



# ***Full Catering Menu***

## **Butlered Hors D'oeuvres**

### ***Tuscany Herb Bruschetta***

*Heirloom Tomatoes, Basil Pesto, Feta Cheese, French Bread Crostini, Balsamic Glaze*

### ***Lump Crab Cakes***

*Seared in Lemon Butter, Dolloped with Creamy Remoulade*

### ***Praline Brie Cups***

*Melted Brie, Craisins, Candied Pecans, Flaky Puff Pastry Cup*

### ***Ahi Tuna Poke***

*Soy Sauce, Sesame Oil, Cucumber, Scallions & Fresh Ginger  
Served in Asian Spoons*

### ***Seared Ahi Tuna***

*Black & White Sesame Seared, Scallions, Ginger Soy Sauce*

### ***Beef Tenderloin Crostini***

*Roasted Beef Tenderloin, Arugula, Horseradish Crème, French Bread Crostini*

### ***Chicken OR Scallop Rumaki***

*Wrapped in Crispy Bacon*

### ***Chipotle Chicken***

*Southwest Chicken, Sweet Corn, Pico De Gallo, Toasted Corn Chip*

### ***Chicken Satay***

*Sweet & Spicy Thai Peanut Sauce*

### ***Churrasco Steak Satay***

*Marinated Steak Skewers, Chimichurri Sauce*

***Grilled Caribbean Shrimp***

*Crushed Garlic, Island Curry and Key Lime, Mango Chutney for Dipping*

***Shrimp Cocktail***

*Zesty Cocktail Sauce & Lemon*

***Lobster Corn Nachos***

*Chilled Lobster, Corn, Tomatoes, Red Onion, Fresh Cilantro  
Mixed into a Salsa and Served on a Blue Corn Chip*

***Goat Cheese Crostini***

*Whipped Herb Goat Cheese, Marinated Grape Tomatoes, Balsamic Glaze*

***Lollipop Lamb Chops***

*Olive Oil, Crushed Garlic, Lemon & Fresh Rosemary, Served with Mint Jelly*

***Pigs in a Blanket***

*Served with Grainy Mustard*

***Sausage Stuffed Mushrooms***

*Crumbled Italian Sausage, Cream Cheese, Parmesan & Fresh Chives  
\*Also Available in Vegetable or Crab\**

***Bimini Conch Fritters***

*Diced Bahamian Conch, Island Fritter Batter, Creamy Remoulade*

***Wild Mushroom Brie Tartlets***

*Gruyere, Creamy Brie, Fresh Thyme, Flaky Pastry Cup*

***Spanakopita***

*Flaky Phyllo Pockets with Chopped Spinach & Melted Feta Cheese*

***Tomato Bisque Shooters***

*Creamy Tomato Basil Bisque, Mini Gouda Grilled Cheese*

***Caprese Flatbread***

*Roma Tomatoes, Mozzarella, Basil Pesto, Balsamic Glaze*

***Grilled Vegetable Flatbread***

*Grilled Zucchini, Tomato, Vidalia Onion, Whipped Ricotta, Basil Pesto & Balsamic Glaze*

***Black & Blue Flatbread***

*Grilled Skirt Steak, Caramelized Red Onion, Melted Mozzarella, Melted Blue Cheese*

***Pesto Chicken Flatbread***

*Grilled Pesto Chicken, Artichokes, Fontina Cheese & Balsamic Glaze*

***Carolina BBQ Pork Flatbread***

*Chopped Pork, Crisp Cabbage Slaw, Pickle Chips, Carolina BBQ Sauce*

***Mini Empanadas***

*Choice of Beef or Chicken, Dolloped with Cilantro Garlic Sauce & Pico De Gallo*

***Blackened Chicken Quesadilla***

*Cilantro Garlic Sauce & Pico De Gallo*

***Mojo Pork Quesadilla***

*Mojo Marinated Pork, Caramelized Onion, Sour Cream & Pico De Gallo*

***Wild Mushroom Quesadilla***

*Caramelized Onions, Brie, Sharp White Cheddar, Roasted Tomato Jam*

***Mini Cuban's***

*Pressed Cuban Bread Layered with Sliced Ham, Shredded Pork,  
Melted Swiss Cheese, Dill Pickles and Yellow Mustard*

