



HILS COOKING CATERING



APPETIZER MENU

DIETARY GUIDES

GF - Gluten Free

VV - Vegan

V - Vegetarian

P - Pescatarian

EACH ITEM IS PRICED PER PIECE. THE MINIMUM ORDER FOR ALL MENU ITEMS IS 24 PIECES. Our menus are carefully curated each season and are subject to change at any time.

Please inquire about substitutions!



PROTEINS

Fish

Jumbo Shrimp with Basil Wrapped in Prosciutto (P) \$6.5

Served on a toothpick with a side of spicy green harissa

Seared Shoyu Poke Cups (3 oz) (P/GF) \$7.75

Toasted rice and scallions

Fried Cheese Quesadilla Cones with Cilantro Lime Sour Cream (P) \$7.75

Garlic lime shrimp with bell peppers

Coriander Salmon Skewers (P/GF) \$7.75

Served with a smoked chili aioli

Mini Crab Cakes (P) \$8

Crisp panko crab cakes served with a lemon chili aioli

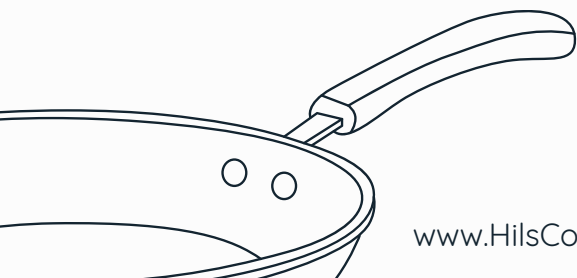
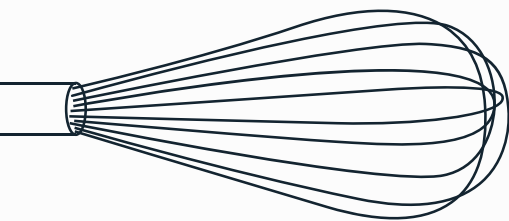
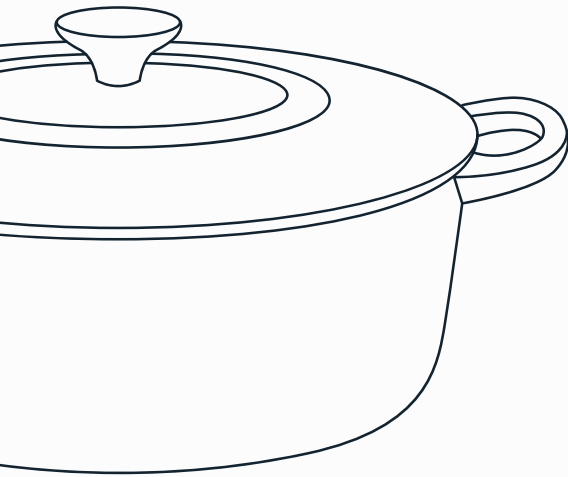
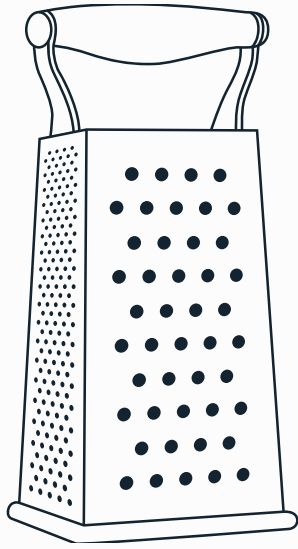
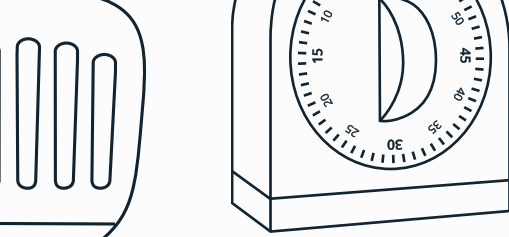
Tuna Tartare Taco (P) \$8.5

