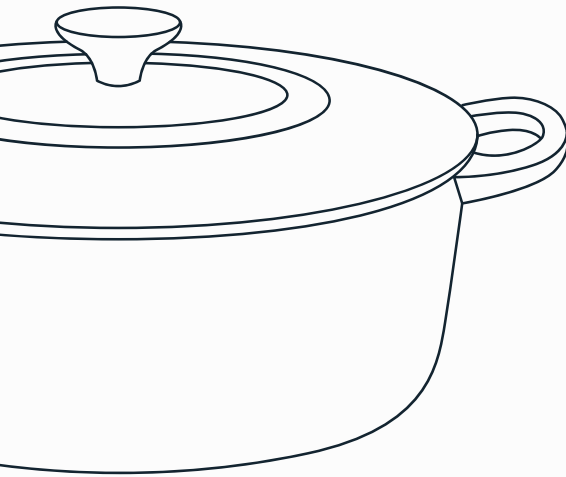
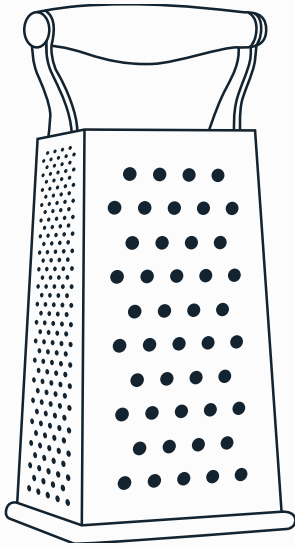


HILS COOKING CATERING



BUFFET MENU

Breakfast / Lunch / Dinner

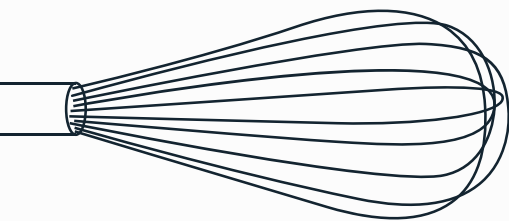
DIETARY GUIDES

GF - Gluten Free

VV - Vegan

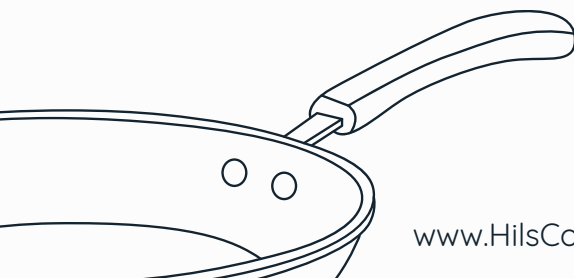
V - Vegetarian

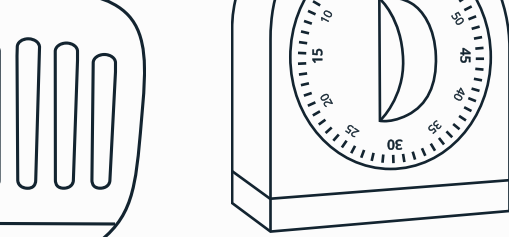
P - Pescatarian



MINIMUM ORDER IS \$500.

All menu items can be individually boxed upon request. Our menus are carefully curated each season and are subject to change at any time.

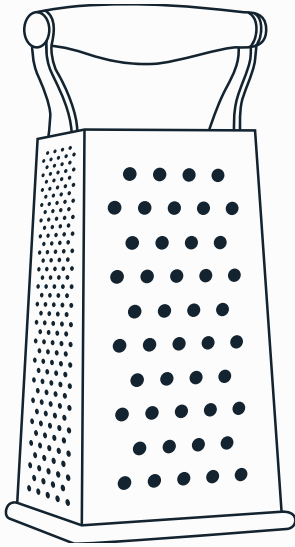




BREAKFAST

BREAKFAST OPTION #1

\$26/per person

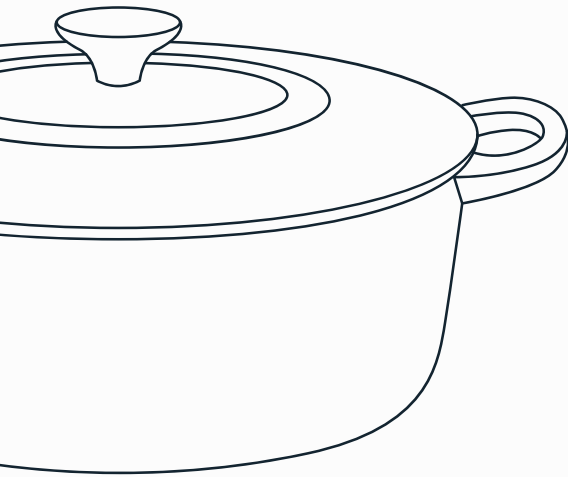


Vegetable Quiche (V/GF)

