

*Heaven on Earth Catering*



*Heavenly Food with Flair*

*Owned & Operated*

*By Chef Erical Hill*

## ***Breakfast Buffet Selections***

*All breakfast buffets include freshly brewed coffee Regular and Decaffeinated and assorted juices  
Bottled water and assorted canned beverages may be added for an additional cost*

### ***Continental Breakfast***

*Assorted pastries including muffins, danish, and bagels and cream cheese; cereal; milk; individual yogurts with granola \$8.99*

### ***Country Morning Breakfast***

*Assorted pastries, fresh seasonal fruit, biscuits and sausage gravy, hash browns or creamy Southern grits, fluffy scrambled eggs, and choice of two breakfast meats \$15.99*

### ***Sunrise Breakfast***

*Assorted pastries, fresh seasonal fruit, fluffy scrambled eggs, French toast with warm maple syrup, breakfast potatoes, choice of one breakfast meat \$14.99*

### ***Breakfast Meats:***

*Smoked bacon slices*

*Turkey bacon slices*

*Sausage patties*

*Turkey sausage*

*Chicken sausage*

*Ham steaks*

### ***Breakfast Buffet Enhancements***

*Add a chef attended action station for \$75 extra per attendant/or 2 hours of service*

### ***Waffle, Pancake, or French Toast Station***

*Watch while your waffle, pancake, or French toast made to order by on chef and then adorn it with a selection syrups and toppings \$6.09 per person*

### ***Omelets Station***

*Fluffy omelets made to order with your choice of ingredients including: cheese, ham, bacon, mushrooms, onions, peppers, and tomatoes \$5.09 per person*

## ***Plated Breakfasts***

*Plated breakfasts include choice of coffee, orange juice, or water*

### ***Fruit and Yogurt***

*Creamy vanilla yogurt surrounded by fresh cut fruit and mini muffins*

*\$6.19*

### ***Sunrise Special***

*Farm fresh scrambled eggs with smoked bacon or sausage patties, breakfast potatoes or creamy Southern grits, toasted English muffin with butter and jam, and fresh fruit garnish*

*\$8.49*

### ***Traditional Eggs Benedict***

*Perfectly poached eggs atop toasted English muffin halves and seared Canadian bacon and covered with creamy Hollandaise sauce*

*\$9.49*

### ***Eggs Wellington***

*Toasted English muffin halves topped with seared beef, poached eggs, and béarnaise sauce*

*Served with fresh fruit garnish*

*\$13.99*

### ***Smoked Salmon Florentine Benedict***

*Toasted English muffin topped with poached eggs, sautéed spinach, smoked salmon slices, and dill Hollandaise sauce. Served with breakfast potatoes and a fresh fruit garnish*

*\$13.99*

### ***Creme Brulee French Toast***

*Two slices of thick Texas toast coated in vanilla custard and caramelized to a golden brown. Served with warm maple syrup, breakfast potatoes, and choice of breakfast meat*

*\$11.29*

### ***Biscuits and Gravy***

*Creamy sausage gravy over two warm biscuits served with scrambled eggs and fresh fruit*

*\$9.19*

### ***Belgian Waffle***

*Topped with fresh berry compote, whipped cream and served with scrambled eggs, breakfast potatoes, and choice of meat*

*\$14.99*

### ***Boxed Breakfast Options***

*All boxed breakfasts include a fruit cup, granola bar*

*Option #1- Breakfast Wrap- choose sausage, egg, and cheese or ham, egg, and cheese \$8.39*

*Option #2- Country sausage biscuit or ham biscuit \$8.39*

*Option #3- Muffin and yogurt \$7.39*

### **Boxed Lunch Options**

*All boxed lunches and salads include a fruit cup, potato chips, cookie*

***Smoked Turkey Sandwich-*** *served on a whole grain roll with cheddar cheese, lettuce, tomato, and sides of mustard and mayonnaise. \$14.99*

***Honey Glazed Ham Sandwich-*** *served on a deli roll with Swiss cheese, lettuce, tomato, and sides of mustard and mayonnaise. \$14.99*

***Roast Beef Sandwich-*** *served on an onion roll with provolone cheese, lettuce, tomato, and sides of mustard and mayonnaise. \$13.99*

***Chicken Salad Croissant-*** *served with lettuce, tomato, and sides of mustard and mayonnaise. \$13.99*

***Vegetable Wrap-*** *Sun-dried tomato tortilla filled with spinach, cucumber slices, tomatoes, onions, and vegetable cream cheese. \$12.99*