***Vegetable OR Pork Pot Stickers***

*Fried Oriental Dumplings, Served with Ponzu Sauce*

***Vegetable Spring Rolls***

*Crisp Oriental Vegetables, Served with Thai Chili Sauce*

***Cuban Pork Medallions***

*Pork Loin Marinated in Sour Oranges & Garlic, Creamy Cilantro-Garlic Dipping Sauce*

## *Stationed Hors D'Oeuvres*

### ***Artisanal Cheese Board***

*Beautiful Display of Imported & Domestic Cheeses  
Fresh Berries, Grape Clusters and Crisp Artisan Crackers*

### ***Mediterranean Display***

*Beautiful Display of Imported & Domestic Cheeses and Meats  
Olives, Hummus, Fig Jam, Grainy Mustard, Fresh Berries & Artisan Crackers*

### ***Asian Meatballs***

*Hoisin & Teriyaki Sauces, Scallions, Sesame Seeds*

### ***Meatball Marinara***

*Roasted Tomato Marinara, Shaved Parmesan & Fresh Basil*

### ***Maui Egg Rolls***

*Scallions & Thai Chili Dipping Sauce*

### ***Sushi Boat***

*Assorted Rolls, Sushi & Sashimi Displayed on a Beautiful Boat  
Served with Ginger, Soy Sauce, Wasabi & Chopsticks*

### ***Garden Crudité'***

*Crisp Colorful Garden Vegetables Served with Choice of 2 Dips:  
Hummus, Bleu Cheese, Buttermilk Ranch, Tzatziki, Poppy Seed, Balsamic*

### ***Hummus & Grilled Pita***

*Roasted Garlic Hummus & Grilled Rosemary Sea Salt Pita*

### ***Tropical Fruit Display***

*Assorted Melons, Pineapple & Colorful Berries*

### ***Shrimp Cocktail (\$25 per lb.)***

*Icy Cold Black Tiger Shrimp, Cocktail Sauce & Lemon*

### ***Nova Smoked Salmon Display***

*Nova Scotia Smoked Salmon, Lemon, Capers, Red Onion, Dill Sauce  
Served with Flatbread Crackers & Black Bread Thins*

***Hot Crab Dip***

*Lump Crab Meat, Melted Cheeses, Fresh Chives & Old Bay Seasoning  
Served with Tortilla Chips & Water Crackers*

***Spinach Artichoke Dip***

*Served with Chunky Salsa & Tortilla Chips*

***Southwest Corn Dip***

*Melted Cheeses, Sweet Corn, Jalapenos & Tortilla Chips*

***Smoked Fish Dip***

*Garnished with Jalapenos, Capers & Red Onion  
Served with Toasted Tortilla Chips, Carrots & Celery Sticks*

***Grilled Wings***

*Seasoned with Olive Oil, Garlic & Fresh Rosemary  
Served with Chunky Bleu Cheese Dressing*

***Asian Chicken Bites***

*Tossed in an Asian Teriyaki with Scallions & Sesame Seeds*

***Raw Bar***

*Gulf Shrimp, Ceviche Shooters, Shucked Raw Oysters, Iced Clams & King Crab Claws  
Lemon Wedges, Remoulade, Cocktail Sauce, Horseradish & Mustard Sauce  
OPTION- Customized Ice Sculpture*