Roasted Seasonal Vegetables with Goat Cheese

Croissant Egg Sandwich

Gruyere, Green Onion, Hot Smoked Salmon and Creme Fraiche

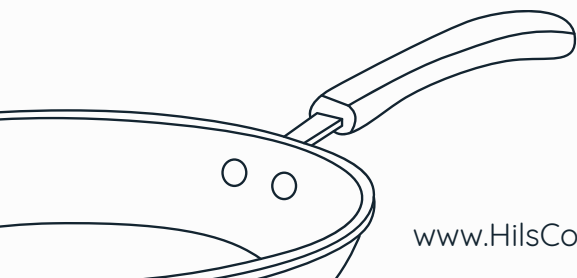
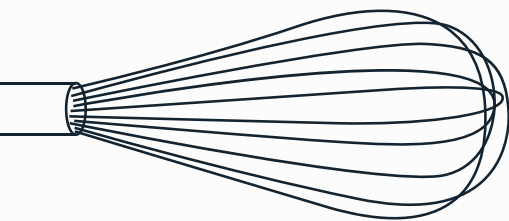


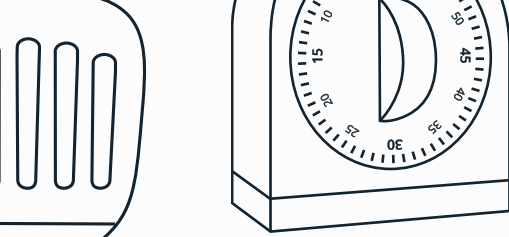
Individual Yogurt Cups (V/GF)

Seasonal Fruit and Housemade Granola

Vegan Overnight Oats (VV/GF)

Nut Milk, Caramelized Banana, Blueberries, Dates and Pecan

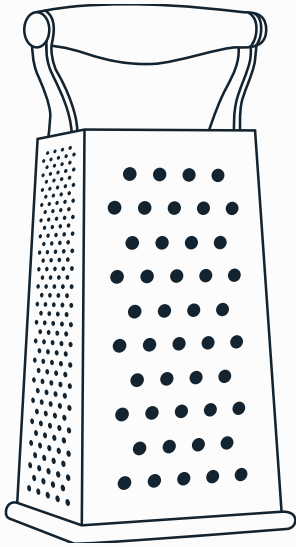




BREAKFAST

BREAKFAST OPTION #2

\$29/per person



Classic Egg McMuffin

Canadian Bacon, American Cheese, Garlic Aioli on an *Arizmendi* English Muffin

Seasonal Fruit Salad (VV/GF).

Raw Cashews and Maple Yogurt

Vegan Bran Muffin (VV).

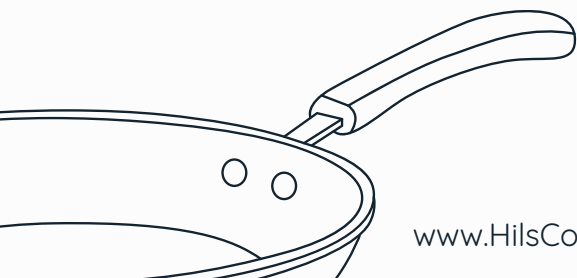
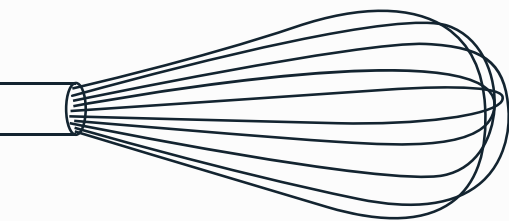
Served with a Vegan Fruit Crumble

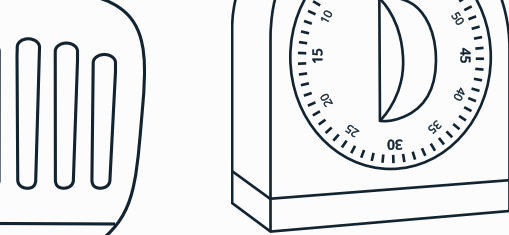


Breakfast Burrito

Roasted Potatoes, Cheese, Spinach, Salsa and Caramelized Onions

(Add Sausage, Bacon or Chicken Apple Sausage for +\$3)





BREAKFAST

Breakfast Option #3

Add toast to any menu for an additional \$17/pp All bread we use is from Firebrand

Roasted Tomato and Basil Toast (V)

Goat Cheese, Roasted Tomato, Fresh Basil and Sea Salt

Avocado Toast (VV)

