



Catering Menu

Product, Performance, and Presentation are the makings of an exceptional caterer. These factors are paramount when entertaining. At Horn of Plenty, we strive to live up to these standards through the retention of qualified staff dedicated to the advancement of the culinary arts. We believe that customer satisfaction should be the driving force behind all that we do.

Thus, we do things a little differently than your average caterer. We allow you to choose the items you want instead of limiting you to pre-selected menus. The items that you see are but a small sampling of our total menu. You can be free to customize your menu based on what you and your guests will prefer. After all you are the customer. Your catered service will include basic buffet table decorations consisting of linens, skirting and risers, this does not apply to drop off orders. High quality clear plastic disposable plates, utensils and tumblers are included. Standard chafing dishes and serving utensils are included unless otherwise listed.

To give your event that added touch. You should consider upgrading to fully attended service along with your choice of China, flatware, beverage goblets and linen napkins

Minimum order quantities and additional charges may apply depending on your event. Special requests or menu selections are always welcome. Horn of Plenty uses only the freshest ingredients available, thus pricing may change seasonal without notice.

Thank you again for taking the time to consider us for your next event.

Horn of Plenty Catering

Horn of Plenty Catering

Table of Contents

Breakfast Fare
Page 4

Boxed Sandwiches and Salads
Page 5

Meeting Breaks
Page 6

Reception Platters and Party Trays
Page 7

Hot Lunch or Dinner Buffets
Page 9

Cocktail Parties and Elegant Receptions
Page 10

Full Service Dining
Page 12

Hors d' oeuvres
Page 14

Upgrades and Service Options
Page 15

Payment Information
Page 14

Eye Opening Breakfast Fare

(25 Person Minimum – Lower minimums for approved corporate accounts)

Includes Drop of Service and Disposable Service Ware.

Ask your sales rep about upgrading to linens and attended service.

The HOP Continental Breakfast

Fresh Baked Muffins, Danish Pastries, Flaky Croissants and Bagels with Spreads
Butter, Cream Cheese and Fruit Spreads
Assorted Juices, Sodas, and Bottled Water
Freshly Brewed Coffee and Hot Tea
Appropriate Liquid Creamers and Sweeteners
\$9.75 per person

The HOP Elite Continental Breakfast

Fresh Baked Muffins, Danish Pastries, Flaky Croissants and Bagels with Spreads
Butter, Cream Cheese and Fruit Spreads
Fresh Cut Fruit or Whole Fruit
Assorted Juices, Sodas, and Bottled Water
Freshly Brewed Coffee and Hot Tea
Appropriate Liquid Creamers and Sweeteners
\$12.95 per person

The “Southern Classics” Signature Breakfast

A delightful breakfast designed to be served at room temperature.

Breakfast A La Carte

Breakfast Baked Goods

Fresh Baked Muffins, Danish Pastries, Flaky Croissants and Bagels with Spreads
Butter, Cream Cheese and Fruit Spreads
Signature Vegetable and Cheese Breakfast Casserole or try our “Quiche Bites”
Fresh Cut Fruit or Whole Fruit
Assorted Juices, Sodas, and Bottled Water
Freshly Brewed Coffee and Hot Tea
Appropriate Liquid Creamers and Sweeteners
\$15.95 per person

Muffins – Minimum 1 dozen per selection. Call for daily selection. \$19.00 per dozen

Scones – Minimum 1 dozen per selection. Call for daily selection. \$21.00 per dozen

Bagels with Cream Cheese – Minimum 1 dozen per selection. \$17.00 per dozen

Bagels and Locks - An assortment of fresh baked bagels and cream cheese served with Smoked Salmon, Capers, Cucumbers, Egg, and Red Onion. \$38.00 per dozen

Beverages

50 person minimum

Coffee/Tea Service

Fresh Brewed Gourmet Coffee
Assorted English Teas
Appropriate Creamers and Sweeteners
\$5.75 per person

All Day Beverage Service

Freshly Brewed Coffee, Decaffeinated Coffee, Assorted English Teas, 100 % Fruit Juice Bottled
Assorted Sodas and Bottled Water
\$10.75 per person

100% Fruit Juice Bottled

(Orange, Apple, Cranberry, Grapefruit)
\$2.00 ea.

