



Menu

Create your own custom reception from our exquisite menu selection.

\$35 per person catering minimum
+ tax + 20% service fee

Can be used towards a cocktail hour and reception catering.

Bar sold separately.

All menu prices are calculated based on total headcount.

Prices are subject to change without notice.

Choice of elegant buffet presentation, stations or plated dinner (upgrade)

Catering cost includes: glasses (goblet, bar glasses), plates, eating utensils and catering staff.

Heartwood Hall does not allow outside catering.

Bridal luncheon and rehearsal dinner menus are available upon request.

Cocktail Hour Menu

\$2 PER GUEST PER PASSED HORS D'OEUVRE

Mini Loaded Baked Potatoes

Baby red potatoes loaded with; sour cream, bacon, cheese, chives

Fruit Topped Canapes

Baguette bread topped with sweetened cream cheese and fresh seasonal fruit (available April-August)
Baguette bread topped with melted brie and baked apples or raspberry preserves (available September-March)

BLT Bruschetta

Spicy aioli, butter lettuce, applewood bacon, drizzled with balsamic glaze

Smoked Salmon Bruschetta

Herbed goat cheese topped with smoked salmon

Citrus Shrimp Bruschetta

Zesty orange marmalade topped with cilantro lime shrimp (available April-August)

Olive Tapenade Bruschetta

Goat cheese mixture topped with classic olive tapenade

Strawberry Bruschetta

Goat cheese mixture topped with chopped strawberries, fresh basil and finished with balsamic glaze (Available April-August)

Traditional Tomato Bruschetta

Fresh garden tomatoes, garlic, and basil topped with balsamic glaze

Caramelized Onion and Fig Bruschetta

Herbed goat cheese, fig preserves and caramelized onions (available September-March)

Pimento Cheese Bruschetta

Bacon Wrapped Pineapple Picks

Caprese Salad Skewer

Fruit and Cheese Skewer

Watermelon and Mozzarella Picks

Combined with fresh basil and balsamic glaze (available April-August)

Prosciutto Wrapped Cantaloupe Picks

(Available April-August)

Loaded Potato Soup Shots

(Available September-March)

Tomato Soup Shots with Grilled Cheese Bites

(Available September-March)

Brie with Apricot and Cherry Preserves

Cocktail Hour Menu

\$2.50 PER GUEST PER PASSED HORS D'OEUVRE

Bacon Wrapped, Almond Stuffed, Date Picks

Gourmet Assortment: Deviled Egg Spoons
Roasted red pepper, jalapeno, traditional, smoked salmon

Rendezvous Sausage and Cheese Skewers
Sausage, pepperoncini, sweet and spicy pickles, cherry tomatoes, cheese cubes, dry rub

Shrimp Ceviche Shots
Chopped shrimp, avocado, cucumber cilantro (available April-August)

Mini Chicken and Waffles

Anti-Pasta Skewers
A variation of fresh mozzarella, basil, salami, prosciutto, cherry tomatoes, assorted olives

BBQ Burger Bites
With cheddar and romaine

Black and Bleu Cheese Bites
With blue cheese, arugula and blackberry mustard

Italian Burger Bites
With provolone and basil leaf

Steak Burger Bites
With swiss cheese, bibb lettuce and A-1 sauce

Toasted Ravioli with Marinara Spoons

Shrimp and Grits Spoons

\$3 PER GUEST PER PASSED HORS D'OEUVRE

Country Ham and Biscuits
Topped with red pepper jelly

Sweet and Savory, Bacon Wrapped, Chicken Picks

Buffalo Chicken Wing Drummette With Ranch Shots

Shrimp Cocktail Shots

Beef Tenderloin Crostini
With whipped goat cheese and pesto

Mini Crab Cakes Topped with Red Pepper Jelly

Candied Bacon

Cocktail Hour Beverage Stations

\$2 PER GUEST PER STATION

Classic Fruity Drink station

Raspberry tea, strawberry lemonade, infused fruit water

Infused Water Station

Choose 3: citrus sensation, lavender and lemon, cucumber and mint, rosemary and watermelon, triple berry

\$3 PER GUEST PER STATION

Pucker Up! Premium Lemonade Station

Strawberry lemonade and raspberry lemonade and **choose 3** of the following add-ins: sliced strawberries, cherries, raspberries, blueberries, blackberries, lemons, limes, watermelon (in season)

La-Tea-Da Station

Strawberry tea, raspberry tea, peach tea served with fresh mint and **choose 3** of the following add-ins: lemons, limes, strawberries, raspberries, peaches (in season)

