

The Hangar *American Grill* "Catering"

850-623-3410 | 3966 Avalon Blvd. | Milton, Florida 32583

Contact Nora Jones, Catering Coordinator.....831-601-6175

- Catering Menu flexible and can be personalized to meet your needs.
- Our regular menu options are available. Below are basic options.
Seasonal Menus available. Served in our banquet room or offsite.

Main Course:

- Prime Rib Carving Station
- BBQ Smoked Brisket
- Ribs: Baby Back or Full Rack Pork Ribs with Dry Rub
- Fresh Chicken Breast with White Wine Sauce
- Grilled BBQ Chicken
- Pot Roast served with Savory Home Style Gravy & Carrots
- BBQ Pulled Pork
- Lasagna
- Shrimp & Cheese Grits
- Shrimp or Chicken Alfredo

Bread Choices to Compliment Main Course: Slider Buns, Dinner Rolls or Garlic Bread

Appetizers:

- Grilled Sausages with three mustard dips
- Deviled Eggs
- Vegetable Tray
- Spinach Artichoke Dip
- Charcuterie Tray includes cured meats, cheeses, assorted nuts, apple and dried fruits. fruit spreads, assorted sliced baguette, PitaBread, assorted crackers.
- Fruit Bobs 4" stick (grape, pineapple and melon). Assorted fruit trays, assorted vegetables choose two types of dip: Ranch, Hummus, Green Goddess or your special request.
- Lamb Pops grilled serviced with Chimichurri Sauce (Parsley, Garlic, Oregano, Olive Oil, and Red Wine Vinegar).

Sides:

- BBQ Baked Beans
- Jalapeno Creamed Corn
- Collard Greens
- Mixed Steamed Vegetables
- Corn on the Cob
- Red Skin Mashed Potatoes
- Cheese Grits with Salsa

Salads:

- Green Garden Salad with Romaine slivered Carrots, Tomatoes, and Cucumber. Served with three types of dressing, choose from: Ranch, Bacon Ranch, Italian, Blue Cheese, Thousand, or Caesars.
- Macaroni Salad, Potato Salad, Cole Slaw.
- Cucumber Tomato Salad dressed with Italian Dressing (herbs, vinegar, oil and sugar).
- Three Bean Salad
- Greek Salad with Romaine, Black Olives, Tomatoes, Cucumbers, Feta Cheese served with Italian Dressing, Balsamic, French or Honey Mustard.

Main Event Seafood

- King Crab Legs
- Low Country Boil with Jumbo Shrimp, Red Potatoes and Corn on the cob.
- Jumbo Shrimp & Scallops with a light cream sauce.
- Deep Fried Shrimp or Fish Fry: Mullet or Catfish (onsite only)

Appetizers:

- Shrimp Cocktails, served with Cocktail Sauce.
- Deep Fried Crab Cake Bites served with Ranch Dip or Spicy Sriracha Mayo. Deep Fried Shrimp served with Cocktail Sauce or Tartar Sauce.
- Salmon Bobs 4 "stick served with Tartar Sauce or Sweet Mango Salsa.
- Shrimp Dip or Crab Dip. Queso Dip with Baby Shrimp served with Fresh Tortillas.

Salads:

- Lump Crab Salad with celery, Chopped Romaine Lettuce, Onion, dressed with a light Lemon Mayo.
- Shrimp Salad with celery, Chopped Romaine, onion, and a light Lemon Mayo.
- Shrimp Pasta Salad

Grazing Table

- Charcuterie Tray includes cured meats, cheeses, assorted nuts, apple and dried fruits. Fruit Spreads, assorted sliced baguette, Pita Bread, assorted crackers.
- Grilled Sausages served with assorted mustards.
- Spinach Artichoke Dip served with chips, sliced Baguettes, and assorted crackers.
- Hummus Roll Ups with Hummus (Romaine, Red Bell Peppers rolled in a spinach tortilla).
- King Ranch Dip served with Tortilla Chips.
- Fruit Tower served with Grapes, Strawberries and assorted Melons.

Lighter Fare

- Taco Bar, Grit Bar, Hot Dog Bar, Baked Potato Bar, Chili Bar
- Spaghetti & Meat Sauce; Chicken Tenders, Mac & Cheese, Fruit; Salads Set-up with Rolls.

Fresh Made Home Style Desserts

- Chip Cookies, by the dozen. Pies: Key Lime, Pecan, Cherry or Apple. Bread Pudding, Strawberry Short Cake. Cobblers: Peach, Blue Berry, or Cherry Cobbler. Sheet Cake: Yellow, Chocolate, Carrot, Strawberry, Lemon, Orange Cake (frosted with Cream Cheese).

Drinks: Water, Soda, Ice Tea sweet and unsweet. Beer, Wine and Sparkling Wine or Liquor available upon request.

