

Smokin' Hoch's Catering Specialists

Back By Popular Demand

Prices are \$13.50 per per menu plus tax and gratuity

Italian

1 Three Cheese Spinach Artichoke Dip with French baguettes, lahvosh crackers and tri color tortilla chips
Tossed Salad or Caesar Salad

Italian Squash Medley (zucchini, yellow squash, and red onions sauteed and topped with diced Roma tomatoes)

Fettuccine Alfredo

Chicken Vesuvio a lightly seasoned chicken breast with thinly sliced red potatoes,
onions and a light chicken sauce with fresh basil

Focaccia Bread

2 Bruschetta with fresh tomato basil and pesto toppings

Tossed or Caesar Salad

Italian green Beans

Vodka Penne -Penne Pasta with our own blend of marinara and our alfredo sauces blended together with a splash of vodka,
basil chicken, spicy Italian Sausage, red and green bell peppers, red onions, and a hint of crushed red pepper.

Focaccia Bread

3 Antipasto-fresh marinated mozzarella, provolone cheese, Salami, pepperoni,
black and green olives, pepperoncini

Tossed or Caesar Salad

Mixed Field Greens with Red Onion, Crisp Bacon, Mushrooms and Honey Mustard Dressing

California Blend Vegetables (broccoli, cauliflower and carrots)

Garlic and Olive Oil Linguine

Beef Roulades (thinly sliced sirloin wrapped around garlic bread, red and green bell peppers, parmesan,
olive oil and red onions, covered with a marinara sauce and Romano cheese)

Assorted Dinner Rolls

Hoch's Elegant Catering

Asian

#1 Fresh Fruit and Domestic Cheese

*Citrus Salad- a blend of romaine and iceberg lettuce served with cranberries,
mandarin oranges with a blueberry pomegranate dressing*

Stir Fry Vegetables (snow peas, broccoli, water chestnuts, bamboo shoots, carrots, celery)

Polynesian Rice (white rice with coconut milk, crushed pineapple and seasonings)

Orange Pork loin

#2 Sushi rolls with wasabi and ginger (non fish rolls)

*Asian Tossed Salad- Mixed Field Greens with mandarin oranges, chow mein noodles,
water chestnuts and bamboo shoots with a ginger dressing*

Sesame Green Beans

Fried rice

Teriyaki Chicken

#3 Sesame Ginger Skewers of Chicken

*Fresh Broccoli Salad-fresh broccoli, green apples, red onions and bacon
bits tossed with a light dressing*

Bean Sprouts

White Rice

Mongolian Beef

Casa Lucinda

Mexican

#1 Tri Color Tortilla Chips with Fresh Salsa and Guacamole

Mexicorn Salad-chilled corn, red and green bell peppers, red onions, cilantro and diced green chilies
and fresh cilantro marinated together

Spanish Rice

Charro Beans or Refried Beans

Tequila Cilantro Chicken

Fresh flour tortillas

#2 Tri Color Tortilla Chips with Fresh Salsa and Guacamole

Southwestern Cabbage Salad with fresh cilantro and raspberry dressing

Spanish rice

Charro beans or refried beans

Carne Asade Tacos with fresh condiments (cilantro, cabbage, cucumbers, onions, limons, cheese and salsa)

fresh flour tortillas

3 Ceviche-cooked fresh shrimp and crab blended with bell peppers, cilantro and green chiles

served with tri color tortilla chips

Mexicorn Salad-chilled corn, red and green bell peppers, red onions, diced green chilies
and fresh cilantro marinated together

Spanish rice

Charro or refried beans

Barbacoa (shredded spiced beef)

fresh flour tortillas

#4 Tri Color Tortilla Chips with Fresh Salsa and Guacamole

Southwestern Cabbage Salad with fresh cilantro and raspberry dressing

Corn and Cilantro infused mashed potatoes

Charro beans or refried beans

Southwestern Chicken Breasts with a creamy cilantro sauce

Fresh flour tortillas

Hoch's Elegant Catering

American

1 Seasonal Fresh Fruit and Domestic Cheese

Mixed Field Greens with Jicama, Carrots, Tomatoes, and Olives
served with a Balsamic Vinaigrette

Broccoli with Cheese

Garlic Mashed Potatoes

Slow Roasted Tri Tip with a bourbon demi glaze

Assorted Dinner Rolls

#2 Domestic Cheese and Assorted Crackers

Garden Salad- a Blend of Iceberg and Romaine lettuce served with fresh
grape tomatoes, red onions, cheese, croutons and your choice of 2 dressings

Green bean almandine (fresh green beans with slivered roasted almonds)

Roasted Rosemary Red Potatoes

Rubbed Seasoned Flat Iron Steak

Assorted Dinner Rolls

3 Antipasto-salami, pepperoni, provolone, marinated mozzarella, green and black olives, pepperoncini, and Lahvosh crackers

Caesar Salad

Tuscan vegetable Blend- Zucchini, yellow beans, tomatoes, olives, and carrots served with olive oil and herbs

Rice Pilaf

Rosemary Pork loin

Fresh Baguettes

4 Swedish Meatballs with a Fennel Cream Sauce

Tossed Salad- a Blend of Iceberg and Romaine lettuce served with fresh
grape tomatoes, red onions, cheese, croutons and your choice of 2 dressings

Peas and Pearl Onions

Au Gratin Potatoes

Smoked Peppered Turkey

Assorted Dinner Rolls

Hoch's Elegant Catering

Tropical

Fresh Seasonal Fruit with Strawberry or Lemon Dipping Yogurt
Napa Cabbage and Toasted Almonds with a Honey Sesame Oil Dressing
Cilantro and Lime Rice
Fresh Grilled Eggplant with Bell Peppers
Roasted Pork Loin seasoned with Cilantro and Lime with a Pineapple Glaze
Flatbread

Greek

Antipasto, Hummus with Pita or Marinated Grilled and Chilled Vegetables (choice of one)
Mixed Field Greens with Tomatoes, Red Onions, Cucumbers, Feta Cheese and Olives with a Balsamic Vinaigrette
Couscous
Citrus Green Beans
Greek Chicken-Chicken breast with Olive Oil, Lemon Juice, Oregano and Roasted Red Onions
Pita Bread

Mediterranean

Antipasto or Grilled and Chilled Vegetables
Mixed Greens with Olives, Tomatoes, Toasted Pine nuts and Balsamic Vinaigrette
Mediterranean Penne Pasta with Sun Dried Tomatoes, Roasted Peppers, Artichokes and a Zesty Marinara Sauce
Citrus Green Beans
Mediterranean Chicken made with Sun Dried Tomatoes, Feta Cheese and Fresh Basil
Flatbread

Contemporary

Stuffed Mushrooms
Mixed Field Greens with tart Granny Smith apples, glazed pecans, Gorgonzola crumbles and a Honey Mustard Dressing
Green Bean Almandine
Citrus Risotto
Apple Wood Bacon wrapped and seared around pork loin with a apple glaze
Brick Fired Flat Bread