Bottled Water

\$1.75 ea.

Canned Sodas

\$1.50 ea.

Coffee Regular / Decaf

\$12.25 per carafe

Croissants - Minimum 1 dozen per selection. Call for daily selection. \$21.00 per dozen

Danish - Minimum 1 dozen per selection. Call for daily selection. \$19.00 per dozen

Coffee Cakes – Minimum 1 cake.
\$25.00 each

Fruit Yogurt- \$1.75 each

Individually wrapped Breakfast Bars(Granola or Fruit) - \$1.25 each

Bountiful Boxed Lunches

Includes Disposable Set-up & High Quality Plastic Service Ware.
(25 Person Minimum- Lower minimums for approved corporate accounts)

Our sandwiches are served on assorted breads and wraps. All sandwiches are complemented with cheese, lettuce, tomato and condiments on the side. An assortment of chips, fresh baked cookie, **and a cold beverage** completes the meal.

Mesquite Smoked Turkey Breast

Tender slices of juicy smoked turkey.

Maple Glazed Baked Ham

Maple glazed ham sliced thin and piled high.

Roast Beef

Thinly sliced slow roasted beef piled high.

Chunk Tuna Salad

Chunks of tuna mixed with sweet Relish mayo and spices.

Chicken Salad

Fresh grilled chicken blended with celery, onion mayo and select spices.

Garden Veggie Wrap

Roasted Garden Vegetables. Marinated in a Balsamic Vinaigrette rolled in a Flour Tortilla.

Minimum of 5 sandwiches per sandwich type.

- 1. Bountiful Boxed Lunches** **\$10.75 per person**
- 2. Bountiful Boxed Lunches** **\$12.00 per person**
with Chef's daily cold pasta salad.
- 3. Sandwich Platters** – Turn any boxed lunch combination into a sandwich platter for no extra cost.
- 4. Boxed Salads with Bread** **\$12.00 per person**
Includes assorted dressings, beverage, and dessert.

Gourmet Sandwiches *

Our gourmet sandwiches are prepared to order and served on assorted whole grain breads and gourmet wraps. All sandwiches are complemented with gourmet cheese, field greens and vegetable toppings. The chef's daily cold salad, an assortment of chips, fresh baked dessert, **and a cold beverage** completes the meal. Have your sales rep customize a lunch for you today.
(25 Person Minimum- Lower minimums for approved corporate accounts)

\$14.75 per person

Herb Grilled Beef Tenderloin with caramelized onions and blue cheese spread.

Basil Crusted Chicken Breast with sun-dried tomatoes and roasted red pepper pesto.

Portabella Mushroom and Asparagus wrap with roasted red peppers and fresh olive tapenade.

Pan Seared Salmon with spinach topped with a spicy chipotle mayonnaise.

Peppered Smoked Turkey with marinated cucumbers and thousand island dressing.

PLEASE NOTE : We will be happy to provide individual sandwich labeling at an additional labeling charge of \$1.00 per box.

Meeting Breaks and Snacks

(25 Person Minimum- Lower minimums for approved corporate accounts)

Ask your sales rep about upgrading to linens and attended service

The "Fast Break"

*Fresh Baked Cookies and Brownies
Fresh Whole Seasonal Fruit or Cut Fruit
Assorted Juices, Sodas, and Bottled Water
Freshly Brewed Coffee and Hot Tea
\$8.50 per person*

Sweet and Savory Snack Break

*Fresh Baked Cookies and Brownies
Dessert Bars and Assorted Baked Goods
Pretzels & Salty Snack Mix
Individual Sweet and Salty Snack Assortment
Juices, Sodas, and Bottled Water
Freshly Brewed Coffee and Hot Tea
\$10.50 per person*

All Day Beverage Service

*Freshly Brewed Coffee, Decaffeinated Coffee,
Assorted English Teas, 100 % Fruit Juice Bottled
Assorted Sodas and Bottled Water
\$10.75 per person*

Fresh Baked Cookie Assortment

*Minimum 3 dozen
\$12.50 per dozen*

Decadent Dessert Bars

*Minimum 3 dozen
\$19.75 per dozen*

"Home Run Energy"