***Sliders***

***Cheeseburger Sliders***

*Melted Cheddar, Bib Lettuce, Tomato & Ketchup*

***Beef Brisket Sliders***

*Tender Brisket, Caramelized Onion & Horseradish Crème*

***Beef Tenderloin Sliders***

*Medium Roasted Beef, Arugula & Horseradish Crème*

***Meatball Marinara Sliders***

*Jumbo Sirloin Meatballs, Marinara, Melted Mozzarella & Fresh Basil*

***Pesto Chicken Sliders***

*Marinated Chicken Breast, Caramelized Onion, Melted Mozzarella & Basil Pesto*

***Skirt Steak Sliders***

*Caramelized Onions & Fragrant Chimichurri Sauce*

***BBQ Pork Sliders***

*Rich Carolina BBQ Sauce, Chopped Pork & Crisp Cabbage Slaw*

***Blackened Mahi Sliders***

*Crisp Cabbage Slaw & Tartar Sauce*

***Maryland Crab Cake Sliders***

*Creamy Cajun Remoulade & Arugula*

***Bacon Blue Sliders***

*Melted Saga Bleu Cheese & Crisp Applewood Smoked Bacon*

***“Build It Yourself” Slider Bar***

*Angus Beef Burgers & Marinated Grilled Chicken  
Cheddar Cheese, Bib Lettuce, Tomato, Pickles and Red Onion  
Ketchup, Mustard, Herb Mayo*

## ***Salads***

***Hugh's Signature Salad***

*Crisp Field Greens, Craisins, Crumbled Feta, Candied Pecans, Balsamic Vinaigrette*

***Mozzarella Pomodoro***

*Sliced Tomato, Buffalo Mozzarella, Basil, Pesto, Balsamic Glaze*

***Grilled Portabella Salad***

*Baby Spinach & Field Greens, Grilled Portabella Mushrooms, Craisins,  
Gorgonzola Cheese, Champagne Vinaigrette*

***Cobb Salad***

*Chopped Lettuce, Crisp Bacon, Cherry Tomatoes, Grilled Corn, Scallions & Blue Cheese  
Served with Balsamic, Bleu Cheese or Ranch Dressing*

### ***Greek Salad***

*Romaine Lettuce, Tomatoes, Crisp Peppers, Red Onion, Olives,  
Feta Cheese, Pepperoncini, Lemon Oregano Vinaigrette*

### ***Garden Salad***

*Crisp Greens, Roma Tomatoes, Red Onion, Cucumbers & Carrots  
Choice of Dressing- Balsamic, Ranch, Bleu Cheese, Poppy Seed, Greek or Caesar*

### ***Caesar Salad***

*Herb Croutons, Creamy Caesar, Shaved Parmesan & Cracked Black Pepper*

### ***Sunlight Salad***

*Mixed Field Greens, Orange Segments, Strawberries, Blueberries,  
Crumbled Feta, Poppy Seed Dressing*

## **Meat**

### ***Beef Tenderloin***

*Roasted with Garlic & Rosemary, Carved by Chef  
Served with Horseradish Crème*

### ***Roasted Beef Sirloin***

*Served with Horseradish Crème or Mushroom Demi-Glace, Carved by Chef*

### ***Citrus Marinated & Grilled Skirt Steak***

*Served with Chimichurri Sauce, Carved by Chef*

### ***Herb Crusted Prime Rib***

*Served with Au Jus & Horseradish Crème, Carved by Chef*

### ***Slow Roasted Beef Brisket***

*Crusted with Hugh's Famous BBQ Dry Rub & Slow Smoked for 6 Hours  
Served with BBQ Sauce or Horseradish Crème, Carved by Chef*

### ***Mojo Pork Loin***

*Served with Cilantro Garlic Sauce, Carved by Chef*

### ***BBQ Chopped Pork***

*Basted in Barbeque Sauce, Served with BBQ Sauce on Side*

### ***Grilled Lamb Chops***

*Olive Oil, Crushed Garlic, Lemon & Fresh Rosemary, Served with Mint Jelly*

### ***Barbecue Spareribs***

*Prepared in a Hickory Smoker, Basted in Tangy Barbeque Sauce*

### ***Burgers N' Dogs***

*Quarter Pound All Beef Hot Dogs and Hamburgers, Served with Condiments*

### ***Taco Bar!***

*Choose 2 Proteins- Grilled Chicken Breast, Marinated Skirt Steak, Blackened Mahi,  
Pulled Pork, Seasoned Ground Beef, Chipotle Chicken & Shrimp*

