



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





Hidden Creek Catering

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





Hidden Creek Catering

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.

\$15 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, bread and butter station, acrylic ware and paper napkins

\$19 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, bread and butter station, acrylic ware and paper napkins

\$21 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

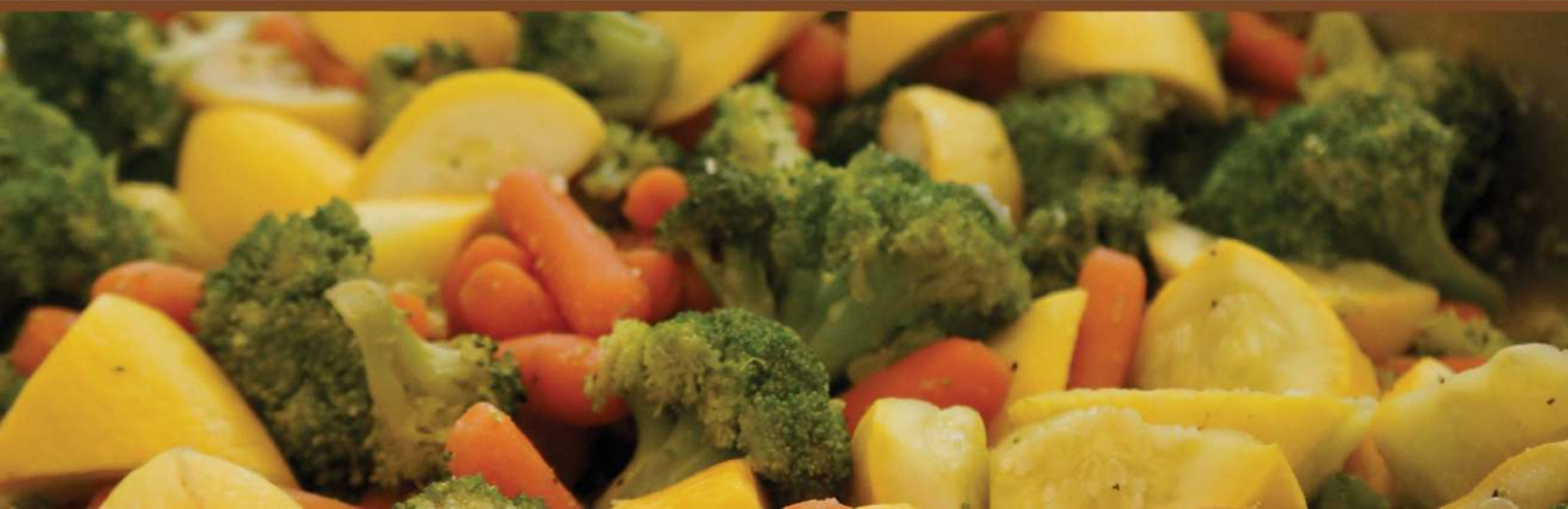
Lightly floured chicken breast sautéed in butter, capers, and lemon juice.
Served with your choice of two sides, and a garden salad.

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, bread and butter station, acrylic ware and paper napkins

\$23 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.

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.





Hidden Creek Catering

Buffet Menu

Platinum 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 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.

Grilled Fajita Buffet

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, bread and butter station, acrylic ware and paper napkins

\$26 Per Person





Hidden Creek Catering

Buffet Menu

Diamond Package

(Choose 1)

Grilled Salmon

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

Shrimp Scampi

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

Beef Tenderloin

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)

Prime Rib

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)

Includes sweet and unsweet tea, coffee, bread and butter station, acrylic ware and paper napkins

\$29 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:

4 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.

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 \$10
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!

4 Ft. fountain \$475 (For up to 100 people) - add an additional \$1.50 per person for over 100 people

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)

