added to entree







# Hidden Creek Catering

## Hors D'Oeuvres

### Cold Hors D'Oeuvres

#### *Crab Canapés*

Sliced cucumber topped with seasoned crab meat and dill.....\$17/Dozen

#### *Cherry Tomatoes Canapés*

Assorted stuffed with herb cream cheese, artichoke, and jalapeños.....\$17/Dozen

#### *Salmon Canapés*

Smoked salmon, herb cream cheese on rye bread.....\$24/Dozen

#### *Asparagus Spears Canapés*

Asparagus wrapped in prosciutto, served with garlic lemon mayo.....\$26/Dozen

#### *Melon-Wrapped Prosciutto*

Honey and cantaloupe wrapped with prosciutto.....\$26/Dozen

#### *Antipasto Skewers*

Fresh mozzarella cheese with grapes, tomatoes and basil leaf in olive oil.....\$26/Dozen

#### *Shrimp Cocktail Display*

Butterflied shrimp beautifully displayed on crushed ice with lemons and cocktail sauce.....Market Price







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## Hors D'Oeuvres

### Hot Hors D'Oeuvres

#### *Crab Mushrooms*

Crab Mushrooms: Mushrooms stuffed with.....\$33/Dozen  
seasoned lump crab meat and topped with provolone cheese

#### *Pork Tenderloin Canapés*

Roasted pork tenderloin with chipotle mayo, caramelized onions on crustini bread.....\$24/Dozen

#### *Chicken Strips*

Crispy, golden brown, tender and juicy.....\$24/Dozen

#### *Chicken Sates*

Marinated grill chicken on skewers with dipping sauce.....\$31/Dozen

#### *Crab Cakes*

Crab Cakes: Lump crab meat cake with remoulade dipping sauce.....\$47/Dozen

#### *Coconut Shrimp*

Butterflied shrimp in a coconut batter, served with wasabi dipping sauce.....\$31/Dozen







# Hidden Creek Catering

## Hors D'Oeuvres

### Hot Hors D'Oeuvres

#### *Spanakopita*

Spinach and feta in phyllo dough.....\$31/Dozen

#### *Crispy Asparagus*

Asparagus with asiago cheese in phyllo dough.....\$31/Dozen

#### *Mini Beef Wellington*

Tenderloin coated with pate in puff pastry.....\$51/Dozen

#### *Chicken Cornucopia Quesadillas*

Seasoned chicken rolled in a baked tortilla.....\$34/Dozen

#### *Shrimp Cornucopia Quesadillas*

Seasoned shrimp rolled in a baked tortilla.....\$51/Dozen

#### *Assorted Mini Pizzas*

Pepperoni, cheese, Canadian bacon.....\$31/Dozen







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## Hors D'Oeuvres

### Hot Hors D'Oeuvres

#### *Quiche Lorraine*

Quiche Lorraine, spinach cheese in puff pastry.....\$16/Dozen

#### *Egg Roll*

Vegetable or pork.....\$24/Dozen

#### *Cheese Quesadillas*

Melted cheese and flour tortillas with pico de gallo and chipotle sour cream.....\$24/Dozen

#### *Buffalo Wings*

Spicy chicken wings, served with ranch dipping sauce.....\$24/Dozen

#### *Shrimp Skewers*

Garlic pepper marinated shrimp on skewers.....\$50/Dozen

#### *Beef Sates*

Marinated beef skirt steak on skewers with dipping sauce.....\$31/Dozen







# Hidden Creek Catering

## Hors D'Oeuvres

### Hot Hors D'Oeuvres

#### *Grilled Vegetable Kabobs*

Zucchini, mushroom, yellow squash on skewers.....\$24/Dozen

#### *Apricot Canapés*

Apricots and dates wrapped in bacon and broiled.....\$10/Dozen

#### *Texas Torpedo*

Baked jalapeños stuff with herbed cream cheese wrapped in bacon.....\$24/Dozen

#### *Spinach Dip*

Creamy and rich spinach dip served with toast points.....\$91

#### *Swedish Meatballs*

Seasoned meatballs in a sour cream sauce.....\$104

#### *Baked Brie*

Baked imported brie in a brandy sauce with almonds, served with assorted crackers.....\$124

#### *Bacon Wrapped Scallops*

Delicious scallops wrapped with hickory-smoked bacon.....\$49/Dozen







# *In-House Catering*

## *Brunch Menu*

### *Breakfast Tacos*

Flour tortillas filled with scrambled eggs and your choice of bacon or sausage  
Served with homestyle potatoes and refried beans, shredded cheese, and salsa.