Pickled Onion, Radish, Microgreens, Cotija Cheese Drizzled with Lemon Oil

Fresh Strawberry Toast (seasonal)

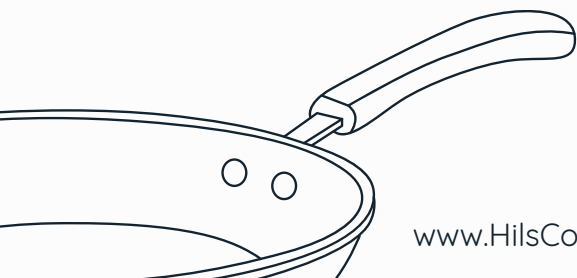
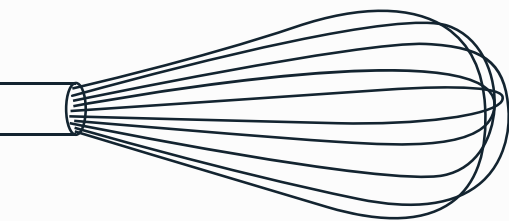
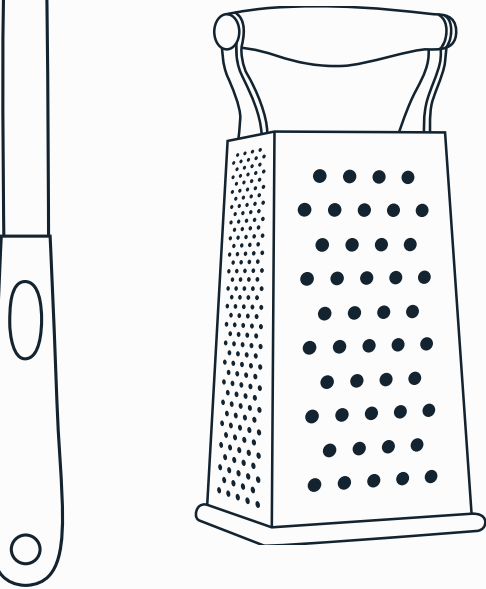
Whipped Ricotta and Basil

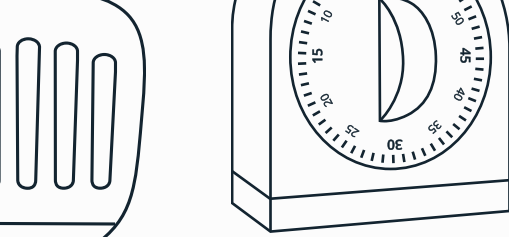
Almond Butter with Jelly Toast

Mixed Mushroom Toast

Quail Egg and Gruyere Cheese

All Toast Served on Toasted *Firebrand* Sourdough





MENU 1: \$39/PER PERSON

BBQ Harissa Lemon Herb Roast Chicken
(mix of white and dark meat) (GF)

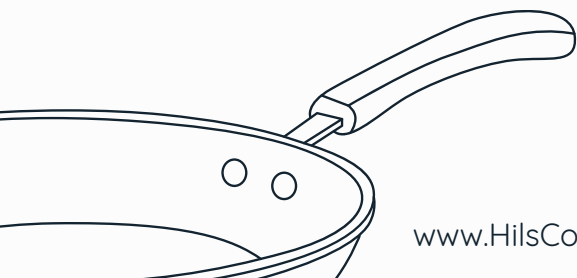
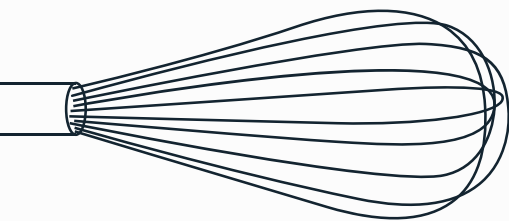
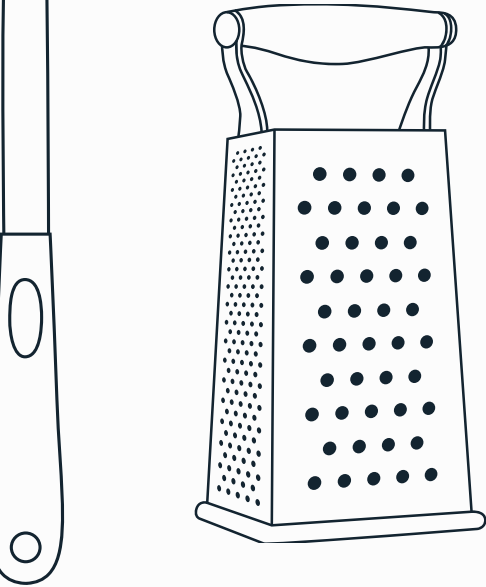
Pork Ribs with Jalapeño Brown Sugar
BBQ Sauce (GF)

