

Special Events Catering Menus

Appetizer Options:

(Minimum of 50 guests)

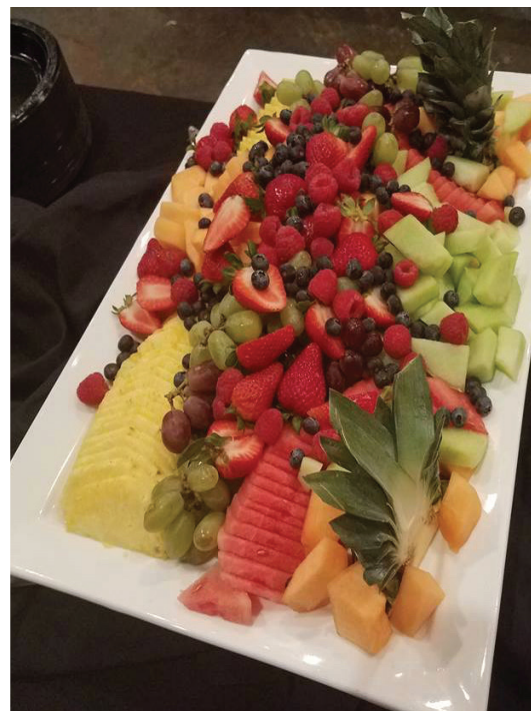
- Roasted Tomato Bruschetta w/ Assorted Toast ... \$4.50pp
- Seasonal Fruit Platter ... \$5pp
- Signature Charcuterie Display ... \$8pp
- Domestic Cheese Display ... \$5pp
- Ranch Veggie Display ... \$4pp
- Classic Shrimp Cocktail ... \$5pp
- Coconut Shrimp w/ Sweet Chili Aioli ... \$5pp
- Hot Wings (choice of 2 Flavors) Buffalo/BBQ/Glazed/Dry Rub ... \$5pp
- Mini Corn Dogs with Chipotle Mustard ... \$4pp
- Mini Sliders... Burgers, Pulled Pork, or Fried Chicken. ... \$6pp
- Vegetable Spring Rolls w/ Sweet Chili Sauce ... \$4pp
- Carmelized Onion Bacon Stuffed Jalapeno Poppers ... \$5pp
- Sweet and Spicy Meatballs ... \$4pp
- Loaded Baked Potato bites ... \$5pp

Each menu includes:

serving staff, buffet set-up, water station, quality plastics and paper napkins wrapped around plastic silverware.

Dinner is served buffet style in your choice of linen colors.

All menus are subject to a 20% service charge and tax(++)..



www.hilltoptavernandinn.com

Please inquire with Stacey Rayburn 760-217-6636 or astorybookwedding@yahoo.com for more information or to secure your date.

The Rustic

\$22.95pp++ (A La Carte)

Choice of One Entrée Selection:

- Mushroom Pepper Chopped Chicken
- House Glazed Whole Roasted Cut Chicken
- Creamy Vegetable Chicken Primavera
- Pesto Chicken Alfredo

Choice of Two Sides:

- Garlic Whipped Potatoes
- Herb and Garlic Roasted Red Potatoes
- Rice Pilaf
- Seasoned Cilantro Jasmine Rice
- Sautéed Green Beans
- Steamed Garlic Butter Broccoli

Choice of One Salad:

- Caesar Salad
- Garden Salad with two Dressings
- Seasonal Mixed Green salad with Berries
- Salad Caprese

Served with housemade Parmesan Garlic Breadsticks and a choice of lemonade or iced tea.



The Prospector

\$25.95pp++ (A La Carte) | Additional Entrée \$5pp

Choice of One Entrée Selection:

- Citrus Herb Chicken
- Creamy Chicken Florentine
- Onion Bourbon Chicken
- Roasted Brisket with Herb Gravy
- Beef Tips and Mushrooms

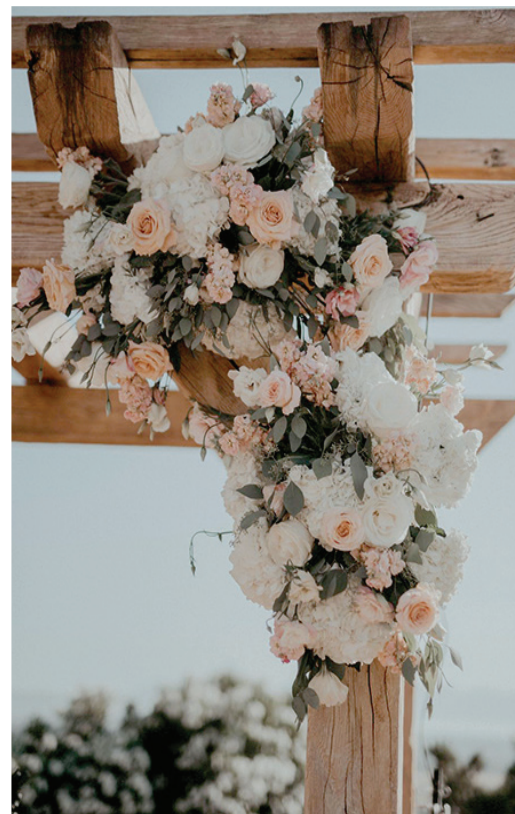
Choice of Two Sides:

