

A Taste of Hope

Where Hope Comes to Life!

*Providing full service catering for
weddings, special events, corporate
functions, family occasions and
business meetings.*



A Taste of Hope Catering

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Menu

Plated Breakfast

Description of the items in this category as well as additional items that are included with each dish.

Healthy Start

Fruit	\$7.25
Quiche	
Sausage, Bacon or Ham	
Juice	
Coffee	

Farmers Choice

Scrambled Eggs	\$7.75
Sausage, Bacon or Ham	
Grits	
Biscuits with butter & jelly	
Mixed Fruit	
Juice	
Coffee	

Breakfast Buffet

Build your own. *Prices are per person

Buffet Choices

Freshly Baked Assorted Muffins <i>(Also available in "mini" size...Baker's Dozen \$6)</i>	\$1.50
Assorted Danishes	\$1.50
Fruit & Cheese Croissants	\$2.00
Buttered Croissants	\$1.50

Breakfast Buffet

Build your own . *prices are per person

Biscuits	\$1.00
Fruit Slices	\$2.50
Grapefruit Halves	\$0.75
Scrambled Eggs	\$2.50
A Variety of Omelets	\$3.50
Sausage, Bacon or Ham	\$1.75
Country Ham	\$2.50
Grits	\$1.50
Oatmeal	\$1.00
Hashbrowns	\$1.50
Waffles	\$1.75
Wingate Belgium Waffles <i>(per person, with butter, syrup and choice of 2 toppings-strawberry, blueberry, sliced peaches)</i>	\$3.00

Breakfast Buffet (cont.)

French Toast	\$1.75
Doughnuts	\$1.25
Assorted Cold Cereals	\$1.25
Breakfast Quiche	\$2.75
Crepes <i>(with a variety of fruit toppings)</i>	\$2.50
Assorted Breakfast Sandwiches <i>(Croissant, Bagel, English Muffin with breakfast meat/egg/cheese)</i>	\$2.75
Breakfast Burritos <i>(Sante-Fe: scrambled eggs, green peppers, onions, cheese, salsa)</i> <i>(Denver: scrambled eggs, ham, onion, diced tomatoes, sharp cheese)</i>	\$2.75

Beverages

Canned Soda	\$1.25
Bottled Water	\$1.00
Juices: Orange, Pineapple, Grapefruit Apple, Cranberry, and Grape	\$1.25
Seattle's Best Coffee <i>(Regular and Decaffeinated)</i>	\$1.25
Tea: Hot Tea or Iced Tea	\$1.00
Starbuck's Coffee	\$1.75
Tazo Tea	\$1.75



Plated Luncheon Selections

Includes Chefs Selection of Starch and Vegetables, beverage, hot rolls & dessert.

Southern Fried Chicken	\$9.00
Marinated Grilled Chicken Breast	\$9.00
Herbed Chicken	\$8.50
Savory Stuffed Chicken Breast	\$8.75
Chicken Parmesan (on a bed of angel hair pasta)	\$9.25
Traditional Lasagna	\$8.50
Six Cheese Lasagna	\$8.25
Fried, BBQ or Grilled Pork Chops	\$9.00
Stuffed Pork Chops	\$9.50
One Pound Baby Back BBQ Ribs	\$12.50

Plated Luncheon (Cont.)

Grilled Salmon or Tuna	\$12.00
Top Sirloin Roast Beef Au Jus	\$9.75
Sliced Oven Roasted Turkey	\$9.00
Sliced Brown Sugar Baked Ham	\$8.50

Served Cold Plates

Includes coffee, tea and water

Chef Salad (Mixed Greens, ham, trukey, tomatoes, boiled eggs, swiss and cheddar cheese)	\$8.50
Chopped Chicken Salad (Served on a bed of fresh greens served with a side of flat bread or pita crisps)	\$6.75
Triple Scoop Salad Platter (Tuna and chicken salad accompanied by your choice of pasta salad, potato salad or fruit salad)	\$7.75
Croissant Club (Served with your choice of potato salad, fruit sald or pasta salad)	\$7.75

Sizzlin Salads

Served with your choice of crackers or rolls.

