Appetizers

1 Tray Feeds about 30 Guests

**Smoked Chicken Wings** $45.00 per Tray OR 100-Wings/$85.00 per Tray

*Choice of Sauces* Hot, Medium, Mild, Boss, Smokey BBQ, Garlic-Parmesan, Sweet Chili (Recommended),
OR *Our New Sauces* Raspberry BBQ, Golden BBQ, Sriracha-Lime, or Very Berry Sriracha.

**Deconstructed Smoked Chicken Wings** $45.00 per Tray
House Rubbed House Smoked Chicken Wings, Flash Fried, Finished on the Grill, Pulled off the Bone, tossed in Your Favorite Choice of Sauce, served on Celery with Bleu Cheese Mousse.

*Choice of Sauces* Hot, Medium, Mild, Boss, Smokey BBQ, Garlic-Parmesan, Sweet Chili(Remembered),
OR *Our New Sauces* Raspberry BBQ, Golden BBQ, Sriracha-Lime, or Very Berry Sriracha.

**Bruschetta** $50.00 per Tray
Sun-Dried Tomato, Grilled Zucchini, Roasted Garlic, Asiago Cheese, and Fresh Basil.

**Rye Boat Dip** $50.00 per Tray.
Marble Rye Bread Loaf, stuffed with Spinach & Dill in a Creamy Cheese Dip.

**Spinach & Artichoke Dip** $55.00 per Tray
Creamy Cheese Spread, served with Homemade Chips & Toasted French Bread for Dipping.

**Southwestern Crab Dip** $70.00 per Tray
Lump Crab Meat, Roasted Red Peppers & Corn tossed in a Spicy Cream Sauce, served with Homemade Chips & Toasted French Bread for Dipping.

**Veggie Tray:** $45/tray
Carrots, Celery, Cherry tomatoes, Broccoli/cauliflower florets, Cucumbers.
Ranch* Bleu Cheese *

**Veggie Cups** $65.00 per Tray
Fresh Carrots, Celery, Tomatoes, Broccoli & Cauliflower served in a Bay of Ranch Dressing in Individual Cups.

**Chefs Fresh Salsa** $50.00 per Tray
Homemade Salsa & Guacamole, Served with Colored Tortilla Chip & Black Pepper-Sour Cream.

**Grilled Fruit Kabobs** $55.00 per Tray
Fresh Fruit, on Skewers, Soaked in Juice & Honey, then Finished on Grilled.
Served with Raspberry-Marshmallow Cream Cheese for Dipping.

**Domestic Cheese & Cracker** $45.00 per Tray
Cheddar, Mozzarella, Monterey Jack, Colby Jack, served with Multi Crackers, and Fresh Berries.

**Imported Cheese and Cracker** $90.00

**Swedish OR Italian Meatballs** $65.00 per Tray
Hand-made Miniature Meatballs Baked in Our House Marinara OR Brandy-Laced Mushroom Demi-Glace.

**Stuffed Mushrooms** $55.00 per Tray
Mushroom Caps, stuffed with Spinach & Feta Cheese OR Smoked Gouda & Bacon OR Mild Sausage & Spinach.

**Soft Pretzels** $50.00
Sea Salt Dusted Soft Pretzels served with a Trio of Sauces.

**Mini Shrimp/Chicken Skewers:**
- **Chicken:** $50.00 per Tray
- **Shrimp:** $70/tray
Tiger Shrimp OR Boneless Chicken, Served on Wooden Skewers with a Trio of Sauces. *(Refer to Sauces)*

**Fruit Parfaits** $70.00 per Tray
Fresh Fruit & Berries, Layered with Vanilla Custard, topped with Honey-Glazed Granola.
Salads

