



HUB COFFEE BUFFET DINNER MENU



We make most everything from scratch and try to source locally when possible and use Park Ave Breads for our sandwiches. We hope you enjoy the fruits of our labor.

ITALIAN: herbed crostini with eggplant caponata, rock shrimp with white cannellini beans & scampi style vinaigrette (GF), baked cheese stuffed shells in rich tomato sauce, braised beef or pork short ribs (GF) with creamy polenta (GF) \$17/serving

INDIAN: Choice of 2 curries (Tikka masala chicken (GF), Palak Paneer {fried cheese in spiced, creamed spinach} (GF), Chicken in Cardamom Cream sauce (GF), Maka Masala {creamy corn curry} with Indian spice scented rice (GF), lentil dal (GF), chaat masala slaw (GF) or garbanzo bean salad with Indian spiced vinaigrette and naan \$17/person

THAI: Coconut pumpkin soup (GF), chicken & peanut Penang curry (GF) or green chicken curry, steamed rice (GF), Thai peanut carrot slaw (GF), sticky rice pudding with fruit \$16/serving

MEXICO: shredded pork tamale casserole with roasted red chile sauce (GF), sour cream & fresh salsa, lime cilantro rice (GF), savory borracho pinto beans, fiesta corn & black bean salad with cumin vinaigrette (GF) \$14/serving

MOROCCAN BEEF OR CHICKEN STEW: Hearty Moroccan stew with your choice of chicken or beef (GF) accompanied with curried couscous, choice of salad and crusty bread with whipped butter and fig jam \$15/serving

ROASTED SALMON: Nut crusted salmon with ginger butter sauce (GF) with choice of 1 salad and 1 side dish with crusty bread and butter \$17/person

PORK: apple and Gorgonzola stuffed pork tenderloin with cherry reduction sauce (GF) -or- roasted pork with sticky mango glaze and mango cucumber relish (GF) and choice of 1 side and 1 salad with crusty bread and butter \$15/serving

ROASTED CHICKEN: goat cheese stuffed chicken breast with masala sauce, crusty rolls with whipped butter and choice of 1 side dish and 1 salad \$16/serving

SIDES: roasted herbed baby red potatoes (GF); creamy polenta (GF); wild mushroom bread pudding; praline sweet potato casserole (GF); cheese stuffed shells in rich tomato sauce; butternut squash & creamed spinach gratin; creamed corn with bacon, cremini mushrooms and thyme (GF); cheesy cauliflower gratin (GF), cheesy potato gratin, chilled asparagus with Dijon vinaigrette (GF)

SALADS: spring mix salad with choice of 2 dressings; Thai carrot peanut slaw; faro salad with pistachios, shaved Parmesan & cherry tomatoes dressed in a mint lemon oil vinaigrette (NOT GF); Thai rice salad; spicy kale salad with pomegranate molasses vinaigrette; Fiesta corn, black bean & rice salad with cumin vinaigrette; spinach salad with roasted almonds & dried cranberries; Asian coleslaw; chipotle coleslaw
Scratch-made dressings: ranch, blue cheese, poppyseed vinaigrette, Korean, chipotle ranch, chaat masala, Italian

~18% service charge will be applied to the final bill~

We are passionate about food, flavors and ethnic cuisines. If there is a dish that you have had elsewhere or a family recipe that you would like to see presented at your event we'd love to work with you in creating that dish!

(Prices may change. Menu items may change with the seasonal availability at times. The above menus are not set in stone; if there is a dish that you would like to put in place of another we can discuss the change and any possible changes in the price.)

HUB COFFEE: 314 N LAST CHANCE GULCH, HELENA, MT (406) 422-1102 shalanhastings@hotmail.com

HUB COFFEE APPETIZER & SMALL PLATES MENU

We make most everything from scratch and try to source locally when possible and use Park Ave Breads for our sandwiches. We hope you enjoy the fruits of our labor.

