



# honeybrine

**CATERING**

## **Entrees**

Minimum 20 people

**\$15/person**

**entrée comes with a choice of 1 salad, rolls and butter**

### **Pasta Bar**

Choice of Pasta - Fettucine, Spaghetti, Shells, Rigatoni

Choice of 2 Sauces - Alfredo, Marinara, Hazelnut Pesto

Add \$2/person - Bolognese, Hazelnut Pesto Cream Sauce, Chicken Alfredo, Turkey Meatballs

### **Taco Bar (no rolls)**

Sweet and Smoky Pork and Cumin Orange Chicken Thighs, Spanish Rice, Black Beans and Corn, Roasted Tomato Salsa, Sour Cream, Cheese and Tortillas

Add Fajita Veg (Bell Pepper, Zucchini, Onion) \$3/person

### **Mashed Potato Bar**

Bacon, Diced Chicken, Steamed Broccoli, Shredded Cheese, Green Onion, Sour Cream, Butter

### **Stir-Fry Bar (no rolls)**

Stir-fried Chicken, Ground Pork or Marinated Tofu, Seasonal Vegetables, Steamed Rice and Sesame Noodles

Choice of Sauce - Teriyaki, Sesame Orange or Spicy Garlic

### **Grain Bowl**

Wild Rice Blend or Barley Pilaf

Sweet and Smoky Black Beans or Curry Lentils

Marinated Chicken Thigh, Spiced Ground Turkey or Tofu Crumbles

Dill Yogurt Sauce, Basil Mint Chimichurri or

Corn Tomato Pepper Salsa

**\$16/person**

**entrée comes with a choice of 2 sides, 1 salad, rolls and butter**

**Braised Chicken Thighs (bone in, skin on)**

**Choice of Sauce**

- Honeybrine BBQ -
- Marsala Thyme Cream Sauce -
- Basil Mint Chimichurri -
- Roasted Pepper, Tomato, Red Wine, Garlic, Rosemary -
- White Wine, Garlic, Lemon, Fresh Herbs -
- Seasonal Sauce -

**Slow Roasted Pulled Pork**

Sweet and Smoky Rub, Honeybrine BBQ

**Turkey Meatballs**

Mushroom Marsala Cream Sauce

**Blackened Pork Loin**

Sweet and Sour Hard Cider Sauce

**Ask about our Seasonal Vegetarian Entrees**

**\$19/person**

**entrée comes with a choice of 2 sides, 1 salad, rolls and butter**

**Grilled Chicken Breast (boneless, skinless)**

**Choice of Sauce**

- Honeybrine BBQ -
- Marsala Thyme Cream Sauce -
- Basil Mint Chimichurri -
- Roasted Pepper, Tomato, Red Wine, Garlic, Rosemary -
- White Wine, Garlic, Lemon, Fresh Herbs -
- Seasonal Sauce -

**Honey Butter Pineapple Shrimp Skewers**

White Wine, Garlic, Orange Zest

**Dijon Crusted Petite Filet**

- Roasted Garlic Aioli -
- Mushroom Marsala Cream Sauce -

**\$21/person**

**entrée comes with a choice of 2 sides, 1 salad, rolls and butter**

**Sweet and Smoky Roasted Tri Tip**

**Choice of Sauce**

- Housemade Chipotle Steak Sauce -
- Basil Mint Chimichurri -

**Butter Poached Coho Salmon Filet**

**Choice of Sauce**

- Lemon Herb Aioli -
- Hazelnut Pesto Cream Sauce -
- Corn, Tomato, Pepper Salsa -
- Dill Yogurt Sauce -

**\$25/person**

**entrée comes with a choice of 2 sides, 1 salad, bread and butter**

**Roasted and Sliced Beef Tenderloin**

- Creamy Sichuan Peppercorn Sauce -

**Balsamic Glazed Halibut**

Sweet Tomato Butter

## Side Dishes

- Pearl Couscous with Lemon and Herbs -
- Sweet and Smoky Sweet Potato Wedges -
  - Mashed Yukon Gold Potatoes -
  - Roasted Garlic Potatoes -
    - Rice Pilaf -
    - Wild Rice Pilaf -
  - Baked Macaroni and Cheese -
- Pasta with Olive Oil and Garlic -
  - Roasted Seasonal Vegetables -
  - Zucchini and Corn with Garlic -
    - Dill Roasted Carrots -
    - Green Beans with Lemon -
- Roasted Asparagus with Balsamic Glaze -

## Salads

### Farm Salad

Seasonal Vegetables, Dijon Herb Vinaigrette or Ranch

### Caesar Salad

Parmesan, Sourdough Croutons, Creamy Lemon Dressing

### Spinach Salad

Green Peas, Asparagus, Strawberries, Pepitas,  
Green Goddess Dressing

### Romaine Salad

Pickled Beets, Shredded Cabbage, Carrot, Sunflower Seeds, Dried  
Cranberries, Red Wine Vinaigrette