

H&H Provisions Catering Menu with Costing

Morning Offerings

- *Smoked Salmon Board (small \$37.89 / large \$75.78)*
 - Add-on Bagels (plain, sesame, everything) \$1.03/bagel
 - Add-on Schmear (plain, chive, everything) \$1.95/\$2.85/\$2.43

- *Breakfast Pastries Board (small \$14.96 / large \$29.92)*
 - Assorted Croissants (Plain, Almond, Chocolate)
 - Assorted Scones (Chive, Seasonal Fruit)
 - Add-on Jam (Seasonal)-\$3.60
 - Add-on Whipped Butter- 1pt- \$4.75
 - Add-on Clotted Cream- 6oz-\$4.83

- *Quiche + Baby Lettuces w/ Herb Vinaigrette \$12.19*
 - Quiche Lorraine (9-in)
 - Seasonal Vegetable (9-in)
 - Crustless Vegetable Frittata (9-in)

Sharable Boards

- *Harvest Board (Cheese + Charcuterie) (small 63.56/ large 97.23)(Minus \$20 if we take off the honey comb)*

- *Crudites with Roasted Garlic Hummus (small\$23.62 / large\$46.12)*
- *Prosciutto + Seasonal Fruit Board (small \$35.58/ large\$47.22)*
- *Mezze Board (small \$8.22/ large\$14.45)*
- *Caviar Board \$\$\$ (small \$17.20/ large\$34.40)(Priced without caviar)*

Take Home Canapes (by the two dozen)

- Blue Crab Cakes
- Corn and Basil Arancini (V)
- Black Truffle Grilled Cheese Bites (V)
- Old Bay Shrimp Cocktail Skewers
- Lamb Meatballs
- Pigs in a Blanket with Everything Seasoning
- Chicken Liver Pate + Garlic Crostini
- Smoked Trout Spread + Ramp Chips

Take Home Entrees (serves 4-5)

- Beef Bourguignon -\$16.27
- Beef Short Ribs -\$30.02
- Chicken Enchiladas -\$8.82
- Chicken Pot Pie- \$7.58
- Coq Au Vin- \$18.78
- Lasagna Bolognese- \$15.72

- Mac + Cheese- \$15.06
- Shepherd's Pie- \$14.83

Special Order Catering Offerings (All require 72-hour notice) minimum 10 servings

Entrees Serves 10+

- Buttermilk Fried Chicken \$32.69
- Roasted Crispy Skin Chicken \$23.19
- Porchetta \$55.12 (this price is ½ a porchetta)
- Whole Roasted Filet Mignon \$110.25
- Smoked Beef Brisket \$58.68
- Pan-Seared Salmon \$40
- Pan-Seared Duck Breast \$104.55 (1 breast per person)

Sides

- Marinated Vinaigrette Coleslaw -\$8.85
- Roasted Heirloom New Potatoes- \$9.27
- Quinoa Salad with Pistachios and Red Currants- \$15.57
- White Bean Salad with Shallots and Parsley- \$19.50
- Roasted Broccolini- \$17
- Local Baby Lettuces with Shaved Crudite and Herb Vinaigrette- \$13.50

Sauces

- Truffled Demi Glace \$4
- Red Wine Jus- 3.60
- White Wine Sage Jus- \$3
- Garden Herb Salsa Verde- \$2

Breads

- Cornbread- \$3.19
- Brioche Rolls- \$4
- Focaccia- \$3.88