- ~Pickled extra-large (26-30) shrimp with red remoulade sauce \$19/pound of shrimp GF (Min order of 2 pounds)
- ~Black pepper & garlic chicken wings served with Hub-made blue cheese dressing, carrot and celery sticks, \$26/3#
- ~Capresse skewers with a cherry tomato, fresh mozzarella & fresh basil drizzled with a balsamic reduction \$1.25/skewer GF
- ~Bruschetta with seasonal vegetable or spread and cheese atop broiled Park Ave baguette, please follow up with Shalon to discuss current seasonal options \$1.25-1.75/piece
- ~Deviled eggs 2 ways, old school with sugared bacon shards or chipotle mixture with cilantro garnish \$18/doz (24 halves) GF
- ~Rumaki (bacon wrapped chicken liver bites) \$48/50 pieces GF
- ~"California Dip" (onion dip) with kettle chips, not your Lipton onion dip, a bit more *refined* \$13.99/pound of dip GF
- ~Blow your mind Blue Cheese Dip with kettle chips \$15.99/pound of dip GF
- ~Sausage stuffed mushrooms \$46/50 mushrooms GF
- ~Cheese ball rolled in crushed pecan with crackers \$24/2# ball
- ~Sausage roll pockets (pigs in blankets with Hub-made sausage mixture) with Dijon mustard \$1.35/ea (Min order 20)
- ~Fresh fruit platter \$2.50/4 oz serving GF
- ~Smoked salmon with whipped cream cheese, capers, paper thin lemon slices, fresh dill with sliced Park Ave ciabatta bread \$4.75/serving GF without the accompanying bread
- ~Cookie/brownie/dessert tray \$1.20/piece
- ~Shortbread pie bites, choice of lemon, pecan, cherry or custom flavor; think mini-mini pies \$1.40/ea (Min order of 15 of 1 flavor)
- ~Spanish-rubbed chicken skewers with mint cilantro & peanut dipping sauces \$1.75/skewer (Min order of 10 skewers) GF
- ~Rosemary parmesan biscuits with whipped butter and choice of pumpkin butter, apple butter, fig jam or red onion confit \$2.75/serving (add choice of sliced meat for another \$1.50/serving) (Min order of 10 servings)
- ~Tikka masala chicken skewers with cilantro yogurt dipping sauce \$1.75/skewer GF (Min order of 20 servings)

~Bacon wrapped almond stuffed dates \$35/30 pieces GF

~Seasonal puff pastry turnovers (sweet-spiced pumpkin cream cheese, cherry or spiced pear or *savory*-mozzarella & sundried tomato, roasted butternut squash or Indian spiced potato & pea filling) \$2/serving (Min order of 10 of any flavor)

~Indian spiced nuts, pretzels & boondi mix made in-house \$18/lb

~Asian chicken meatball with cucumber slice, cilantro sprig & sweet chili dipping sauce \$1.25/serving (Min order of 20)

~Puff pastry wrapped brie wheel baked with choice of cranberry compote, cherry compote, mango/ginger sauce or apricot compote served with crackers and ciabatta slices. \$30/6" diameter wheel

~Pickled & Such Antipasto Platter includes pickled asparagus; pepperoncini peppers; pickled beets; Hub-made olive salad tapenade; capresse skewers made of cherry tomatoes, fresh mozzarella & basil leaves; marinated artichoke hearts; capicola coronets and peppadew peppers with Park Ave ciabatta slices and crackers. Small platter serves 20/\$60, large platter serves 50/\$150

SALADS & VEGGIES

~Curried couscous salad with dried fruits and roasted almonds \$2.50/serving (Min order of 10 servings)

~Indian spiced garbanzo bean and corn salad \$2/serving GF (Min order of 10 servings)

~Rock shrimp with white cannellini beans & scampi style vinaigrette \$3.00/serving GF (Min order of 10 servings)

~Chilled asparagus with mustard herb vinaigrette \$2.15/serving GF (Min order of 10 servings)

~Farro salad with fresh mint & basil, pistachio nuts, shaved parmesan, cherry tomatoes & spring mix dressed with lemon vinaigrette \$2.75/serving (Min order of 10 servings)

~Harvest Rice salad with wild & long grain rice, toasted pecans, raisins, tart green apple, parmesan and celery dressed in a Hub-made poppy seed dressing \$2.75/serving GF Vegan if cheese if left out (Min order of 10 servings)

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We are passionate about food, flavors and ethnic cuisines. If there is a dish that you have had elsewhere, an ethnic cuisine that you would like to explore or a family recipe that you would like to see presented at your event, we'd love to work with you in creating that dish or meal!

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HUB COFFEE LUNCH CATERING MENU



We make most everything from scratch and try to source locally when possible and use Park Ave Breads for our sandwiches. We hope you enjoy the fruits of our labor.

~Autumn Farro Salad with apple cider scented farro, mint, basil, pistachio nuts, cherry tomatoes, spring mix & shred parmesan dressed with a lemon vinaigrette \$2.85/serving (Min order of 10 servings)

~Fruit platter \$2.50 / 4-6 oz serving dependent upon seasonality of fruit

~Cookie/brownie/dessert tray \$1.20/serving

~Spanish-rubbed chicken skewers with mint cilantro & peanut dipping sauces \$3.50/serving (2 skewers) (Min order of 10 servings)

~Curried couscous salad with dried fruits and roasted almonds \$2.50/serving (Min order of 10 servings)

~Thai carrot salad with peanut dressing \$2.50/serving (Min order of 10 servings)

~Indian slaw with Chaat Masala vinaigrette \$2.50/serving (Min order of 10 servings)

