

HALYARD

RESTAURANT GROUP

CATERING MENUS



Hors d'Oeuvres

COLD HORS D'OEUVRES

Brie Tartlet *with Raspberry Jam*
 Tomato Mozzarella Bruschetta
 Endive Spears *with Goat Cheese and Candied Walnuts*
 Red Skin Potatoes *with Tobacco and Crème Fraiche*
 Mushroom Tarts *with Parmigiano*
 Gorgonzola Tarts *with Red Grapes*
 Mini BLT
 Voodoo Chicken Wrap *with Avocado Sour Cream*
 Seared Tuna *with Asian Slaw*
 BBQ Chicken Cups *with Salsa Fresca*
 Pesto Chicken Wrap *with Sundried Tomato*
 Shrimp Cocktail Shooters

HOT HORS D'OEUVRES

Polynesian Meatballs *with Pineapple Glaze*
 Chicken Satay *with Pesto or BBQ*
 Sweet Corn Cake *with Chipotle Cream*
 Smoked Salmon *with Dill, Lemon, Red Onion, Egg, Capers and Flatbreads*
 Brie and Caramelized Onion Tart
 Lump Crab Cakes
 Firecracker Shrimp *with Cocktail Sauce*
 Crab Stuffed Mushrooms *with Pepper Cream*
 Coconut Fried Shrimp *with Pineapple Sweet Thai*
 Beef Skewers *with Hoisin*
 Crab Rangoons *with Sweet Thai Chili*
 Bacon Wrapped Scallop Satay *with Orange Glaze*
 Seared Duck Breast *with Orange Glaze*
 Sesame Scallops *with Plum Sauce*

Dips & Spreads

SPINACH AND ARTICHOKE DIP
with Crostinis and Parmigiano
 BLUE CRAB DIP *with Crostinis*
 GARLIC HUMMUS *with Flatbreads*
 SALSA ROJA
 BEAN DIP *with Crackers*
 TOMATO SALSA
 GUACAMOLE *with Tortilla Chips*
 PICO DE GALLO

Lunches

Lunches include pasta salad or chips, cookies and sweet/unsweet tea.

SANDWICHES

Grilled Chicken
Lettuce, Tomato, Onion and Smoked Gouda

Chicken Salad
Tossed in Chipotle Aioli, Tomato, Red Onion, Cilantro and Scallions

Sicilian Sub
with Capicola, Salami, Ham, Provolone and Herb Vinaigrette

B.L.T.M.
Bacon, Lettuce, Tomato, Housemade Mozzarella, Basil Aioli on Ciabatta

WRAPS

Chicken BBQ Wrap
with North Carolina BBQ, Cucumber Slaw in a Flour Tortilla

Grilled Vegetable Wrap
with Hummus Lined Flour Tortilla

Seafoods

Salmon
Scallops
Flounder
Catfish
Grouper
Snapper
Sea Bass
Halibut
Shrimp
Loyster *(cold or warm)*
Trout
Tilapia
Wild Salmon

Meats

Filet 8oz
NY Strip 12oz
Veal Scallopine 8oz
Pork Chops 8oz
Hanger Steak 10oz
Lamb Chops
(Australian/New Zealand/Domestic)
Chicken Breast
Short Ribs 8oz
Ribeye 14oz

Sides

Asparagus
Spinach
Green Beans
Haricots Verts
Creamed Corn
Herb Red Bliss
Mashed Potatoes
Sauteed Mashed Potatoes
Basmati Rice
Risotto
Potato Hash
Wild Rice
Couscous
Broccolini
Vegetable Medley

Salads

House Salad
with Almonds, Oranges, Goat Cheese and Orange Vanilla Vinaigrette

Caesar Salad

Tomato and Mozzarella Salad
with Balsamic Basil Vinaigrette

Spinach Salad
with Apple, Bacon, Fennel, Tomato and Raspberry Vinaigrette

Endive Salad
Tossed with Baby Greens, Gorgonzola, Granny Smith Apples, Candied Walnuts and Raspberry Vinaigrette

Wedge Salad
with Cherry Tomatoes, Grilled Red Onion, Bacon, Gorgonzola Crumbles and Blue Cheese Dressing

Carving Stations

Pork Loin
Pork Tenderloin
Roast Beef
Filet
Hanger Steak
Rack of Lamb
(Australian/New Zealand/Domestic)

Display Stations

Jumbo Lump Crab
With Remoulade

Antipasto Platter
Housemade Mozzarella, Prosciutto, Grilled Vegetables, Italian Cheeses and Toasted Nuts