*Choose 6 Toppings- Pico de Gallo, Sour Cream, Shredded Lettuce, Guacamole, Shredded  
Mexican Cheese, Tropical Slaw, Medium Salsa, Corn & Black Bean Salsa, Sliced Jalapenos,  
Spanish Rice, Sautéed Peppers & Onions, Hot Sauce, Remoulade  
Served with Mini Flour Tortillas & Hard Corn Shells*

## **Poultry**

### ***Carved Roasted Turkey Breast***

*Served with Cranberry Aioli, Carved by Chef*

### ***Chicken Picatta***

*Chicken Breast Prepared in a Classic White Wine, Lemon & Caper Sauce*

### ***Champagne Chicken***

*Champagne Basil Sauce, Lemon & Fresh Herbs*

### ***Chicken Marsala***

*Rich Marsala Wine Sauce, Sliced Mushrooms & Fresh Herbs*

### ***Chicken Franchise***

*Flour Dusted Breast of Chicken, Sautéed in White Wine, Butter & Lemon  
Garnished with Artichoke Hearts, Sliced Lemon & Fresh Herbs*



***Sun Coast Chicken***

*Boneless Chicken Breast Marinated in Citrus, Garlic & Cilantro  
Grilled and Served with Pineapple OR Mango Salsa*

***Chicken Roulade***

*Chicken Breast Stuffed with Artichoke Hearts, Roasted Cherry Tomatoes & Parmesan Cheese  
Rolled in Italian Bread Crumbs & Carved*

***Chicken Parmigiana***

*Italian-Breaded Chicken Breast, Buffalo Mozzarella, Marinara & Fresh Basil*

***Signature BBQ Grilled Chicken***

*Basted in Hugh's Rich Barbecue Sauce & Chargrilled to Perfection*

***Country Fried Chicken***

*Buttermilk Fried, Served with Country Gravy*

***Seafood***

***Asian Grilled Salmon***

*Delicately Grilled with Roasted Garlic, Teriyaki & Scallions*

***Herb Grilled Salmon***

*Served with Dill Sauce & Fresh Lemon*

***Topical Mahi Mahi***

*Grilled or Lightly Blackened, Served with Tropical Mango or Pineapple Salsa*

***Mahi Picatta***

*Delicate Lemon Butter with Capers*

***Jumbo Crispy Lump Crab Cake***

*Creamy Remoulade & Lemon*

***Sesame Seared Ahi Tuna Steaks***

*Black & White Sesame Crusted, Ginger Soy Glaze, Scallions*

***Florida Lobster Tail***

*Steamed or Grilled, Served with Drawn Butter & Lemon*

***Snapper Franchise***

*Sautéed in White Wine, Lemon, Butter and Herbs*

***Hugh's Authentic Paella***

*Saffron Rice Simmered with Gulf Shrimp, Clams, Mussels, Calamari, Scallops,  
Chorizo, Fresh Vegetables & Crushed Garlic*

## **Starches**

***Smashed Potatoes***

*Creamed Garlic Butter, Cracked Black Pepper & Snipped Chives*

***Roasted Red Skin Potatoes***

*Olive Oil, Garlic, Fresh Herbs, Sea Salt & Cracked Black Pepper*

***Lyonnais Potatoes***

*Thinly Sliced Potatoes Layered with Caramelized Onions, Leeks and Melted Cheeses*

***Roasted Sweet Potatoes***

*Lightly Brushed with a Fresh Herb Butter*

***Long Grain and Wild Rice Pilaf***

*Delicately Steamed, Seasoned with Fresh Herbs*

***Caribbean Rice***

*Simmered with Island Seasonings, Sautéed Peppers and Sweet Onion*

***Classic Fried Favorites***

*French Fries, Sweet Potato Fries, Tater Tots, Seasoned Curley Fries*

***Mashed Potato Bar- Additional Upcharge***

*Whipped Golden Yukon Potatoes Served with Your Choice of Toppings*  
**Choose From-** *Butter, Sour Cream, Brown Gravy, Shredded Cheddar Cheese, Scallions,  
Crispy Bacon, Crumbled Italian Sausage, Steamed Broccoli, Sautéed Mushrooms,  
Caramelized Onions, Green Peas & Sweet Corn*