Served with mashed avocado and a spicy citrus mayo

Honey Grilled Prawns (P/GF) \$9

Served with chorizo dukkah and saffron mayo

Lobster Corn Dogs with Lemon Chili Aioli \$12



PROTEINS

Poultry

Spicy Chicken Fried Wontons \$5.5

Stuffed with parmesan, green onion and pine nuts served with a lemongrass dipping sauce

Chicken & Waffle Bites \$7.5

Maple blueberry sauce

Smoked Chicken Taquitos \$7.75

Served with queso fresco and jack cheese with sour cream and green salsa on the side

Fried Cheese Quesadilla Cones with Cilantro

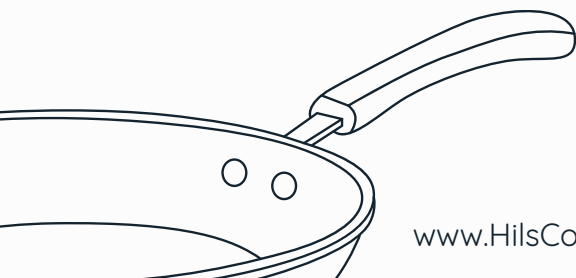
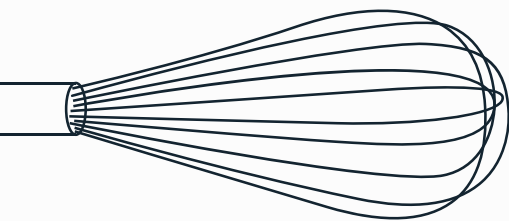
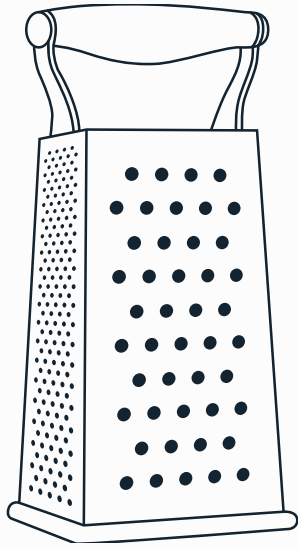
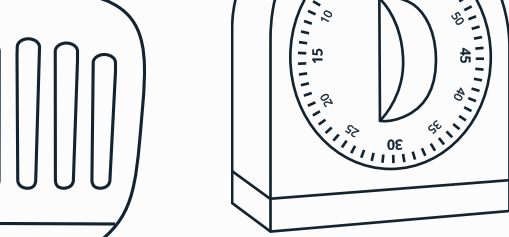
Lime Sour Cream \$7.75

Aji amarillo grilled chicken with caramelized onion

Mini Jerk Chicken Tamales (GF) \$8

Wrapped in banana leaf and served with plantains and an avocado salsa

The East Bay Pie Chicken Tikka Masala Hand Pie \$8



PROTEINS

BEEF AND PORK

Double Stacked Melon Skewer (GF) \$4.75

Seasonal melons with prosciutto, mozzarella and basil

Mini Corn Dogs on a Stick \$5.25

Served with curry ketchup and honey dijon mustard

Jamaican Jerk Beef Empanada \$7

Skirt Steak Pepper Beef Skewer (GF) \$7

Grilled and served with green harissa chimichurri

Seared Pork Belly Tostada (GF) \$7

Served over celeriac slaw with an apple compote topped with micro greens

Ribeye Root Beer Beef Bites (GF) \$7.25

Sprinkled with dijon sea salt topped w/root beer glaze

Crispy Steak & Kimchi Rice Paper Roll (GF) \$8

Seared steak and kimchi with cucumber, bean sprouts and butter leaf lettuce



VEGETARIAN/VEGAN

Pickled Watermelon Bite (V/GF) \$4.5

Whipped feta and candied jalapeños



Classic Deviled Eggs \$5.25

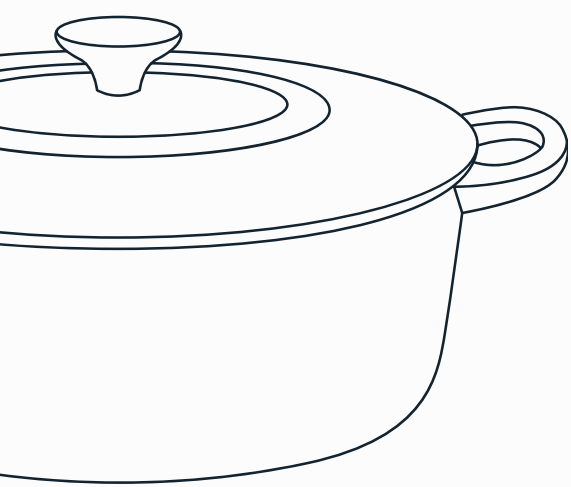
Creamy chive filling topped with fried shallots and micro greens