*Cereal & Fruit Bars, Assorted Healthy Snacks
Trail Mix with Dried Fruits & Nuts
Fresh Whole Seasonal Fruit or Cut Fruit
Assorted Juices, Sodas, and Bottled Water Bottled
\$9.50 per person*

Chips, Dips, and Cheese

*Cold Spinach Dip with Fresh Salsa and Tortilla Chips
Sun-dried Tomato Hummus with Pita Chips
Domestic Cheese Display with Gourmet Crackers
Fresh Baked Cookies and Brownies
Assorted Juices, Sodas, and Bottled Water
\$12.50 per person*

Decadent Fudge Brownies

*Minimum 3 dozen
\$14.50 per dozen*

Baklava (Subject to availability)

*Minimum 3 dozen pieces
\$20.75 per dozen*

Gourmet Dessert Assortment

*(Petits fours, mini cheese cakes ,chocolate truffles)
Minimum 3 dozen
\$32.00 per dozen*

Reception Platters and Trays

\$250 minimum order if not added to any existing order

Reception Trays, Platters and Displays guaranteed to satisfy the most distinguished guest. Garnished disposable trays or ornate platters decorated with the utmost care. Delivered promptly to your location.

Small Platter Serves between 10 - 20 guests.
Medium Platter Serves between 30 - 40 guests.
Large Platter Serves between 40 - 90 guests.

Vegetable Crudité Tray

A fresh selection featuring seasonal vegetables that may include : summer squash, zucchini, carrots, celery, cherry tomatoes, broccoli florets, cauliflower florets, and cucumber. Served with a chipotle ranch dipping sauce.

Small \$38.50 Medium \$74.50 Large \$145.25

Domestic & Imported Cheese Tray

A mixture of domestic cheeses garnished with imported cheeses. Your selection may include Colby, Monterey jack, cheddar, Swiss, gouda, pepper jack

Small \$39.75 Medium \$82.50 Large \$140.00

Seafood Display

An abundant arrangement of seafood steamed with old bay and chilled. Display may include: shrimp, scallops, crab, calamari and salmon. Served with lemon slices, roumalade and cocktail sauces.

Medium \$200.50+ Large \$445.00+

Antipasto Display

A bountiful selection of Italian cured meats, olives, cheeses, and vegetable relishes which may include, prosciutto, Genoa salami, pepperoni, sun-dried tomatoes, imported olives, Italian cheeses.

Medium \$175.00 Large \$325.00

Stuffed Sandwich Platter

Assorted silver dollar rolls and gourmet breads stuffed with traditional sandwich meats. (Turkey, ham, roast beef, chicken, tuna, veggie) (2 to 3 per person).

Small \$60.75 Medium \$125.25 Large \$274.50

Basil Crusted Chicken Platter

Grilled boneless chicken breast marinated in basil, olive oil, and fresh lemon. Beautifully garnished and served with a roasted red pepper tapanade.

Small \$70.75 Medium \$135.25 Large \$284.50

Smoked Salmon Display

Thinly sliced smoked salmon garnished with capers, red onion, tomatoes, cucumbers and egg. Served with garlic croustini.

Small \$68.75 Medium \$130.25 Large \$275.50

Fresh Seasonal Fruit Display

A beautiful arrangement of honeydew, cantaloupe, pineapples, strawberries, and grapes. Optional fruit dip available upon request

Small \$40.50 Medium \$92.75 Large \$150.00

Exotic Fruit Display

Call for Pricing

Imported Cheese Display

Our chef's selection of the freshest imported International cheeses garnished with olives, grapes and dried fruits. Beautifully arranged on disposable trays or platters.

Medium \$175.00 Large \$255.00

Brie En Croute

Brie encased in flaky puff pastry, then stuffed with the chef's selection of sweet or savory fillings. Ask you associate for today's specials.

Small \$60.75 Medium \$125.25 Large \$274.50

Fire Roasted Vegetable Display

Our chef picks only the best seasonal vegetables and grills them after basting with a balsamic vinaigrette. Vegetables may include summer squash, zucchini, carrot egg plant, red onion, bok choy, endive. Served with curry mayonnaise.

