



## Reception Menus

### Cold Hors d'oeuvres

*Mini Chicken Salad Phyllo Cups*  
*Caramelized Red Onion Tart with Blue Cheese*  
*Roasted Vegetable and Cheese Pinwheels*  
*Pimento Cheese Tea Sandwiches*  
*Asparagus with Tarragon Cream*  
*Watermelon Feta Skewers with Fresh Mint*

*Tomato and Basil Bruschetta with Crostini*  
*Roma Tomato and Herb Mayo Tartlets*  
*Caprese Salad Skewers*  
*Mini Chicken Salad Croissants*  
*Southern Deviled Eggs*  
*Mini Crudit  Cup with Buttermilk Ranch*

### Warm Hors d'oeuvres

*Bacon Wrapped Pineapple with Brown Sugar*  
*Bacon Wrapped Bratwurst Bites with Dijon Sauce*  
*Italian Meatballs with Tomato-Basil Sauce*  
*Kentucky Bourbon Meatballs*  
*Grilled Chicken Tenders with Honey Mustard*

*Vegetable Spring Roll with Sweet Thai Chili Sauce*  
*Greek Chicken Meatballs with Lemon Sauce*  
*Chicken Satay with Pickled Cucumbers*  
*Chicken Skewers with Asian Plum Sauce*  
*Fresh Fruit Platter with Orange – Yogurt Dip*

### Premium Hors d'oeuvres

*Sesame Tuna on Wonton Crisp with Wasabi Sauce*  
*Low Country Pickled Shrimp*  
*Beef Tenderloin Slider with Horseradish Cream*  
*Mini Beef Wellingtons*  
*Fruit and Cheese Platter*  
*Hot Crab Dip with Crostini*

*Mini Crabcakes with Jalapeno Remoulade*  
*Crab and Cheese Stuffed Mushroom Caps*  
*Coastal Shrimp with Old Bay Cocktail Sauce*  
*Brie and Raspberry En Croute*  
*Charcuterie Board with Meats, Cheeses, Etc*  
*Cold Shrimp Dip with Crackers*

### Sliders and Handhelds

*Pulled Pork Tacos with Pickled Cilantro Slaw*  
*Pulled Pork BBQ Sliders with Apple Slaw*  
*Roast Beef with Mixed Greens and Horseradish Sauce*  
*Pork Tenderloin with Blackberry Sauce*

*Sweet Potato Biscuits with Ham and Sweet Mustard*  
*Flank Steak with Arugula and Blue Cheese Aioli*  
*Grilled Chicken with Bib Lettuce & Honey Mustard*  
*Mini Burgers with Cheese and Caramelized Onions*

### Dips and Spreads

*Buffalo Chicken Dip with Celery and Carrot Sticks*  
*Artichoke and Spinach Dip with Assorted Crackers*  
*Pecan Cheese with Strawberry Preserves and Crackers*  
*Tri Colored Tortilla Chips and Homemade Salsa*  
*Sweet Cheesecake Dip with Ginger Snaps*  
*Jalapeno Guacamole with Tri Color Tortilla Chips*

*Cranberry Whipped Feta with Pistachios and Chips*  
*Red Pepper Hummus with Homemade Pita Chips*  
*Black Bean with Cilantro Sauce and Tortilla Chips*  
*Homemade Tzatziki with Pita Chips*  
*Lemon and Mint Hummus with Pita Chips*  
*Cranberry -Jalapeno Dip with Toasted Bagel Chips*

## **Savory Stations**

Minimum of 50 Guests

### **Mac and Four Cheeses**

*Chopped Scallions, Cheddar Cheese, Fried Onions, Hot Sauce*

### **Smashed Potato**

*Bacon Bits, Sour Cream, Cheddar Cheese, Fried Onions, Butter*

### **Cheese Tortellini**

*Creamy Tomato Sauce, Italian Seasonings, Parmesan Cheese*

### **Sweet Potato**

*Mini Marshmallows, Candied Pecans, Butter*

### **Southwest Nachos**

*Tortilla Chips, Nacho Cheese, Jalapenos, Sour Cream, Pico de Gallo*

### **Street Tacos**

*Soft and Hard Tortillas, Fresh Cilantro, Ground Beef, Shredded Cheese, Taco Sauce, Chopped Onion*

