

HACHLAND HILL

Wedding Catering

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Menu Options

Hors d'Oeuvres

Benedictine Sandwiches
Smoked Bologna Slider
Hot Chicken Biscuit
Pimento Cheese Hoecakes
Grilled Cheese & Tomato Soup Shooter
Fried Green Tomato
Pulled Pork Slider
Smoked Trout Cake
Chicken Satay
Smoked Brisket Biscuit
Nashville Hot Lobster Roll
Pork Belly Wrapped Fig
New Orleans BBQ Shrimp
Chicken Katsu Slider
Tiny Tennessee Mushroom Bánh Mì

Mains

Pulled Pork with Seasonal BBQ Sauce
Honey Hot Barbecued Chicken
Fried Catfish with Tartar Sauce
Wood Fired Fish with Chermoula
Fried Chicken
Leg of Lamb with Mint Jelly
Smoked Brisket with Chimichurri
Hickory Mustard Crusted Pork Tenderloin
Braised Beef Cheeks
Beef Tenderloin
Halibut
Duck Confit
Diver Scallop Cacio e Pepe
Coq au Vin
Lechon & Sawsawan

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Sides

Pimento Mac n Cheese
Garlic Mashed Potatoes
Braised Southern Greens
Roasted Seasonal Vegetables
Green Beans with Country Ham
Country Pesto Pasta
Spicy Peanut Brussels
Kale Caesar Salad
Marinated Seasonal Slaw
Pimento Cheese Hoecakes

Mixed Green Salad
Buttermilk Biscuits
Parker House Rolls
Truffle Creamed Spinach
Burgundy & Bacon Mushrooms
Roasted Seasonal Vegetables
Pepper Jelly Glazed Carrots
Curried Coconut Squash Purée
Potato or Squash Au Gratin
Grilled Rustic Bread

Desserts

Miniatures Pies (fudge/pecan/chess)
Seasonal Cobbler
Banana Pudding Brûlée
Seasonal Cheesecake
Strawberry Shortcake

Cookie Bar
Salted Caramel Pie
Duck Egg Crème Brûlée
Brooklyn Blackout Cupcakes -
Custom Petits Fours