***BLT Chicken Salad-*** *A generous scoop of our house made blt chicken salad on a bed of lettuce. \$12.99*

***Chef Salad-*** *mixed greens, tomato wedges, cucumber slices, shredded cheddar cheese, strips of turkey and ham, and ranch dressing. \$12.99*

***Caesar Salad-*** *Romaine lettuce tossed with grated parmesan, croutons, and a side, Caesar dressing. \$12.99*

***Southwestern Cobb Salad-*** *Mixed field greens topped with black bean corn relish, pica de galla, smoked bacon, avocados, cilantro lime grilled chicken, and spicy Ranch dressing. \$14.09*

***Grilled Chicken Spinach Salad-*** *Grilled chicken atop a bed of spinach, strawberry slices, candied pecans, hearts of palm, and house made poppy seed dressing. \$14.99*

## Specialty Buffets

### Soup and Salad Bar

\$14.99 per person

Full salad bar consisting of two lettuces usually mixed greens and spinach, cherry tomatoes, shredded carrots, sliced red onions, sliced cucumbers, shredded cheese, crumbled bacon, diced ham, eggs, croutons, cottage cheese, two prepared salads, fresh fruit, and assorted dressings (Ranch, French, Italian, Balsamic, Bleu Cheese)

Choice of two soups from list below.

### **Soups**

Chicken and Rice

Vegetarian Black Bean

Beef and Barley

Ham and Bean

Broccoli Cheese

Tomato Bisque

Chicken Corn Chowder

Crab and Corn Chowder

Wild Mushroom

Minestrone

Creamy Chicken Vegetable

Cheddar and Bacon

New England Clam Chowder

Asian Beef and Vegetable

Spicy Black Bean

Carrot Ginger

Brunswick Stew

Shrimp Bisque

Pasta Fagioli

Loaded Baked Potato

Creamy Potato Leek

### **Southern Style Picnic\*Special \***

\$21.99 per person (Minimum 50 people)

Served with corn muffins, rolls, jams, freshly brewed iced tea, water, and lemonade

#### **Down Home Entrees (choose two)**

Southern Style Hand Dipped Fried Chicken

BBQ Chicken

BBQ Ribs

Georgia Pulled Pork

Hamburgers and Hot Dogs with all the fixings

Fried Catfish Filets

#### **Down Home Sides (choose three)**

Baked Beans

Whipped Potatoes and Gravy

Potato Salad

Cole Slaw

Macaroni and Cheese

Corn on the Cob

Collard Greens

Pasta Salad

Green Beans

#### **Down Home Desserts (choose two)**

Apple Pie

Pecan Pie

Banana Pudding

Cinnamon Raisin Bread Pudding with caramel sauce

Chocolate Oreo Pudding

**Burger Bar**

\$14.99 per person

Choice of two burgers (*Angus Beef Burgers, Turkey Burgers, Garden Burgers, or Portabella Burgers*)

Relish tray including assorted cheeses, tomatoes, lettuce, onions, pickles. Traditional and Gourmet Condiments

Sautéed mushrooms, grilled onions, crispy bacon. Served with French fries, pasta salad, and fruit and cookies for dessert.

**Potato Bar**

\$12.99 per person

Baked or mashed potatoes with various toppings including whipped butter, shredded cheese, crumbled bacon, scallions, sour cream, salsa, cottage cheese, broccoli, chili, cheese sauce

**Fajita Bar\***

\$18.99 per person

Seasoned beef and chicken strips grilled onions and peppers, flour tortillas, nacho chips, shredded lettuce, shredded cheese blend, diced tomatoes, diced onions, scallions, pica de galla, guacamole, sour cream, salsa, jalapenos, chili con queso, refried beans, Spanish rice

**Asian Noodle Bowl**

\$16.99 per person

Japanese Soba noodles flavored with various broths including miso broth, chicken broth, and curry coconut broth, raw vegetables, chicken and shrimp

**Italian Feast \***

\$19.99 per person

Served with garlic bread, tossed salad with two dressings

**Entree Selections (choose 2)**

Meat Lasagna

Vegetable Lasagna

Sausage and Peppers with Penne Pasta

Chicken Parmesan

Eggplant Parmesan

Baked Ziti (specify Meat Sauce or Marinara)

Chicken Florentine with tri colored tortellini

Chicken Marsala

**Holiday Buffet**

\$22.99 per person

Carved roast turkey and honey glazed ham, mashed potatoes and gravy, sweet potato casserole, herb stuffing, green beans, corn, cranberry sauce, tossed salad with traditional toppings and dressings, dinner rolls, assorted desserts.

