

Hannah-G's

Catering Menu

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Breakfast Party Trays

ENTREES	PRICE 1/2 PAN	PRICE FULL PAN
Scrambled Eggs	50.00	98.00
Sausage	68.00	134.00
Hot Sausage	60.00	98.00
Gourmet Sausage	70.00	138.00
Bacon	60.00	118.00
Turkey Bacon	68.00	134.00
Plain Home Fries	30.00	62.00
Home Fries with Onions	35.00	68.00
Home Fries with Peppers & Onions	38.00	74.00
French Toast (Challah Bread)	62.00	122.00
Bread Pudding French Toast	68.00	

QUICHE

Serves 8-10 \$32.00

Choose From:

Lorraine | Broccoli & Cheddar | Tomato,
Asparagus & Swiss | Gluten Free (\$36.00)

NOVA LOX PLATTER

Serves 15-20 \$150.00

Includes:

2 lbs sliced Nova | Lettuce, Tomato, Red
Onion, Green Peppers, Cucumber | Cream
Cheese | 2 Dozen Bagels

SALAD PLATTER

Serves 20-25 \$230.00

Includes:

1 lb sliced Nova | 1 lb Egg Salad | 1 lb Chicken
Salad | 1 lb Whitefish Salad | Lettuce, Tomato,
Red Onion, Cucumber, Green Peppers | Cream
Cheese | 2 Dozen Bagels

FRESH FRUIT SALADS

Priced Per Person

Seasonal Fruits | \$5.00
Granola, Fruit & Yogurt | \$6.95
Berries | \$6.00

Catering Menu

TRAYS

TRAYS AVAILABLE

Assortment: Turkey, Egg Salad, Tuna, Hummus & Raw Veggie, Low-fat Tuna, Chicken Salad or Roasted Vegetable.

10-14 Guests

(30 Pieces) \$115.00

15-20 Guests

(45 Pieces) \$170.00

Wraps are cut in three (3). All Trays served with Caesar Salad or Chamberlain Salad.

20-25 Guests

(60 Pieces) \$225.00

25-30 Guests

(75 Pieces) \$275.00

FRUIT & CHEESE PLATTER

Serves 10-15 \$75.00

Assorted seasonal fruit and cheeses served with crackers.

CRUDITES

Serves 15-20 \$50.00

Assorted raw vegetables served with hummus or ranch dip.

GRAZING BOARD

Custom to Order.

Price varies based on items.

Catering Menu

APPETIZERS

two dozen minimum

PRICE PER DOZEN

Siracha & Wasabi Deviled Eggs	26
Mini Potato Pancakes with Smoked Salmon & Crème Freshe	42
Mini Mac & Cheese Bites	30
Mushrooms stuffed with Roasted Red Pepper & Feta	26
Mango & Avocado Summer Roll	32
Skewered Mozzarella, Tomato & Basil drizzled with Balsamic Vinaigrette	26
Lime Grilled Shrimp	32
Cold Shrimp served with House-made Cocktail Sauce	32
Seared Ahi Tuna on Won Tons	36
Mini Crab Cakes with Raspberry Tartar Sauce	mp
Lollipop Lamb Chops	mp
Pigs in a Blanket	30
Chicken Parmesan Balls served with Tomato Sauce & Grated Parmesan	26
Baked Cranberry Brie Bites	28
Shrimp Taco Bites (<i>Guacamole, Sour Cream, Cilantro</i>)	46
Honey Ricotta and Peach Crostini	28
Mini Salmon Cakes w/ Sriracha Lemon Aioli	40
Shrimp Lejon	42
Vegan Stuffed Mushrooms	28
Asian Crab Salad Croustades	42
Bacon Wrapped Filet Mignon Bites w/ Horseradish Sauce	38
Mini Potato Skins	26
Grilled Honey Mustard Chicken Skewers	28
Crispy Baked Cauliflower Cakes w/ Roasted Garlic Sour Cream & Marinara	30
Assorted Sliders:	44
Beef with Caramelized Onion & Goat Cheese, Black Bean with Avocado Relish, Ground Turkey sautéed Spinach & Mushrooms and Buffalo Chicken	