1/2 Tray Feeds about 15-20 Guests *1 tray feeds about 50-60

**House Salad** $25.00/ ½ Tray * $45/tray
Mixed Field Green, Cherry Tomatoes, Cucumbers, Shaved Carrots, and Croutons,
Served with Your Choice of Our House-made Dressing.
**Caesar Salad** $25.00/ ½ Tray * $45/tray
Romaine Lettuce, Cherry Tomatoes, Croutons, tossed with Our House-made Creamy Parmesan Dressing, topped with Asiago-Parmesan Cheese Crisp.
** Fiesta Salad: $30.00/ 1/2 Tray * $55/tray ADD Shrimp OR Chicken Additional $15.00/$20.00 per Tray**
Mixed Greens topped with Avocado, Roasted Corn, Black Beans, Roasted Red Peppers, and Goat Cheese Crumbles, Served with Honey-Lime Vinaigrette.

**Fresh Fruit Salad:** $45.00 per 1/2 Tray * $75/tray
Fresh Mixed Fruit & Berries, Served with Raspberry-Marshmallow Cream Cheese Dip.
** Autumn Salad:** $35.00 per ½ Tray * $65/tray

Entrees

1 Tray Feeds about 15-20 Guests

**Assorted Wrap Platter** $60.00 per Tray
Cold Ham & Cheese, Roast Beef, Turkey Cranberry, Grilled Vegetable, Chicken Salad, Asst. Italian Meats, topped with Assorted Cheese, Sauce & Veggies, served on Assorted Breads: Marble Rye, Sour Dough, Soft Pretzel Roll, Flavored Wraps, and French Baguettes.
** Assorted Sliders** $90.00 per Tray
Beef Short Ribs, Burgers, Pork, Beef, Crispy Chicken and Prime Rib, topped with Assorted Cheese, Sauce & Veggies, served on Toasted Miniature Rolls.
**Meatball-Sausage Sliders** $85.00 per Tray
Italian Style Meatballs-Sausage, served with Caramelized Onions and Peppers, on Toasted Miniature Rolls.
** Beef on Weck Sliders** $70.00 per Tray
Oven Roasted Tender Beef, Shaved Thin, served in Au Jus. With Millers Horsey Aioli, Millers Horseradish, Ketchup and Toasted Miniature Rolls, 1/2 Seeded & 1/2 Plain.
**Pulled Pork Sliders** $65.00 per Tray
House Smoked Pork, tossed with Our Signature BBQ Sauce, served with Toasted Miniature Rolls, Buttermilk Cole Slaw, and Dijon-Aise all on the Side.
** Beef Brisket Sliders** $90.00 per Tray
12 Hour Smoked Beef Brisket, Brushed with Our Signature BBQ Sauce, served with Toasted Mini Rolls on Side.
**Beef Tips** $80.00 per Tray
Tender Beef Steak Tips, served in a Stroganoff Cream Sauce, with Caramelized Onions and Gorgonzola.
** Tenderloin Tips** $90.00 per Tray
Seasoned Tenderloin Tips, tossed with Caramelized Onions & Peppers & Bleu Cheese Crumbles.
** Braised Sirloin** $100.00 per Tray
Fork Tender Braised Sirloin Peppercorn Crusted, in a Brandy-Laced Spiked Demi-Glaze.
**Seared Salmon** $120.00 per Tray
Pan Seared Atlantic Salmon, served with a Trio of Sauces. *(Refer to Sauces)*
**BBQ Beef Short Ribs** $100.00 per Tray
Tender Short Ribs, Braised with Sam Adams Beer & Our Signature Jack Daniel BBQ Glaze.
**Oven Roasted Ham** $70.00 per Tray
Pineapple-Orange Marmalade Glazed Ham. Chef Carved.
Smoked Turkey $70.00 per Tray
House Rubbed House Smoked Turkey, Chef Carved, served with Cranberry Chutney.

Stuffed Pork $70.00 per Tray
Apple Cranberry stuffed Pork tenderloin with Toasted Caramel Demi-Glace.

Broccoli Alfredo $40.00 per Tray ADD Shrimp OR Chicken Additional $15.00/$20.00 per Tray
Penne Pasta tossed in an Asiago Cream Sauce with Broccoli Florets.

