



HC

*Hillman
Catering*

*Excellence
In Food and Service
Since 1990*

*Executive Chef
Pat Hill*

888-566-7744

Our Mission

To Provide you with Distinctive Quality Catering.

Thank you for inquiring about Hillman Caterings many services. We offer catering for parties from the simplest backyard picnic to a black tie affair to an intimate dinner party in your home. Our Personal Chef services can provide you and your family with ready to heat meals waiting for you when you need them.

Hillman Caterings commitment to its clients provides you with the highest standard of food services available. We offer chefs who will prepare the cuisine of your choice and a professional service staff to present it with elegance and expertise.

Hillman Catering is ready to provide you with an array of services to make your special day a spectacular event remembered by all. Our staff goes the extra distance to provide the highest quality of service from planning through clean up after the event.

HOT HORS D'OEUVRES

Artichoke Bottoms stuffed with Crabmeat

Asparagus wrapped in Puff Pastry

Bacon wrapped Scallops or Water Chestnuts

Barbecued Baby Spare Ribs

Baked Garlic Bundles with Roasted Pepper Sauce

Chicken Sate

Clams Casino or Oreganata

Cocktail Meatballs

Crab and Brie in Phyllo

Brie and Mushrooms in Phyllo

Empanadas

Escargot in Puff Pastry

Feta and Sun Dried Tomatoes in Phyllo

Franks in Corn Bread with Honey Mustard

Petite Beef Wellington

Grilled Chicken on Crouton with Tarragon Sauce

Grilled Vegetable Kabobs

Mini Kabobs: Beef, Chicken, Seafood, and Fruit

Mushroom and Red Pepper Tarts

Potato Latkes with Sour Cream and Caviar

Sundried Tomato Cheese Puffs

Chicken Fingers

Chicken Walnut Puffs

Buffalo Wings

Chili in Cheese Pastry C ups

Miniature Quiches

Potato Puffs

Spinach Won Tons

Stuffed Mushrooms

Seafood Bundles in Phyllo

Sesame Beef on Skewers

Spinach and Feta Cheese in Phyllo

Stuffed Jalapeno Peppers

Teriyaki Steak on Skewers

Tomato Pepper Tarts

Vegetable Rolls

COLD HORS D'OEUVRES

Asparagus wrapped with Prosciutto
or Smoked Turkey

Cheese Platter with Crackers

Crudite' and Dip

Marinated Shrimp wrapped in Pea
Pods

Vegetarian Pate'