\$3.50 PER GUEST PER STATION

\$6 PER GUEST WITH ALCOHOL

(Available September-March)

Hot Cocoa Station

With peppermint sticks, marshmallows, chocolate kisses, peppermint whipped cream, and chocolate syrup

Alcohol option with Baily's (served by Heartwood Hall bartender)

Apple Cider and Wassail Station

With Red Hots, cinnamon sticks, whole cloves, apple wedges and peppermint garnish

Alcohol option with caramel vodka (served by Heartwood Hall bartender)

Buffet Dinner Menu

Salad Selections

\$6 PER GUEST PER SALAD - DINNER ROLLS INCLUDED

Heartwood Hall Signature Salad

Crispy romaine, baby spinach, sliced strawberries, feta cheese, sugar glazed pecans tossed with our poppy seed dressing

Caesar Salad

Crispy romaine, seasoned croutons, parmesan cheese tossed with our Caesar dressing

Greek Salad

Crispy romaine, kalamata olives, red onion, cucumbers, bell peppers, tomatoes, feta cheese tossed with fresh Greek vinaigrette dressing

Tossed Garden Salad

Crispy romaine, spring mix lettuce blend, tossed with tomatoes, cucumbers, shredded carrots served with these on-side add-ins: shredded cheddar cheese, bacon bits, diced eggs, croutons. Served with your **choice of 3** from a variety of our fresh, homemade dressings: Ranch, Italian, honey mustard, Thousand Island, chef's choice vinaigrette

The "No Lettuce" Salad

Campari tomato wedges, English cucumber slices, red onion rings marinated in a red wine vinaigrette

Caprese Salad

(Available April-August)

Campari tomatoes and fresh mozzarella slices beautifully arranged with fresh basil leaves. Drizzled with premium, extra virgin olive oil and finished with a balsamic glaze

Apple, Pear and Fig Salad

(Available September-March)

Scarlett butter lettuce, apple and pear slices, chopped figs, julienned red onions and toasted walnuts tossed with a fresh fig balsamic vinaigrette dressing

Apple, Cranberry and Orange Salad

Romaine, spinach, apple and orange slices, dried cranberries, pecans, crumbled goat cheese, tossed with a fresh orange juice vinaigrette

Buffet Dinner Menu

Entrees

\$7 PER GUEST PER ENTREE

Lemon Chicken

Garnished with fresh lemons and herbs and ladled with a white wine, lemon and herb cream sauce

Oven Roasted or Grilled Marinated Chicken Breast

With your **choice** of: fresh peach mango salsa (available April-August), apple, onion and cider sauce (available September-March) or homemade tomato corn salsa

Grilled Teriyaki Chicken

With grilled pineapple

Golden, Southern 'Fried' Chicken

Polynesian Chicken Kebabs

With fresh pineapple, cherry tomatoes and zucchini

Rosemary, Apricot Pork Loin

Topped with apricot and rosemary glaze

Bourbon Braised Pork Chops

Dredged pork chops with brown sugar, bourbon glaze

Southwest Seasoned, Grilled Pork Chops

Pineapple Rum Turkey Kebabs

Turkey tenderloin with fresh pineapple chunks, nectarine wedges, red onion and bell peppers on bamboo skewers all seasoned in a pineapple rum marinade

Chef Attended Entrees

\$9 PER GUEST PER ENTREE

Slow Roasted Prime Beef

Choose 2: Au Jus, creamy horseradish, blackberry mustard or caramelized onions

Applewood Bacon Wrapped Roasted Pork Loin

Served with an apple, bacon glaze

Honey Orange Glazed Ham

Orange blossom hone and fresh orange juice reduction

Oven Roasted Turkey Breast

Served with a cranberry orange relish

Buffet Dinner Menu

Premium Entrees

\$15 PER GUEST PER ENTREE

Lemon and Herb Salmon Portions

Cooked with lemon and herb marinade and topped with butter

Shrimp Cocktail Display

Seasoned boiled shrimp, chilled and served in ice bowls with fresh lemons and a tangy cocktail sauce

Beef Tenderloin Kebabs

Tenderloin tips with portabella mushrooms, red onions, cherry tomatoes and multi-colored bell peppers

Beef Tenderloin in Tarragon Butter Sauce

Tender prime beef tenderloin slices, cooked medium rare, in a butter sauce seasoned with fresh pressed garlic and fresh tarragon leaves

Steak Entree

\$20 PER GUEST

Rib-Eye Steak

Marinated in our own special blend. Grilled and rested just prior to presentation (variety of medium rare to well done) on the buffet line.

