

Hearts Desire Catering

Year Round Celebration Buffet

SERVED AT STATION OR PASSED DURING COCKTAIL HOUR

May add appetizers for an additional charge

Gourmet Vegetable Spinach Dip-GF

Served in shepherds loaf with fresh crudité of baby carrots, snap peas, mini colored sweet peppers, cocktail pickles, olives, baby corn, pepperoncini

Baked Brie Wheel or Tartlets

Brie cheese wheel wrapped in puff pastry and apricot icing, topped with dried fruit, roasted nuts and served with fresh baguettes and granny smith apples

Hearts Desire Signature Hot Artichoke Spread-GF

With pepper jack cheese, cream cheese, artichoke hearts and signature spices, served with toasted pita chips or fancy crackers (GF Available)

Pineapple Habanero OR Teriyaki Meatballs*

Cocktail meatballs in pineapple habanero OR Sweet Teriyaki glaze

Bacon Wrapped Dates-GF

Medjool dates wrapped with Applewood smoked bacon and baked with fresh maple glaze

Caprese Crostini

Tomato and mozzarella slice served on toasted crostini bread topped with fresh basil and drizzled with a touch of balsamic vidalia vinaigrette

Smoked Salmon Cucumber Bites-GF

English cucumber with herbed goumay cheese and smoked salmon, topped with fresh dill

Seasonal Fruit with Hearts Desire Signature Chocolate Hazelnut Dip-GF

An arrangement of pineapple, berries, melons, grapes served with our special chocolate hazelnut dip

Mac'n Cheese Shooters

Elbow pasta with creamy cheese blend, topped with fresh grated cheddar and parsley, served in an individual portion cocktail cup with cocktail spoon

Additional appetizer menu available upon request.

***GF Available**

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ENTRÉE ON THE BUFFET

(Choose 2 Entrées)

Chicken Picatta Breast with Lemon Caper Sauce*

Tender seasoned chicken breast with a white wine, fresh lemon and caper sauce

Parmesan Crusted Chicken Breast*

Lightly panko crusted chicken breast baked to a golden brown with optional marinara sauce, topped with fresh grated parmesan and mozzarella cheese

Chicken with Mushroom Chardonnay Sauce*

Chicken breast baked to perfection and smothered with a savory, light and creamy chardonnay sauce with fresh sautéed mushrooms

Barbeque Apricot Glazed Chicken Breast-GF

Chicken breast smothered in hickory smoked apricot barbeque sauce

Grilled Margarita Lime Chicken-GF

Moist chicken breast marinated grilled and seasoned with fresh lime and savory spices

Boulder Italian Sausage Slices with Roasted Sweet Peppers-GF

Mild or Spicy Italian sausages baked and tossed with roasted colored peppers and buttery Dijon glaze

Shredded Pork Roast in Au Jus-GF

Slow cooked pork roast, shredded and served in au jus and served with a hickory smoked barbeque sauce on side, with cocktail hard rolls

Carved Pork Tenderloin-(Carving Station)-GF

Pork tenderloin roasted to perfection and served with apple vidalia chutney

Meatballs Marinara

Large Italian seasoned meatball slow cooked in homemade marinara sauce topped with fresh chiffonade basil

Classic Lasagna

A made from scratch recipe with fresh ricotta, Italian sausage, and a three cheese blend baked to perfection (Vegetarian Option Available)

Swedish Meatballs

Large seasoned meatballs served in a light cream sauce



ADDITIONAL SPECIALTY ENTRÉE OPTIONS
(Additional cost outside of package)

Herb Roasted Beef Tenderloin -GF

The leanest cut of beef rolled in fresh herbs and roasted to perfection. Sliced at carving station and served with a creamy horseradish sauce and warm au jus

Tenderloin Beef Tips

The most tender cut of beef served with cabernet mushroom demi glaze

Beef Pot Roast

Slow Roasted Beef Chuck Roast served in gravy with carrots and fingerling potatoes, sweet onions