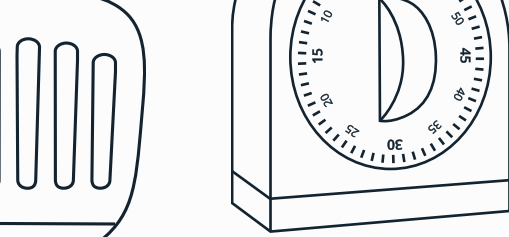
Mac and Cheese (V)

Burrata Whipped Potatoes with Chives
(V/GF)

Braised Collard Greens with Black Eyed
Peas, Cumin Melted Onions and
Habanero Vinaigrette (VV/GF)

Cornbread with Honey Butter (V)



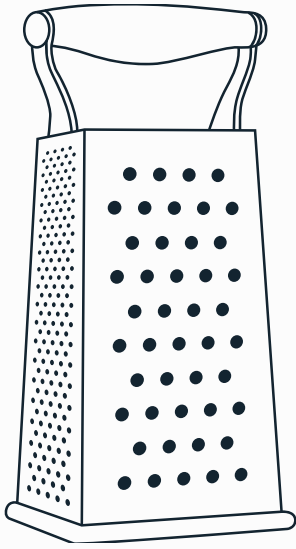


MENU 2: \$30/per person

Build Your Own Taco Menu

Choose three proteins:

- Steak Tacos (GF)
- Potato, Zucchini, Tacos (VV/GF)
- Tequila Chicken (GF)
- Salsa Verde Pork (GF)
- Cilantro Lime Shrimp (P/GF)



Taco Bar comes with:

Jalapeno Cabbage Slaw (VV/GF)

Cotija Cheese (V/GF)

Corn & Flour Tortillas

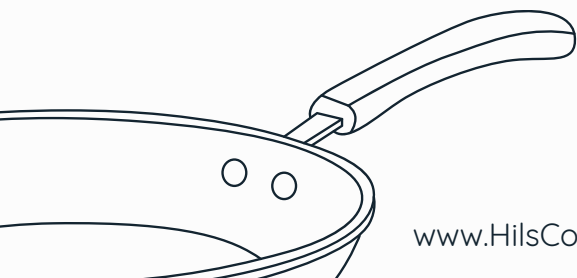
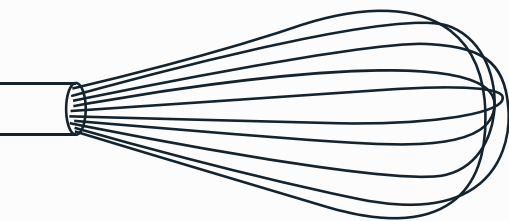
Cilantro Lime Rice (VV/GF)

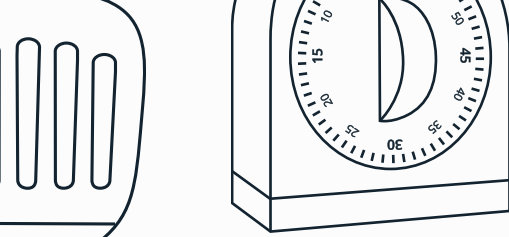
and a Kale Caesar Salad with Cotija, Cilantro
Croutons and Homemade Caesar Dressing



Additions:

- Refried Black Beans (VV/GF) + \$3/pp
- Chip Two Ways with Salsa and Guacamole (VV/GF) + \$3.5/pp
- Bean & Cheese Burrito with Avocado, Sour Cream (V) +\$6/pp
- Mushroom and Spinach Enchiladas (V) +\$6.75/pp