Buffet Dinner Menu

Vegetables

\$4 PER GUEST PER VEGETABLE

Green Bean Almandine

Sweet and Savory Green Beans

Marinated Green Beans

With grape tomatoes, black olives and feta cheese served cold
(available April-August)

Roasted Asparagus with Lemon Butter

Roasted Broccoli with Lemon Butter

Broccoli and Cheese Casserole

Roasted Brussels Sprouts

With bacon and brown sugar

Roasted Mixed Vegetables

Broccoli, yellow carrots, green beans, red bell pepper, with lemon pepper and olive oil, finished with balsamic vinegar

Roasted Root Vegetable Mix

Butternut squash, sweet potatoes, radishes, carrots
(available September-March)

Summer Skillett Corn

With minced red onion and tri-colored bell peppers (available April-August)

Corn Souffle

Five Cheese Creamed Spinach

Squash Casserole

Summer Vegetable Blend

Red bell pepper, zucchini, summer squash, purple onion
(available April-August)

Buffet Dinner Menu

Potatoes, Pasta and Rice

\$4 PER GUEST PER SIDE

Garlic Mashed Potatoes

Au Gratin Potatoes

Potato Casserole

With apple wood smoked bacon and boursin cheese

Rosemary Roasted Potatoes

Creamy Potato Salad

Cold side (available April-August)

Jeweled Rice Pilaf

White Wine Rice

Parmesan Basil Orzo Pasta

Homemade Mac n Cheese

Stationary Hors d'oeuvres for Reception

\$3 PER GUEST PER HORS D'OEUVRE

BLT Stuffed Cherry Tomatoes

Cherry tomato stuffed with boursin cheese and bacon served on a bed of shredded romaine

Bacon Wrapped Pineapple

Bacon, Lettuce and Tomato

On a buttermilk biscuit with spicy aioli

Fruit Topped Canapes

Sweet cream cheese topped with fresh seasonal fruit (Available April-August)

Brie topped with baked apples or strawberry preserves (Available September-March)

Mini "Loaded" Baked Potatoes

Baby red potatoes topped with sour cream, cheese, bacon, chives

Mini Caesar Salad in Seasoned Bread Bowls

BLT Bruschetta

Spicy aioli, butter lettuce, applewood bacon, drizzled with balsamic glaze

Smoked Salmon Bruschetta

Herbed goat cheese topped with smoked salmon

Pimento Cheese Bruschetta

Citrus Shrimp Bruschetta

Zesty orange marmalade topped with cilantro lime shrimp (Available April-August)

Olive Tapenade Bruschetta

Goat cheese mixture topped with classic olive tapenade

Strawberry Bruschetta

Goat cheese mixture topped with chopped strawberries, fresh basil and finished with balsamic glaze
(Available April-August)

Traditional Tomato Bruschetta

Fresh garden tomatoes, garlic, and basil topped with balsamic glaze

Fruit and Cheese Skewers

Seasonal fruit, variety of cheese cubes, fresh basil and mint topped with balsamic glaze

Crudite Shots

Sliced fresh vegetables with homemade buttermilk ranch

Loaded Potato Soup Shots

(Available September-March)

Tomato Soup Shots with Grilled Cheese Bites

(Available September-March)

Stationary Hors d'oeuvres for Reception

\$4 PER GUEST PER HORS D'OEUVRE

Catfish and Hushpuppy Skewers

Rendezvous Sausage and Cheese Skewers

Sausage, cheese cubes, pepperoncini, sweet and spicy pickles, cherry tomatoes, dry rub

Anti-Pasta Skewers

Fresh mozzarella, basil, salami, prosciutto, cherry tomatoes, assorted olives

Shrimp Boil Skewers

Shrimp, sausage, corn, new potato

Sweet and Savory Bacon Wrapped Chicken Picks

Teriyaki and Pineapple Chicken Skewers

Shrimp and Grits Spoon

Toasted Ravioli with Marinara Spoon

Buffalo Chicken Wing Drummette Shots

With carrots, celery and Ranch

Mango Gazpacho and Grilled Shrimp Shots

With strawberry salsa (Available April-August)

Shrimp Ceviche Shots

Chopped shrimp, avocado, cucumber, cilantro (available April-August)