### **Charcuterie Display**

*Beautifully displayed assortment of Meats, Cheeses, Breads, Jams, Pickles*

## **Chef Attended Carving Stations**

Minimum of 50 Guests

### **Roasted Top Round of Beef**

*Silver dollar Rolls, Horseradish Cream*

### **Marinated Turkey Breast**

*Silver Dollar Rolls, Cranberry Mayonnaise*

### **Roasted Salmon**

*Red Onions, Lemon, Cucumber – Dill Sauce*

### **Beef Tenderloin**

*Silver Dollar Rolls, Dijonnaise Sauce, Arugula Salad*

### **Pork Tenderloin**

*Silver Dollar Rolls, Blackberry Sauce*

### **Marinated Flank Steak**

*Focaccia Bread, Cilantro - Garlic Sauce*

### **Horseradish Encrusted Prime Rib of Beef**

*Horseradish Cream, Dijon Mustard, Au Jus*

## **Salad Stations**

Minimum of 50 Guests

### **Caesar Salad**

*Fresh Romaine Lettuce, Shaved Parmesan Cheese, Olives, Tomatoes, Croutons, Caesar Dressing*

### **Organic Kale Salad**

*Organic Kale, Cinnamon Kissed Roasted Sweet Potatoes, Sunflower Seeds, Fresh Blueberries, Dried Cranberries, Feta Cheese, Lemon - Dijon Vinaigrette*

### **Mediterranean Salad**

*Fresh Romaine Lettuce, Feta Cheese, Cucumbers, Olives, Tomatoes, Greek Style Dressing*

### **Champagne Salad**

*Mesclun Salad Greens, Pears, Walnuts, Goat Cheese, Champagne Vinaigrette*

## **Chef Attended Action Stations**

### **Italian Pasta Station**

*Penne Pasta, Grilled Chicken, Italian Sausage, Alfredo and Tomato – Basil Sauces*

### **South Carolina Low Country Shrimp and Grits**

*Sauteed Coastal Shrimp, Creamy Grits, Cheddar Cheese, Cajun Cream Sauce, Chopped Bacon, Scallions*

### **Tex-Mex Fajitas**

*Grilled Peppers and Onions, Seasoned Grilled Chicken, Marinated Grilled Steak, Flour Tortillas, Fresh Cilantro*

### **New England Lobster Ravioli**

*Lobster Stuffed Ravioli with Champagne Cream Sauce with Roasted Cherry Tomatoes, Truffle Oil, Fresh Parmesan Cheese, Fresh Basil, Light Cream*

### **The Gourmet Tuscan**

*Penna and Bow Tie Pasta, Vodka, Tomato – Basil and Alfredo Sauces, Grilled Chicken, Coastal Shrimp, Italian Sausage, Fresh Basil, Parmesan Cheese, Garlic Bread Sticks, Chopped Italian Salad*

### **The Grand Seafood Station**

*Sauteed Mini Crabcakes, Shrimp Cocktail Shooters, Oysters on the Half Shell on Ice with Appropriate Garnishes*

### **The Down South**

*Pulled Pork BBQ Sliders with Blackberry BBQ Sauce and Apple-Cabbage Slaw, Southern Deviled Eggs, Four Cheese Mac and Cheese, Dixie Collard Greens, Pimento Cheese Tarts*

### **The Black Tie**

*Marinated Whole Chef Carved Beef Tenderloin, Red Onion – Cabernet Sauvignon Sauce, Roasted Garlic Mashed Potatoes, Balsamic Roasted Vegetable Tray, Caesar Salad with Shaved Parmesan Cheese*

### **Sweet Stations**

#### **Make Your Own S'Mores**

*Marshmallows, Chocolate Bars, Graham Crackers with Mini Stove and Skewers for Dipping*

#### **Sauteed Pound Cake**

*Homemade Pound Cake Sauteed In Butter with Warm Berry Compote, Whipped Cream, Fresh Mint*

#### **Caramelized Banana Flambe**

*Fresh Bananas Flambe with Rum, Cinnamon, Butter over Vanilla Ice Cream*

#### **Chocolate Dipping**

*Warm Chocolate, Strawberries, Marshmallows, Fresh Pineapple, Mini Pretzels, Rice Krispy Treats, Skewers*

## **Buffet Lunches and Dinners**

### **Buffet Entrées**

#### **Chicken or Veal Piccata**

*Sauteed Chicken Breast with Lemon, Capers, White Wine, and Fresh Parsley*

#### **Chicken or Veal Marsala**

*Sauteed Chicken Breast with Marsala Wine, Mushrooms, Veal Demi-Glace and Fresh Parsley*