## **Lunch and Dinner Buffets**

*We are happy to set up a consultation with one of our chefs to help prepare your perfect menu. Below are just a few options. \$16.99 per person. Choice one meat, choice of two side, tossed salad may be added for \$2.99 per person. Full salad bar may be added for \$8.19 per person add dessert for 6.99 per person, add additional meat selection for 8.99.*

### **Entrees:\***

*Herb Encrusted Chicken Breast*

*Herb Encrusted Beef Loin or*

*Brisket with Herb Jus (19.99 per person)*

*Roasted Pork Loin with Herb Jus*

*Maple Glazed Salmon (19.99)*

*Blackened Salmon with creamy sauce (19.99)*

*Boursin Cheese Stuffed Chicken Breast*

*Seafood Newberg over Puff Pastry*

*Broiled Tilapia with Lemon White Wine Sauce*

*Seafood Rice (shrimp, salmon, crab, yellow rice, broccoli & creamy sauce 25.99 per person)*

*Seafood Lasagna (26.99)*

*Lamb Chops (31.99 per person)*

*Southern Fried Chicken*

*Chef Carved Meats: Honey Smoked Ham*

*Roast Beef*

*Prime Rib*

*Roasted Turkey Breast*

*Herb Crusted Beef Tenderloin*

*Herb Crusted Pork Tenderloin*

*Brisket (additional 4.99 per person)*

### **Vegetables:**

*Carrot Wrapped Asparagus Spears*

*Ratatouille*

*Fresh Vegetable Medley*

*Orange Glazed Baby Carrots*

*Green Beans Almandine*

*Sautéed Spinach*

*Steamed Broccoli*

*Roasted Corn on or off the cob*

*Collard Greens*

### **Starches:**

*Mashed Potatoes*

*Loaded Baked Potatoes*

*Broccoli Casserole*

*Baked Sweet Potato*

*Wild Rice Pilaf*

*Twice Baked Potatoes*

*Roasted Root Potatoes*

*Parmesan Potato Gratin*

### **Desserts:**

*Chocolate Fountain with a Choice of Three Items Below:*

*Strawberrie*

*s*

*Pretzels Pineapple*  
*Bananas*  
*Rice Crispy Treats*

*Marshmallows*  
*Cookies*

*Assorted Cakes and Pies*

*Assorted Petit Fours*

*Bread Pudding Choice of Flavor:*

*Bananas' Foster*    *Blueberry White Chocolate*  
*Cinnamon Raisin*    *Triple Chocolate*



## ***Hors d' Oeuvres***

*Prices based on 50 people*

### **Hot Hors D'Oeuvres:**

- Spinach Artichoke Dip \$90.99\**
- Chicken or Beef (Satay) \$75.99*
- Sausage Stuffed Mushrooms \$85.99\**
- Chicken Wings (several varieties available) \$110.99*
- Chicken Tenders with Honey Mustard and BBQ sauce \$85.99*
- Lump Crab Cakes with Spicy Remoulade 99.99*
- Crab Rangoon with Sweet Thai Chili Sauce \$87.99*
- Sliders: Grilled Chicken, Crispy chicken, Hamburger, or Pulled Pork \$75.99*
- Bacon Wrapped Scallops \$99.00*
- Coconut Shrimp with Tropical Dipping Sauce \$85.99\**
- Catfish Bites with Remoulade \$68.59*
- Oysters Rockefeller \$159.99*
- Clams Casino \$129.99*
- Mini Grilled Cheeses with Tomato Soup Shooters \$65.99*
- Mini Pizzas \$65.59*
- Assorted Mini Quesadillas with Appropriate Sauces \$62.59*
- Cajun Shrimp "Cocktail" with Red Pepper Cream Sauce \$99.99\**

### **Cold Hors D'Oeuvres**

- Duck Confit with Dried Cherry Chutney on a House Made Chip \$75.99*
- Shrimp Cocktail \$170.99*
- Crispy Asian Shrimp on Won Ton Chips \$120.99*
- Assorted Cold Pinwheels \$50.99*
- Assorted Sushi Rolls \$95.99*
- Whole Smoked Salmon with Accompaniments and Mini Rye Toasts \$239.99(per whole side of salmon)*
- Antipasti Platter including Assorted cured Meats, Cheeses, and Marinated Vegetables \$85.00*
- Crudites and Dips \$58.99*
- Fresh Fruit and Cheese Display \$89.99*
- Chips and Salsas \$50.99*
- Assorted Deviled Eggs \$75.99*
- Mini Crab Salad Sandwiches on Hawaiian Bread \$99.99*
- Assorted Cold Canapes \$65.99*
- Beef Carpaccio Platter with Crostini \$129.99*