Shrimp Cocktail Shots

Gourmet Assortment: Deviled Egg Spoons

Roasted red pepper, jalapeno, traditional, smoked salmon

Fried Green Tomato Sliders

Mini broche bun, lime slaw, spicy aioli, bacon

Mini Muffulettas

Mini broche bun, ham, salami, provolone, olive salad

Stationary Hors d'oeuvres for Reception

\$4.50 PER GUEST PER HORS D'OEUVRE

Bar-B-Que Slider

Pulled pork slider served with on side slaw and BBQ sauce

Blackened Chicken Slider

Topped with caramelized onions, bacon, swiss cheese, spicy aioli

Steak and Cheese Slider

Seasoned steak and provolone slider served with blackberry mustard

Chicken and Waffles

Country Ham and Biscuits

Topped with red pepper jelly

Mini Beef Croissant

Topped with shaved parmesan and a mustard caper horseradish sauce

Petite Beef Po' Boys

French bread, tomato, lettuce, Remoulade sauce

Stations Menu

Guest Interactive Stations

\$10 PER GUEST PER STATION

Slider Station

Hamburger and blackened chicken sliders with condiments: ketchup, mustard, spicy aioli, sliced cheese variety, bacon, sautéed onions, pickles, lettuce, tomato

\$8 PER GUEST PER STATION

Salad Station

Choose 3: Heartwood Hall Salad, Caesar Salad, Garden Salad (with dressing variety, cheese, bacon, chopped eggs, croutons), Greek Salad, “No Lettuce” Salad, Caprese Salad, Apple Pear Fig and Fennel Salad and breadsticks

Spud Station

Mashed potatoes, mini loaded potatoes, French fries, sweet potato fries, variety of toppings: shredded cheddar cheese, bacon bits, chopped green onions, sour cream, jalapenos, cheese sauce, ketchup, Ranch, honey mustard, spicy aioli

Anti-Pasta Station

Variety of cured meats, gourmet artisan cheeses, crackers, baguettes, breadsticks, fresh fruit, assorted olives

Street Taco Bar

Chicken and beef, crunchy shells, corn tortillas, Toppings: Mexican crumbling cheese, pickled radishes, Mexican slaw, black bean and corn salsa, guacamole, jalapeno aioli, salsa verde, pineapple mango salsa, lime slices

Biscuit Bar

Southern style biscuits:

Choose 2 proteins: sausage, bacon, fried chicken, country ham

Toppings: honey, blackberry jelly, grape jelly, whole grain mustard, butter, apple cinnamon butter, southern pecan butter

Stations Menu

Guest Interactive Stations

\$6.50 PER GUEST PER STATION

Mashtini Bar

Homemade garlic mashed potatoes served in martini glasses with on side toppings: shredded cheddar cheese, sour cream, bacon bits, chopped green onions

Mashed Sweet Potato Martini Bar

(Available September-March)

Mashed sweet potatoes served in martini glasses with on side toppings: whipped honey butter, marshmallows, cinnamon, brown sugar and glazed pecans

Gourmet Mac n Cheese Martini Bar

Cavatappi pasta cooked al dente and served in martini glasses with:

Choose 2 sauces: gouda and jalapeno, champagne cheese, traditional mac n cheese, tomato vodka cheese sauce

Choose 4 on side toppings: diced ham, bacon pieces, sausage crumbles, caramelized onions, pico de gallo, parmesan cheese, green onions

Fruit and Cheese Station

Assorted cheese, crackers, strawberries, grapes and other seasonal fruits

Crostini Bar

Seasoned and toasted French bread slices with a variety of toppings. **Choose 4:** apricot jam, brie and crushed pecans, balsamic onion and strawberry jam, blue cheese with fig preserves, cream cheese with honey, brown sugar and chopped walnuts, herbed cream and goat cheese and smoked salmon, olive tapenade, ricotta and roasted tomato, spinach and artichoke, whipped mascarpone with fruit jam

Chip and Dip Station

Choose 2 hot dips: sausage spinach and bean dip (TKO dip), spinach artichoke dip, spinach dip, buffalo chicken dip, traditional queso, crab queso, hot onion dip

Choose 2 cold dips: spinach dip in Hawaiian bread, corn dip, pico de gallo, fresh guacamole, roasted red pepper hummus, peachmango salsa, fruit salsa (cinnamon/sugar chips), muffaletta dip, creamy BLT dip, black bean dip

Waffle Bar

Homemade waffles with toppings: chocolate chips, peanut butter chips, sprinkles, whipped cream, butter and syrups: maple, raspberry, blackberry

Choose 3 fruit toppings: blueberries, bananas, strawberries, peaches, baked apples

Stations Menu

"Destination" Stations

\$12 PER GUEST PER STATION

No substitutions can be made

Memphis Station

Choose 2: BBQ nachos, Rendezvous sausage and cheese skewers, chicken and biscuits, catfish and hushpuppy picks, BBQ sliders, BBQ chicken pizza