Small \$44.00 Medium \$85.25 Large \$165.50

Executive Crudité Tray

A fresh selection featuring seasonal vegetables that may include : haricots verts, green and white asparagus, petite corn , petite carrots, egg plant, summer squash, and zucchini. Served with a basil cream dipping sauce.

Small \$59.50 Medium \$95.50 Large \$185.25

Herb Crusted Beef Tenderloin

Succulent beef tenderloin crusted with fresh herbs, pan seared and cooked to perfection. Thinly sliced and served atop a bed of salad greens with red onions. Served with chef's special dressing.

Small \$159.50 Medium \$195.50 Large \$435.25

Surf- n-Turf-n-Turf

A unique arrangement of beef, chicken, and shrimp satay. Served with sweet and savory sauces.

Medium \$145.25 Large \$289.50

Reception Dips, Spreads, and Tapenades

These flavorful home-made dips, spreads, and tapenades will surely please your guests. Served in fresh baked bread boules, disposable bowls or chafing dishes. Dips, spreads, and tapenades served with croustini, pita crisps, rustic bread slices, or gourmet crackers.

Spinach Dip (Hot or Cold)

Cream sauce mixed with chopped spinach, artichoke hearts, fresh herbs and topped with parmesan.

Small \$39.75 Medium \$82.50 Large \$140.00

Seafood and Artichoke Dip

Chef's daily selection of seafood mixed with cream sauce and artichoke. Topped with bread crumbs and shredded cheese.

Small \$49.75 Medium \$92.50 Large \$185.00

Traditional Salsa

Chunky pieces of tomato and fresh chopped veggies. Served with tortilla chips

Small \$30.75 Medium \$62.50 Large \$120.00

Black Bean Salsa

Our traditional salsa enhanced with black beans, roasted corn, and fresh cilantro.

Small \$32.75 Medium \$66.50 Large \$128.00

Sun-dried Tomato Hummus

Our chefs special blend of chick peas, tahini, olive oil lemon juice and sun-dried tomatoes.

Small \$32.75 Medium \$66.50 Large \$128.00

Smoked Salmon Spread

Nova Scotia Smoked Salmon blended with cream cheese, sour cream, fresh herbs and spices.

Small \$49.75 Medium \$92.50 Large \$150.00

Seafood Bruschetta

A savory blend of fresh seafood, tomatoes, onions, garlic and fresh herbs. Served with croustini.

Small \$58.75 Medium \$119.50 Large \$245.00

Rustic Olive Tapenade

A blend of imported Italian olives, onions, garlic, and fresh herbs. Served with pita crisps

Small \$39.75 Medium \$82.50 Large \$140.00

Tomato & Basil Bruschetta

Ripe Roma tomatoes and fresh basil create a simple but classic appetizer. Served on croustini with fresh parmesan.

Small \$50.75 Medium \$101.50 Large \$245.00

Crab Dip (Hot or Cold)

Lump crab meat and a savory cream sauce create this delicious crab dip.

Small \$58.75 Medium \$119.50 Large \$245.00

Elegant Lunch or Dinner Buffets Minimum of 30 Guests

Includes basic linen set up & high quality plastic serviceware. Unattended drop off service requires delivery and pick up charge. For more than 30 persons, an attendant is required at an additional cost.

Served with choice of salad, fresh baked bread and butter, choice of two (2) accompaniments, iced tea, and water.

Basil Crusted Chicken

Grilled chicken breast marinated in olive oil, lemon juice, and fresh basil. Served with a roasted red pepper pesto.

\$15.45 per person

Pecan Crusted Chicken

Boneless chicken breast crusted with savory breadcrumbs and fresh pecans. Served with a sweet potato coulis.

\$15.95 per person

Oven Roasted Chicken with Fresh Sage

Marinated chicken piece slow roasted until golden brown. Served with savory sage, rosemary gravy.

\$14.95 per person

Chicken Portobello

Grilled chicken breast with a Portabella mushroom cream sauce topped with fresh provolone.

