

Hannah-G's

Catering Menu

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Breakfast Party Trays

ENTREES	PRICE 1/2 PAN	PRICE FULL PAN
Scrambled Eggs	60.00	118.00
Serra Italian Sausage	70.00	138.00
Hot Sausage	64.00	126.00
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

10 INCH Serves 8-10 \$38.00

Choose From:

Lorraine | Broccoli & Cheddar | Tomato,
Asparagus & Swiss | Gluten Free (\$44.00)

SALAD PLATTER

Serves 20-25 \$230.00

Includes:

2 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

NOVA LOX PLATTER

Serves 15-20 \$225.00

Includes:

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

FRESH FRUIT SALADS

Priced Per Person

Seasonal Fruits | \$6.00
Granola, Fruit & Yogurt | \$7.95
Berries | \$9.00

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) \$135.00

15-20 Guests

(45 Pieces) \$200.00

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

20-25 Guests

(60 Pieces) \$265.00

25-30 Guests

(75 Pieces) \$330.00

FRUIT & CHEESE PLATTER

Serves 10-15 \$85.00

Assorted seasonal fruit and cheeses served with crackers.

CRUDITES

Serves 15-20 \$55.00

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

Mini Hummus & Roasted Pepper Phyllo Bites with Cucumber Feta	30
Mini Potato Pancakes with Smoked Salmon & Crème Freshe	42
Mini Mac & Cheese Bites	32
Mango & Avocado Summer Roll	34
Skewered Mozzarella, Tomato & Basil drizzled with Balsamic Vinaigrette	28
Lime Grilled Shrimp	34
Cold Shrimp served with House-made Cocktail Sauce	34
Seared Ahi Tuna on Won Tons	36
Mini Crab Cakes with Raspberry Tartar Sauce	mp
Lollipop Lamb Chops	mp
Pigs in a Blanket	32
Chicken Parmesan Balls served with Tomato Sauce & Grated Parmesan	30
Baked Cranberry Brie Bites	28
Honey Ricotta and Peach Crostini	30
Mini Salmon Cakes w/ Sriracha Lemon Aioli	40
Shrimp Lejon	46
Vegan Stuffed Mushrooms	30
Asian Crab Salad Croustades	46
Bacon Wrapped Filet Mignon Bites w/ Horseradish Sauce	46
Mini Baked Potato Topped with Sour Cream, Bacon, & Fresh Chive	28
Grilled Honey Mustard Chicken Skewers	30
Grilled Chimichurri Shrimp Skewers	36
Mango Orange & Chili Shrimp Cocktail	38
Blackberry Cucumber Caprese Skewers	30
Mushroom Bruschetta w/ Gruyere & Thyme	30
Charcuterie Skewers	28
Strawberry Basil Brie Bites	28
Sweet Potato Bites with Bacon & Avocado	34
Assorted Sliders:	46
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**

Roasted Pepper & Walnut Dip served with Pita Chips **PINT 15.00 | QUART 30.00**

Catering Menu

PARTY TRAYS

ENTREES	PRICE 1/2 PAN	PRICE FULL PAN
Meat Lasagna	70	138
Veggie Lasagna	64	126
Sausage, Peppers & Onions	74	146
Meatballs in Tomato Sauce	74	146
Eggplant Parmesan	68	134
Eggplant Rollatini	74	146
BBQ Ribs	138	274
BBQ Chicken	74	146
BBQ Pulled Pork served with Rolls and Aujus	78	156
Chicken Fingers	70	138
Lemon Chicken	70	138
Chicken Marsala	72	142
Chicken Parmesan	72	142
Balsamic Chicken (<i>spinach & roasted peppers</i>)	72	142
Orecchiette (<i>wild mushrooms, caramelized shallots, shaved pecorino, fresh basil</i>)	50	98
Penne in a Vodka Sauce	48	94
Ravioli with Mushrooms & Spinach	54	106
Orecchiette with Broccoli (<i>brown butter lemon sauce</i>)	50	98
Mac & Cheese	64	126
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	PRICE
	1/2 PAN	FULL PAN
Thai Chili Lemongrass Shrimp w/ Lime Fried Rice	140	278
Sage Butter Scallops w/ Creamy Brie & Roasted Basmati Rice	mp	mp
Portobello Mushrooms Stuffed w/ Barley Risotto	140	218
Roma Stuffed Chicken Breast (<i>ricotta, pecorino, mushrooms, sun dried tomatoes</i>)	84	166
Rigatoni alla Norma (<i>eggplant, basil, & pecorino</i>)	85	168
Crab Penne w/ Lemon Gremolata	160	318
Herb Butter Roasted Beef Tenderloin w/ Caramelized Onions	mp	mp
Garlic Mashed Potatoes	48	94
Mashed Potatoes	44	86
Roasted Vegetables	44	86
Mashed Sweet Potatoes (<i>with cinnamon honey butter</i>)	48	94
Roasted Potatoes	42	82
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	46	90

Catering Menu

SALADS AND SIDES

six guest minimum order

PRICE PER PERSON

Caesar Salad	5.50
Chamberlain (<i>romaine, red onion, apple, shredded Swiss, poppy seed dressing</i>)	6.00
Pear & Walnut Salad (<i>spring mix, feta, sun dried cranberries, balsamic vinaigrette</i>)	6.00
Watermelon, Feta & Fresh Basil (<i>balsamic drizzle</i>)	5.50
Spinach Salad (<i>fresh strawberries, candied almonds, poppy seed dressing</i>)	6.00
Fresh Mozzarella, Tomato & Basil, Balsamic Drizzle	8.00
Multigrain Salad (<i>faro, wheat-berry, barley, toasted nuts, dried fruit</i>)	8.00
Grilled Vegetable & Quinoa (<i>cherry tomato, fresh mozzarella, toasted almonds, zucchini, peppers, carrots & onion on baby spinach</i>)	8.50
Roasted Tomato & Burrata Caprese Salad	9.00
Arugula, Beet & Goat Cheese Salad (<i>pistachios & balsamic glaze</i>)	7.75
Classic Wedge Salad	8.00
Potato Salad	3.75
Cole Slaw	3.75
Herb Roasted Potatoes	5.50
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 60.00/ dozen

Fresh Fruit Salad 6.00

Fresh Berries 9.00/ person

Fruit Kabobs 34.00/ dozen