Choose 2: mac n cheese, deviled eggs, baked beans, potato salad, pasta salad

Old South Station

Choose 2: chicken and waffles, petite pot roast pot pies, fried green tomato sliders, buffalo chicken shots

Choose 2: mini corn bread muffins, assorted veggie shots: fried okra, black eyed peas and turnip greens, chicken and dumplings, corn soufflé, mac n cheese, buffalo chicken dip

New Orleans Station

Choose 2: mini muffettas, ham and debris sliders, low-country boil skewers, shrimp and grits, petite beef po'boys, jambalaya

Choose 2: red beans and rice, Cajun corn maque choux, crab queso dip

South of the Border Station

Choose 2: chicken OR beef quesadillas,

mini chicken OR beef tacos with pico de gallo, ground beef nachos

Choose 2: guacamole and chips, refried beans with toppings, Mexican rice, skillet street corn

Italian Station

Choose 2: parmesan chicken botes,

toasted ravioli with marinara spoons, anti-pasta picks

Choose 2: penne pasta with marinara and garlic bread sticks, caprese skewers, mini Caesar salad cups, margherita pizza squares, spinach and artichoke dip

Brunch Station

Choose 2: country ham and biscuits, candied bacon,

sausage egg and cheese breakfast casserole, biscuits and sausage gravy

Choose 2: cheese grits, yogurt parfait bar, mini pancake stacks, fruit and cheese kebabs, fruit salsa with cinnamon chips

Chef Attended Stations

\$10 PER GUEST PER STATION

Pasta Station

Select 1: bow tie or penne

Select 2 sauces: alfredo, marinara, tomato vodka, white wine cream sauce

Select 2 proteins: chicken, meatballs, Italian sausage slices, grilled shrimp

Select 2 vegetables: roasted mixed, sautéed zucchini, sliced mushrooms, julienned tri-colored bell peppers, fresh spinach
Toppings: parmesan cheese

Fajita Station

Station features: fajita seasoned beef and chicken, julienned tri-colored bell peppers, red onions, warm flour tortillas, fresh guacamole, pico de gallo, shredded lettuce, Mexican cheese blend, sour cream and a tangy south of the border dressing

Reception Beverages

Complimentary Reception Drink Station

Water, tea lemonade and coffee bar

Additional Reception Drink Stations

\$4 PER GUEST PER STATION

Pucker Up! Premium Lemonade Station

Served with strawberry and raspberry syrups and **choose 3** of the following add ins: sliced strawberries, cherries, raspberries, blueberries, blackberries, lemons, limes, and watermelon (in season)

La-Tea-Da Station

Choose 3: southern sweet tea, raspberry tea, strawberry tea, peach tea
Served with fresh mint and **choose 3** of the following ad ins: lemons, limes, strawberries, raspberries, and peaches (in season)

Premium Reception Drink Stations

\$5 PER GUEST PER STATION

(Available September-March)

Hot Cocoa Station

With peppermint sticks, marshmallows, chocolate kisses, peppermint whipped cream, chocolate syrup

Apple Cider and Wassail Station

With Red Hots, cinnamon sticks, whole cloves, apple wedges and peppermint garnish

Dessert/ Groom's "Cake" Stations

\$5 PER GUEST PER STATION

Ice Cream Sundae and Brownie Bite Station

This station is served with on side caramel and chocolate syrups and the following add on garnish toppings: sliced strawberries, cherries, toasted coconut, pecans, candied sprinkles, crushed M&M's

S'mores Station

Graham cracker variety, marshmallow variety, Hershey's chocolate bars

\$6 PER GUEST PER STATION

Cobbler a la mode Station

Pick 3 cobblers: apple, blackberry, cherry, chocolate, peach, pecan. Served with on side vanilla ice cream

Pie a la mode Station

Pick 3 pie varieties: apple, candy bar, cherry, lemon ice box, key lime, peach, pecan. Fruit pies are served with on side vanilla ice cream

Cheese Cake Station

New York style cheese cakes sliced and on display
Served with on side caramel, chocolate and strawberry syrups and a variety of mini flavored cheese cakes

Dinner Quantity Recommendations:

All menu items are charged based on final head count.

Dinner Buffet

1-2 salad choices, rolls, 2 entrée choices, 2-3 vegetable choices + drink station

Hors d' Oeuvre Reception

6-8 Hors d' Oeuvres + drink station

Stations

3 stations + drink station