Crispy Polenta Bites (V/GF) \$6.5

Served with a mixed mushroom ricotta, honey and thyme

Fresh Spring Rolls (VV) \$6.75

Marinated noodles, cabbage and cucumber served with herb peanut sauce



Curry Potato Samosa Cigars (VV) \$7

Served with mint chutney

Three Cheese Empanada with Poblano Pepper and Corn (V) \$7

Mushroom Lentil Empanada (VV) \$7



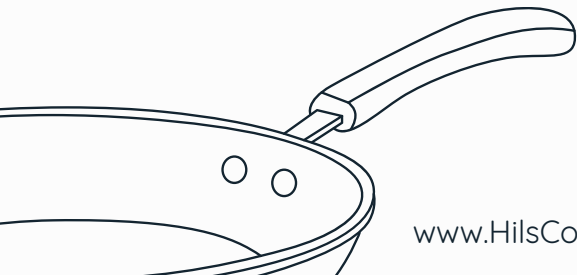
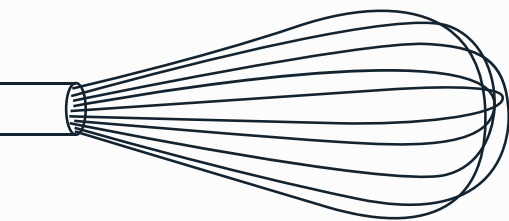
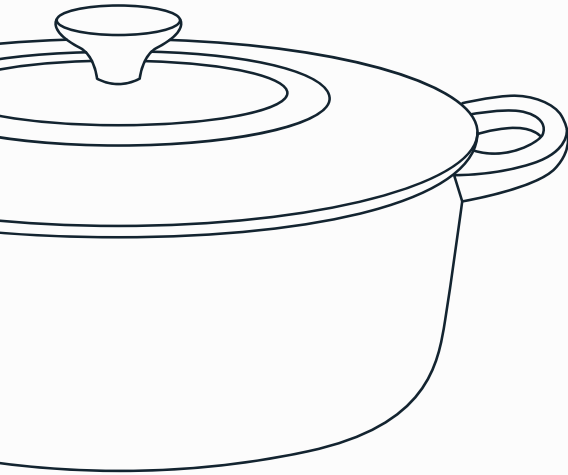
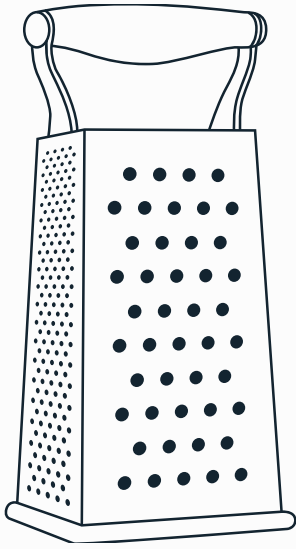
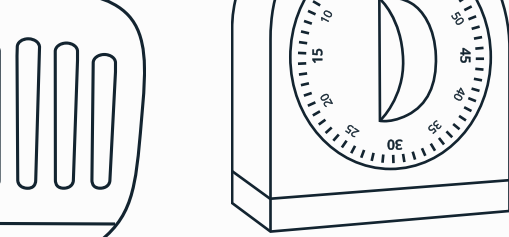
Fried Cheese Quesadilla Cones with Cilantro

Lime Sour Cream (V) \$7.75

Ribbed achote zucchini, sliced almonds and braised leek quesadilla



The East Bay Pie Green Chili Cheese Hand Pie (V) \$8



CROSTINI'S

Minimum order of 24 pieces for each crostini

Choose your type of crostini: \$6 per piece

Whipped Ricotta with Fig and Pistachio Crostini (V).