Chips served with House-made Guacamole or Salsa **PINT 18.00 | QUART 34.00**

Bruschetta with Feta & Toast Points **PINT 15.00 | QUART 30.00**

Lobster Salad (*sold by the pound with pastry spoons or rolls*) **M/P**

Catering Menu

PARTY TRAYS

ENTREES	PRICE 1/2 PAN	PRICE FULL PAN
Meat Lasagna	68	134
Veggie Lasagna	60	118
Sausage, Peppers & Onions	68	134
Meatballs in Tomato Sauce	65	128
Eggplant Parmesan	65	128
Eggplant Rollatini	68	134
BBQ Ribs	138	274
BBQ Chicken	72	142
BBQ Pulled Pork served with Rolls and Aujus	78	156
Chicken Fingers	65	128
Lemon Chicken	65	128
Chicken Marsala	68	134
Chicken Parmesan	68	134
Balsamic Chicken (<i>spinach & roasted peppers</i>)	68	134
Orecchiette (<i>wild mushrooms, caramelized shallots, shaved pecorino, fresh basil</i>)	50	98
Penne in a Vodka Sauce	44	86
Pasta in a Marinara Sauce	40	78
Ravioli with Mushrooms & Spinach	50	98
Orecchiette with Broccoli (<i>brown butter lemon sauce</i>)	50	98
Mac & Cheese	60	118
Poached Salmon	210	418
Pecan Crusted Salmon	225	448
Sweet Chili Garlic Glazed Salmon	215	428
Crab Cakes	M/P	M/P
Shrimp Scampi	85	168
Whole Roasted Filet Mignon (<i>caramelized onions, mushrooms & horseradish sauce</i>)	M/P	
Whole Brisket (<i>horseradish sauce</i>)	M/P	

Catering Menu

PARTY TRAYS

ENTREES	PRICE 1/2 PAN	PRICE FULL PAN
Garlic Mashed Potatoes	40	78
Mashed Potatoes	38	74
Roasted Vegetables	38	74
Mashed Sweet Potatoes (<i>with cinnamon honey butter</i>)	40	78
Roasted Potatoes	36	70
Grilled Asparagus (<i>with lemon zest</i>)	52	104
Sautéed Spinach (<i>toasted pecans, roasted garlic & lemon</i>)	50	98
Green Beans Almandine	50	98
Roasted Apples & Butternut Squash	44	86

Catering Menu

SALADS AND SIDES

six guest minimum order

PRICE PER PERSON

Caesar Salad	5.00
Chamberlain (<i>romaine, red onion, apple, shredded Swiss, poppy seed dressing</i>)	5.50
Pear & Walnut Salad (<i>spring mix, feta, sun dried cranberries, balsamic vinaigrette</i>)	5.50
Watermelon, Feta & Fresh Basil (<i>balsamic drizzle</i>)	5.00
Spinach Salad (<i>fresh strawberries, candied almonds, poppy seed dressing</i>)	5.50
Fresh Mozzarella, Tomato & Basil, Balsamic Drizzle	6.50
Multigrain Salad (<i>faro, wheat-berry, barley, toasted nuts, dried fruit</i>)	6.50
Grilled Vegetable & Quinoa (<i>cherry tomato, fresh mozzarella, toasted almonds, zucchini, peppers, carrots & onion on baby spinach</i>)	6.50
Roasted Tomato & Burrata Caprese Salad	8.00
Grilled Tricolor Peppers with Burrata & Breadcrumbs	8.25
Arugula, Beet & Goat Cheese Salad (<i>pistachios & balsamic glaze</i>)	7.75
Potato Salad	3.50
Cole Slaw	3.50
Herb Roasted Potatoes	3.50
Roasted Sweet Potatoes with Cinnamon Honey Butter	5.50
Grilled Asparagus with Lemon Zest	6.50
Roasted Apples & Butternut Squash	6.00
Green Beans Almandine	5.50
Sautéed Spinach, Toasted Pecans, Roasted Garlic & Lemon	5.50
Garlic Mashed Potatoes	5.00
Green Beans with Parmesan Garlic Breadcrumbs	5.00
Parmesan Roasted Cauliflower	5.50

Catering Menu

DESSERTS

six guest minimum order

Ice Cream Sandwiches (Chocolate Chip
Cookies filled with Vanilla Soft Serve 42.00/ dozen

Fresh Fruit Salad 5.00

Fresh Berries 6.50/ person

Fruit Kabobs 34.00/ dozen