Assorted Cheeses
With Grapes, Strawberries and Crackers

Seasonal Fruit
With Vanilla Cream Dip

Vegetable Crudités
With Ranch Dip and Crostinis

Steak House Special
Georgia Shrimp, Asparagus, Mushrooms, Grilled Hanger Steak, Crostinis and Horseradish Sour Cream

Diving For Seafood
Shrimp, Oysters, Mussels, Lump Crab Salad or Lump Crab with Lemon Cocktail Remoulade

Shrimp Cocktail
with Lemons and Cocktail Sauce

Southwest Fiesta
Pico de Gallo, Guacamole and Black Bean Salsa

Grits, Risotto and Mashed Potato Bar
with Assorted Accompaniments

Smoked Salmon Display
Capers, Crème Fraiche, Red Onion, Chopped Egg and Crackers

Mediterranean Tasting
Garlic, Hummus, Kalamata Tapenade, Baba Ghanoush and Pita Chips

Low Country Boil
With Coleslaw and Cornbread
(Option to Add Crab Legs for Additional Charge)

Dessert Stations

Bread Pudding
White Chocolate, Banana Fosters, Hazelnut Chocolate and Blueberry with Anglaise

Chocolate Fondue
with Pound Cake, Pretzels, Berries, Rice Krispy Treats and Marshmallows

Tiramisu
Layers of Espresso-laced Lady Fingers and Mascapone with Cinnamon

Mini Crème Brulee
Whole Crème Brulee

Dessert Delectables

TARTS

Key Lime
 Creamy Raspberry
 Chocolate Mousse
 Chocolate Pecan
 Pina Colada

COOKIES AND BARS

Mudslide Cookies
 Cherry Pecan
 Magic Bars
 Lemon Bars
 Peanut Butter
 Pecan Bars

AND MORE

Chocolate Strawberry
 Cannoli Pistachio, Chocolate
 Cheesecake Bites
 Truffles

Italian Selections from Tramici

LUNCH OR DINNER PLATTERS

Minimum 12 guests, please.

STARTERS

Housemade Mozzarella and Ripe Tomato
with Basil and Extra Virgin Olive Oil

Antipasto
of Cheeses, Vegetables, Olives and Meats

Toasted Flatbread
with Tomato Chutney, Gorgonzola and Roasted Garlic

Grilled Asparagus
with Sundried Figs, Goat Cheese and Roast Shallot Dressing

Heart of Romaine
Wedge Salad with Pancetta, Gorgonzola and Egg

DESSERT

Tiramisu
Layers of Espresso Laced Ladyfingers and Mascapone with Cinnamon

Cannoli
Crispy Shells Stuffed with Ricotta Spiced with Orange and Pistachio

ENTREES

The Meatball Sub
with Housemade Mozzarella and Parmigiano

Oven Baked Lasagna
Ricotta, Mozzarella, Meat Sauce and Pasta Sheets

Chicken Picatta
Over Angel Hair with Lemon Butter, Capers and Prosciutto

Chicken Parmesan
Over Angel Hair with Red Sauce and Balsamic Reduction

Veal Parmesan
Over Eggplant Mashed Potatoes with Mozzarella and Basil

Veal Osso Bucco
with Creamy Parmigiano Risotto and Tomato Relish

Spaghetti and Meatballs
Topped with Parmigiano and Basil

Shrimp and Crab Scampi
Tossed with Orecchiette, Pancetta and Sweet Peas
Optional House or Caesar Salad

BUFFETS

LUNCH BUFFET

Minimum 20 guests, please.

Taste of Tramici

The Tramici (Romaine hearts with Cucumber, Onion, Red Pepper and Spicy Italian Dressing.) Housemade Focaccia Bread. Choice of: Oven Baked Lasagna with Marinara and Alfredo Sauces or Grilled Chicken Scallopine with Linguine Alfredo and Grilled Asparagus.

DINNER BUFFET

Includes choice of a salad, two side accompaniments and bread service. Minimum 25 guests, please.

Tramici Fare

- Chicken Picatta with Lemon Caper Cream
- Chicken Saltimbocca with Sage
- Artichoke Stuffed Chicken with Garlic Velouté
- Baked Lasagna with Marinara and Basil
- Four Cheese Ravioli with Pesto Cream

HALYARD
RESTAURANT GROUP

55 CINEMA LANE, ST. SIMONS ISLAND, GEORGIA 31522

HALYARDSCATERING.COM

912.638.9100