~Chipotle slaw with toasted almonds, cilantro and cabbage/carrot mix \$2.50/serving (Min order of 10 servings)

~Tamari tahini pea salad with red bell peppers & toasted almonds \$2.50/serving (Min order of 10 servings)

~Rosemary parmesan biscuits with whipped butter and choice of pumpkin butter, apple butter or red onion confit \$3/serving. Add choice of sliced meat for another \$1.50/serving. (Min order of 10 servings)

~Rock shrimp with white cannellini beans, fresh herbs & scampi style vinaigrette \$3.25/serving (Min order of 10 servings)

~Beef & broccoli ramen, served cold \$3.25/serving (Min order of 10 servings)

~Curritos! Curry filled burritos with date chutney, cilantro yogurt sauce and garlic pepper sauces to add to burritos. Choose palak paneer (spinach & fried cheese), tikka masala chicken, cardamom chicken, maka masala (curried corn) or curried garbanzo beans \$8/currito (Min order of 8 for 1 curry flavor, min order of 15 for 2 curry flavors) Curritos are kept warm until pick-up.

~Sandwich platter and Kettle chips: a selection of 3 different sandwiches pre-made, cut in half and displayed on serving trays \$10/serving of a full sandwich (Min guest count of 10)

~Boxed lunch: sandwich, choice of fruit or potato salad, bag of Kettle chips and a cookie all packed into individual lunch box \$14/lunch

BUFFET OPTIONS

~Soup buffet, choose Hub made soups with soft herbed beer bread, \$7.00/serving. Add a house salad or slaw for \$2.50/serving (Minimum guest count of 15 for choice of 2 soups, minimum of 8 guests for a single soup choice)

Tikka masala shrimp GF
Curried corn GF
Hungarian mushroom GF
New England clam chowder GF
Chili (vegetarian or beef) with shredded cheese & sour cream on the side GF
Italian orzo beef
Cream of tomato GF
Broccoli cheddar GF
Guinness stew
Caribbean chicken GF
Chicken noodle soup
Pork pozole GF
Jamaican beef stew
Moroccan chicken stew

~Sandwich making buffet line. Guests can create sandwiches from platters of sliced cheeses, sliced meats, romaine lettuce leaves, tomato slices, Park Ave breads with mustard, mayonnaise and choice of 2 Hub-made spreads. Includes side salad with choice of 2 Hub-made salad dressings, a fruit salad, bags of chips and trays of Hub-made cookies. \$15/serving (min of 20 guests)

~A 1/2 sandwich, chips and choice of side salad (side green salad, Harvest rice salad, potato salad, Thai carrot slaw, curried couscous, or Indian slaw) for \$9/person (Min guest count of 10)

~Autumn farro salad, fruit platter, choice of soup with beer bread and dessert tray for \$11/person.

~Soup & beer bread, salad (choice of side green salad, potato salad, Harvest rice salad, Thai carrot slaw, curried couscous, or Indian slaw) and dessert tray for \$10/person (Min guest count of 10)

~Tikka masala chicken skewers, Curried corn chowder, Indian spiced garbanzo bean salad or Chaat masala slaw & dessert for \$11/person (Min guest count of 10)

~Currito with accompanying Indian sauces, Indian garbanzo bean salad or chaat masala slaw and dessert platter for \$12/person (Min guest count of 10)

~Or create your own buffet line with options from the salads, slaws and meat entrees above or with a discussion with Shalon about other desired dishes. We'd love to chat with you to create a delicious lunch.

Serving size for salads and slaws is typically 4-6 oz unless specified otherwise.

For buffet options, your order arrives with sturdy paper plates, utensils, and paper napkins. All necessary non-disposable equipment is included for use at no extra charge. We'll return later to pick up all non-disposable equipment.

Beverage service can be included at an additional charge.

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HUB COFFEE BREAKFAST/BRUNCH CATERING MENU



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~**Hub Continental** – Regular &/or decaf coffee in air pot, assorted juices, assorted pastries & fruit platter \$10/person (All coffee setups include sugar, sugar substitute, creamers, cups, lids, stir sticks and napkins.) Min order of 12

~**Hub Continental with Tea** – Regular &/or decaf coffee and hot water in air pots and 3 loose leaf teas, assorted juices, assorted pastries & fruit platter \$13/person (All coffee setups include sugar, sugar substitute, creamers, cups, lids, stir sticks and napkins.) Min order of 12

~**Hub Coffee air pot** \$18/1 gallon coffee (serves approx. 15 8oz servings) (All coffee setups include sugar, sugar substitute, creamers, cups, lids, stir sticks and napkins.) Pick up and return of air pot(s) and cup caddy is required for orders less than 4 air pots.