# Pastas

## ***Penne a la Vodka***

*Creamy Pink Sauce, Green Peas, Shaved Parmesan, Fresh Basil*

## ***Basil Pesto Penne***

*Broccoli Florets, Roasted Garlic, Basil Pesto, Shaved Parmesan*

## ***Beef Bolognese***

*Penne Pasta, Beef Bolognese & Parmigiano Reggiano*

## ***Wild Mushroom Risotto***

*Creamy Risotto, Caramelized Onion, Wild Mushrooms & Shaved Parmesan*

## ***Baby Cheese Ravioli OR Tortellini***

*Choice of Sauce- Champagne Basil, Tomato, Basil Pesto, Vodka*

## ***Ravioli***

*Choice of Filling- Wild Mushroom, 4-Cheese, Butternut Squash, Spinach  
Choice of Sauce- Vodka, Basil Pesto, Tomato, Alfredo, Champagne Basil*

## ***Shrimp Scampi***

*Angel Hair Pasta, White Wine, Lemon, Butter, Garlic & Parsley*

## ***Creamy Mac N' Cheese***

*Aged Cheddar, Gruyere & Parmesan Cheese, Baked with a Panko Crust*

## ***Baby Cheese Ravioli OR Tortellini***

*Choice of Sauce- Champagne Basil, Tomato, Basil Pesto, Garlic Oil or Vodka Sauce*

## ***Tuscan Artichoke Farfalle***

*Bow Tie Pasta, Basil Pesto, Artichoke Hearts, Roasted Tomatoes & Mozzarella*

## ***Baked Ziti***

*Ground Beef, Marinara, Mozzarella, Shaved Parmesan Cheese*

## ***Lasagna Alforno***

*Ground Beef, Italian Sausage, Ricotta, Parmesan & Marinara*

### ***Pasta Primavera***

*Penne Pasta, Garden Vegetables, Light Cream Sauce*

### ***Mac N Cheese Bar***

*Choice of Toppings- Crispy Bacon, Crumbled Sausage, Pulled Pork, Steamed Broccoli, Tomatoes, Shredded Cheddar, Mozzarella, Crumbled Gorgonzola & Panko Breadcrumbs*

### ***Pasta Bar***

*Choice of Penne, Bow Tie or Cheese Tortellini*

***Choose 2 Sauces-*** *Champagne Basil, Marinara, Creamy Vodka, Basil Pesto,*

*Alfredo, Beef Bolognese or Roasted Garlic & Olive Oil*

***Choose of Toppings-*** *Italian Sausage, Meatballs, Grilled Chicken, Crispy Bacon, Grilled Shrimp, Parmesan Cheese, Mozzarella, Gorgonzola, Chopped Tomatoes, Scallions, Sweet Peppers, Steamed Broccoli, Sautéed Zucchini, Mushrooms, Green Peas, Vidalia Onions*

## ***Vegetables***

### ***Grilled Vegetables***

*Planked Zucchini, Yellow Squash, Sweet Onion, Sweet Peppers & Asparagus  
Extra Virgin Olive Oil, Sea Salt & Cracked Black Pepper*

### ***Roasted Garden Vegetables***

*Asparagus, Matchstick Carrots, Broccoli & Cauliflower  
Roasted with Olive Oil, Sea Salt & Cracked Black Pepper*

### ***Steamed Broccoli***

*Lemon Butter, Sea Salt & Cracked Black Pepper*

### ***Green Beans***

*Caramelized Shallots, Garlic & Herb Butter*

### ***Asparagus Spears***

*Topped with Roasted Sweet Peppers & Caramelized Onion*

### ***Classic Eggplant Parmesan***

*Breaded Eggplant, Marinara, Mozzarella & Parmesan Cheese*

### ***Honey Glazed Carrots***

*Julienned Carrots Glazed with Honey, Lemon and Fresh Basil*

*Rosemary Focaccia Bread, Assorted Rolls or French Bread*  
*Served with Sweet Cream Butter*

