



Appetizer and Small Bites Menu

Fall and Winter 2019

THE MINIMUM ORDER IS 24 FOR ALL ITEMS.

Dietary Guides

GF - Gluten Free

VV - Vegan

V - Vegetarian

P - Pescatarian

www.HilsCookingCatering.com

415.786.1796

PROTEINS

FISH

Tuna Tartare (P)

Served with mashed avocado and a spicy citrus mayo

\$7.5 each

Salmon Mi Cuit (P)

Smoked salmon with black pepper creme fraiche and lemon zest on a dill fennel macaron

\$8 each

Coriander Salmon Skewers (P/GF)

Served with smoked chili aioli

\$6.75 each

Mini Crab Cake (P)

Crisp panko crab cakes served with a horseradish mushroom aioli

\$7 each

Jumbo Shrimp with Basil Wrapped in Prosciutto (P)

Served on a toothpick with a side of spicy green harissa

\$3.5 each

Shrimp and Chip Cups (P)

Served with creamy lemon aioli and sriracha cocktail sauce

\$6.5 each

Honey Grilled Prawns

Served with with chorizo dukkah and saffron mayo

\$7.5 each

POULTRY

Smoked Chicken Taquitos

Served with queso fresco and jack cheese with sour cream and green salsa on the side

\$6.75 each

Mini Jerk Chicken Tamales

Wrapped in banana leaf and served with plantains and an avocado salsa

\$7 each

Open Faced Mini Chicken & Biscuits with Honey Butter

\$5.5 each

Individual Chicken Curry Pot Pies

Seasoned chicken breast with sauteed carrots and peas served with parmesan bechamel and topped with a mini biscuit

\$5.75 each

Chicken Karaage Skewers

Served with lemon togashi aioli

\$6 each

Spicy Chicken Fried Wontons

Stuffed with parmesan, green onion and pine nuts served with soy garlic miso

\$5 each

BEEF AND PORK

Miso Glazed Pork Belly Spoons (GF)

Served over celeriac slaw with organic apple compote

\$6 each

Asian Steak Roll Ups

Matchstick seared mixed veggies rolled in a tamari marinated ribeye and served with a toothpick

\$6.25 each

Melon Skewer (GF)

Seasonal melons with prosciutto, mozzarella and basil

\$3.75 each

Mini Corn Dogs on a Stick

Served with curry ketchup and honey dijon mustard

\$4.25 each

Everything Bagel Pigs in a Blanket

Served with homemade ketchup and dijon mustard

\$2.75 each

Ribeye Pepper Beef Skewer (GF)

Grilled and served with green harissa chimichurri

\$6

Savory Cream Puff

Served with applewood bacon, butter lettuce and almond crusted fried tomatoes

\$6.75

Mini Spaghetti Carbonara Nest

Cheesy pasta cooked with pancetta, parmesan, parsley and egg all baked in mini ramekins

\$6

VEGETARIAN

Caprese Tortellini Skewers (V)

Cherry tomatoes, mozzarella and tortellini coated with homemade pesto

\$5.25 each

Curry Potato Samosa Cigars (VV)

Served with mint chutney

\$6 each

Crispy Polenta Bites (V/GF)

Served with a mixed mushroom ricotta, honey and thyme

\$5.5 each

Classic Deviled Eggs

Creamy chive filling topped with fried shallots and micro greens

\$6 each

Fresh Spring Rolls (VV) (can be made with shrimp or pork and made GF upon request)

Marinated noodles, cabbage and cucumber served with herb peanut sauce

\$6 each

Quesadilla Cones with Cilantro Lime Sour Cream

Choose One Option:

- Garlic lime shrimp with bell peppers (P)
- Ribbed achote zucchini, sliced almonds and braised leek quesadilla (V)
- Aji amarillo grilled chicken with caramelized onion

\$6.75 each

Crostinis (V)

Choose one:

- Pesto goat cheese crostini with sauteed mushrooms and garlic bruschetta with a balsamic reduction
- Fig & honey crostini topped with pumpkin seeds and whipped ricotta

\$3.75 each

PLATTERS

Custom Slider Platter - Please specify which slider(s) you would like to order

\$7.75 each - minimum order is 36

- Portobello Slider: vegan pesto, caramelized onion and arugula (V)
- Classic American: american cheese, lettuce, tomato, onion, pickle, mayo and mustard
- Beef Slider: caramelized onions, smoked cheddar and arugula
- Fried Chicken: green apple, cabbage and jalapeño slaw
- Cuban Slider: swiss, roast pork, sliced ham, in house pickles and parsley mustard aioli
- Salmon Slider: yuzu aioli, rainbow radishes and arugula (P)

Cilantro Cumin Hummus Bowl Platter (V/V/GF)

Topped with olives, tomatoes, herbs and sweet pepper.

Drizzled with olive oil and served with a side of seasonal veggies and pita (not GF)

\$75 - feeds up to 36 people

Crostini Platter (V)

Build your own garlic crostini with a baked creamy goat cheese in a spicy tomato sauce

\$95 - feeds up to 24 people

Artisanal Cheese Platter

Triple creme, humboldt fog, manchego cheese, prosciutto, salami, fresh seasonal fruit, dried fruit, olives, futs, fresh bread and crackers

\$9.75 per person - minimum order of 24

PartyTime Wings Platter

Comes with two types of seasoned wings tandoori lime and honey mustard bbq served with cilantro ranch

\$200 - feeds up to 24 people

Meatball Platter (GF)

Beef and pork meatballs with herbs and pine nuts with spicy tomato sauce and crostinis

\$220 - feeds up to 24 people

Margarita Stuffed Pizza Roll Platter (V)

Served with marinara sauce and anchovy buttermilk ranch

\$200 - feeds up to 24 people (approx. 3 rolls per person)