



Catering Menu

WWW.HIDDENCREEKEVENTS.COM

CATERING@HIDDENCREEKEVENTS.COM

972.535.6686



HC

HORS D'OEUVRES

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.

FRUIT & CHEESE STATION: \$5.00/PP (1 HOUR)

Fresh fruit presentation including: strawberries, cantaloupe, honeydew, pineapple, and grapes.

TEX-MEX CHIP STATION: \$5.00/PP (1 HOUR)

Tortilla chips spread into mounds and served with queso dip, hot sauce, guacamole, and pico de gallo.



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HOT HORS D'OEUVRES

CRAB MUSHROOMS	\$35/DZ	CHEESE QUESADILLAS	\$26/DZ
Crab Mushrooms: Mushrooms stuffed with seasoned lump crab meat and topped with provolone cheese		Melted cheese and our tortillas with pico de gallo and chipotle sour cream	
PORK TENDERLOIN	\$26/DZ	BUFFALO WINGS	\$26/DZ
Roasted pork tenderloin with chipotle mayo, caramelized onions on crustini bread		Spicy chicken wings, served with ranch dipping sauce	
CHICKEN STRIPS	\$26/DZ	SHRIMP SKEWERS	\$38/DZ
Crispy, golden brown, tender and juicy		Garlic pepper marinated shrimp on skewers	
CHICKEN SATES	\$33/DZ	BEEF SATES	\$33/DZ
Marinated grilled chicken on skewers with dipping sauce		Marinated beef skirt steak on skewers with dipping sauce	
CRAB CAKES	\$49/DZ	VEGETABLE KABOBS	\$26/DZ
Crab Cakes: Lump crab meat cake with remoulade dipping sauce		Zucchini, mushroom, yellow squash on skewers	
COCONUT SHRIMP	\$33/DZ	APRICOT CANAPÉS	\$12/DZ
Butterflied shrimp in a coconut batter, served with wasabi dipping sauce		Apricots and dates wrapped in bacon and broiled	
SPANAKOPITA	\$33/DZ	TEXAS TORPEDO	\$32/DZ
Spinach and feta in phyllo dough		Baked japapeños stuffed with herb cream cheese wrapped in bacon	
CRISPY ASPARAGUS	\$33/DZ	SPINACH DIP	\$92/PAN
Asparagus with asiago cheese in phyllo dough		Creamy and rich spinach dip served with toast points	
MINI BEEF WELLINGTON	\$53/DZ	SWEDISH MEATBALLS	\$107/PAN
Tenderloin coated with pate in puff pastry		Seasoned meatballs in a sour cream sauce	
CHICKEN CORNUCOPIA	\$36/DZ	BBQ MEATBALLS	\$107/PAN
Seasoned chicken rolled in a baked tortilla		Seasoned meatballs in a savory BBQ sauce	
MINI PIZZA ASSORTMENT	\$33/DZ	BAKED BRIE	\$127/PAN
Pepperoni, cheese, Canadian bacon		Baked imported brie in a brandy sauce with almonds, served with assorted crackers	
QUICHE LORRAINE	\$18/DZ	BACON WRAPPED SCALLOPS	\$51/DZ
Quiche Lorraine, spinach and cheese in puff pastry		Delicious scallops wrapped with hickory-smoked bacon	
EGG ROLLS	\$26/DZ		
Vegetable or pork			



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COLD HORS D'OEUVRES

CRAB CANAPÉS

\$19/DZ

Sliced cucumber topped with seasoned crab meat and dill

CHERRY TOMATO CANAPÉS

\$19/DZ

Assorted stuffed with herb cream cheese, artichoke, and jalapeños

SALMON CANAPÉS

\$26/DZ

Smoked salmon, herb cream cheese on rye bread

ASPARAGUS CANAPÉS

\$28/DZ

Asparagus wrapped in prosciutto, served with garlic lemon mayo

MELON-WRAPPED PROSCIUTTO

\$28/DZ

Honeydew and cantaloupe wrapped with prosciutto

CAPRESE SKEWERS

\$28/DZ

Fresh mozzarella cheese with grapes, tomatoes and basil leaf in olive oil

SHRIMP COCKTAIL DISPLAY

MARKET

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

"Hidden Creeks In-House Catering was phenomenal! From the appetizers to the entree, everything was delicious and beautifully displayed. The staff was friendly and having them buss tables was the absolute best! My family was so relieved at the end of the night not to have to clean up trash. 10/10 recommend!"