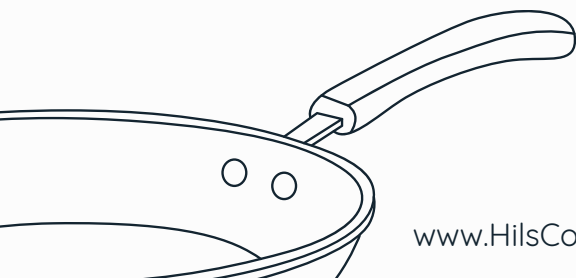
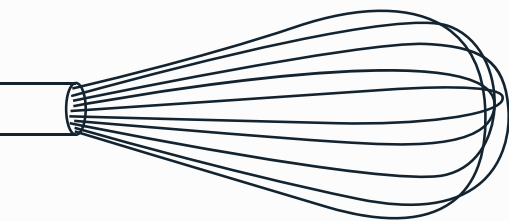
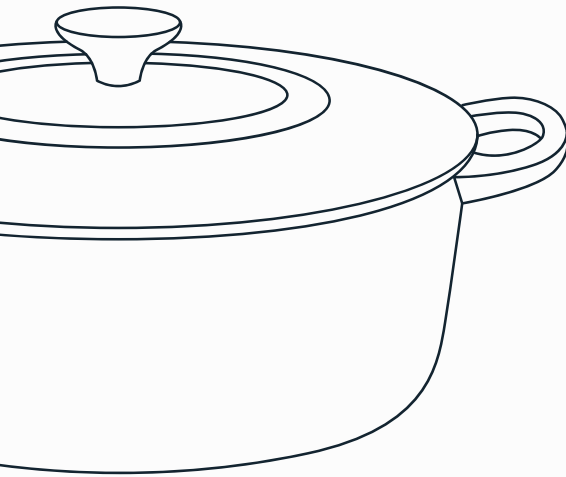
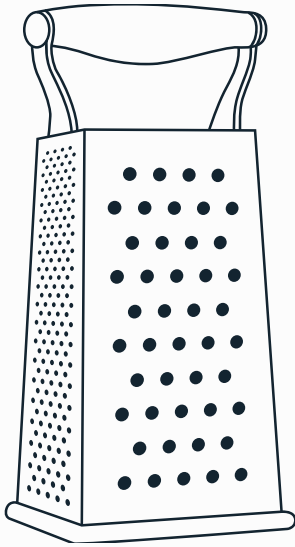
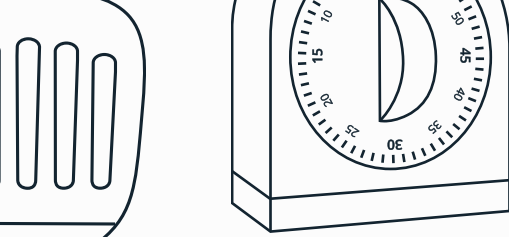
Citrus Pesto Crostini with Roasted Asparagus, Goat and Almond (V).

Steak Banh Mi Crostini with Cilantro Chili Oil Aioli

Chicken Liver Mousse with Sea Salt and Honey.

Grated tomato and Anchovy Aioli with Shaved Pecorino (P).

Grilled Shrimp Crostini with Romesco (P).