## **Plated Lunches and Dinners**

### **Entree Salads**

#### *Caesar Salad*

*Romaine lettuce tossed with shaved parmesan cheese, croutons, and creamy Caesar dressing*

*\$10.19*

*Add Chicken \$12.19*

*Add Shrimp \$14.19*

#### *Southwestern Cobb Salad*

*Mixed field greens topped with black bean corn salsa, pica de galla, smoked bacon, avocados, cilantro lime grilled chicken, and spicy Ranch dressing*

*\$15.29*

#### *Chef Salad*

*Garden fresh salad topped with sliced turkey, ham, cheddar, and Swiss cheeses, hard boiled eggs, tomato wedges, cucumber slices, and choice of dressing*

*\$14.09*

#### *Asian Steak Salad*

*A blend of bok choy, Napa cabbage, and romaine lettuce with sliced red onions, crunchy noodles, sunflower seeds, almonds, and sweet Asian inspired sesame dressing. Topped with sliced soy marinated steak slices*

*\$16.19*

#### *Grilled Chicken Spinach Salad*

*Tender grilled chicken breast atop a bed of spinach, quartered strawberries, candied pecans, hearts of palm and house made poppy seed dressing*

*\$15.19*

#### *Curry Chicken Salad Plate*

*A beautiful array of fresh fruit and vegetables surrounding a generous portion of house made curry mango chicken salad over a bed of mixed greens*

*\$15.29*

#### *Vegan Stuffed Tomato Plate*

*Vine ripened tomato stuffed with vegetable cous cous served on a bed of mixed greens with a lemon herb vinaigrette*

*\$14.39*

## **Soups & Side Salads**

*Choose a soup from list on previous page or suggest a favorite. (An extra charge may apply to alternate choices)*

*\$4.19*

### *Fruit Plate*

*A selection of fresh cut seasonal fruits*

*\$4.19*

### *Caesar Salad*

*Romaine lettuce tossed with grated parmesan cheese, croutons, and creamy Caesar dressing*

*\$6.19*

### *Garden Salad*

*Mixed greens, diced tomatoes, cucumber slices, red onion slices, and choice of dressing*

*\$6.19*

### *Executive House Salad*

*Mixed field greens topped with crumbled bleu cheese, candied pecans, dried apricots, and raspberry vinaigrette*

*\$7.19*

### *Greek Salad*

*Romaine lettuce, crumbled feta cheese, kalamata olives, sliced red onions, diced tomatoes, lemon herb vinaigrette*

*\$7.19*

### *Caprese Salad*

*Sliced roma tomatoes, fresh mozzarella, fresh basil chiffonade, olive oil, and balsamic drizzle*

*\$9.19*

### *Spinach Strawberry Salad*

*Fresh baby spinach, quartered strawberries, hearts of palm, candied pecans, and house made poppy seed dressing*

*\$7.19*



**Chicken BLT Wrap**

*Crispy chicken, Applewood bacon, diced tomatoes, shredded lettuce, and Ranch dressing in a tomato tortilla*

\$9.29

**Chicken Caprese**

*Grilled chicken breast topped with marinated tomatoes and fresh mozzarella cheese; served on toasted ciabatta bread with basil pesto*

\$8.49

**Open-face Tuna Melt**

*Toasted brioche bread topped with our own tuna salad, tomato slices, Swiss and cheddar cheeses*

\$7.69

**Ham and Pear**

*Ham and Swiss cheese on a croissant with grilled sliced pears and honey Dijon sauce*

\$7.69

**Steak and Cheese**

*Shredded sirloin steak topped with grilled peppers and onions, provolone cheese and horseradish sauce; served on a toasted baguette*

\$9.59

**Asian Vegetable Flatbread**

*Toasted flatbread topped with sweet chili sauce, sliced broccoli, julienne red onions, bok choy, water chestnuts, shredded carrots, cilantro, cheddar and jack cheese*

\$8.49

**BBQ Chicken Flatbread**

*Flatbread pizza topped with sweet and tangy bbq sauce, caramelized onions, grilled diced chicken, and cheddar and jack cheeses*