## *Sweet Endings*

### *Petite Dessert Station (choose 3-4)*

*Mini Éclairs, Cream Puffs, Fresh Fruit Tartlets, Baby Cannoli's, Cheesecake Bites, Key Lime Pie Tartlets, Carrot Cake Squares, Chocolate Fudge Cake, Apple Tartlets, Lemon Bars, Fudge Brownies, Dulce De Leche Brownies, Gourmet Cookies, Raspberry Key Lime Tartlets, Pecan Pie Tartlets, Marble Cheesecake & Chocolate Opera Cake*

### *Mini OR Standard Cupcakes*

*Salted Caramel, Key Lime Coconut, Red Velvet, Cookies & Cream, Carrot Cake, Chocolate Fudge, Vanilla Bean, Strawberries & Cream, Lemon Dream, Boston Crème, Mint Chocolate Chip, Mocha, Chocolate Peanut Butter, S'mores, Banana Cream, Blueberry Cheesecake, Funfetti, Nutella Hazelnut, Apple Crumb, Chocolate Caramel Pretzel, Black & White, Dulce De Leche, Coconut, Snickerdoodle, White Chocolate Raspberry & Chocolate Strawberry*

### *Gourmet Cookies*

*Chocolate Chunk, Red Velvet, Snicker Doodle, Rocky Road, Peanut Butter, Oatmeal Chocolate Coconut, White Chocolate Macadamia, Oatmeal Raisin*

### *Miniature Dessert Shooters*

*Strawberry Cheesecake, Tiramisu, Key Lime Pie, Carrot Cake, Fudge Brownie, Chocolate Mouse with Fresh Berries, S'mores, Apple Crumb, Chocolate Peanut Butter*

### *Tropical Fruit Display*

*Assorted Melons, Pineapple & Colorful Berries*

### *Chocolate Mousse Martini*

*Rich Chocolate Mousse with Berries, Chocolate Shavings & Fresh Mint*

### *Key Lime Mousse Martini*

*Toasted Graham Cracker, Raspberry Coulis, Whipped Cream & Berries*

### *Tiramisu*

*Garnished with Fresh Strawberries & Whipped Cream*

***Layered Chocolate Ganache Cake***  
*Whipped Cream, Raspberry Coulis & Fresh Seasonal Berries*

***Homemade Carrot Cake***  
*Decadent Cream Cheese Frosting*

***Chocolate Chip Bread Pudding***  
*Drizzled with Vanilla Crème Anglaise*

***New York Cheesecake***  
*Garnished with Fresh Berries & Strawberry Coulis*

***Key Lime Pie***  
*Whipped Cream and Raspberry Coulis*

***Fresh Fruit Cobbler***  
*Available in Peach, Blueberry & Apple*  
*Topped with a Buttery Crumble, Served with Vanilla Ice Cream*

***Bananas Flambé'***  
*Sautéed in Butter, Spiced Rum & Brown Sugar*  
*Served Over French Vanilla Ice Cream*

***Molten Lava Cake***  
*Individual Decadent Fudge Cake with Warm "Molten" Chocolate Center*  
*Served with Fresh Berries & Vanilla Ice Cream*

***Creamy Caramel Flan***  
*Individual Servings, Drizzled with Caramel Sauce*

***Nitrogen Ice Cream Bar***  
***Choose 3 Flavors-*** *Vanilla, Chocolate, Strawberry, Coffee, Cake Batter, Biscotti, Peanut Butter, Butter Pecan, Mint, Dulce de Leche, Nutella, Red Velvet, Apple Pie, and Pistachio*  
***Choose 6 Mix-N's –*** *Chocolate Sprinkles, Rainbow Sprinkles, Oreo, Chocolate Chips, Caramel, Crunch, Pecans, Almonds, Reese's, Granola, Hot Fudge, Pop Tarts, Cookie Bites, White Chocolate, Krispy Kreme, Butterfinger, Gummy Bears, Mixed Berries, M&M's, Cinnamon Toast Crunch, Brownies, Kit-Kat, Coconut, Peanuts, Marshmallows, Bananas, Heath*

***Coffee Service***  
*Dark Roasted Coffee or Decaf*  
*Offered with Cream, Sugar & Sweetener*