



Thank you for your interest in our catering services! We pride ourselves in providing our clients and their guests with a memorable experience. If there is something that is not on the menu that you enjoy, please let us know. Our goal is to make your event the best it can be!

Hors d'oeuvres

- Bacon Wrapped Pineapple \$4 per person*
- Mini Sweet Potato Biscuits with Ham and Honey Mustard \$4 per person*
- Vegetable Spring Roll with Sweet Thai Chili Sauce \$4 per person*
- Sesame Tuna on Wonton Crisp with Cucumber - Wasabi Sauce \$5 per person*
- Pulled Pork BBQ Sliders with Apple Slaw \$5 per person*
- Coastal Shrimp with Old Bay Cocktail Sauce \$8 per person*
- Mini Crabcakes with Jalapeno Remoulade \$8 per person*
- Mini Chicken Salad Phyllo Cups \$4 per person*
- Bacon Wrapped Bratwurst Bites with Dijon Mustard Sauce \$4 per person*

Displays

- Charcuterie Display \$10 per person**
Beautifully displayed assortment of Meats, Cheeses, Breads, Jams, Pickles
- Fruit and Cheese Display \$9 per person**
An Assortment of Fruits, Cheeses, and Crackers
- Marinated Grilled Vegetables \$7 per person**
An Assortment of Balsamic Grilled Vegetables including Portabella Mushrooms, Squashes, Grape Tomatoes, Red Onion and other Seasonal Vegetables
- Dips and Spread Display \$7 per person**
Hummus, Pimento Cheese, Artichoke and Spinach Dip with Pita Crisps

Chef Attended Stations

Salad Stations

The salads are hand tossed and presented to your guests with fresh bread.

- Caesar Salad \$6 per person**
Fresh Romaine Lettuce, Shaved Parmesan Cheese, Olives, Tomatoes, Croutons, Caesar Dressing
- Kale Salad \$6 per person**
Organic Kale, Cinnamon Kissed Roasted Sweet Potatoes, Sunflower Seeds, Fresh Blueberries, Dried Cranberries, Feta Cheese, Lemon - Dijon Vinaigrette
- Mediterranean Salad \$5 per person**
Fresh Romaine Lettuce, Feta Cheese, Cucumbers, Olives, Tomatoes, Greek Style Dressing
- Champagne Salad \$6**
Mesclun Salad Greens, Pears, Walnuts, Goat Cheese, Champagne Vinaigrette

Action Stations

Pasta Station \$10 per person

Penne Pasta with your guest's choice of Grilled Chicken, Shrimp, Alfredo or Tomato – Basil Sauces

Shrimp and Grits \$14 per person

Large Coastal Shrimp, Creamy Grits, Cajun Cream Sauce with Assorted Toppings

Pork Tenderloin Carving Station \$12 per person

Herb Encrusted Pork Tenderloin with Rolls and Blackberry BBQ Sauce

Beef Tenderloin Carving Station \$19 per person

Marinated Beef Tenderloin with Cabernet Sauvignon Sauce

Hot Buffet

Buffet Dinners are served with fresh rolls and butter

Choose a Salad from the Salad Station Menu or House Tossed Salad **\$5 per person**

Choose Entrée

Chicken Piccata \$16 per person

Sauteed Chicken Breast with Lemon, Capers, White Wine, and Fresh Parsley

Chicken Marsala \$16 per person

Sauteed Chicken Breast with Marsala Wine, Mushrooms, Veal Demi-Glace and Fresh Parsley