Jessica L



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SANDWICH BUFFET

SANDWICH TRI BUFFET: \$22.00/PP

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

RUSTIC SANDWICH BUFFET: \$22/PP

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

SLIDER SANDWICH BUFFET: \$22/PP

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.

TENDERLOIN SANDWICH BUFFET: \$27/PP

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



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CHICKEN BUFFET

HERB ROASTED CHICKEN: \$24.00/PP

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

CHICKEN PICCATA: \$26.00/PP

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

CHICKEN FRIED CHICKEN: \$26.00/PP

Served with cream gravy and your choice of two sides, and a garden salad.

CHICKEN CORDON BLEU: \$29.00/PP

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

CHICKEN PARMESAN: \$29.00/PP

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: \$29.00/PP

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.



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PORK BUFFET

ROASTED PORK LOIN: \$24.00/PP

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

PORK LOIN SCALOPPINI: \$26.00/PP

Lightly floured pork loin sautéed in a olive oil and caper cream sauce

Served with your choice of two sides and a garden salad.

STUFFED PORK TENDERLOIN: \$29.00/PP

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.



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BEEF BUFFET

CHICKEN FRIED STEAK: \$26.00/PP

Served with cream gravy and your choice of two sides, and a garden salad.

ULTIMATE TACO BUFFET: \$26.00/PP

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 \$5.00

BEEF TENDERLOIN: \$37.00/PP

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: \$38.00/PP

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)



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SPECIALTY BUFFET

PASTA TRIO: \$24.00/PP

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

MASHED POTATO BAR: \$26.00/PP

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. *Add as an appetizer for \$17 per person.

GRAND SALAD BUFFET: \$26.00/PP

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.

TEXAS BBQ BUFFET: \$32.00/PP

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



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SEAFOOD BUFFET

GRILLED SALMON: \$32.00/PP

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

SHRIMP SCAMPI: \$32.00/PP

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



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COMBO BUFFET

BEEF TENDERLOIN WITH GRILLED SALMON: \$47.00/PP

PRIME RIB WITH SHRIMP SCAMPI: \$50.00/PP

BEEF TENDERLOIN WITH HERB CHICKEN: \$44.00/PP

GRILLED FAJITA BUFFET: \$35/PP

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.

Inquire for custom combinations.



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BUFFET SIDES

Green Bean Almondine
Bacon and Onion Green Beans
Garlic Mashed Potatoes
Creamed New Potatoes
Vegetable Medley
Apricot Glazed Carrots
Rice Pilaf
Lemon Butter Linguine
Ranchero Beans
Spanish Rice
Pasta Alfredo
Pesto Pasta
Tomato Basil Pasta
Scalloped Potatoes
Macaroni and Cheese
Potato Salad
Baked Beans
Cilantro Lime Rice

SPECIALTY SALADS

UPGRADE TO THE
FOLLOWING FOR \$3/PERSON

Mixed greens salad - served with strawberries and roasted walnuts in a raspberry vinaigrette

Spring mix salad - served with mandarin oranges and candied almonds in a red wine vinaigrette

Spinach salad - served with roasted walnuts

Cesar Salad - served with croutons



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ALL BUFFET SERVICES INCLUDE:

Includes up to 5 hours of Service

Beverage Station including Water, Coffee, Sweet and Unsweetened Iced Tea

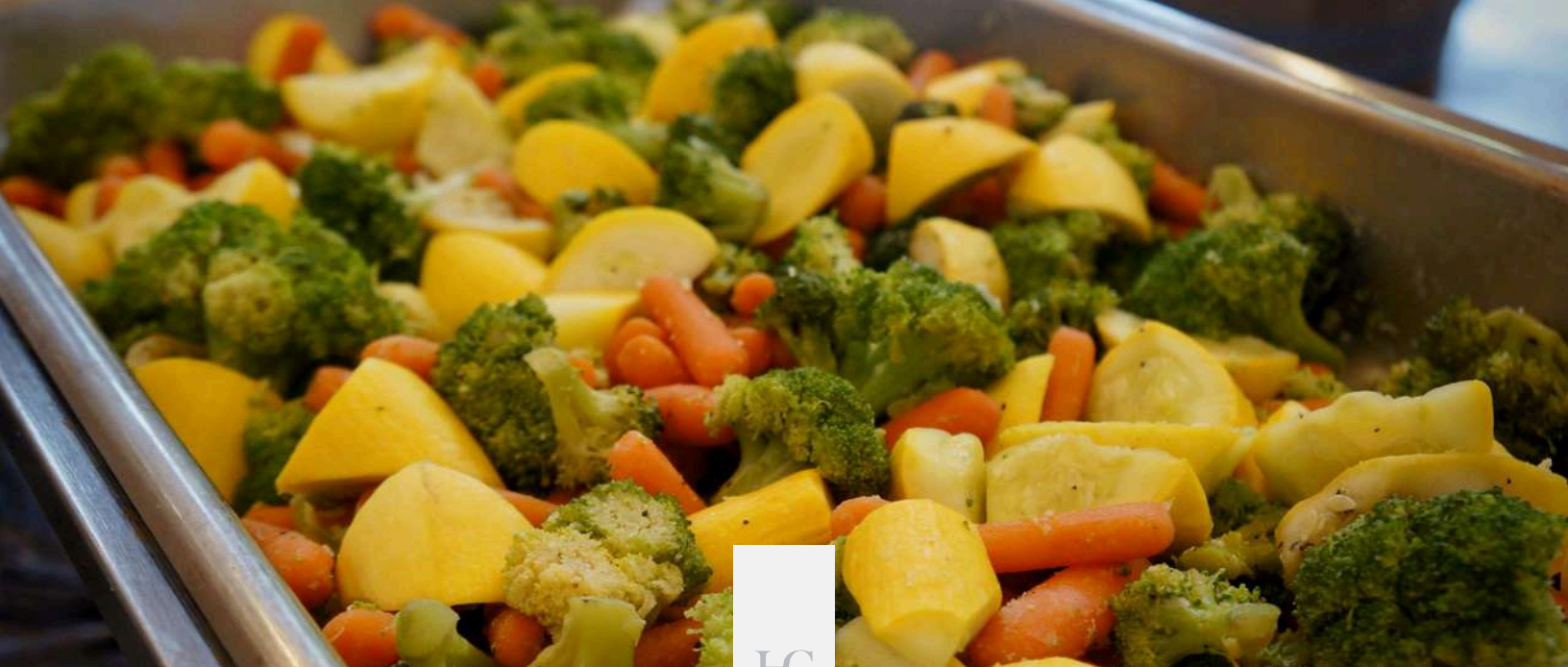
Acrylic Plates, Cups, Utensils and Paper Napkins.

Additional hours \$100 per hour

CAKE CUTTING SERVICE

Complimentary

20% service fee and 8.25% apply to all orders.



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ADDITIONAL BUFFET OPTIONS

DISPOSABLE CAKE PLATES AND FORKS: \$200

GLASS CAKE PLATES AND SILVERWARE: \$300

PLATED DINNER: ADDITIONAL \$18/PERSON

Includes Glassware and Serving Ware

PASSED APPETIZER STAFF: \$100/WAITER

GLASSWARE AND SERVING WARE UPGRADE: \$6.00 PER PERSON

CARVING STATION: \$100/STATION

Does not include meat.

1 station - up to 100 guests | 2 stations - up to 200 guests | 3 stations - 200+ guests

HOLIDAY PRICING MAY APPLY



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A LA CARTE

CHOCOLATE FOUNTAIN

Delicious melted chocolate with strawberries, honeydew 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 colored 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 covered strawberries displayed on 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



HC

A LA CARTE

ASSORTED DESSERT DISPLAY

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

\$14.00 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)



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KID'S MENU

MINI PIZZA: \$8.00/PP

With your choice of chips or mac-n-cheese

CORN DOG: \$8.00/PP

With your choice of chips or mac-n-cheese

CHICKEN NUGGETS: \$8.00/PP

With your choice of chips or mac-n-cheese



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BRUNCH MENU

BREAKFAST TACOS: \$18/PP

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: \$18/PP

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

THE AMERICAN: \$18/PP

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