



The Hearty Boys Caterers, Inc.

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CRUISE MENUS

HORS D OEUVRES

-ELEGANT PASSED COCKTAIL PARTY-

CHOOSE A MINIMUM OF 6 HORS D OEUVRES

SAVORY FOIE GRAS TRUFFLES

PLUM GRILLED FLANK STEAK WITH SNOW PEA SLAW ON WONTON CRISPS

AHI POKE ON CUCUMBER CHIPS

STRAWBERRIES WITH GORGONZOLA, BASIL AND BALSAMIC SYRUP

TARRAGON LOBSTER SALAD WITH CHAMPAGNE GELÉE IN PASTRY CUPS

GRILLED CHICKEN, BACON AND AVOCADO SALAD ON ENDIVE SPEARS

CAPRESE CUPS

SHRIMP TONNATO

SEARED BEEF TENDERLOIN WITH ORANGE FENNEL RELISH ON CROUSTADES

SHREDDED CURRIED CHICKEN ON PAPPADAM

-FUN AND FESTIVE BITES-

PASSED ITEMS CHOOSE A MINIMUM OF 6 HORS D OEUVRES

THAI CORNDOGS WITH FIVE SPICE BBQ SAUCE

BBQ PULLED PORK ON CHEDDAR POLENTA CRISPS

MINI LAMB BURGERS WITH FETA OREGANO SPREAD

TEQUILA LIME BONG SHRIMP

SHRIMP FRITTERS WITH SWEET CHILI SAUCE

RED CURRY CHICKEN BITES

WATERMELON GAZPACHO SHOOTERS

FALAFEL IN LETTUCE NESTS

SHREDDED DUCK SPRINGROLLS WITH CILANTRO HONEY DIP

BUFFET STATIONS

-A LITTLE NOSH-

VUELVE LA VIDA

THE FRESHEST SEAFOOD IN A SAVORY CHILLED TOMATO BROTH

CILANTRO PESTO, GRILLED CHICKEN AND MANCHEGO PIZZETTES

CUMIN BLACK BEAN DIP AND MANGO HABANERO SALSA SERVED WITH TORTILLA CHIPS

HEARTY BOYS CHEESE TERRINE PLATTER, SERVED WITH FRESH FRUITS AND CRACKERS

VEGGIE BASKET WITH SMOKY RANCH DIP

MINI SANDWICHES (*CHOOSE 3*)

SMOKED SALMON WITH ENGLISH CUCUMBER AND LEMON CRÈME FRAICHE

GRILLED CHICKEN SALAD WITH BACON AND AVOCADO

PROVENCAL TUNA SALAD

ROAST TURKEY WITH CILANTRO PESTO AND COTIJA CHEESE

ROAST BEEF WITH CHEDDAR AND CHUTNEY

HAVARTI DILL AND AVOCADO WITH TOFU TAHINI DRESSING

-MID SUMMER NIGHT BUFFET-

CHILLED CHARDONNAY POACHED SIDE OF SALMON

SERVED WITH PICKLED CUCUMBERS AND DIJON DILL WHIPPED CREAM

ARTISANAL CHEESE AND FRUIT PLATTER

PEARL BARLEY TABBOULEH

CHILLED BABY BEET AND ASPARAGUS SALAD

WITH GOAT CHEESE AND ORANGE BLOSSOM GLAZE

NEW POTATO SALAD WITH CRUMBLÉ BLEU CHEESE, TOASTED PECANS AND LEMON VINAIGRETTE

ARTISANAL BREADS

-DOWN HOME COUNTRY BUFFET-

COUNTRY FRIED CHICKEN

BROWN SUGAR AND BOURBON BAKED HAM

SMOKY PAPRIKA POTATO SALAD WITH SHAVED ANDOUILLE SAUSAGE

CREAMY DILL PASTA SALAD WITH ROASTED CORN AND CHERRY TOMATOES

GREEN SALAD WITH FRESH VEGETABLES, STRAWBERRY VINAIGRETTE AND CREAMY RANCH DRESSING

BUTTERMILK BISCUITS

-ITALIAN NIGHT-

BAKED ROTINI WITH TOMATO CREAM AND OVEN ROASTED VEGETABLES

SAUSAGE AND PEPPERS

CHICKEN PIZZAIOLA

TRADITIONAL ANTIPASTO PLATTER

HEARTY BOYS CAESAR SALAD

GARLIC BREAD

-CUBAN NIGHT-

ROPA VIEJA

TENDER SHREDDED BEEF WITH GARLIC, PEPPERS AND TOMATOES A CUBAN CLASSIC

BONIATOS

VELVETY YAMS BAKED WITH APPLE JUICE AND BUTTER

ARROZ CON POLLO

ENSALADA DE GARBANZOS

GREEN SALAD WITH CHIPOTLE VINAIGRETTE

ARTISANAL BREADS

-SEATED DINNER-

SALAD OF BABY GREENS WITH BALSAMIC MARINATED STRAWBERRIES, FETA CHEESE AND FRESH BASIL VINAIGRETTE

SEARED FRENCH CHICKEN BREAST TOPPED WITH LEMON POPPYSEED COMPOUND BUTTER

SERVED WITH HERBED RISOTTO CAKE AND CHILLED GREEN BEAN SALAD

CHOCOLATE CRÈME FRAICHE POT WITH MACERATED STRAWBERRIES AND CANDIED ALMONDS

BUFFET STATIONS

-BRUNCH-

SMOKED FISH PLATTER

ROSEMARY ROASTED NEW POTATOES

KIR ROYALE FRUIT SALAD

ASSORTED MUFFINS AND SCONES

FRITTATA DUO

SWEET PEA, TARRAGON AND GOAT CHEESE

SHAVED HAM, POTATO AND PARMESAN

OR

FRENCH COUNTRY TART DUO

BACON, CARAMELIZED ONION AND SWISS

SPINACH AND BRIE