#### **Cajun Chicken Pasta**

*Diced Chicken Breast, Cajun Cream Sauce, Tomatoes, Green Onion, Penne Pasta*

#### **Beef Tenderloin Tips**

*Marinated Beef Tenderloin Tips with Mushroom Demi Glace*

#### **Greek Chicken Meatballs**

*Ground Chicken Meatballs with Feta Cheese, Fresh Parsley, Lemon Sauce*

#### **Herb Encrusted Pork Tenderloin Medallions**

*Roasted Pork Tenderloin with Dijon Cream Sauce or Blackberry BBQ Sauce*

#### **Shrimp Scampi**

*Large Coastal Shrimp with Garlic Butter Sauce*

#### **Salmon Florentine**

*Pan Seared Salmon with Sauteed Spinach, White Wine, Garlic, and Cream*

#### **Sliced Flank Steak**

*Marinated and Grilled Flank Steak with Caramelized Onion Red Wine Sauce*

#### **Honey Garlic Salmon**

*Baked Atlantic Salmon with Honey – Garlic Sauce*

#### **House Smoked Pulled Pork BBQ**

*Slow Roasted Pulled Pork BBQ with Mustard Based and Blackberry BBQ Sauces*

#### **Seafood Casserole**

*Shrimp, Scallops and Crab in a Lobster Sauce, Sherry and Topped with Buttered Breadcrumbs*

#### **Lasagna Bolognese**

*Classic Layered Italian Lasagna with Tomato – Basil Sauce, Creamy Alfredo, Seasoned Ground Beef, Parmesan Cheese topped with Provolone Cheese and Baked*

#### **Chicken Saltimbocca**

*Chicken Breast Sauteed with Prosciutto Ham, Fresh Spinach, Butter, White Wine, Melted Cheese*

#### **Baked Ziti**

*Italian Sausage with Pasta, Ricotta Cheese, Provolone Cheese, Tomato – Basil Sauce*

#### **Chicken Vera**

*Sauteed Chicken, Chopped Tomatoes, Garlic Cream Sauce, Fresh Parsley*

#### **Chuckwagon Bison**

*Ground Bison, Sauteed Spinach, Chopped Mushrooms, Beef Stock, Pearl Couscous*

#### **Baked Halibut**

*Fresh Baked Halibut with Asparagus Tips, Artichoke Hearts, Sun Dried Tomatoes with White Wine Sauce*

#### **Miso Marinated Cod**

*Asian Flavored Cod with Braised Baby Bok Chok and Ginger Carrots*

#### **Orchard Chicken**

*Sauteed Chicken Breast, Dried Cranberries, Caramelized Apples, Cider Demi Glace*

## Buffet Side Dishes

*Corn Maque Choux*  
*Roasted Brussels with Bacon, Red Onion and Balsamic*  
*Roasted Carrots with Fresh Thyme and Honey Drizzle*  
*Green Bean Almondine*  
*Roasted Red Potatoes*  
*Cinnamon Kissed Roasted Sweet Potatoes*  
*Roasted Broccoli and Cauliflower*  
*Sweet Potato Praline*  
*Creamy Stone Ground Grits*  
*Braised Red Cabbage with Apples*  
*Potato Au Gratin with Caramelized Onions*

*Roasted Asparagus with Lemon and Garlic*  
*Medley of Fresh Vegetables in Season*  
*Sweet and Sour Collard Greens*  
*Roasted Garlic Mashed Potatoes*  
*Mac and Four Cheese*  
*Fresh Ginger Green Beans*  
*Roasted Butternut Squash with Cinnamon*  
*Black Eyed Peas with Ham*  
*Wild Rice with Almonds and Golden Raisins*  
*Green Bean Almondine*

## Soups

*Charleston She Crab*  
*Rustic Tomato with Fresh Basil*  
*Beef and Barley*  
*Uptown Chicken Noodle with Fresh Dill*  
*New England Clam Chowder*  
*Broccoli and Cheddar*

*Roasted Butternut Squash and Pear*  
*Roasted Chicken and Corn Chowder*  
*Homemade Vegetable Beef*  
*Lobster Bisque*  
*Turkey, Kale and Quinoa*  
*Baked Potato with Bacon and Cheese*