\$15.95 per person

Pasta Bar

A selection of penne pasta and garden rotini. Served with Alfredo sauce and roasted vegetable marinara. Choice of grilled chicken, Italian sausage, or meatball toppings.

\$14.95 per person.

Pan Seared Salmon

Fresh salmon fillets seasoned perfectly and pan seared. Served in a white wine sauce with fresh dill.

\$15.50 per person

Almond Crusted Tilapia

Tilapia fish coated with seasoned bread crumbs and toasted almonds. Baked until golden brown. Served with a parmesan cream sauce.

\$15.95 per person

Blackened Salmon and Shrimp

Salmon seasoned with blackening spices, Served in a Creole tomato sauce topped with shrimp.

\$15.95 per person

Beef Stroganoff

Pan seared beef in savory sour cream and mushroom sauce with fresh parsley.

\$15.95 per person

Lasagna Dinner

One of our chef's specialties and client favorites. Classic vegetable and meat lasagna with your choice of roasted vegetable marinara or Alfredo sauce.

\$14.95 per person (Choice of only 1 side item)

Accompaniments

Pasta, Potatoes, and Rice

Oven Roasted Red Potatoes

Garlic Mashed Potatoes

Mashed Sweet Potatoes

Twice Baked Potatoes

Baked Potatoes with Butter and Sour Cream

Scalloped Potatoes

Penne Pasta in Garlic Butter

Wild Rice with Mushrooms

Mushroom Risotto

Yellow Rice Pilaf

Brown Rice Pilaf

Vegetables

Seasonal Vegetable Medley

Broccoli in Butter Sauce

Sautéed Cabbage Medley

Sweet Peas with Pearl Onions

Glazed Carrots

Buttered Sweet Kernel Corn

Sautéed Green Beans

Corn of the Cobb

Spinach Au Gratin

Southern Style Green Beans

California Vegetable Medley

Salad Selections

House Salad

Romaine mix with crisp iceberg lettuce. Garnished with carrots, cucumber, and red cabbage.

Classic Caesar Salad

Romaine lettuce, classic Caesar dressing topped with herb toasted croutons and parmesan cheese.

Mixed Field Greens

Mesculin mix with crisp romaine. Garnished with carrot, red cabbage, and tomato.

Cucumber and tomato salad

Slices of cucumber, tomato and red onion tossed in a white wine vinaigrette with fresh parsley.

Reception Packages

(50 person minimum)

These are suggested menus only. Please contact us for a custom menu tailored to your event.

Includes basic buffet table linen set up & high quality plastic service ware. Unattended drop of service requires delivery And pick up charge. For more than 30 persons, and attendant is required.

Horn of Plenty Presentation

Fresh Cut Fruit Display
Vegetable Crudités or Grilled Marinated Vegetables
Domestic Cheese and Olive Display
Creamy Spinach Artichoke Dip with Flatbreads
Roasted Red Pepper Hummus with Pita Chips
Assorted Fresh Baked Breads & Gourmet Crackers
Fresh Baked Cookies and Brownies
HOP Perfect Party Punch
\$12.95 per person

Atlanta After Five

Vegetable Crudite along side Grilled Vegetables
Imported and Domestic Cheese Display
Blue Cheese & Herb Grilled Beef Tenderloin
Basil Crusted Chicken Satay
Smoked Salmon Spread
Shrimp Cocktail with Zesty Cocktail Sauce
Fresh Baked Bread Slices, Pita Crisps and
Gourmet Crackers
Chef's Executive Dessert Display
\$18.95 per person

Mexican

Mesquite Grilled Beef Steak
Fire Roasted Tequila Lime Chicken
Black Beans with chiles
Mexican Style Rice with Cilantro
Stone Ground Corn Tortilla Chips
Chipotle Cheese Sauce
Fresh Jalapeños, Cilantro Cream,
Lettuce, and Tomatoes
Shredded Cheese, Sour Cream,
Salsa, and Guacamole
Fresh Baked Dessert Assortment
Sparkling Citrus Punch
\$14.95 per person