- Garlic Whipped Potatoes
- Garlic Roasted Red Potatoes
- Spiced Yellow Rice
- Mushroom Vegetable Pilaf
- Fancy Green Beans and Carrots
- Glazed Fancy Carrots
- Seasonal Mixed Vegetables
- Grilled Asparagus

Choice of One Salad:

- Classic Garden Salad
- House Field Greens Salad
- Seasonal Fruit and Baby Field Greens Salad
- House Spinach Salad with Sweet Glaze Vinaigrette
- Caprese Salad Stack

Served with your choice of: assorted rolls, garlic bread, housemade biscuits or Jalapeno cheddar cornbread muffins with butter. Includes a choice of lemonade or iced tea.



The Ponderosa BBQ

\$29.95pp++ (A La Carte)

Choice of Two Entrée Selections:

- Ribs and Tips
- Smokey Hot Links
- House Pulled Pork
- Glazed Bacon Wrapped Pork Loin
- Marinated Tri Tip
- Smokey Beef Brisket Slices or Tips
- BBQ Chicken Mix (Boneless Skinless Breast and Thighs)

Choice of Two Sides:

- Spiced Baby Potato Poppers
- Garlic Whipped Potatoes
- Chef's BBQ Baked Beans
- Grilled Mixed Vegetables
- Creamed Corn or Roasted Garlic Butter Cobbettes or Fried Corn Succotash
- Candied Yam Bake or Brown Sugar Butter Sweet Potatoes
- Ranchers Beans
- Classic Mac n Cheese
- Southern Green Beans

Choice of Two Salads:

- Classic Garden Salad
- Sweet Broccoli Slaw
- Deviled Egg Salad
- Creamy Tomato Cucumber Salad
- Seasonal Fruit and Baby Field Greens Salad
- Classic Coleslaw
- Classic Potato Salad

Served with your choice of: assorted rolls, garlic bread, housemade biscuits or Jalapeno cheddar cornbread muffins with butter. Includes a choice of lemonade or iced tea.



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The Gold Miner

\$34.95 PP++ (A La Carte)

Choice of Two Entrée Selections:

- Stuffed Spinach Ricotta Chicken Piccata
- Beer Braised French Onion Chicken
- Chicken Sauvignon
- Grilled New York Strip with Chimichurri Sauce
- Sliced Herb Crusted Beef Filet with Mustard Bourbon Sauce
- Dill Crusted Salmon with Lemon Champagne Butter

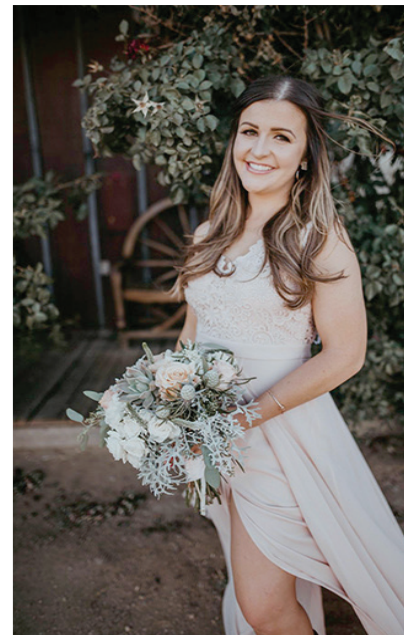
Choice of Two Sides:

- Garlic Whipped Potatoes
- Herb and Garlic Roasted Red Potatoes
- Wild Mushroom Pilaf
- Spice Grilled Asparagus
- French Garlic Green Beans
- Sauteed Broccolini
- Fancy Glazed Carrots
- Seasoned Grilled Zucchini Wedges

Choice of Two Salads:

- House Baby Field Greens
- Chef's Seasonal Greens with Fruit and House Vinaigrette
- Caprese Stack
- Spinach Bacon Candied Walnut and Fruit Salad with Sweet Vinaigrette

Served with your choice of: assorted rolls, garlic bread, housemade biscuits or Jalapeno cheddar cornbread muffins with butter. Includes a choice of lemonade or iced tea.



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