Chicken Caesar Salad
(Marinated grilled chicken breast served on a bed of mixed greens, topped with gourmet croutons and parmesan cheese) \$7.50

Grilled Salmon Caesar Salad
(Marinated grilled salmon served on a bed of mixed greens, topped with gourmet croutons and parmesan cheese) \$9.50

Luncheon Buffet

Served with your choice of cheese, bread and salad. Includes Tea, Water, Condiments and Accompaniments.

*prices are per person

Deli-Style Buffet

Ham, Turkey, Roast Beef \$8.75
Chef's Choice of Salad
Potato Chips
Cookies and Brownies

Hot Soup \$2.75
(Vegetable, Cream of Broccoli, Southwestern Black Bean, New England Clam Chowder, French Onion, Chicken Gumbo)

Barbecue Buffet

Served with your choice of three sides, dessert, & beverage. Includes Tea, Lemonade, Water, Rolls, Condiments and Accompaniments.

Hand Pulled Barbecue \$9.50

Smokehouse ¼ lb. Burgers and Cheeseburgers \$8.25

All Beef Hot Dogs (2) \$7.25

Barbecue Chicken \$9.75

Full Rack Barbecue Ribs \$14.00

New York Strip Steaks (8oz.) \$14.50

Ribeye Steaks \$14.50

Petite Tenderloin Steaks \$15.50

Full Tenderloin Steaks \$17.50

Accompaniments (Choice of Three)

Corn on the Cob	Texas Style Chili
Pasta Salad	Potato Chips
Baked Beans	Spinach Salad
Green Beans	Tossed Salad
Tomato Cucumber Salad	Potato Salad
Roasted Red Potatoes	

Box Lunches

Includes pasta salad or potato salad, chips, fresh fruit, cookie or brownie and condiments.

Gourmet Chicken Salad	\$7.50
Ham and Cheese	\$7.50
Turkey and Cheese	\$7.50
Roast Beef	\$7.75

Buffet Dinners

Served with Chefs choice of a vegetable, a starch, roll, dessert, iced tea, and water. Priced per person.

Beef

New York Strip <i>(Grilled ten ounce New York Strip steak marinated in red wine, rosemary and garlic.)</i>	\$14.50
Pepper Crusted Filet Mignon <i>(Grilled center cut filet, seasoned with Old Montreal spices and served with red wine demi-glaze.)</i>	\$16.50
Prime Rib <i>(Tender, slow roasted, seasoned prime rib served au jus with horseradish cream sauce.)</i>	\$15.50
Top Sirloin <i>(Slow roasted ten ounce steak, flavored with garlic pepper, salt, and rosemary. Served with green peppercorn demi-glaze.)</i>	\$13.00

Buffet Dinners (Cont.)

Beef

Marinated London Broil <i>(Tender steak seasoned and grilled to perfection, served with a mushroom demi-glaze.)</i>	\$12.50
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Seafood

(Assorted selections of seafood available at market price.)

Tuna or Salmon <i>(Eight ounce tuna or salmon steak either grilled, Cajun, citrus, herb garlic butter or teriyaki)</i>	Market Price
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Pork

Bourbon Glazed Brown Sugar Ham <i>(Smoked ham, slow cooked and sliced thin, glazed with bourbon, honey, brown sugar and orange juice.)</i>	\$13.25
Pork Medallions <i>(Marinated in herb vinaigrette served with our special bourbon glaze.)</i>	\$13.00
Grilled Pork Tenderloin <i>(Grilled pork tenderloin, seasoned and topped with mango chutney.)</i>	\$13.50

Buffet Dinners (Cont.)

Served with Chefs choice of vegetable, a starch, roll, dessert, iced tea, and water. Priced per person.

Poultry

Marinated Chicken Breast <i>(Boneless chicken breast grilled or baked with Chefs special seasonings.)</i>	\$12.00
Chicken Cordon Bleu <i>(Chicken breast stuffed with smoked ham and Swiss cheese, smothered with moray sauce.)</i>	\$13.00
Rotisserie Style Chicken <i>(Rotisserie glazed chicken marinated and baked in our secret blend of herbs and seasonings.)</i>	\$11.50
Carolina Chicken <i>(Boneless chicken breast topped with bacon, Swiss cheese and the Chef's very own Carolina barbeque sauce.)</i>	\$12.00
Chicken <i>(Your choice of herb baked, southern fried, or barbeque glazed..)</i>	\$11.50
Turkey and Dressing <i>(Tender turkey, roasted to perfection with savory herbs and seasonings served with home-style gravy, dressing and homemade cranberry sauce.)</i>	\$11.50