Perfect Pasta Bar

Penne Pasta & Garden Rotini
Cheese Tortellini with Marinara
Roasted Vegetable Marinara and Alfredo Sauces
Grilled Chicken, Italian Sausage, and Meatballs
Fresh Baked Bread Slices
Seasonal Mixed Vegetables
Mixed Green, Asparagus, and Artichoke Salad with
Balsamic Vinagrette and Parmesan Cheese.
\$16.95 per person

Add an attendant to create an action station

Southern Classics Reception

Fresh Cut Fruit Display
Vegetable Crudités or Grilled Vegetables
Domestic Cheese and Olive Display
Creamy Spinach Artichoke Dip with Flatbreads
Chicken Tenders or Buffalo Style Chicken Wings
Southern Style Barbecued Meatballs
Fresh Baked Breads & Gourmet Crackers
Fresh Baked Cookies and Brownies
HOP Perfect Party Punch
\$15.95 per person

Asian Influence

Beef and Chicken Satay
Sautéed Shrimp with Asian Vegetables
Jasmine Rice with Scallion and Carrot
Thai Rice Noodles with Coconut Curry & Tofu
Vegetable Springrolls with Sweet Soy Ginger
Wonton Chips and Fortune Cookies
Sushi Assortment with Ginger and Wasabi
Chop Sticks
\$17.95 per person

The Renaissance

Plentiful Antipasto Presentation Italian cured meats, cheeses, and vegetable relishes which may include : prosciutto, Genoa salami, pepperoni, sun-dried tomatoes, imported olives, Italian cheeses.
Basil Crusted Chicken with Red Pepper Coulis
Crab Cakes with Sweet Basil Cream
Warm Spinach and Artichoke Dip
Seafood Bruschetta
Chef's Daily Dessert Special
Fresh Brewed Iced Tea
\$21.95 per person

Southern Classics

Fried Chicken Tenderloins
Broiled Salmon Medallions with roumalade sauce
Marinated Collard Green Salad
Sautéed Sweet Kernel Corn
Garlic Mashed Potatoes
Or Mashed Sweet Potatoes with Brown Sugar
Corn Bread Muffins and Yeast Rolls
Fresh Brewed Iced Tea
Georgia Peach Cobbler
\$15.95 per person

\$150 per attendant

Beverages

Coffee Service

*Freshly Brewed Gourmet Coffee
Assorted English Teas
Appropriate Creamers and Sweeteners
\$5.75 per person*

All Day Beverage Service

*Freshly Brewed Coffee, Decaffeinated Coffee,
Assorted English Teas
100 % Fruit Juice Bottled
Assorted Sodas and Bottled Water
\$10.75 per person*

Ice, Ice Container and Cups

\$1.00 per person

Bar Set-Ups

*(Does not include alcohol or glassware) Includes
Coca-Cola products, tonic water, club soda, orange
juice, cranberry juice, bottled water, sour mixers,
cocktail napkins, and ice.*

\$ 3.50 per person

Horn of Plenty Perfect Party Punch

\$14.50 per gallon

Sparkling Citrus Fruit Punch

\$14.50 per gallon

Fresh Brewed Iced Tea (Sweet/Un-sweet)

\$14.25 per gallon

Lemonade

\$14.00 per gallon

Canned Sodas

\$1.50 each

Bottled Sodas

\$1.85 each

Bottled Water

\$1.25 each

***Planning Note : 1 Gallon Serves 12 – 16 persons.**

Full Service Sit Down Menus

Below are just a few examples of our full service menus. These menus require full plate and serve pricing.
Availability of some items may depend on the logistics of the site venue.
Please contact your catering professional to set up a consultation for your full service event.

Poultry and Seafood

Pecan Crusted Chicken with a Maple Sauce

Caesar Salad with Garlic Crouton
Mashed Sweet Potatoes
Sautéed Fresh Green Beans
Peach Muffins

Chicken Breast stuffed with Spinach & Artichoke

Mixed Green Salad
Penne with Cheddar and Swiss Cheese
Glazed Collard Greens
Jalapeño Corn Muffins

Chicken with Portabella Mushrooms

Field Green Salad with Colored Tomatoes
Orzo with Roasted Red Peppers
Broccoli in Garlic Butter
Yeast Rolls