Cajun Chicken Pasta \$15 per person

Diced Chicken Breast, Cajun Cream Sauce, Tomatoes, Green Onion, Penne Pasta

Beef Tenderloin Tips \$20 per person

Marinated Beef Tenderloin Tips with Mushroom Demi Glace

Aegean Chicken Meatballs \$16 per person

Ground Chicken Meatballs with Feta Cheese, Fresh Parsley, Lemon Sauce

Herb Encrusted Pork Tenderloin Medallions \$17 per person

Roasted Pork Tenderloin with Dijon Cream Sauce or Blackberry BBQ Sauce

Shrimp Scampi \$18 per person

Large Coastal Shrimp with Garlic Butter Sauce

Salmon Florentine \$18 per person

Pan Seared Salmon with Sautéed Spinach, White Wine, Garlic, and Cream

Sliced Flank Steak \$19 per person

Marinated and Grilled Flank Steak with Caramelized Onion Red Wine Sauce

Choose 2 Side Dishes - additional side dish \$2 per person

Balsamic Roasted Brussel Sprouts with Bacon and Red Onion

Medley of Fresh Garden Vegetables in Season

Roasted Carrot Sticks with Fresh Thyme and Honey Drizzle

Sweet and Sour Collard Greens

Green Bean Almondine

Roasted Garlic Mashed Potatoes

Roasted Red Potatoes

Mac and Cheese

Roasted Sweet Potatoes with Cinnamon Honey

Corn Souffle

Cold Buffet

Trio of Salads \$12 per person

Chicken Salad, Pasta Salad, Tuna Salad with Croissant

Cold Deli Buffet \$12 per person

Pimento Cheese, Roast Beef, Smoked Turkey, Black Forest Ham, Sliced Cheeses, Breads

Boxed Lunches

\$12 per person

Choice of: Chicken Salad on Croissant, Smoked Turkey BLT Wrap, Grilled Balsamic Vegetable Wrap, Asian Chicken Wrap served with Fruit, Pasta Salad & Cookie

Sweets

Red Velvet Cake **\$7 per person**

Key Lime Pie **\$6 per person**

Italian Lemon Cake **\$8 per person**

Banana Pudding Cups **\$5 per person**

Cheesecake with Berry Compote **\$6 per person**

Coconut Cream Cake **\$7 per person**

Assorted Pies **\$6 per person**

Chocolate Tort **\$7 per person**

Beverages

Bottled Water **\$2 each**

Assorted Canned Sodas **\$2 each**

Sweet/Unsweet Tea **\$7 gallon**

Lemonade **\$7 gallon**

Mobile Kitchen Catering

Cinnamon Hill Kitchen has a fully self-contained Mobile Kitchen to serve the freshest cuisine. right in front of your guests! Not many caterers can boast about that!

This new and innovative service is great for business grand openings, birthday parties, corporate events, and weddings! Your guests just walk up to the kitchen and order anything they want to try! It's fun and perfect for foodies that want to try a brand-new experience!

Mobile Kitchen Catering Small Plates

Bacon Wrapped Pineapple Skewers \$4 per person

Mini Burger Sliders with Cheese, Caramelized Onions, Killer Burger Sauce \$4 per person

Grilled Chicken Tender Skewer with Honey Mustard \$4 per person

Sesame Tuna on Wonton Crisp with Cucumber - Wasabi Sauce \$5 per person

Pulled Pork BBQ Sliders with Apple Slaw \$5 per person

Coastal Shrimp Shooter with Old Bay Cocktail Sauce \$8 per person

Mini Crabcakes with Jalapeno Remoulade and Corn Salad \$8 per person

Mini Chicken Salad Phyllo Cups \$4 per person

Bacon Wrapped Bratwurst Bites with Dijon Mustard Sauce \$4 per person

\$1500 minimum

Our Services:

Deluxe Disposable Plates, Napkins, Silverware are always included with our Catering Services. China Service is available for a fee.

We offer Full-Service Catering, Pick Up and Drop of Catering.

We require a 12-person minimum on most catering services. Please allow 72 hours notice for drop off and pick up catering.

Fees:

Delivery Fee of \$25 and Sales and Hospitality Tax as applicable.

Service Fee 17% is added to our services and 22% for fully staffed catering.

\$1.50 cake cutting fee with prior notice. This includes plates, napkins and forks.

Confirmation of Event/Deposit:

50% Deposit due at the time of booking with balance due 5 days before the event. Events dates are held for 5 days without a deposit. We accept major credit cards, cash or check (personal checks are accepted 30 days before the event)

Cancellations:

100% refund 30 days before the event. 50% refund 15 days before the event. No refunds 14 days before the event.

Guest Count/Pricing:

A guaranteed guest count is required 7 business days before the event. After the final guest count has been given, the count may increase but not decrease. The final billing will be based on the final count or number of guests in attendance, whichever is greater. Proposed pricing is subject to change due to supply chain issues and/or food and beverage price fluctuations. However, we will honor quoted pricing 30 days before the event.

Cinnamon Hill Kitchen

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