## Prepared Salads

### House Chicken Salad

*White Meat Chicken, Celery, Lemon Juice and Mayonnaise*

### Harvest Chicken Salad

*Our House Chicken Salad with Red Grapes, Apples and Toasted Pecans*

### Coastal Shrimp Salad

*Shrimp, Cocktail Sauce, Cucumbers and Peppers*

### Mediterranean Tuna Salad

*Skip Jack Tuna, Sundried Tomatoes, Red Wine Vinaigrette, Shallots, Peppers*

### Curried Chicken Salad

*House Chicken Salad, Golden Raisins, Almonds, Chutney, Curry Powder, Apples*

## Green Salads

### Organic Kale

*Local Organic Kale, Cinnamon Roasted Sweet Potatoes, Fresh Blue Berries,  
Dried Cranberries, Sunflower Seeds, Lemon – Dijon Vinaigrette*

### Classic Caesar

*Chopped Romaine Lettuce, Shaved Parmesan, Croutons, Tomatoes, Caesar Dressing*

### House Salad

*Mixed Lettuce Greens, Cucumbers, Tomatoes, Shredded Carrots, Croutons, Honey Mustard Dressing*

### Spinach Salad

*Fresh Spinach, Boiled Egg, Tomatoes, Chopped Bacon, Red Onions, Poppyseed Dressing*

### Chopped Greek Salad

*Chopped Romaine Lettuce, Feta Cheese, Kalamata Olives, Red Onion, Pepperoncini, Greek Dressing*

**Add Grilled Chicken, Marinated Flank Steak, Pan Seared Tuna or Grilled Coastal Shrimp to any green salad**

## **Soup, Salad, Slider Buffet**

Choose any combination of Our Soups, Salads and Slider menus to create your own Luncheon Buffet.

### **Buffet Sweets**

*Brownie Bites*

*Chocolate Covered Strawberries*

*Flourless Chocolate Tort*

*Chocolate Tarts with Chocolate Mousse*

*Banana Pudding Mason Jars*

*Cheesecake with Berry Topping*

*White Chocolate Bread Pudding*

*Assorted Cup Cake Tree*

*Blueberry – Lemon Cake*

*Berry Shortcake*

*Cookie and Brownie Tray*

*Key Lime Tarts*

*Luscious Lemon Bars*

*Gourmet Cookies with Chocolate Drizzle*

*Carolina Coconut Cake*

*Italian Cream Cake*

*Red Velvet Cup Cakes*

### **Beverages**

*Bottled Water*

*Cucumber- Mint Water Dispenser*

*Lemonade gallon*

*Assorted Canned Sodas*

*Sweet/Unsweet Tea gallon*

*Coffee and Tea Service*

## **Bar Service**

We can provide full bartending services.

## **China Service**

### **Deluxe Disposables**

Disposable Plates, Napkins, Silverware

### **Reception China**

Plate, Napkin, Fork

### **Platted Dinner China**

Salad Plate, Dinner Plate, Linen Napkin,  
Salad Fork, Dinner Fork, Dinner Knife, Dessert Spoon

## **Services**

We offer Full-Service Catering, Pick Up and Drop off Catering.

We require a 15-person minimum for most catering services. Please allow 72 hours notice for drop off and pick up catering.

## **Fees**

Sales and Hospitality Tax as applicable.

Service Fee 17% is added to our services and 22% for fully staffed catering.

\$1.50 cake cutting fee per guest with prior notice. Cake cutting fee also includes deluxe disposable plates, napkins and forks.

## **Confirmation of Event/Deposit**

50% deposit due at the time of booking with balance due 7 days before the event. Event dates can be held for 5 days without a deposit. We accept major credit cards, cash or check (personal checks are accepted 30 days before the event)

## **Cancellations**

100% refund 30 days before the event. 50% refund 29-15 days before the event.

No refunds 14 days before the event.

## **Guest Count/Pricing**

A guaranteed guest count is required 7 business days before the event. After the final guest count has been given, the count may increase but not decrease. The final billing will be based on the final count or number of guests in attendance, whichever is greater. Proposed pricing is subject to change due to supply chain issues and food and beverage price fluctuations. However, we will honor quoted pricing 30 days before the event.

## **Mobile Kitchen**

Cinnamon Hill Kitchen has a fully contained mobile kitchen that is available to serve your guests. The mobile kitchen is very versatile and can be used to cook for offsite catering, serve social event guests “food truck” style or for corporate events. We have even served on movie sets and for concert talent and crews before the big show! Cooking onsite provides your guests with the opportunity to experience the freshest cuisine prepared by our chefs!

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