Pan Seared Shrimp & Scallops with White Wine

Boston Lettuce Salad with Arugula
Cheddar and Swiss Mashed Potato
Glazed Asparagus
Whole Wheat Rolls

Asparagus and Mushroom in Puff Pastry

Mixed Field Greens
Fresh Spinach and Smoked Gouda
Garlic and Cheddar Mashed Potatoes

Broiled Salmon with Hollandaise

Caesar Salad with Garlic Crouton
Potatoes with Fresh Dill
Chef's Seasonal Vegetable Medley
French Baguette

Beef and Pork

Herb Crusted Beef Tenderloin with Blue Cheese

Cucumber, Tomato and Red Onion Salad
Roasted Parmesan Potato
Glazed Asparagus
Garlic Rolls

Filet Mignon Stuffed with Shrimp & Lobster

Mixed Field Greens with Apples & Walnuts
Zucchini & Squash Ribbons
Mushroom Formed Potato
5 Grain Dinner Rolls

Maple Glazed Pork Loin

Field Greens with Asparagus
Butternut Squash & Carrot Soufflé
Sautéed Green Bean
Sweet Potato Muffins

Fire Roasted Pork Loin Chops

Spinach Salad
Garlic Mashed Potatoes
Roasted Asparagus
Yeast Rolls

A – La Carte Hors D' Oeuvres

The hors d' oeuvres listed below are only a sample of the total menu. If you do not see anything that interests you, please contact your sales rep for additional choices.

Vegetarian

Spanakopita

Sheets of phillo dough stuffed with a savory spinach and cheese mixture.

\$175 per 100 pcs.

Petite Dill Cheese Biscuits

A mixture of imported cheeses and fresh dill, in a fluffy and flaky pastry dough.

\$175 per 100 pcs.

Tomato Basil Bruschetta

French bread topped with roma tomatoes, fresh basil, and shredded parmesan.

\$125 per 100 pcs.

Savory Mushroom and Onion Tart

A savory mixture of portabella, shiitake, and button mushrooms sautéed with onions, garlic and spices. Served in a petite tart shell.

\$195 per 100 pcs.

Seafood

Shrimp and Vegetables in Rice Paper

Plump juicy shrimp stuffed with julienne vegetables.

Wrapped in rice paper and deep fried

\$195 per 100 pcs.

Seafood Brochette

A variety of seafood seasoned with Old Bay, skewered then broiled to perfection. Served chilled with our special cocktail sauce.

\$320 per 100 pcs.

Spiced Shrimp and Scallops

Plump shrimp and scallops steamed and chilled.

Served with a spicy cocktail sauce.

\$12.95 per person

Crab Cakes

Crab meat mixed with bread crumbs and spices.

Served with homemade roumalade.

\$210 per 100 pcs.

Neptune Seafood Display

A colossal display of fresh seafood. Lobster, shrimp, scallops, oysters, fresh fish and seasonal seafood. Beautifully arranged with ice carvings, garnished with fresh lemons and served with a variety of sauces.

\$ Market Pricing

Poached Salmon

Whole Fillets of Fresh Salmon, Poached in a white wine court bouillon. Garnished with marinated cucumbers and pickled radishes. Served with and Chef's Hollandaise sauce.

\$ Market Pricing

Poultry

Pecan Crusted Chicken

Skewers of chicken dusted with bread crumbs and chopped pecans.

\$195 per 100 pcs

Panko Chicken Bites

Bite sized medallion of chicken coated with Panko bread crumbs and deep fried. Served with a sweet and spicy ginger sauce.

\$120 per 100 pcs

Chicken Basil Roulade

Marinated chicken breast stuffed with select herbs and basil.

Poached in chicken broth and sliced.

\$205 per 100 pcs

Pesto Chicken Satay

Fresh chicken marinated in basil, olive oil, and fresh lemon juice. Grilled to perfection. Served with red pepper coulis.

\$195 per 100 pcs.

Beef

Peppered Mesquite Beef Satay

Seasoned beef crusted with black and green

Petite Beef Wellingtons

Succulent beef tenderloin and mushrooms baked

peppercorns skewered and grilled.
\$225 per 100 pcs

in puff pastry.
\$285 per 100 pcs

Upgrades and Service Options

China and Flatware Set Ups

Standard Place Settings \$7.75 per person
9" plates, 6 " plates, flatware wrapped in linen napkins, and footed beverage goblets.