Pasta Carbonara $65.00 per Tray
Penne Pasta tossed with Italian Bacon, Mushrooms, Sun-Dried Tomatoes, in a Parmesan Cream Sauce.

Asiago Meat Ziti $65.00 per Tray
Pork, Meatballs & Italian Sausage tossed with Pasta in our House Marinara, and Asiago/Mozzarella Cheese.

Chicken Parmesan $70.00 per Tray
Grilled or Breaded Chicken Cutlets with Fresh Mozzarella in House Marinara.

Chicken French $80.00 per Tray
Egg Battered Chicken Cutlets served in a Lemon-White Wine, Sherry Sauce.

Spanish Chicken $75.00 per Tray
Marinated Chicken Breast topped with Creole Ranch Sauce, Tomato-Lime Salsa, and Crispy Tortillas.

Chicken Asiago $70.00 per Tray
Lightly Breaded Chicken Cutlets topped with Tomato-Basil Marinara, Greek Olives, Grilled Zucchini, and Asiago Cheese.

Chicken Lily $80.00 per Tray
Boneless Chicken Breast, topped with Wilted Spinach, Artichoke Hearts, and Goat Cheese, in a Lemon-Basil Sauce.

Bruschetta Chicken $65.00 per Tray
Grilled Marinated Chicken, Topped with Roma Tomatoes, Fresh Basil, Roasted Garlic and Mozzarella Cheese.

Citrus Roasted Chicken Drumsticks $80.00 per Tray
Oven Roasted Chicken Drumsticks with a Citrus Dry Rub.

Jack Daniels Glazed Chicken $75.00 per Tray
Chicken Quarters, House Rubbed & House Smoked, with a Pineapple Jack Daniels Glazed.

Rotisserie Style Chicken $75.00 per Tray
Miniature Half Chickens in a Lemon-Garlic & Rosemary Sauce.

Drunken BBQ Chicken $70.00 per Tray
Chicken Quarters, House Rubbed & House Smoked, served with our signature Jack Daniels BBQ sauce.

Shrimp & Chicken Sate (Larger Skewers) $60.00 per Tray
1/2 Tiger Shrimp & 1/2 Boneless Chicken, served on Skewers with a Trio of Sauces. (Refer to Sauces)

Oven Roasted Italian Marinated Chicken $60.00 per Tray
Served with a trio of Sauces. (Refer to Sauces)

Stuffed Cod $65.00 per Tray
Lumped Crab, Stuffed Fresh Cod, served in a Lemon-White Wine Butter Sauce.

Assorted Quiche $65.00 per Tray
Ham & Cheddar, Spinach & Feta, Veggies & Goat Cheese, etc.

Breakfast Frittata $65.00 per Tray
Sausage & Gouda, Smoked Ham & Cheddar, Vegetarian, Portobello Mushroom & Swiss.
Don’t Forget a Late-Night Snack

"Fat Bread Pizza"  *Mini Personal (6 Pieces)$8  *1/2 tray(20 Pieces)$24  *Whole Tray(40 Pieces)$50

Choices:  *Pepperoni  *Sausage Supreme  *Hawaiian  *Italian Stallion  *Tomato/Basil  
*Buffalo Chicken  *4 Cheese  *Steak/Spinach  *Greek Vegetarian  
*Meat lover  *Broccoli Cheddar  *Spinach/Artichoke/Feta  *Sun-dried Tomato White  
*Portobello Mushroom  *Caramelized Onion/Sausage  *BBQ Chicken

Sides

*S/2 Tray Feeds about 15-20 Guests $35.00/Tray  Specialty $45.00/½ Tray  
*1 Tray Feeds about 50  $60/Tray  Specialty $75/Tray

Pasta/Potato

Au Gratin Potatoes  Bourbon Sweet Potato Mash  Beefy Alfredo  Broccoli Cheddar Pasta Salad  Chipotle Pasta Salad  Greek Pasta Salad  Homemade Fries “Chips”  Loaded Mashed Potato  Parmesan Roasted Potato Wedges

