



Thank you for your interest in our catering services! We pride ourselves in providing our clients and their guests with a memorable experience. If there is something that is not on the menu that you enjoy, please let us know. Our goal is to make your event the best it can be!

Cold Appetizers

Sesame Tuna on Wonton Crisp with Wasabi Sauce
Mini Chicken Salad Phyllo Cups
Roasted Pepper, Mint and Cheese Tarts
Caramelized Red Onion Tart with Blue Cheese
Roasted Vegetable and Cheese Pinwheels
Pickled Shrimp ala Beaufort
Pimento Cheese Tea Sandwiches
South of the Boarder Dip with Tortilla Chips
Smoked Salmon Tort with Dill and Crackers
Marinated Vegetable Platter
Southern Deviled Eggs

Coastal Shrimp with Old Bay Cocktail Sauce
Asian Shrimp Salad Phyllo Cups
California Rolls with Ginger and Wasabi
Roma Tomato and Heb Mayo Tartlets
Caprese Salad Skewers
Red Pepper Hummus Tarts
Chicken Salad Tea Sandwiches
Pecan Cheesecake with Strawberry Preserves
Asparagus with Tarragon Cream
Pork Tenderloin Crostini with Peach Relish

Warm Appetizers

Bacon Wrapped Pineapple with Brown Sugar
Mini Crabcakes with Jalapeno Remoulade
Pulled Pork BBQ Sliders with Apple Slaw
Crab and Cheese Stuffed Mushroom Caps
Greek Chicken Meatballs with Lemon Sauce
Mini Burger Sliders with Caramelized Onion
Chicken Satay with Pickled Cucumbers
Pulled Pork Tacos with Pickled Cilantro Slaw

Vegetable Spring Roll with Sweet Thai Chili Sauce
Sweet Potato Biscuits with Ham and Mustard
Bacon Wrapped Bratwurst Bites with Dijon Sauce
Hot Seafood Spread with Crackers
Italian Meatballs with Tomato-Basil Sauce
Pickled Okra Wrapped In Bacon
Kentucky Bourbon Meatballs
Buffalo Chicken Dip with Celery and Carrot Sticks

Green Salads

Caesar Salad

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

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's Salad

Romaine Lettuce, Eggs, Ham, Turkey, Bacon, Tomatoes, Cheddar Cheese, French Dressing

These salads can be served on a platter, bowl or individually.

You may add beef tenderloin, chicken or salmon to your salad.

Prepared Salads

Dixie Cole Slaw

Cinnamon Hill Chicken Salad

Southern Chicken Salad

Broccoli Salad with Grapes and Pecans

French Potato Salad Vinaigrette

Seasonal Fresh Fruit Salad

Black Eyed Pea Salad

Dilled Southern Egg Salad

Mediterranean Tuna Salad – no mayo

Beaufort Shrimp Remoulade

Red Potato Salad with Celery and Egg

Black Bean - Corn Salad with Cilantro Lime

Beautiful Displays

Charcuterie Display

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

Fruit and Cheese Display

A Beautiful Assortment of Seasonal Fresh Fruits, Cheeses, and Crackers

Marinated Grilled Vegetables

Balsamic Grilled Vegetables including Portabella Mushrooms, Squashes, Grape Tomatoes, Red Onion

Dips and Spreads

Hummus, Pimento Cheese, Artichoke and Spinach Dip with Pita Crisps

Chef Prepared Stations

Italian Pasta Station

Penne Pasta with your guest's choice of Grilled Chicken, Shrimp, Alfredo or Tomato – Basil Sauces

Carolina Shrimp and Grits

Large Coastal Shrimp, Creamy Grits, Cajun Cream Sauce with Assorted Toppings

Fajita Station

Your Choice of Grilled Chicken, Steak or Shrimp with Peppers and Onions and Flour Tortillas

Taco Station

Your Choice of Ground Beef, Shredded Chicken or Shrimp with Pico di Gallo, Sour Cream, Guacamole, Tomatoes, Shredded Lettuce, Fresh Cilantro with Hard and Soft Taco Shells

Chef attended Carving Stations

served with or without rolls

Pork Tenderloin Carving Station

Herb Encrusted Pork Tenderloin with Rolls and Blackberry BBQ Sauce

Beef Tenderloin Carving Station

Marinated Beef Tenderloin with Cabernet Sauvignon Sauce

Marinated and Roasted Turkey Carving Station

Roasted Turkey with Cranberry – Orange Relish

Rosemary Encrusted Leg of Lamb

Whole Leg of Lamb with Spices served with Mint Pesto

Marinated Flank Steak

Marinated and Grilled Flank Steak with Chimichurri Sauce

Buffet or Platted Entrées

Chicken Piccata

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

Chicken 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

Side Dishes

Roasted Brussels with Bacon

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

Medley of Fresh Vegetables in Season

Sweet and Sour Collard Greens

Roasted Garlic Mashed Potatoes

Mac and Cheese

Kernal Corn with Peppers and Onions

Roasted Butternut Squash

Black Eyed Peas with Ham

Wild Rice with Almonds and Golden Raisins

Sweets

Brownie Bites

Chocolate Covered Strawberries

Flourless Chocolate Tort

Chocolate Tarts with Chocolate Mousse

Banana Pudding

Cheesecake with Berry Topping

Berry Shortcake

Chocolate Chip Cookies

Key Lime Tarts

Luscious Lemon Bars

Gourmet Cookies with Chocolate Drizzle

Carolina Coconut Cake

Beverages

Bottled Water each

Cucumber- Mint Water Dispenser

Lemonade gallon

Assorted Canned Sodas each

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 of Catering.

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

Fees

Delivery Fee of \$25 and 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 with prior notice. This includes plates, napkins and forks.

Confirmation of Event/Deposit

50% Deposit due at the time of booking with balance due 5 days before the event.

Events dates are 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 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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