PLATTERS

Custom Slider Platter \$8.75 - minimum order is 36 of per slider

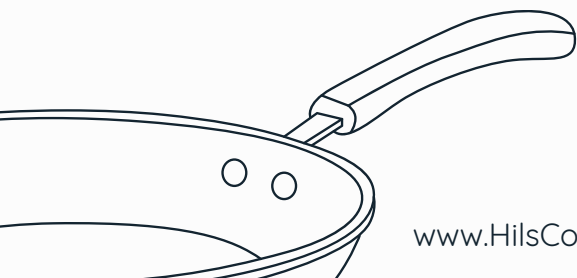
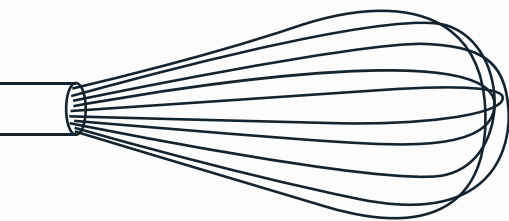
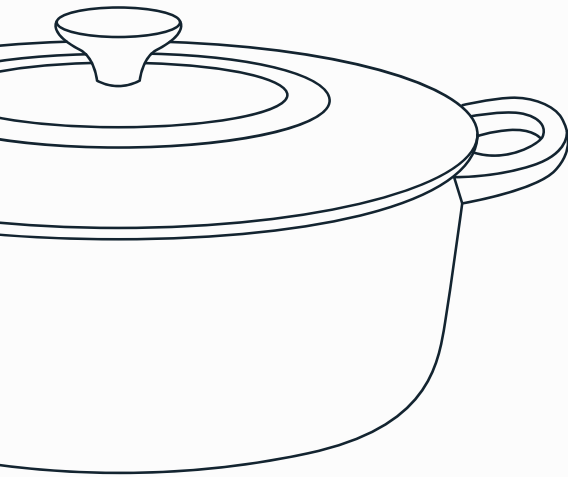
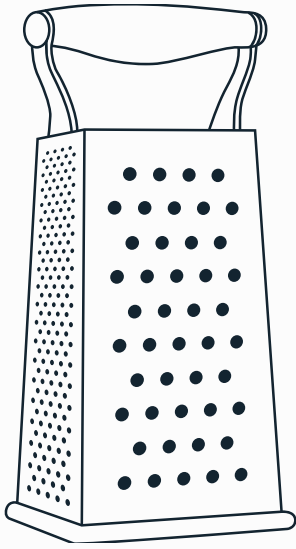
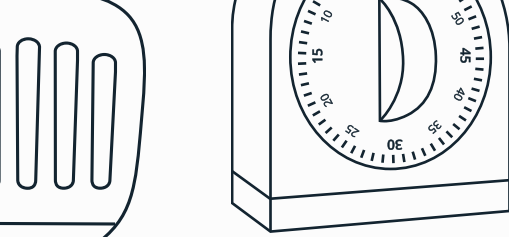
Please specify which slider(s) you would like to order.

- Portobello Slider (VV): vegan pesto, caramelized onion and arugula
- Beef Slider: caramelized onions, smoked cheddar and arugula
- Chicken Schnitzel Slider: green apple, cabbage and jalapeño slaw
- Cuban Slider: swiss, roast pork, sliced ham, in house pickles and parsley mustard aioli
- Salmon Slider (P): yuzu aioli, rainbow radishes and arugula

Chicken Karaage Skewer Platter (GF)

\$350 - feeds up to 24 people

Served with lemon togashi aioli



PLATTERS

Artisanal Cheese Platter \$11.75 per person

Triple creme, Humboldt fog, manchego cheese, prosciutto, salami, fresh seasonal fruit, dried fruit, olives, fresh bread and crackers

Cilantro Cumin Hummus Bowl Platter (VV/GF)

\$125 - feeds up to 36 people

Topped with olives, tomatoes, herbs and sweet pepper. Drizzled with olive oil and served with a side of seasonal veggies and pita (pita is not GF)

PartyTime Wings Platter \$250 - feeds up to 24 people

Comes with two types of seasoned wings tandoori lime and garlic parmesan served with cilantro ranch and honey mustard bbq

Caramelized Onion Dip Platter with Homemade Chive Chips \$200 - feeds up to 24 people

Fried Mozzarella Balls Platter with Homemade Herb Tomato Sauce \$200 - feeds up to 24 people



Coriander Salmon Skewers



Mini Crab Cakes



Honey Grilled Prawns



Mini Jerk Chicken Tamales



Double Stacked Melon Skewers



Curry Potato Samosa Cigars



Classic Deviled Eggs



Fresh Spring Rolls



Seared Shoyu Poke Cups



Cilantro Cumin Hummus Bowl Platter



Artisanal Cheese Platter