MENU 3: \$40/per person

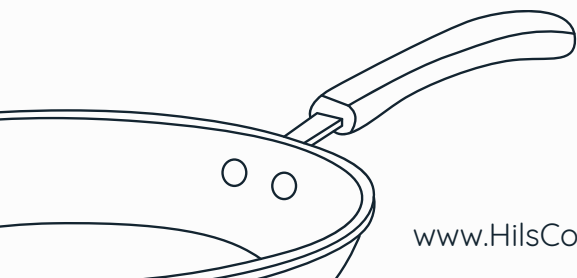
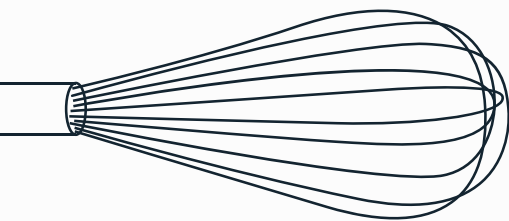
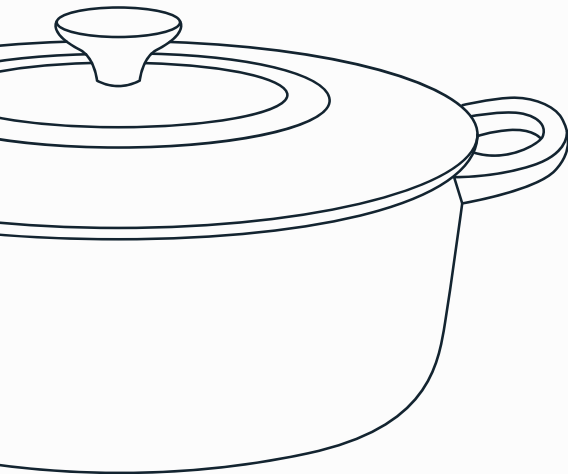
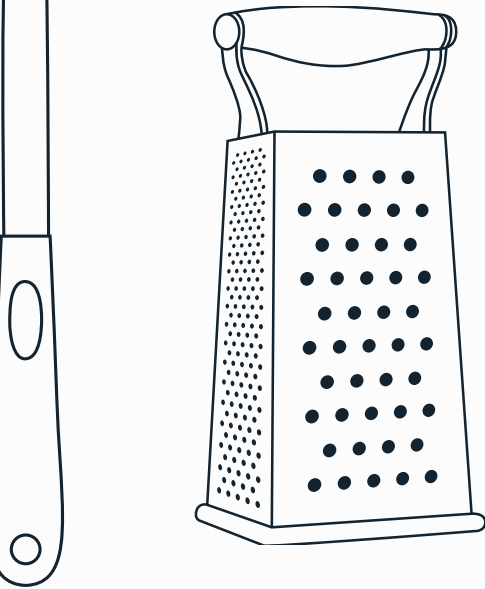
Red Pepper Spiced Chicken Skewer with Olive Tapenade and Caramelized Onion (GF)

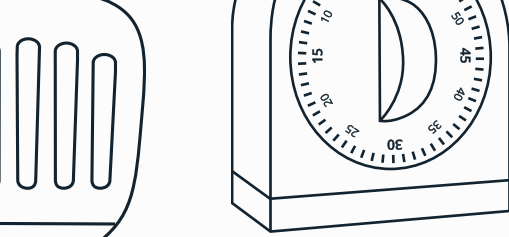
Cumin Lamb Meatballs with a Mint Dill Yogurt Sauce (GF)

Baked Eggplant Casserole with Parmesan (V/GF)

Mediterranean Rice Pilaf with Seasonal Veggies, Israeli Couscous, Olives and Charred Parsley Tomato (VV)

Hummus & Locally Made Pita Bread (V/GF)



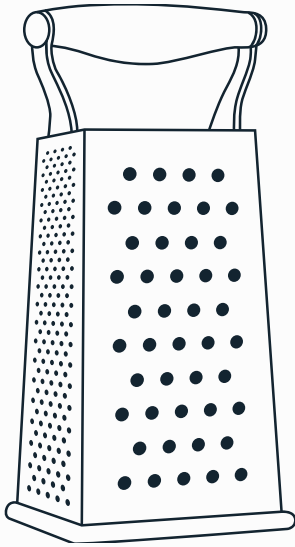


MENU 4: \$37/per person

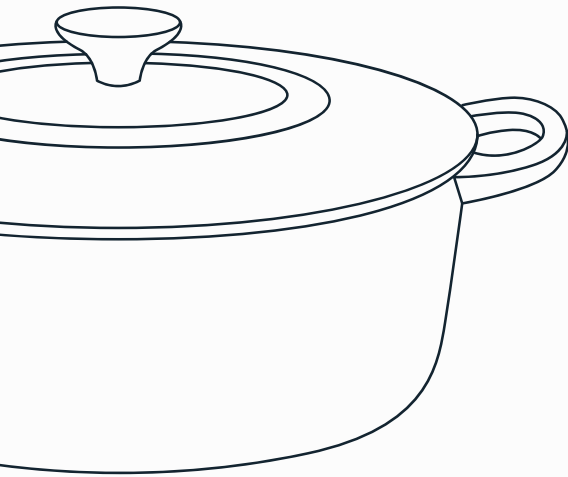
Lemon Chicken Piccata (mix of white and dark meat) (GF)