Honey Lemon Citrus Glazed Salmon-GF

Large baked salmon filet seasoned with herbed butter, fresh tarragon and a honey lemon citrus glaze

Stuffed Chicken Monterey*

Breast stuffed with crumbled feta, sundried tomatoes and artichoke hearts and served with a chardonnay cream sauce topped with feta cheese

Stuffed Chicken Cordon Bleu

Plump rounded chicken breast topped with alpine lace Swiss cheese, tasty smoked honey ham and signature cream sauce, oven baked and browned to perfection



SALAD ON THE BUFFET
(Choose 1 Salad)

Hearts Desire Signature Spring Mix Salad with Raspberry Vinaigrette Dressing

Assorted baby mixed greens presented with crumbled feta cheese, mandarin oranges, fresh blueberries, sugared almonds, dried cranberries

Caesar Salad with Creamy Caesar Dressing

Crisp romaine lettuce, large shaved parmesan cheese, and herbed croutons tossed with traditional house-made Caesar dressing

Traditional Green Salad with Four Peppercorn Ranch Dressing

Crisp romaine lettuce served with cherry tomatoes, diced cucumbers, fresh grated mozzarella cheese, shoestring potatoes

Baby Spinach Salad with Strawberry Poppy Seed Dressing

Baby spinach with sliced strawberries, kiwi and chopped macadamia nuts

Caprese Salad

Sliced roma tomatoes, fresh buffalo mozzarella cheese, sliced purple onions, and chopped basil served with balsamic vinaigrette dressing

Fresh Romaine with Creamy Italian Dressing

Crisp romaine lettuce with sliced tomato, pepperoncini, red onion, seasoned crouton, black olive and fresh grated Romano cheese

Kale and Carrots with Apple Vinaigrette

Fresh chopped kale and grated carrots with granny smith and gala apple chunks, Red onion, chopped bacon, sliced almonds tossed in white wine apple vinaigrette



STARCH ON THE BUFFET

(Choose 1 Starch)

Roasted Garlic Yukon Gold Mashed Potatoes -GF

Mashed with butter, cream and garlic

Rosemary Parmesan Mashed Potatoes-GF

Mashed with butter, cream, fresh herbs and melted fresh parmesan

Au Gratin Potatoes

Thinly sliced Idaho potatoes with cream and cheese garnished with fresh rosemary

Roasted New Potatoes-GF

Turned baby reds with herbs de province, cracked pepper and sea salt

Rice Pilaf-GF

Steamed wild rice blended with mild spices and fresh chopped parsley

Cilantro Lime Rice-GF

Steamed white rice tossed in butter, chopped cilantro and fresh squeezed limes

Vegetarian Pasta Fresca*

Penne pasta with light marsala cream sauce, tossed with baby spinach, sun dried tomatoes, grated parmesan cheese, fresh squeezed lemons and herbs

Farfalle Alfredo*

Farfalle pasta cooked al dente' tossed in creamy homemade alfredo sauce and topped with fresh chopped parsley



VEGETABLE ON THE BUFFET

(Choose 1 Vegetable)

Roasted Fresh Asparagus-GF

Roasted asparagus topped with fresh squeezed lemon juice, lemon pepper, butter and garnished with red pepper strips

Petite Green Beans

Fresh green beans steamed and tossed with garlic butter, dried parmesan cheese and garnished with diced red peppers and fried onions

Baby Carrots with Parsley Butter

Steamed baby carrots tossed in parsley butter

Sweet Corn with Parsley Butter

Steamed sweet corn tossed with melted parsley butter

Vegetable Medley

A combination of broccoli, cauliflower and carrots steamed and tossed in butter and garlic

All vegetable options are GF



FRESH BREAD ON THE BUFFET (Choose 1 Bread)

Soft dinner rolls*
Sliced fresh French bread
Combread muffins

(All bread is served with whipped butter)