



CATERING MENU

DROP OFF

\$150 CATERING FEE

Hot House brings the food, sets up the buffet and then the rest is up to you! Buffet set up with a quick and easy clean-up in mind! Includes disposable chafing dishes, disposable plateware and flatware, disposable serving utensils and napkins.

SERVICED BUFFET

\$250 CATERING FEE

+ 18% Minimum Service Charge

Bring the magic of Hot House's staff to your own event! Serviced buffets include staffing to ensure a full, clean buffet, set up and tear down of the food station(s) and communication throughout the event. Includes restaurant-grade chafing dishes, serving utensils as well as disposable plateware, flatware and napkins. Restaurant-grade plateware, flatware, and cloth linens all available upon request at an additional charge.

Staffing will be based on guest count provided 14 days prior to date of event and will be for a duration of 2 hours post food service time. Additional staff/time available upon request at a cost of \$25/hour/person. Hot House staff members are to set up, replenish and clean up food service which includes clearing plates, setting up food station(s) and breaking down food station(s).

APPETIZERS

Sized for groups of 25 and 50

Chicken Wings 65 / 115

Fried chicken wings. Available naked, buffalo style - mild, medium, hot or ass kickin', bbq or teriyaki. Served with bleu cheese dressing.

Filet Mignon Forks 80 / 155

Seared beef tenderloin.

Swedish Meatballs 90

Cocktail meatballs, mushroom cream gravy. Also available BBQ style.

Chicken Bacon Ranch Wrap Pinwheels 50 / 80

Seared chicken breast, bacon, ranch, romaine lettuce, tomatoes, cheddar cheese.

Thai Veggie Wrap Pinwheels 50 / 80

Sugar snap peas, carrot, cucumber, red pepper, spring mix, queso fresco, thai chili sauce.

Tavern Chips 55

Chive farmer's cheese dip

Deviled Eggs 50 / 100

Paprika and chives.

Large Gulf Shrimp Market Price

Lemon, cocktail sauce.

Caprese Skewers 60 / 105

Tomato, basil, mozzarella cheese, balsamic glaze.

Bruschetta 60 / 90

Toasted crostini, tomato basil salad, parmesan, balsamic glaze.

Spinach Artichoke Dip 55 / 90

Pub chips or tortilla chips.

Fresh Fruit Platter 90 / 150

Seasonal fresh fruit.

Fresh Vegetable Platter 75 / 110

An assortment of seasonal veggies, homemade ranch dressing.

Meat, Cheese & Cracker Platter

105/130 domestic

120/150 imported

An assortment of locally sourced meats & cheeses.

DESSERTS

Assortment of Cookies & Brownies 55 / 95

HOT HOUSE BUFFETS

\$26 per person

All buffets come with 2 choices of proteins and 2 choices of sides.

Quantities provided are based on final guest count given to banquet manager 14 days prior to the day of the event.



Seared Pork Chop

Cajun Chicken Pasta

Burgers

Grilled Chicken Breast

BBQ Pulled Pork

Bratwurst

Baby Back Ribs +\$6 per person

Maple Glazed Salmon +\$6 per person

Baked White Cheddar Mac & Cheese

Garlic Mashed Potatoes

add beef gravy

Roasted Brussel Sprouts

Topped with toasted parmesan cheese

Roasted Baby Red Potatoes

Cauliflower in Brown Butter

Topped with toasted parmesan cheese and red pepper flake.

Seared Asparagus

Topped with toasted parmesan cheese and lemon twists.

Coleslaw

Classic or Jalapeno Pineapple.

Baked Beans

Corn on the Cob

Brushed with melted butter

SIDES

BOX LUNCHES

Perfect for groups sized 10-50.

Choose from our four options of lunch items and let Hot House drop off to take lunch off your plate

All items come with whole fruit, bagged chips and chocolate chip cookie. \$400 minimum for drop off service.



Chicken Bacon Ranch Wrap \$15

Chicken breast, bacon, ranch, romaine lettuce, tomatoes, cheddar cheese, sun dried tomato tortilla.

Chicken Caesar Wrap \$15

Chicken breast, romaine lettuce, caesar dressing, parmesan cheese, sun dried tomato tortilla.

Lucky Town \$18

Turkey, bacon, lettuce, tomato, mayo, swiss cheese, sourdough.

Chop House Salad \$12

Romaine, tomato, pickles, egg, red onion, cheddar, creamy mustard vinaigrette.