### *The Rustic Breakfast*

Scrambled eggs, with your choice of crisp bacon or sausage patties  
Biscuits and gravy or cheese grit casserole. Served with hashbrowns.

### *The American*

Scrambled eggs with your choice of bacon or sausage links  
Hash browns or pancakes.

\$16 Per Person







# Hidden Creek Catering

## Buffet Menu

### Bronze Package

(Choose 1)

#### *The Sandwich Tri Buffet*

An elegant display of oven roasted turkey, shaved ham and homemade creamy chicken salad. Served on wheat, white and croissants. Beautifully displayed With specialty mayonnaise's and mustards, and your choice of two sides.

#### *The Rustic Sandwich Buffet*

Sliced BBQ brisket and oven roasted turkey. Served on soft country rolls, with BBQ sauce, condiments, and your choice of two sides.

#### *The Slider Sandwich Buffet*

Hamburgers and cheeseburgers. Served with assorted toppings: caramelized onions, sautéed mushrooms, smoked bacon, assorted cheeses, crisp lettuce and tomato, condiments, and your choice of two sides.

Includes sweet and unsweet tea, coffee, acrylic ware and paper napkins

\$20 Per Person







# *Hidden Creek Catering*

## *Buffet Menu*

### *Silver Package*

(Choose 1)

#### *The Pasta Trio*

Tomato basil with meatballs, Alfredo sauce with grilled chicken  
Vegetable medley with pesto  
All served over three types of pasta and a garden salad

#### *Herb Roasted Chicken*

Marinated chicken breast served with a Velouté sauce  
with your choice of two sides and a garden salad.

#### *Roasted Pork Loin*

Marinated honey dijon garlic pork loin  
with your choice of two sides and a garden salad.

Includes sweet and unsweet tea, coffee, acrylic ware and paper napkins

\$22 Per Person







# *Hidden Creek Catering*

## *Buffet Menu*

### *Gold Package*

(Choose 1)

#### *Tenderloin Sandwiches*

Beef and Pork Tenderloin served on assorted wheat and white rolls, and specialty mayonnaise's and mustards  
Served with your choice of two sides, and a garden salad.

#### *Chicken Piccata*

Lightly floured chicken breast sautéed in butter, capers, and lemon juice.  
Served with your choice of two sides, and a garden salad.

#### *Pork Loin Scaloppini*

Lightly floured pork loin sautéed in a olive oil and caper cream sauce  
Served with your choice of two sides and a garden salad.

#### *The Southern Fried Buffet*

Your choice of either fried steak or chicken.  
Served with cream gravy and your choice of two sides, and a garden salad.







# Hidden Creek Catering

## Buffet Menu

### Gold Package

(Choose 1)

#### *The Mashed Potato Bar Buffet*

Homemade mashed potatoes, served in a large martini glass. Toppings include grilled chicken, BBQ brisket, bacon bits, caramelized onions, sautéed mushrooms, assorted cheeses, cream and brown gravy, sour cream and chives.

#### *The Grand Salad Buffet*

A large selection of our most popular salads. Mixed greens with sliced strawberries and roasted walnuts. Mixed greens with mandarin oranges and candied almonds. Homemade pasta salad, grilled chicken Caesar. Homemade creamy chicken salad.

#### *The Ultimate Taco Buffet*

Ground beef seasoned with tex-mex spices. Served with crunchy and soft shell tortillas, Spanish rice, ranchero beans, cheese, sour cream, lettuce, pico-de Gallo, Guacamole, chips and Salsa. Add shredded chicken \$3.00

Includes sweet and unsweet tea, coffee, acrylic ware and paper napkins

\$24 Per Person







# *Hidden Creek Catering*

## *Buffet Menu*

### *Platinum Package*

(Choose 1)

#### *Chicken Cordon Bleu*

4 oz Chicken Breast topped with shaved ham, swiss cheese and asparagus Speer.  
Served with a white cheese sauce, your choice of two sides and a garden salad.

#### *Stuffed Pork Tenderloin*

Pork tenderloin stuffed with spinach, bacon and onions in a merlot sauce, and sliced in medallions.  
Served with your choice of two sides and a garden salad.







# *Hidden Creek Catering*

## *Buffet Menu*

### *Platinum Package*

(Choose 1)

#### *Chicken Parmesan Buffet*

Chicken breast seasoned in Italian spices and breadcrumbs sautéed in butter and topped with provolone cheese.  
Served with your choice of two sides and a garden salad.

#### *Grilled Stuffed Chicken Breast*

Chicken breast stuffed with spinach, onions, bacon and Monterey jack cheese.  
In a chardonnay cream sauce and sliced in medallions.  
Served with your choice of two sides, and a garden salad.

