

# CATERING MENU



## PLATED MENUS

### STARTERS

CHICKEN BOURBON BOURSIN EN  
CROUTE \$5.00

AHI WON TON CUPS \$5.00

MINI BEEF WELLINGTON \$5.00

CHICKEN SATAY SKEWER \$5.00

SHRIMP COCKTAIL \$4.00

### MAIN

CHICKEN & HERB VELOUTE - \$42.50  
Sautéed Green Beans, & Rosemary  
Roasted Potatoes

NORWEGIAN SALMON - \$55.00  
Charred Broccolini, Garlic  
Whipped Mashed Potatoes, &  
Lemon Beurre Blanc Sauce

FILET MIGNON - \$65.00  
Twice Baked Potato, Caramelized  
Carrots

### DESSERT

TIRAMISU

NEW YORK VANILLA CHEESECAKE



# CATERING MENU



## Buffet Menus

### FAJITA TACOS \$35

CHICKEN, BEEF, BELL PEPPERS &  
ONIONS, BEANS, RICE, SALSA, PICO,  
FLOUR TORTILLAS, AND CINNAMON  
SUGAR CHIRROS

### HIDEOUT PICNIC \$45

SHINER BOCK BRINED CHICKEN,  
SMOKED SAUSAGE, BACON MAC N  
CHEESE, POTATO SALAD, HAWAIIAN  
ROLLS, WHIPPED HONEY BUTTER,  
AND APPLE COBBLER

### SLIDER BAR \$30

(CHOICE OF TWO) PULLED PORK,  
BRISKET OR FRIED CHICKEN TENDER,  
BRIOCHE SLIDER ROLLS, PICKLE  
SLICES, AND SEASONED FRIES

### FILET MEDALIONS \$75

CRIMINI MUSHROOMS, CABERNET  
DEMI SAUCE GRAVY, HERB & GARLIC  
ROASTED POTATOES, SEASONAL  
ROASTED VEGETABLES, HOUSE  
SALAD, APPLE COBBLER WITH  
VANILLA WHIPPED CREAM

### CHARCUTERIE \$125

IMPORTED & DOMESTIC MEATS AND  
CHEESES, CANDIED NUTS, DRIED  
ORGANIC FRUITS & BERRIES, ARTISAN  
CRACKERS, TOASTED BAGUETTE,  
HONEY & GRAPES (FEEDS 10)

# CATERING MENU



## Breakfast Menus

---

### HIDEOUT HOT BREAKFAST \$ 2 2

---

BISCUITS, SAUSAGE GRAVY,  
SCRAMBLED EGGS, COUNTRY  
POTATOES, SAUSAGE OR BACON

- CAN ADD PANCAKES OR FRENCH  
TOAST FOR AN EXTRA \$3 PER  
PERSON

### GRAB N GO BREAKFAST

---

SAUSAGE, EGG, CHEESE, &  
BUTTERMILK BISCUIT SANDWICH  
AND FRUIT \$8.00

HAM, EGG & CHEESE CROISSANT AND  
FRUIT \$10.00

YOGURT PARFAIT WITH BERRIES &  
HOUSE GRANOLA \$7.00

### GRAB N GO LUNCH

---

CLUB HOAGIE WITH A BAG OF CHIPS  
\$12.00