Vegetables

Caramelized Brussel Sprout w/Bacon  Corn on Cob Skewers w/Flavored Butters  Cucumber-Tomato Salad  Garlic-Ginger Green Beans  Green Bean Almandine  
Smoked Gouda Creamed Spinach  Grilled Asparagus  Grilled Zucchini Summer Blend  Roasted Corn w/Sweet Bell Peppers  Stuffed Broccoli

Rice-Grains

Chilled Barley Salad  Grilled Vegetable Rice Pilaf  Herb Rice Pilaf  Mediterranean Couscous  
Risotto “Creamy Italian Rice”  Spanish Rice Pilaf  Dried-Cherry Rice Pilaf  Wild Rice Pilaf

Mac n’ Cheese

Bacon Bleu Cheese Mac n’ Cheese  Roasted Red Pepper Mac n’ Cheese  Retro Cheddar Mac n’ Cheese  Smoked Gouda & Spinach Mac n’ Cheese

Fresh Baked Bread

Herb Baked Bread  Sweet Corn Bread

Sauces

-Raspberry BBQ  -Lemon Picatta  -Berry Butter Sauce  
-Rst. Red Pepper Romesco  -Mango Salsa  -Jack Daniels Glaze  
-Lemon-Basil  -Avocado Salsa  -Buttermilk Ranch  
-Orange Teriyaki  -Sweet Chili  -Apple Cider Sauce  
-Hawaiian
Banquet/Wedding Packages
Buffet Includes 2 Meats, 2 Sides, 1 Salad, & Bread

Salads
Choose 1 Item from the Salads

Sides
Choose 2 Items from the Sides
Add Additional for $2.00/Guests

Meats
Additional Meat $4.00 per Guest

$16.99 per Guest
- Beef on Weck Slider
- Pulled Pork Sliders
- Pulled Short Rib Sliders
- Beef Brisket
- Meatball/Sausage
- Chicken & Biscuit
- Chicken Parmesan
- Drunken Smoked Chicken
- Oven Roasted Ham
- Stuffed Swedish Meatballs
- Chicken Pot Pie
- Bacon wrapped Meatloaf

$22.99 per Guest
- Strip Loin Chef Carved
- Prime Rib Chef Carved
- Seared Salmon
- Filet Mignon Chef Carved

$18.99 per Guest
- Tenderloin Tips
- BBQ Beef Short Ribs
- Beef Roast w/ Mushroom Gravy
- Braised Sirloin
- Smoked Turkey
- Stuffed Pork Tenderloin
- Chicken Portobello Asiago
- Chicken French
- Chicken Lily
- Spanish Chicken
- Citrus Roasted Chicken Drumsticks
- Gordon Bleu
- Chef Carved Roast Beef
- Rotisserie Style Chicken
- Shrimp/Chicken Skewers
- Oven Roasted Italian Marinated Chicken
Brunch/Luncheon Package

Buffet Style $14.99 per Guests

Includes:
* Assortment of Juices
* Coffee/Hot Tea
* Fresh Fruit

Choose 2
* Wraps & Sandwich's
* Carved Ham
* Panini & Pressed Sandwich's
* Fruit, Cheese & Cracker Platter
* Spinach/feta & Ham/Cheese Quiche
* Egg Frittata (Sausage, Ham & Cheese, Vegetable)
* Sausage Gravy & Biscuits
* Chicken & Buttermilk Biscuits
* Meat Ball/ Italian Sausage
* Nana’s Breakfast Stromboli with Dip
* Sliders (Cordon Bleu, Cuban, Caprese, etc.)

