Production A La Carte and Bar Menu
$9.95 Per Person Plus GA sales tax, Delivery and 10% Production Fee

*Look For Our New Menu Items*

Choose Either a Salad or Soup
*Additional choices $1.50 per person

**Soups**

- Miso Soup GF
- Leek & Wild Mushroom GF
- Mediterranean Bean Soup GF
- Cuban Black Bean Soup GF
- Spicy Lentil and Carrot Soup GF
- Cheddar Ale Soup with Smoked Kielbasa (gf)
- Vegetarian New Orleans Style Gumbo
- Chicken and Andouille Gumbo
- Roasted Tomato Soup with Basil Croutons
- Curried Sweet Potato and Cauliflower GF
- Smoked Fish Chowder
- Vegetarian Five Bean Chili GF
- Extra Hearty Dragons Breath Chili (gf)

**Salads**
*Cheese and nuts can be served on the side*

- Shaved Brussel Sprout Salad with Lemony Dijon Vinaigrette and Shaved Parmesan
- Chopped Kale Salad with Edamame, Carrot and Avocado
- Classic Caesar with House-Made Dressing and Rustic Croutons
Asian Pear and Gorgonzola with Crisp Romaine and Pomegranate Vinaigrette

Tex-Mex Salad with Roasted Corn, Black Beans, Roasted Poblanos and Cilantro Lime Dressing

Italian Chopped Salad with Salami, Mozzarella, Black Olives and Pepperoncini’s with traditional Italian Vinaigrette

House Mixed Greens with Tomatoes, Onions, Carrots, Cucumber and Rustic Croutons and Choice of Dressing

Spinach, Roasted Beet and Goat Cheese Salad

Mixed Greens with Dried Cranberries, Candied Pecans and Strawberries

Mandarin Orange and Mixed Baby Greens and Red Onion

Grilled Peach and Arugula Salad with Roquefort Blue Cheese

Roasted Butternut Squash with Baby Greens, Candied Pecans and Cider Vinaigrette

**Dressing Choices**

Raspberry Vinaigrette, Herb Buttermilk, Orange Sesame Vinaigrette, Italian Vinaigrette, Cilantro-Lime Vinaigrette, Blue Cheese Dressing, Honey-Basil Balsamic Vinaigrette, Classic Caesar, Cider Vinaigrette, Pecorino and Toasted Walnut Vinaigrette

**Entrée Choices**

*Choose one main entrée or split between a meat and vegetarian option

** Additional entrees $7.50 per person
Poultry Entrees

Chicken Stuffed with Prosciutto and Gruyere with a Roasted Garlic Cream Sauce *(gf)*

Turkey Meatloaf with Red Pepper Relish

Herb Buttermilk Fried Chicken

Green Chili Chicken Enchiladas *(gf)*

House-Made Peach BBQ Chicken *(gf)*

Grilled Honey Chicken with Rum Sauce *(gf)*

Tamarind-Maple Glazed Cornish Hens *(gf)*

Chicken Pot Pie with Cheddar-Chive Biscuit Topping

Grilled Chicken Alfredo

Preserved Lemon Chicken Tagine with Toasted Pine Nut Cous Cous

Lemony Herb Roasted Chicken Breast *(gf)*

**Turmeric Curry Chicken *(gf)*

Florentine Style Stuffed Chicken with Sun-Dried Tomatoes, Feta and Spinach *(gf)*

Beef/Pork/Lamb

Maple and Bourbon Braised Beef Brisket *(gf)*

Grilled Flank Steak with Chimichurri *(gf)*
Kale and Mushroom Stuffed Pork Loin

Lemon and Rosemary Grilled Lamb *(gf)*
Seafood

Ginger and Honey Glazed Salmon

Mustard Roasted White Fish (gf)

Poached Salmon Escalopes in White Wine Sauce (gf)

Salmon Fillets in a Spinach Crust with a Light Butter Lemon Butter Sauce

Vegetarian and Vegan

Vegetarian Red Lentil “Meatless” Loaf made with Brown Rice and Lentils Topped with Red Pepper Relish, BBQ Sauce or Wild Mushroom Gravy

Vegetarian Potpie with Cheddar Chive Biscuit Topping

Vegetarian Lasagna with Spinach, Mushrooms and a Creamy Béchamel or Tomato Based Sauce

Vegetarian Green Chili Enchiladas

Crispy Tofu Banh Mi Tacos

Sides
*Please choose two to accompany your entrée selection

Starches

Creamy Potato Salad with Dill (gf)

German Potato Salad with Green Onions and Crispy Bacon (gf)

Cheesy Gruyere and Fennel Gratin Potatoes (gf)

Cajun Red Beans and Rice (gf)
Saffron Scented Cous Cous

Smashed Red Bliss Potatoes \( \checkmark (gf) \)

Roasted Garlic Whipped Potatoes \( \checkmark (gf) \)

Mediterranean Pasta Salad \( \checkmark V \)

Creamy American Style Pasta Salad \( V \)

Lemony Orzo and Vegetable Salad \( V \)

Wild Mushroom Rice Pilaf \( \checkmark (gf) V \)

Cilantro-Lime Rice \( \checkmark (gf) V \)

Creamy Three-Cheese Mac \( V \)

