

Hannah-G's

Catering Menu

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Breakfast Party Trays

ENTREES	PRICE	PRICE
	1/2 PAN	FULL PAN
Scrambled Eggs	64.00	122.00
Serra Italian Sausage	75.00	148.00
Hot Sausage	68.00	134.00
Gourmet Sausage	75.00	148.00
Bacon	65.00	128.00
Turkey Bacon	72.00	142.00
Plain Home Fries	34.00	66.00
Home Fries with Onions	38.00	74.00
Home Fries with Peppers & Onions	40.00	78.00
French Toast (Challah Bread)	68.00	136.00
Bread Pudding French Toast	74.00	

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 \$310.00

Includes:

2 lb sliced Nova | 1 lb Egg Salad |
1 lb Whitefish Salad | Sliced Swiss, American &
Muenster, Lettuce, Tomato, Red Onion,
Cucumber, Green Peppers | Cream Cheese |
2 Dozen Bagels

NOVA LOX PLATTER

Serves 15-20 \$260.00

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 | \$7.00
Granola, Fruit & Yogurt | \$8.50
Berries | \$10.00

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) \$150.00

15-20 Guests
(45 Pieces) \$220.00

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

20-25 Guests
(60 Pieces) \$290.00

25-30 Guests
(75 Pieces) \$360.00

FRUIT & CHEESE PLATTER

Serves 10-15 \$95.00

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 Fraiche	46
Mini Mac & Cheese Bites	34
Mango & Avocado Summer Roll	38
Skewered Mozzarella, Tomato & Basil drizzled with Balsamic Vinaigrette	30
Baked Cranberry Brie Bites	28
Honey Ricotta and Seasonal Fruit Crostini	32
Vegan Stuffed Mushrooms	32
Sweet Potato Bites with Bacon & Avocado	36
Caramelized Onion & Goat Cheese Tartlets	32
Lime Grilled Shrimp	36
Cold Shrimp served on House-made Cocktail Sauce	36
Seared Ahi Tuna on Won Tons	38
Mini Crab Cakes with Raspberry Tartar Sauce	mp
Mini Salmon Cakes w/ Sriracha Lemon Aioli	42
Asian Crab Salad Croustades	48
Grilled Chimichurri Shrimp Skewers	38
Lollipop Lamb Chops	mp
Pigs in a Blanket	34
Chicken Parmesan Meatballs with Tomato Sauce & Grated Parmesan	32
Bacon Wrapped Filet Mignon Bites w/ Horseradish Sauce	60
Grilled Honey Mustard Chicken Skewers	32
Charcuterie Skewers	28
Filet Crostini w/ Caramelized Onions & Boursin	68
Assorted Sliders:	
Beef with Caramelized Onion & Goat Cheese, Black Bean with Avocado	52
Relish, Ground Turkey sautéed Spinach & Mushrooms and Buffalo Chicken	

Chips served with House-made Guacamole **PINT 22.00 | QUART 44.00**

Chips served with House-made Salsa **PINT 18.00 | QUART 36.00**

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 16.00 | QUART 32.00**

Baked Brie w/ Fig Jam & Toasted Pecans served w/ Crackers **40.00**

Catering Menu

PARTY TRAYS

ENTREES	PRICE 1/2 PAN	PRICE FULL PAN
Meat Lasagna	78	154
Veggie Lasagna	70	138
Sausage, Peppers & Onions	78	154
Meatballs in Tomato Sauce	82	162
Eggplant Parmesan	76	150
Eggplant Rollatini	84	166
BBQ Ribs	140	278
BBQ Chicken	76	156
BBQ Pulled Pork served with Rolls and Aujus	78	156
Chicken Fingers	74	144
Lemon Chicken	74	144
Chicken Marsala	78	154
Chicken Parmesan	78	154
Balsamic Chicken (<i>spinach & roasted peppers</i>)	78	154
Orecchiette (<i>wild mushrooms, caramelized shallots, shaved pecorino, fresh basil</i>)	54	106
Penne in a Vodka Sauce	52	102
Ravioli with Mushrooms & Spinach	60	118
Orecchiette with Broccoli (<i>brown butter lemon sauce</i>)	54	106
Mac & Cheese	70	138
Poached Salmon	212	422
Pecan Crusted Salmon	228	454
Sweet Chili Garlic Glazed Salmon	218	434
Crab Cakes	M/P	M/P
Shrimp Scampi	90	178
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
Roma Stuffed Chicken Breast (<i>ricotta, pecorino, mushrooms, sun dried tomatoes</i>)	86	170
Crab Penne w/ Lemon Gremolata	166	330
Herb Butter Roasted Beef Tenderloin w/ Caramelized Onions	mp	mp
Garlic Mashed Potatoes	52	102
Mashed Potatoes	48	94
Roasted Vegetables	48	94
Mashed Sweet Potatoes (<i>with cinnamon honey butter</i>)	52	102
Roasted Potatoes	46	90
Grilled Asparagus (<i>with lemon zest</i>)	54	106
Sautéed Spinach (<i>toasted pecans, roasted garlic & lemon</i>)	52	102
Green Beans Almandine	52	102
Roasted Apples & Butternut Squash	52	102

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	10.00
Arugula, Beet & Goat Cheese Salad (<i>pistachios & lemon olive oil</i>)	8.00
Classic Wedge Salad	8.00
Potato Salad	4.00
Cole Slaw	4.00
Herb Roasted Potatoes	6.00
Roasted Sweet Potatoes with Cinnamon Honey Butter	6.00
Grilled Asparagus with Lemon Zest	6.50
Roasted Apples & Butternut Squash	6.00
Green Beans Almandine	6.00
Sautéed Spinach, Toasted Pecans, Roasted Garlic & Lemon	6.00
Garlic Mashed Potatoes	6.00
Green Beans with Parmesan Garlic Breadcrumbs	6.00
Parmesan Roasted Cauliflower	6.00

Catering Menu

DESSERTS

six guest minimum order

Ice Cream Sandwiches (Chocolate Chip
Cookies filled with Vanilla Soft Serve 65.00/ dozen

Fresh Fruit Salad 7.00

Fresh Berries 10.00/ person

Fruit Kabobs 36.00/ dozen