\$9.49

**Quatro Formaggio Flatbread**

*Grilled flatbread topped with fresh tomato sauce, smoked gouda, mozzarella, parmesan, and gorgonzola cheeses*

\$9.49

*Sides*

<i>potato chips</i>	<i>fruit cup</i>
<i>French fries</i>	<i>potato salad</i>
<i>pasta salad</i>	<i>coleslaw</i>

***Plated  
Dinners\****

*All entrees include soup, garden, or Caesar salad  
Other salad choices are available at an additional charge*

**Grilled Vegetable Napoleon**

*Served over wild mushroom and fennel risotto with a lemon herb vinaigrette  
\$15.99*

**Roasted Pork Loin**

*Topped with an orange oregano cream and served with a carrot' wrapped asparagus bundle and  
sweet potato puree  
\$19.99*

**Blackened Tilapia**

*Topped with pineapple salsa and served with jicama slaw, and a black bean and white rice blend  
\$20.99*

**Chicken Purse**

*Chicken and vegetable mixture inside a crepe "purse" over wild mushroom sauce, fresh vegetable  
medley and Lyonnais potatoes  
\$17.99*

**Barbeque**

*Choose either brisket or half slab of ribs, baked macaroni and cheese, corn on the cob, and creamy  
coleslaw  
\$17.99*

**Eggplant Parmesan**

*Hand breaded in a mixture of panko bread crumbs, herbs, parmesan, and Romano cheeses; lightly  
fried; and topped with marinara and provolone cheese  
\$15.99*

**Roasted Turkey Breast**

*Mashed potatoes, gravy, stuffing, and green beans  
\$16.99*

**Vegetable Cous Cous**

*Sautéed vegetables including assorted mushrooms, carrots, tomatoes, onions, broccoli, zucchini,  
and squash and Israeli cous cous  
\$14.99*

**Seafood  
Newberg\***

*Creamy seafood over puff pastry and served with sautéed vegetables.  
\$18.99*

**Boursin Stuffed Chicken Breast**

*Topped with an artichoke and sun dried tomato beurre blanc and served with oven roasted new potatoes and steamed broccoli*

\$18.99

**Ahi Tuna Steak**

*Five spice crusted tuna steak with soy ginger dipping sauce and served with Asian stir fried rice noodles*

\$24.99

**Maple Glazed Salmon**

*Topped with spiced apple compote and served over braised collard greens and sweet potato gratin*

\$25.99

**Flank Steak Pinwheel**

*Stuffed with spinach and goat cheese topped with fresh tomato sauce and served with roasted garlic smashed red potatoes*

\$19.99

**Duck Breast**

*Seared and topped with a spiced port wine reduction, wild mushroom and fennel risotto and glazed baby carrots*

\$28.99

**Broiled Halibut**

*Topped with olive tapenade and served with ratatouille and parmesan risotto*

\$27.99

**Dry Rubbed Rib Eye**

*12oz grilled rib eye coated in a zesty blend of spices and served with loaded mashed potatoes and sautéed green beans*

\$30.99

**Steak Au Poivre**

*Peppercorn encrusted 7ozfilet topped with creamy Dijon demi-glace and served with parmesan potato gratin and sautéed haricot vert*

\$34.99

## ***Plated Desserts***

*All plated desserts are made in house and may need advanced notice for large parties*

### **Bread Pudding**

*Moist croissant pudding topped with caramel-rum sauce and vanilla ice cream*

*\$6.29*

### ***Hazelnut Sabayon "Martini"***

*Frangelico flavored custard topped with rich chocolate ganache and garnished with a pirouette cookie*

*\$8.49*

### ***New York Style Cheesecake***

*Fresh raspberry puree*

*\$7.19*

### **White Chocolate Raspberry Sundae**

*Generous cut white chocolate raspberry brownie topped with vanilla ice cream, raspberry puree and white chocolate ganache*

*\$8.39*

### **Crème Brulee**

*Traditional vanilla custard topped with caramelized sugar and fresh berries*

*\$7.49*

### **Chocolate Almond Torte**

*Rich chocolate torte topped with chocolate ganache and served with almond creme anglaise*

*\$8.39*

### ***Lemon Berry Pound Cake***

*Slices a, [vanilla pound cake topped with lemon curd and fresh berries*

*\$6.49*

### **Banana Nut Cake**

*Tastes like home with cream cheese frosting*

*\$6.49*