Assorted Canapés

Belgian Endive with Curried Chicken

Cherry Tomatoes stuffed with Herb
Spread

Cream Cheese and Lox on Black
Bread or Mini Bagels

Cream Puffs filled with Shrimp,
Chicken or Tuna Salad

Deviled Eggs with Caviar or Bacon

Marinated Tricolor Tortellini Skewers

Seared Tuna on Wonton Cracker
with Ginger Slaw

Fresh Mozzarella and Sun Dried
Tomatoes or Roasted Peppers on
Bruschetta

Fresh Fruit and Cheese Kabobs

Marinated Scallops with Cilantro and
Lime

Melon wrapped with Prosciutto

Mini Scones with Smoked Ham or
Turkey with Honey Mustard

Salmon Mousse stuffed French
Bread

Salmon Mousse on Cucumber Slice

Tenderloin of Beef on Bruschetta
with Horseradish Sauce

Toasted Polenta Triangles topped
with Sun Dried Tomato Pesto

Smoked Salmon Sushi Rolls

Vegetable Sushi Rolls

Chinese Chicken Salad in Crispy
Lotus Cup

Sweet Potato Pancakes with Fresh
Cranberry Relish

SOUPS

Beef Barley

Mushroom Barley

Broccoli Cheddar

Chicken Noodle with Vegetables

Chicken Matzo Ball

Chinese Chicken

Clam Bisque

French Onion with Cheese and
Croutons

Gazpacho

New England Clam Chowder

Pasta e Fagioli

Split Pea with Ham

Vichyssoise

Tortellini en Brodo

Swiss Potato with Bacon

Black Bean

Salmon Bisque

Corn Chowder

Italian Straciatelli

SALADS

Antipasto Platter with Meats,
Cheeses, Marinated Vegetables

Caesar Salad with Croutons

Capellini with Feta, Black Olives,
and Julienne Peppers

Couscous with Fresh Mint and
Lemon

Cucumber and Onion Salad

Endive, Arugula, and Radicchio with
Raspberry Vinaigrette

Fresh Fruit Salad

Fresh Mozzarella and Roasted
Peppers

Greek Salad

Mesclun Salad with Balsamic
Vinaigrette and Toasted Pine Nuts

Red Skin Country Potato Salad

Tabbouleh

Mediterranean Salad

Tomato, Basil, and Mozzarella Salad

Tomato, Cucumber, and Onion
Salad

Three Bean Salad

Carrot Raisin Salad

Oriental Noodle Salad

Pasta Vegetable Salad

Potato Salad

Tossed Salad

Tuna Macaroni Salad

Zit with Brie, Basil and Sundried
Tomatoes

Seafood Salad

Waldrof Salad

Whole Greenbeans with Walnuts
and Red Peppers

Wild Rice Salad

PASTA DISHES

Baked Ziti

Spinach Lasagna

Ziti and Zucchini Au Gratin

Penne Vodka

Linguine with Pesto Sauce

Pasta Carbonara

Fresh Veal Ravioli with Tomato
Cream Sauce

Shrimp with Tomatoes and Feta
Cheese over Linguine

Pasta with Lobster, Tomatoes and
Herbs

Tortellini Bolognese

Bowties with sautéed shrimp, or
salmon, sundried tomatoes &
capers in a white wine lemon sauce

Rigatoni with Four Cheeses

Spinach or Cheese Ravioli with
Marinara Sauce

Fresh Sundried Tomato and Goat
Cheese Ravioli with Pesto Cream
Sauce

Linguine with Red or White Clam
Sauce

Cavatelli and Broccoli

MEAT ENTREES

Country Fried Chicken or Baked Chicken

Fresh Roasted Turkey with Gravy and Cranberry Relish

Honey Glazed Ham sliced and served with Honey Mustard Sauce

Tenderloin of Beef sliced and served with Horseradish Sauce

Sliced Roast Beef Au Jus

Beef Stroganoff

Chicken Cacciatore

Chicken Giambotta
(chicken tenders, potatoes & peppers in a garlic chicken broth)

Chicken Tetrazini
(chicken breast & mushrooms in a Parmesan cheese sauce) served over spaghetti

Veal Saltimbocca
(veal cutlet served over sautéed spinach with melted Mozzarella on top)

Chicken Murphy
(chicken tenders, peppers & mushrooms in a lemon chicken broth sauce)

Chicken or Veal Cordon Bleu

Chili (ground beef or meatless)

Sausage and Peppers

Veal and Peppers and Potatoes

Grilled Chicken Medallions served with Marsala sauce or Tarragon Sauce

Veal or Chicken Picatta

Pork Medallions served with Apple Slices and Apple Brandy Sauce

Chicken, Beef, or Lamb Curry

Chicken or Veal Kiev

Chicken Milanese
(breaded chicken cutlet served with tomato concasse)

FISH AND SEAFOOD ENTREES

Cold Poached Salmon with Dill
Crème Fraiche Sauce

Poached Salmon with Pesto Sauce

Grilled Swordfish with Salsa Verde

Baked Cod topped with Tomato and
breadcrumbs

Flounder Florentine

Flounder Stuffed with Crabmeat

Shrimp Scampi

Shrimp and Vegetable Stir-fry

Scallops sautéed with Tomatoes
and Garlic

Shrimp with Spicy Creole Sauce

Macadamia Crusted Mahi Mahi with
Mango Salsa

Curried Coconut Crusted Tilapia

Grilled Shrimp Kebobs

Fillet of Sole Francaise with Lemon
Butter Sauce

Scallops Margarita (grilled scallops
served over roasted vegetables)