Choose 2
* Redskin Home Fries
* Baked Pasta
* Mac n’ Cheese
* Cheddar Scallion Hash Brown
* Green Bean Almandine
* Assorted Muffins
* Bacon Blue Cheese Crushed Potatoes
* Grilled Marinated Spring Vegetables
* Au gratin Potatoes
* Corned Beef & Hash
* Breakfast Bread Pudding

Brunch/Luncheon Sides

1 Tray Feeds about 15-20 Guests $50.00 per Tray Specialty $60.00 Tray

* Fruit, Cheese & Cracker Platter
* Spinach/feta & Ham/Cheese Quiche
* Egg Frittata
* Sausage Gravy & Biscuits
* Chicken & Buttermilk Biscuits
* Meat Ball/ Italian Sausage
* Nana’s Breakfast Stromboli with Dip

* Redskin Home Fries
* Baked Pasta
* Assorted Muffins
* Bacon Blue Cheese Crushed Potatoes
* Corned Beef & Hash
* Breakfast Bread Pudding
Coffee Station $2.00 per Guest
Coffee Regular & Decaf
Hot Tea Regular & Decaf
Sugars Regular, Sweet-n-Low
Creamers Regular, & Flavored
Utensils Cups, Napkins, Stir Sticks
Cake Cutting Included

Water Service $2.00 per Guest

Juice/Mimosa Bar $2.50 per Guest
Orange/Cranberry, Raspberry/Lemonade, Blueberry/Pomegranate, Peach/Mango, Strawberry/Kiwi, and Much More, served with Frozen Fruit & Berries, and Cups.

Add Champagne $3.50 per Guest
J. Roget Brut Champagne.

Alcohol/Non-Alcohol Packages

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By the Glass
Over 21
$3.75 Mixed Well, Beer Bottles, Draft Beer
$4.75 Mixed Mid, Glass Wine
$5.75 Mixed Top

All Off Site $400.00 Charge for Off Premise License No Exceptions!
Desserts and Sweets 1 Tray Feeds about 30 Guests

Blondie Brownie Platter: $50/tray
Cookies and Minatare Cannoli: $50/tray
French Beignets: $60/tray
Minatare Key Lime Pie: $55/tray
Peanut Butter Pie:
Assortment of Bars:
Strawberry Cheesecake* Chocolate Truffle* Macaroon* Vanilla Bean
Cheesecake: $5/each
Hot Fudge Sundae* Vanilla Bean* Sweet potato Maple * Red Velvet* Lemon Blueberry*
Pudding & Cobbler: $50/tray
Peach * Twisted Pumpkin* Berry* Apple Crisp* Berry Donut Bread Pudding* Banana Wafer
Ice Cream Sundae Bar: $6/guests
Vanilla Bean* Double Chocolate* Strawberry Swirl*
Whipped Cream* Sprinkles* Chocolate Sauce* Butterscotch Carmel*
Candied Nuts* M&M's * Peanut Butter cups * Marshmallow*

Vegan/ Vegetarian Options
Vegetarian Manicotti
Vegetarian Stuffed Shells
Jambalaya
Stuffed Pepper
Vegetarian Pasta Lilly
Sesame Stir Fry
Stuffed Portobello Mushroom
Vegetarian Mac n' Cheese
Pulled Jack Fruit
Vegetable Shish Kabobs

Plates & Cutlery
Upscale Plastic Plates & Reflections Plastic Silverware $1.75 per Guest
China Plates & Real Silverware $3.00 per Guest

Linens
Linens Table Cloths & Napkins range from all sorts of Colors & Sizes (Prices & Colors upon Request)
Table Cloths for Buffet Line (If Needed)
Fine Print

Quoted Price includes set up, clean up, chafing dishes, serving utensils, all necessary condiments, and additional 18% gratuity added for in house events for service tip.
10% added for all delivery/drop off.
30% deposit to secure your date for smaller event.
$1,000.00 deposit to secure your date for larger events.

For all events:

- Outside of 90 days 100% refundable (if we can rebook).
- Outside of 60 days 50% refundable (if we can rebook).
- Inside of 60 days NON-refundable.
- Total head count due 2 weeks prior to event.
- Total payment due 7 days prior to event.
- 8% NYS sales tax
- 18% NYS gratuity-catering fee, will be added to all buffet events.
- 3% added for any credit card payment.
- All checks can be paid to the order of Hilltop Restaurant & Bar.