~**Coffee, tea & juice** (creamer, sugars, cups, hot water) \$3/person

~**Smoked salmon** with whipped horseradish cream cheese, capers, paper thin lemon slices, fresh dill with sliced Park Ave ciabatta bread \$4.75/serving GF without bread (Min order of 15 servings)

~**Pear cardamom bread pudding** with fresh whipped cream \$3.25/serving

~**Baked French toast** with orange sauce \$3/serving

~**Strata**: egg & cubed bread casserole with sour cream & fresh salsa (roasted green chile/cheddar, bacon/spinach/cheddar, mushroom/gruyere) \$3.75/serving

~**Frittata**: egg & sliced potato casserole with sour cream & fresh salsa (spinach/bacon/parmesan, spinach/ricotta/caramelized onion, green chile/sausage/ cheddar) \$3.75/serving GF

~**Egg bake**: crustless quiche with flavor options of Greek veggie or Roasted green chile & sausage \$3.75/serving or 9"x13" pans \$24 GF

~**Hot Oatmeal Bar** with butter chips, brown sugar, cream, raisins and chopped almonds \$4/serving

~**Cheddar garlic grits** \$2.75/serving

~**Biscuits & sausage gravy** \$4/serving

~**Wild mushroom bread pudding** \$3.50/serving

~**Biscuits** with whipped butter & 2 choices of Hub made spreads (rosemary pear butter, raspberry thyme compote, apple butter, lemon curd) \$3.00/serving Add choice of sliced meat for another \$1.50/serving

~**Eggs in green or red shakshuka** \$3.50/2 eggs with sauce GF/Vegetarian (Min order of 12 servings)

~**Thick sliced country ham steaks** with mustard sauce \$4/serving (3 oz serving) GF

~**Thick sliced bacon** \$3/serving (2 pieces) GF

~Fruit salad \$2.50/serving GF

~Fresh fruit platter \$2.50/serving GF

~Overnight Oats, a cold-prepped porridge of lightly sweetened oats, fruit, nuts & almond milk. Choice of Tres Leches, Pumpkin Spice or Tropical (vegan) \$4/serving (Min order of 4)

~Yogurt bar with fresh fruits and granola \$4.50/serving GF

~French puffs (think cinnamon sugar cake donuts in mini muffin shape) \$1.25/serving

~Fresh muffins (spiced pumpkin, apple pecan, blueberry, lemon poppy seed) \$2.50/ea

~Scones (cherry almond, Irish oat, ginger cardamom, lemon cream, maple candied bacon-pls add \$0.75 per scone) \$2.50/ea

~Coffee cake \$2.50/serving

~Blueberry buckle with crème anglaise \$3.00/serving

~Thick-sliced quick bread (cranberry orange, orange cinnamon, dark chocolate, banana, banana coconut, pumpkin) \$2.25/serving

~Jalapeno Jack & Cheddar cornbread muffins with honey butter \$2.25/serving GF

~Farro salad with fresh mint & basil, pistachio nuts, shaved parmesan, cherry tomatoes & spring mix dressed with lemon vinaigrette \$2.75/serving (Min order 10 servings)

~Harvest Rice salad with wild & long grain rice, toasted pecans, raisins, tart green apple, parmesan and celery dressed in a Hub-made poppy seed dressing \$2.75/serving GF/Vegan if cheese if left out (Min order 10 servings)

~Roasted, herbed baby red potatoes \$2/serving GF/Vegan

~Pickled extra-large (26-30) shrimp with red remoulade sauce \$19/pound of shrimp GF (Min order of 2 pounds)

~Huevos Rancheros bar: your guests get to create their own masterpiece with an array of options such as soft and crunchy corn shells, poached eggs nested in vegetarian Hub-made red ranchero sauce, pulled pork or shredded beef, vegetarian refried beans, shredded cheddar/jack chopped cilantro, chopped white onion, cheese, cotija cheese, fresh salsa, chipotle crema, guacamole, sliced scallions, pickled jalapenos, pickled onion & radish, sour cream and black olives \$11/person Add roasted potatoes to line for additional \$1/person

~Bloody Mary/Caesar bar; we bring the accoutrements, you bring the booze: Hub-made bloody Mary mix and Clamato juice, bacon strips, pickled shrimp, pickled asparagus, fresh celery ribs, pepperoncini peppers, olives, cheese cubes, summer sausage, dilly beans, soy soaked hard boiled eggs, fresh lime wedges and glass rimming salt \$8/person (includes ice, glassware, serving platters & jars and skewers) *Due to Montana liquor laws there will be a possibility that you'll need to coordinate your liquor with a bar with a catering endorsement if your event is outside of your home. I can help you determine the ins & outs.*

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Minimum serving per item is 10 servings unless otherwise noted.

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