Herb Meatballs (pork/beef) with Pine Nuts and a Housemade Marinara Sauce

Served with Garlic Toasted Baguette

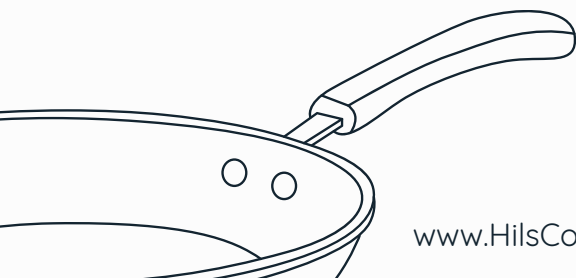
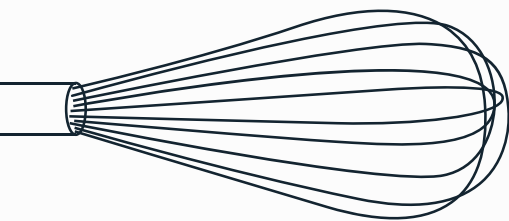


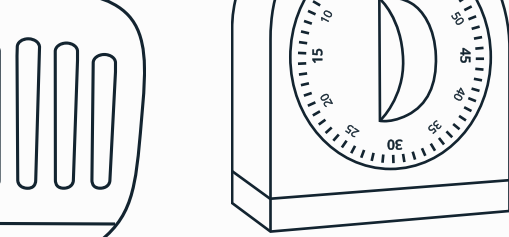
Caprese Salad with Baby Mozzarella, Heirloom Tomatoes, Basil and Pesto (V/GF)



Roast Veggie Salad with Lemony-Arugula and Mint (VV/GF)

Thyme Scalloped Potato Gratin with Parmesan (V/GF)





Menu 5: \$39/per person

Korean BBQ Short Rib

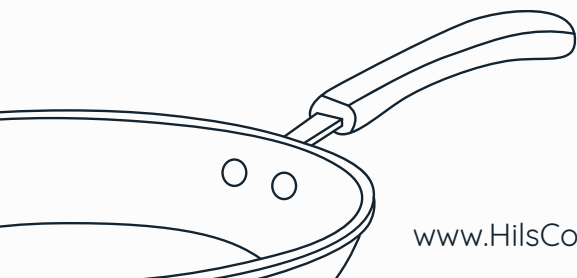
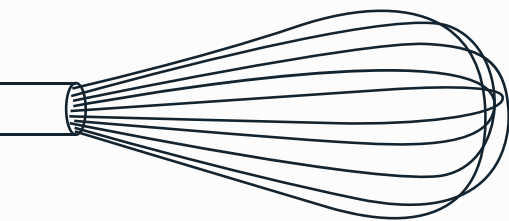
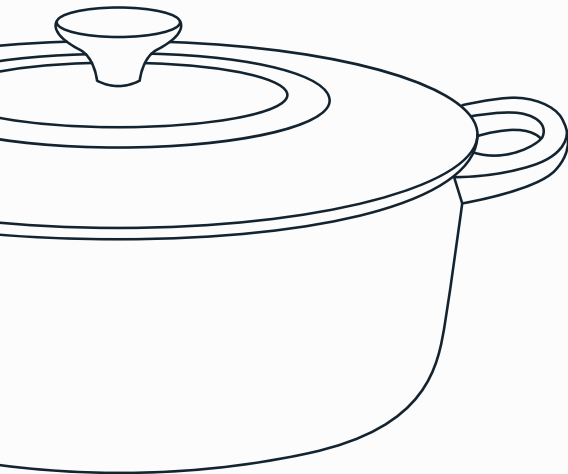
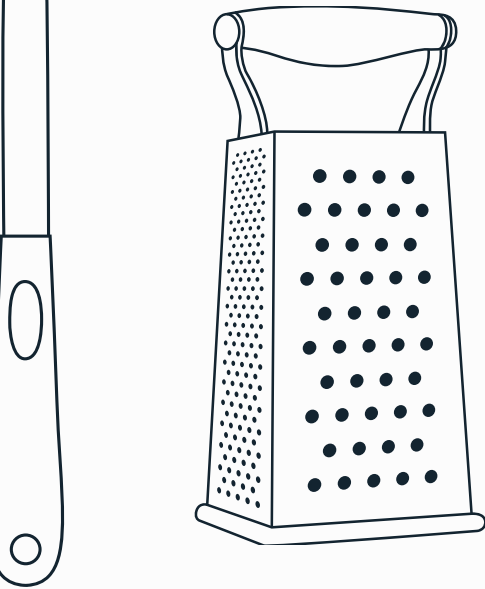
Bone-In Ginger Chicken Teriyaki (GF)

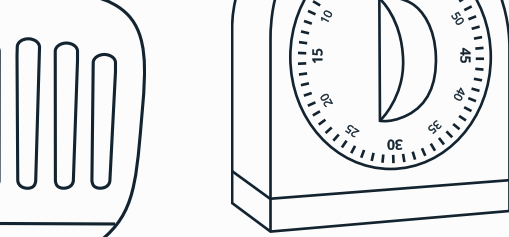
Mao Pao Tofu with Mushrooms and Scallions (VV/GF)

