

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)

NOVA LOX PLATTER

Serves 15-20 \$250.00

Includes:

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

SALAD PLATTER

Serves 20-25 \$298.00

Includes:

2 lb sliced Nova | 1 lb Egg Salad | 1 lb Tuna |
1 lb Whitefish Salad | Sliced Swiss, American, &
Muenster, Lettuce, Tomato, Red Onion, Cucumber,
Green Peppers | 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) \$140.00

15-20 Guests

(45 Pieces) \$210.00

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

20-25 Guests

(60 Pieces) \$280.00

25-30 Guests

(75 Pieces) \$350.00

FRUIT & CHEESE PLATTER

Serves 10-15 \$90.00

Assorted seasonal fruit and cheeses served with crackers.

CRUDITES

Serves 15-20 \$60.00

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
Baked Cranberry Brie Bites	28
Honey Ricotta and Seasonal Fruit Crostini	30
Vegan Stuffed Mushrooms	30
Sweet Potato Bites with Bacon & Avocado	34
Caramelized Onion & Goat Cheese Tartlets	32
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
Mini Salmon Cakes w/ Sriracha Lemon Aioli	40
Asian Crab Salad Croustades	46
Grilled Chimichurri Shrimp Skewers	36
Lollipop Lamb Chops	mp
Pigs in a Blanket	32
Chicken Parmesan Balls served with Tomato Sauce & Grated Parmesan	30
Bacon Wrapped Filet Mignon Bites w/ Horseradish Sauce	60
Grilled Honey Mustard Chicken Skewers	30
Charcuterie Skewers	28
Filet Crostini w/ Caramelized Onions & Boursin	68
Assorted Sliders:	50
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 20.00 | QUART 40.00**

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**

Baked Brie w/ Fig Jam & Toasted Pecans. Served w/ Crackers **38.00**

Catering Menu

PARTY TRAYS

ENTREES	PRICE 1/2 PAN	PRICE FULL PAN
Meat Lasagna	74	146
Veggie Lasagna	66	128
Sausage, Peppers & Onions	74	146
Meatballs in Tomato Sauce	78	154
Eggplant Parmesan	72	142
Eggplant Rollatini	78	154
BBQ Ribs	138	274
BBQ Chicken	74	154
BBQ Pulled Pork served with Rolls	78	156
Chicken Fingers	72	142
Lemon Chicken	72	142
Chicken Marsala	76	150
Chicken Parmesan	76	150
Balsamic Chicken (<i>spinach & roasted peppers</i>)	76	150
Orecchiette (<i>wild mushrooms, caramelized shallots, shaved pecorino, fresh basil</i>)	52	102
Penne in a Vodka Sauce	50	98
Ravioli with Mushrooms & Spinach	56	112
Orecchiette with Broccoli (<i>brown butter lemon sauce</i>)	52	102
Mac & Cheese	68	134
Poached Salmon	210	418
Pecan Crusted Salmon	225	448
Sweet Chili Garlic Glazed Salmon	215	428
Crab Cakes	M/P	M/P
Shrimp Scampi	88	174
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
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
Crab Penne w/ Lemon Gremolata	160	318
Herb Butter Roasted Beef Tenderloin w/ Caramelized Onions	mp	mp
Garlic Mashed Potatoes	50	98
Mashed Potatoes	46	90
Roasted Vegetables	46	90
Mashed Sweet Potatoes (<i>with cinnamon honey butter</i>)	50	98
Roasted Potatoes	44	86
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	50	98

Catering Menu

SALADS AND SIDES

six guest minimum order

PRICE PER PERSON

Caesar Salad	6.00
Chamberlain (<i>romaine, red onion, apple, shredded Swiss, poppy seed dressing</i>)	6.50
Pear & Walnut Salad (<i>spring mix, feta, sun dried cranberries, balsamic vinaigrette</i>)	6.50
Watermelon, Feta & Fresh Basil (<i>balsamic drizzle</i>)	6.50
Spinach Salad (<i>fresh strawberries, candied almonds, poppy seed dressing</i>)	6.50
Fresh Mozzarella, Tomato & Basil, Balsamic Drizzle	8.50
Multigrain Salad (<i>faro, wheat-berry, barley, toasted nuts, dried fruit</i>)	8.50
Grilled Vegetable & Quinoa (<i>cherry tomato, fresh mozzarella, toasted almonds, zucchini, peppers, carrots & onion on baby spinach</i>)	8.75
Roasted Tomato & Burrata Caprese Salad	9.00
Arugula, Beet & Goat Cheese Salad (<i>pistachios & balsamic glaze</i>)	8.00
Classic Wedge Salad	8.00
Potato Salad	4.00
Cole Slaw	4.00
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	65.00/ dozen
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Fresh Fruit Salad	6.00
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Fresh Berries	9.00/ person
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Fruit Kabobs	34.00/ dozen
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