Seared Salmon with Pinot Gris
Caper Sauce

Salmon Cakes with Mustard Sauce

Roasted Halibut with Olive Tarragon
Bread Crumbs with Roasted Tomato
Garlic Coulis

Seafood Newburg

Broiled Lobster Tails

Baked Flounder Fillets with Lemon
Pepper Vegetables

Pecan Crusted Chilean Sea Bass

SIDE DISHES

Rice Pilaf

Scalloped Potatoes

Cheddar Potato Casserole
(mashed potatoes mixed with
onion, sour cream, & cheddar
cheese then baked)

Roasted Mixed Vegetables with
Garlic and Rosemary

Eggplant Parmigiana

Sautéed Spinach with garlic

Eggplant Rollatini

Ginger Glazed Carrots

Twice Baked Potatoes

Roasted Pearl Onions

Broccoli Polonaise

Green beans Almondine

Risotto

Rosemary Roasted Potatoes

Grilled Vegetable Kebobs

Sautéed Green Beans and Garlic

Garlic Mashed Potatoes

Roasted Asparagus with Red
Pepper Vinaigrette

Stuffed Zucchini

Tomato stuffed with Rice and
Spinach

Stuffed Roasted Peppers

DESSERTS

Apple Crumb Cake

Assorted Cookie Tray

Cheese Cakes

Chocolate Mousse Cake

Chocolate Raspberry Mousse

Cream Puffs

Eclairs

Lemon Squares

Custards

Lemon Meringue Pie

Chocolate Dipped Fruit Platter

Lemon Blueberry Pound cake

Miniature Fruit Tarts

Sacher Torte

(fruit spread sandwiched between thin layers of chocolate cake topped with fudge glaze)

Strawberry Crumb Squares

Fruit Pizza

Pecan Pie

Chocolate Pecan Pie

Key Lime Pie

Coffee and Tea Service Available

Espresso and Cappuccino Service Available

Brunch

Cheddar Cheese Strata

Bacon

Breakfast Sausage

Sausage Links with Apricot Mustard
Glaze

Sliced Ham

Ham Strips with Shallot Apple Cider
Sauce

Corned Beef Hash

Scrambled Eggs

Eggs Benedict

Pancakes

Waffles

French Toast

Blueberry Stuffed French toast

Cream Cheese Stuffed French toast

Hash Browns

Fruit or Cheese Blintzes

Noodle Kugel

Omelet Station

Crepe Station

Bagels

Croissants

Muffins

Rolls

Biscuits

Scones

Cinnamon Sugar Biscuits

Danish

Ambrosia

Fruit Platter

Fruit and Cheese Kebobs

Fruit, Yogurt and Granola

Crumb Cake

Pound Cake

Fruit Crumb Squares

Apple Crumb cake

Blueberry Pound Cake

English Trifle

Bread Pudding

Coffee and Tea
Assorted Juices

COMMONLY ASKED QUESTIONS

Q: What does it cost?

A: Prices are based on number of people and number of selections chosen.

Q: If there is something I want that is not on the menu what do I do?

A: If there is something you want that is not on the menu, just ask we can accommodate most any request.

Q: Do you do small parties?

A: We can accommodate any size party.

Q: Can you do theme parties?

A: Yes, We want your party to be special.

Q: Can you do private dinners parties for two?

A: We can do dinner parties for one or more.

Q: Can kosher meals be provided?

A: Yes we can provide some kosher and kosher style meals.

Q: Can you provide tents for outside events?

A: We can provide tents and any other type of rental needed included dishes, glassware and tableware of any sort.

Q: Do I need to supply my own china, linens, or paper goods?

A: We have a full rental service available you just need to provide us with a color scheme or theme. If you choose paper goods we can provide them.