Baked Sweet Potato Fries \( \checkmark (gf) V \)

Cumin Scented Lentils with Tomatoes \( \checkmark (gf) V \)

Vegetable Options \( (gf) \)

Cauliflower Au Gratin

Ratatouille Provençale

Moroccan Roasted Root Vegetables

Braised Brussels with Turmeric

Roasted or Grilled Asparagus Spears
Steamed Broccoli with Red Chili Flakes and Lemon

Sautéed Assorted Seasonal Vegetables

Sautéed Garlicky Greens

Sautéed Green Beans with Caramelized Shallots and Garlic

Stewed Collard Greens with Tomato and Smoked Turkey*

Roasted Brussel Sprouts

Asparagus with Cherry Tomatoes and Balsamic Glaze

Grilled Mexican Street Corn with Cotija Cheese and Jalapeno Butter

Creamy Old Fashioned Coleslaw

Cumin Scented Cauliflower with Crispy Chickpeas

Cauliflower “Fried Rice”

Grilled Corn “Salad” with Fire Roasted Poblano Pepper, Black Beans and Queso Fresco

Green Bean “Salad” with Cherry Tomatoes, Fresh Basil, Apple Chutney and Feta Cheese

Asian Slaw made with Napa and Green Cabbage, Green Onions, Bean Sprouts, Shredded Carrots Snow Peas with Sesame Ginger Vinaigrette

**Dessert Choices**

*Choose One*

Assorted Fresh Baked Cookies

White Chocolate Cherry Bark
Spiced Dark Chocolate and Orange Scented Bark with Hazelnuts

Triple Fudge Brownies

Seasonal Fruit Crisp

Southern Style Roasted Banana Pudding

New Orleans Style Bread Pudding with Bourbon Crème Anglaise

Baklava in Mini Phyllo Cups with Honey and Toasted Pistachios

Tex-Mex Chocolate Cookies *Favorite Item

Layered Strawberry Shortcake with Pound Cake, Fresh Whipped Cream and Sweet Strawberries Marinated in Balsamic Glaze

Tres Leches Cake

Chef Choice Cupcakes

Chilled Melon Fruit Salad

**Build-Your-Own Bars**

**Soup, Salad and Sandwich Bar:**
Your Choice of Two of our Home-style Soups, Two Sandwiches or Wraps and Two Salads. Served with Fresh Rolls and Assorted Cookies.

**Pasta Bar:**
Caesar Salad
Linguini, Penne and Farfalle Pastas
Alfredo, Marinara and Bolognese Sauce
Toppings: Grilled Chicken, Italian Sausage, Sautéed Spinach, Steamed Broccoli, Mushrooms, Sun-Dried Tomatoes, Onions, Olives and Assorted Cheeses.

Garlic Bread

**Burger Bar:**
Angus Beef Patties, Turkey Patties, and Black Bean Veggie Patties served with Traditional Toppings and Condiments and Fresh H&F Buns.

*Add Premium Toppings for $.50 per person
-Avocado, Sprouts, Premium Cheeses, Turkey Bacon
Served with a Garden Salad, Baked Fries and Assorted Cookies

**Fajita Bar:**

Toppings: Sour Cream, Monterey Jack Cheese, Shredded Lettuce, House-Made Salsa.

*Add Premium Toppings for $.50 per person
-Sautéed Mushrooms, Guacamole, Pico de Gayo, Chipotle Black Bean Dip, and Chips.

**Salad Bar:**
Spring Mix Greens, Iceberg, Spinach and Romaine Lettuces.

**Baked Potato Bar:**
Idaho and Sweet Potatoes, Turkey Chili, Diced Ham, Broccoli Cheese Sauce, Bacon, Cheeses, Sour Cream, Green Onions, Whipped Butters, Caramelized Onions, Sautéed Mushrooms.

**Asian Noodle Bar:**
Mandarin Orange and Spinach Salad with Sesame Ginger Dressing
Pad Thai, Coconut Curry and Cold Sesame Noodles
Grilled Chicken and Shrimp
Toppings: Green Onions, Bean Sprouts, Snow Peas, Lime Wedges, Peanuts, Assorted Chili’s, and Sautéed Mushrooms

**Deli Lunches- Served with Pasta or Potato Salad, Assorted Chips and Cookies**
*Choose two

- Crispy Tofu Banh Mi Sandwich
- Chicken Waldorf Salad served with Fresh Croissants
- Grilled Chicken on Ciabatta with Brie and Sun-Dried Tomato Pesto
- Grilled Farmers Market Sandwiches with Avocado Spread
- Portobello Veggie Wrap with Red Pepper Aioli
- Cuban Panini
- Grilled Vegetable Panini
- Hand Carved Roast Beef with H&F Rolls and Horseradish Aioli

**Additional Sides**
* Serves up to 25 people

- House-Made Guacamole and Chipotle Black Bean Dip with Chips
  $45

- Assorted Breads with Whipped Butter and Jams
  $25

- Fresh Fruit Display with Orange Cream Cheese Dip
  $45
Assorted Crudité with Edamame Hummus and Caramelized Onion and Roasted Garlic Dip
$45

\(\checkmark\) vegetarian
\(\vee\) vegan
\(gf\) gluten free

*New Menu Items