House Salads

Dressings

Raspberry Vinaigrette
Balsamic Vinaigrette
Hot Honey Bacon
Ranch
Thousand Island
Italian
Parmesan Peppercorn
French

Salads

House
Spinach Salad
Caesar Salad
Iceberg Wedge Salad with Blue Cheese Crumbles
Mandarin Orange with Bibb Lettuce & Walnuts
Tomato & Cucumber Salad
Marinated Vegetable Salad



Desserts

New York Cheesecake with Fruit Topping	\$2.75
Coconut Layer Cake	\$1.75
Carrot Cake	\$2.00
Devil's Food Cake	\$2.25
Assorted Brownies and Bars	\$2.00
Pound Cake (original, lemon or chocolate)	\$1.75
Chocolate Crème Pie	\$1.75
Pecan Pie	\$2.00
Key Lime Pie	\$2.75
Assorted Fruit Pies & Cobblers	\$2.25
Fresh Fruit Parfait	\$2.75

**Specialty cakes, birthday cakes and desserts available upon request.*

Hors D'oeuvres

Minimum of 25 guests. Priced per person.

Attended Stations

(We will provide a chef to attend the station for \$25 per station.)

Roasted Tenderloin <i>(Accompanied by dijonnaise and rolls.)</i>	\$9.00
New York Strip <i>(Accompanied by dijonnaise and rolls.)</i>	\$7.50
Prime Rib Au Jus <i>(Accompanied by dijonnaise and rolls.)</i>	\$8.50
Sizzling Chicken Caesar Salad	\$6.75
Skewered Chicken & Shrimp <i>(With dipping sauce.)</i>	\$7.50
Your Way Mashed Potato Station <i>(Mashed red bliss potatoes sautéed with your choice of shredded cheddar cheese, bacon bits, scallions, and fresh mushrooms.)</i>	\$7.50
Pasta Station Choose two pastas: bowtie, angel hair, fettuccini, tri color penne, and linguine. *tortellini may be added for \$1.50 per person. Choose two sauces: marinara, alfredo, carbonara, blush, and pesto.	\$7.50

Hot Hors D'oeuvres

Hot Spinach & Artichoke Dip	\$2.75
Hot Crab Dip	\$3.25
Stuffed Jalapenos	\$2.75
Mini Egg Rolls (<i>dipping sauce included</i>)	\$1.75
Cocktail Smokies	\$1.75
Chicken Tenders (<i>dipping sauce included</i>)	\$2.50
Meatballs (<i>Swedish, BBQ, and/or Marinara</i>)	\$1.75
Mini Quiche	\$2.25
Chicken Pineapple Skewers	\$2.50
Mini Crabcakes	\$2.75
Chicken Drummettes	\$2.50

Hot Hors D'oeuvres (Cont.)

Sesame Chicken Bites	\$2.50
Stuffed Mushrooms (<i>Sausage and Parmesan.</i>)	\$2.50
Crab Stuffed Mushrooms	\$2.75
Spanikopita	\$2.50

Cold Hors D'oeuvres

Bruschetta	\$2.50
Ham Biscuits	\$1.75
Finger Sandwiches	\$1.75
Fruit Tray Yogurt Dip	\$3.00
Gourmet Cheese Tray (<i>with crackers</i>)	\$2.75
Fresh Vegetable Tray (<i>Ranch dipping sauce included.</i>)	\$2.25

Cold Hors D'oeuvres (Cont.)

Petit Fours	\$2.50
Assorted Canapes	\$2.75
Individual Jumbo Shrimp Cocktail	\$7.25
Cheese Ball with Crackers	\$2.75

Snacks

Whole Fresh Fruit	\$1.00
Mixed Nuts	\$2.50
CheX Mix	\$2.25
Sunburst Snack Mix	\$2.25
Pretzels	\$1.00
Tortilla Chips & Salsa	\$1.50

Snacks (Cont.)

Potato Chips & French Onion Dip	\$1.50
Assorted Cookies	\$1.25

Theme Lunches & Dinners

Italian	Mexican
Chinese	American BBQ



For more information or to schedule an event,
contact (704) 372-8809 Ext. 274 or
visit us at www.hopehaveninc.org.