Includes sweet and unsweet tea, coffee, acrylic ware and paper napkins

\$27 Per Person







# Hidden Creek Catering

## Buffet Menu

### Diamond Package

(Choose 1)

#### Texas Bbq Buffet

Slow smoked BBQ brisket, pulled pork and roasted turkey breast. Served with BBQ sauce, your choice of two sides and a garden salad.

#### Grilled Salmon

In a dill beurre blanc sauce. Served with your choice of two sides and a garden salad.

#### Beef Tenderloin +\$5pp

Cooked to perfection and sliced at a carving station. With a horse radish and merlot mushroom sauce. Served with your choice of two sides and a Garden salad. (Carver required)

#### Shrimp Scampi

Sautéed in a chardonnay garlic butter sauce. Served with your choice of two sides and a garden salad.

#### Prime Rib +\$5pp

Succulent prime rib sliced at a carving station with a horse radish and merlot mushroom sauce. Served with your choice of two sides and a garden salad. (Carver required)

#### Grilled Fajita Buffet +\$3pp

Combination of marinated beef and chicken fajitas. Grilled onions, peppers, sour cream, pico de gallo, shredded cheese, guacamole and Chips and salsa. Served with Spanish rice, ranchero beans and a garden salad.

Includes sweet and unsweet tea, coffee, acrylic ware and paper napkins

\$30 Per Person







# Hidden Creek Catering

## Buffet Menu

### Buffet Sides

Green Bean Almandine  
Bacon and onion green beans  
Garlic mashed potatoes  
Creamed new potatoes

Vegetable medley  
Apricot glazed carrots  
Rice pilaf  
Lemon butter linguine

Creamed spinach  
Ranchero beans  
Spanish rice  
Pasta alfredo

Pesto pasta  
Tomato basil pasta  
Scalloped potatoes  
Macaroni and cheese

### Specialty Salads

You may upgrade to the following for \$1 per person

Mixed Greens - with roasted walnuts, sliced strawberries  
dressed in a raspberry vinaigrette

Mixed Greens - with candied almond, mandarin oranges  
dressed in raspberry vinaigrette

Baby Spinach - with roasted walnuts, cranberries,  
and feta cheese dressed in a balsamic vinaigrette

Caesar Salad - Served with croutons







# *Hidden Creek Catering*

## *Buffet Menu*

### *What's Included*

All buffet services include:

5 hours of service, sweet and unsweet iced tea, coffee, bread and butter station, acrylic ware and paper napkins.

Glass ware and flat ware upgrade - add \$3.00 per person.

Holiday pricing may apply.

Additional hours \$100 per hour

15% service fee and 8.25% tax included on all orders.







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## Additional Buffet Options

*Cake Cutting Service*.....Complementary

*Disposable cake plates and forks*.....\$200

*Glass cake plates and silverware*.....\$300

*Carving station* (Does not include meat).....\$100 Per station  
1 Station - Up to 100 guests • 2 Stations - Up to 200 guests • 3 Stations - 200+ guests

*Plated dinner*.....Additional \$12  
Per person

*Passed appetizers* (Does not include appetizers).....\$100 Per waiter







# *Hidden Creek Catering*

## *A La Carte*

### *Chocolate Fountain*

Delicious melted chocolate with strawberries, honey dew melon, cantaloupe, pineapple, pound cake, pretzels and marshmallows for dipping. Served in the very nice chocolate fountain!

2 Ft. fountain \$375 (For up to 100 people) - add an additional \$1.50 per person for over 100 people

### *Candy Table*

Assorted chocolate and colors of candies beautifully displayed in different sized and shaped jars. All displayed on a table for guests to fill a bag and take home as a favor!

\$425, \$550 For specific colors or candies requested

### *Chocolate Covered Strawberries Table*

Beautiful display of hand dipped chocolate strawberries displayed in crystal and silver trays.

\$1.50 each, 100 minimum

### *Milk Fountain and Cookie Table Display*

Flowing milk streaming from the fountain. Assorted cookies are displayed in crystal bowls and vases. Absolutely beautiful – and tasty!

\$425 (For up to 100 people) Add an additional \$1.50 per person for over 100 people







# *In-House Catering*

## *A La Carte*

### *Assorted Dessert Display*

Assorted cheese cake, chocolate fudge cake, carrot cake, & other assorted desserts.

\$8.00 per person

### *Punch Fountain*

Beautiful flowing punch from a lit fountain served in acrylic cups.

\$350 (for up to 100 people) - Add an additional \$1.00 per person for over 100 people

### *Punch Served in a Sterling Silver Punch Bowl*

Punch is served in acrylic punch glasses.

\$150 (Serves approximately 100 people)