Reception Place Setting \$4.50 per person
Cocktail plate 6", fork, beverage goblets, paper dinner napkins.

Complete Table Setup Call for pricing
Standard Place Settings, Chargers, Coffee Service

Bar Set-Ups \$ 3.50 per person
Includes Coca-Cola products, tonic water, club soda, orange juice, cranberry juice, bottled water, sour mixers, cocktail napkins, and ice.
(Does not include alcohol or glassware)

Fresh Floral and Centerpieces

Table Centerpieces
Standard Centerpiece \$15.00 and up
Custom Centerpiece \$35.00 and up
Floral Centerpiece \$45.00 and up

Fresh Floral Arrangement – Buffet Table

Medium \$125.00 and up
Larger \$250.00 and up

Custom Ice Sculptures

Prices starting at \$400. Includes delivery, disposal and all necessary equipment.

Buffet and Guest Table Set Up

Buffet Table Set Up \$150 per (6) or(8) foot table.

Includes standard colors of basic buffet skirting, linens, risers and overlays.

Hi-Boy Table and linen \$55 per table

These quaint small elevated tables give dramatic appearance to your event. Upgrade to a longer linen for a more dramatic effect.

Registration or Vendor Table Set Up

Add flair to your registration or vendor tables by skirting them in your choice of standard colors.

\$45.00 per (6) or (8) foot. (Client to provide table)

Standard Tablecloths and Overlays

Rectangle 60" x 120" \$35.00 each
Round 108" \$35.00 each
Round 120" \$35.00 each
Round 132" \$40.00 each

Tables six or eight foot \$ 16.50-21.00 each

Service Staff \$125.00 each

Horn of Plenty recommends one server for every 50 guests for standard attended buffet service. For full service plated and served events or events at uniquely arranged venues (e.g. excessive stairs, loading distances) additional servers may be required. One bartender is capable of handling 75 guests efficiently.

Culinary Action Station Attendants \$150 each

Additional Fees and Payment Information

Horn of Plenty uses only the freshest ingredients available, thus pricing may change seasonally without notice. Consult with your client services representative for the latest pricing.

Advance Notice

A minimum of 48 hours notice is recommended for all catered events regardless of size or type.

Equipment Charges

A replacement charge will be assessed on all catering equipment that is not returned or that is broken during the event. This will be the cost to replace the item with a new or comparable item.

Delivery Charges

Delivery charges will be assessed based on metro counties inside of I-285

Regular delivery hours are 7:00AM – 5:00 PM Monday through Friday. Deliveries outside of these hours may be assessed additional charges.

<i>Disposable Boxed Lunch, trays or platters</i>	<i>\$25.00 and up</i>
<i>Silver Platters, Trays, or Ceramics</i>	<i>\$50.00 and up</i>
<i>Hot buffets, lunches, dinners</i>	<i>\$125.00 and up</i>

After Hours Evening Delivery charges

<i>Boxed Lunch, trays or platters</i>	<i>\$50.00 and up</i>
<i>Silver Platters, Trays, or Ceramics</i>	<i>\$100.00 and up</i>
<i>Hot buffets, lunches, dinners</i>	<i>\$175.00 and up</i>

Service Charges

A service charge of eighteen (18%) will be added to all events with attendants. This is in addition to the attendant charge.

Order Minimums

Minimum order quantities are required for some items, please check with your sales associate.

Sales Tax

Sales tax of eight percent (8%) will be added to all orders.

Credit Card Payments

Payments made via credit card may be subject to a 4% processing fee.

Payment may be made by cash, check, or credit card. Billing available for pre-approved corporate accounts.

Remit Payments to :

*Horn of Plenty Catering
Post Office Box 360161
Decatur, GA 30036*

Direct Questions and Comments to :

Corporate Address

*Horn of Plenty Hospitality
3355 Lenox Road
Suite 750*

*Atlanta, GA 30326
770-929-6869 Phone
678-826-0896 Fax
www.hop-hospitality.com*