Coconut Kimchi Fried Rice (VV/GF)

Garlic Noodles with Scallions, Lemon and Crispy Garlic (V)

Roasted Broccoli with Hot Chili Oil and Charred Green Onion (VV/GF)





Menu 6: \$36/per person

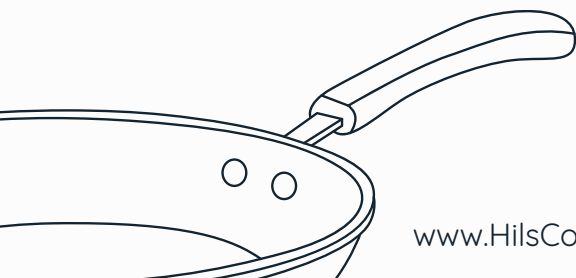
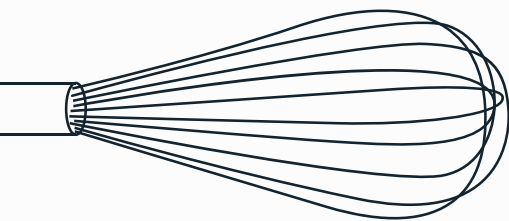
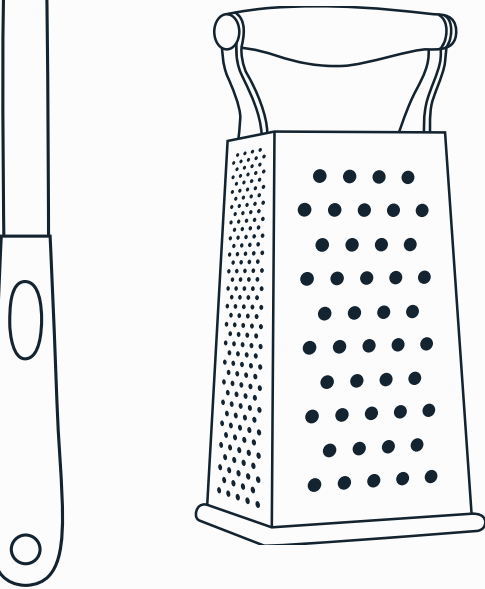
Jamaican Jerk Chicken (GF)

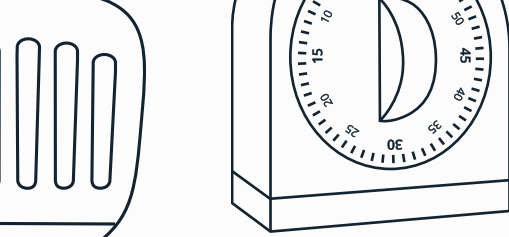
Ginger Beer Braised Pulled Pork with
Pineapple Cilantro Pico de Gallo &
Roasted Banana Leaf (GF)

Jamaican Brown Rice and Peas with
Coconut Milk, Garlic and Scallion
(VV/GF)

Fried Garlic Tostones or Sweet
Plantains (VV/GF)

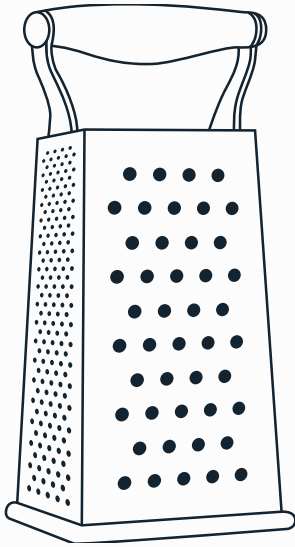
Caribbean Seasonal Veggie Curry
with Sweet Coconut Milk (VV/GF)





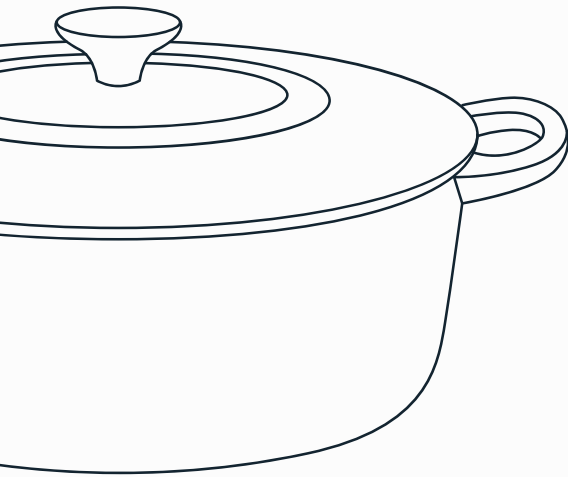
Menu 7: \$29/per person

All sandwiches come with Fruit Salad, Mixed Green Salad and Kettle Chips Choose 3 sandwiches or wraps



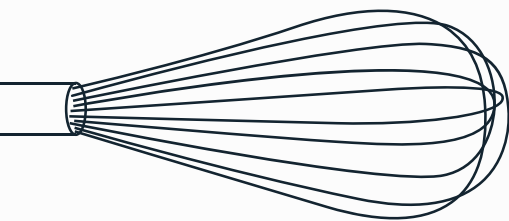
Herb Turkey, Mayo, Mixed Greens, Pickled Onion, Brie, Lettuce and Tomato with Chipotle Mayo on Toasted Wheat Bread

Steak Sandwich with Pickled Onion, Avocado, Chimmichurri, Tomato, Arugula and Mayo on a French Roll



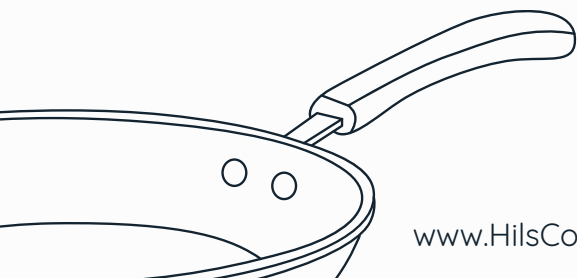
Mushroom, Grilled Zucchini, Goat Cheese, Pickled Onion, Arugula and Pesto on Ciabatta (V)

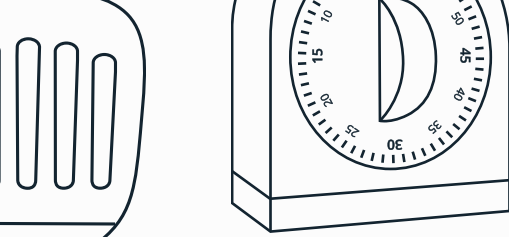
Roasted Curry Chicken Sandwich with Green Apple and Spinach on Sourdough



Cuban Sandwich with Pork, Ham, Swiss Cheese, Mustard, Housemade Pickles on a French Roll

Falafel Wrap with Lettuce, Tomato, Onion, Feta and Hummus (V)



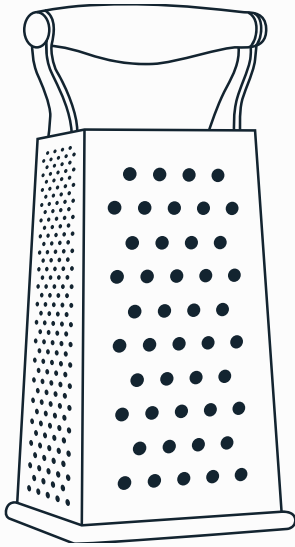


Menu 8: \$23 /per person

Mushroom Miso Salad (VV/GF).

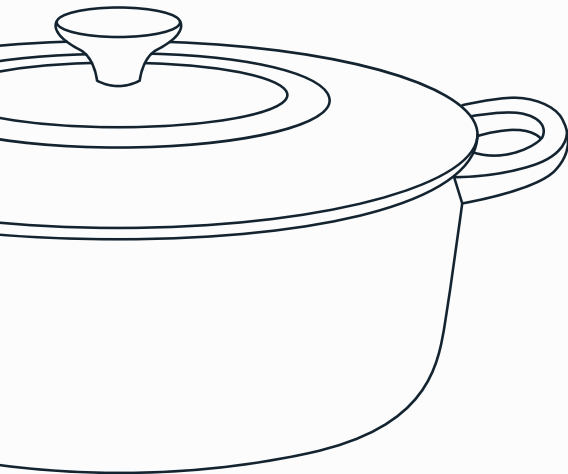
Thyme Portobellos, Chili Broccoli,
Cucumbers, Basil, Spicy Sunflower
Seeds, Warm Wild Rice, Shredded Kale,
House-made Spicy Cashew Miso
Sesame Dressing

Add Blackened Chicken +\$4



Chicken and Sweet Potato Salad (GF).

Roasted Chicken, Roasted Sweet
Potatoes, Apples, Goat Cheese,
Roasted Almonds, Quinoa, Shredded
Kale, House-made Balsamic
Vinaigrette



Fiesta Salad (V).

Roasted Corn, Heirloom Tomatoes,
Shredded Cabbage and Carrot,
Cilantro, Goat Cheese, Spicy Sunflower
Seeds, Tortilla Chips, Warm Quinoa,
Arugula and House-made Lime
Cilantro Jalapeño Vinaigrette

