

# HEMISPHERE

EVENTS & CATERING

*Restaurants*

*Catering & Events*

HEMISPHERERESTAURANTS.COM

FOR PARTIES UNDER 100 GUESTS LIMIT OF UP TO 5 CHOICES  
FOR PARTIES OVER 100 GUESTS LIMIT OF UP TO 7 CHOICES

# APPETIZERS

ALL SERVE 25 PER ORDER

## OVEN TOASTED BRUSCHETTA

sliced ciabatta topped with a special blend of seasonings and Parmesan cheese then oven toasted, served with marinated tomatoes, olive tapenade, and bleu cheese crumbles

## CAPRESE SKEWERS

fresh mozzarella, local grape tomatoes, basil, olive oil and balsamic reduction on a bamboo skewer

## BANG BANG SHRIMP

succulent shrimp lightly dusted, golden fried and tossed in a spicy bang bang sauce served with Asian slaw and scallions

## HOUSE CURED SALMON

salmon paired with mustard, brie, and capers served on a lightly toasted baguette

## FIRE GRILLED CHICKEN WRAPS

cilantro lime chicken, harvest greens, avocado ranch, and marinated tomato with a five cheese blend

## HERB BEEF WRAPS

herb-roasted beef shaved thin with caramelized balsamic onions, sun-dried tomatoes served with a horseradish cream cheese

## CRANBERRY ROAST TURKEY WRAPS

sliced roasted turkey, seasonal harvest greens, with a cranberry cream cheese aioli

## VEGETABLE WRAPS

squash, roasted bell peppers, carrots, zucchini, spring greens, avocado, sun dried tomatoes with a basil cream cheese

## ANGUS BEEF SLIDERS

mini beef burgers grilled then topped with bourbon BBQ, melted smoked Gouda, and crispy smoked bacon served on grilled slider buns with speared cornichons

## SOUTHERN FRIED CHICKEN SLIDERS

hand-breaded chicken breast medallion, smoked gouda cheese, sliced pickle, shredded lettuce and sriracha mayo served on grilled slider buns with speared cornichons

## BONELESS BUFFALO BITES

hand-trimmed boneless chicken breast bites seasoned, lightly breaded and tossed in buffalo sauce served with bleu cheese dipping sauce and celery

## GLAZED MEATBALLS

beef meatballs glazed in choice of BBQ or citrus teriyaki sauce

## CRAB ARTICHOKE DIP

crab meat, artichoke hearts, fresh spinach, green onions, garlic, spices, parmesan, and mozzarella with lightly toasted garlic baguette

*\*tortilla chips or toasted pita upon request*

## KOREAN STYLE CRISPY PORK BELLY

five-spice seasoned pork belly crisped with Korean BBQ sauce served on a lightly toasted baguette with Asian slaw

## THAI CHICKEN LETTUCE WRAPS

Thai peanut chicken and fresh Asian slaw tossed in sesame lime dressing topped with red peppers, wonton strips, and cilantro on romaine hearts with a spicy ginger sauce

*\*available with seared sesame tuna for additional charge*

## GINGER GARLIC CHICKEN SKEWERS

Asian marinated chicken on a bamboo skewer, spicy ginger garlic sauce, crushed cashews, and scallions

## JAMAICAN CHICKEN

pulled jerk chicken served with crispy plantain chips and a fresh mango pineapple salsa

## AVOCADO TOAST

toasted pita bread, avocado lemon mayo, avocado slices, lemon zest with sea salt, and cracked black pepper

## BACON RANCH DEVILED EGGS

deviled eggs with ranch seasoned filling topped with crispy smoked bacon

## HUMMUS

traditional hummus & roasted red pepper hummus with seeded crackers & crudité

# APPETIZER DISPLAYS

ALL SERVE 50 PER ORDER

## CHILLED JUMBO SHRIMP

generous display of succulent, chilled jumbo shrimp served with cocktail sauce and lemon

## FRESH FRUIT SKEWERS

skewers of fresh seasonal melon, pineapple, and strawberry

## ARTISAN CHEESE TRAY

creamy brie, Stickney Hill chevre, Tillamook cheddar, AmaBlu bleu cheese, smoked Gouda, and horseradish chive Havarti served with seeded crackers, lightly toasted garlic baguette, and fig jam

## CRUDITÉS BASKET

celery, carrots, broccoli, cauliflower, zucchini, cucumber, baby heirloom tomatoes, pea pods, and bell pepper served with a fresh herb dip

## CHARCUTERIE PLATTER

prosciutto, Calabrese salami, soppressata, peppered salami, capicola, Genoa salami, Peppadew peppers, marinated olives, pepperoncini, cornichons, roasted artichokes, lightly toasted garlic baguette, seeded crackers, and beer mustard

# DINNER SERVICE



PRICING DETERMINED BY NUMBER OF GUESTS,  
MAIN COURSE CHOICE(S), & ANY ADDITIONS

## PLATED

INCLUDES BREAD & BUTTER  
CHOICE OF STARTER SALAD  
CHOICE OF UP TO 3 MAIN ENTRÉES  
CHOICE OF DIETARY ENTRÉE(S)  
*as needed*  
DESSERT (ADDITIONAL)

## BUFFET

MINIMUM OF 30 PERSONS

INCLUDES BREAD & BUTTER  
CHOICE OF UP TO 2 SALADS  
CHOICE OF UP TO 3 PROTEINS/MAINS  
CHOICE OF UP TO 3 SIDES  
EXTRA SIDES (ADDITIONAL)  
DESSERT (ADDITIONAL)

KIDS MENU OPTIONS AVAILABLE UPON REQUEST

## Starter SALADS

ONE INCLUDED WITH BUFFET OR PLATED SERVICE\*

### CHOP

chopped romaine and assorted spring greens tossed in honey lime dressing with granny smith apples, cucumber, candied pecans, dried cranberries, and AmaBlu bleu cheese crumbles

### THE WEDGE

iceberg wedge, AmaBlu bleu cheese dressing, hard boiled egg, crumbled bacon, and tomato

*\*available plated only*

### MIXED GREENS SALAD

crisp, chopped romaine and assorted spring greens, grape tomato, cucumber, and carrot with a choice of chef-crafted dressings

### TRADITIONAL CAESAR

crisp, chopped romaine dressed in our signature Caesar dressing with Parmesan and garlic herb croutons

Main Courses

# MAIN *Courses*

MINIMUM OF 10 ORDERS PER ENTRÉE

## CITRUS HERB CHICKEN

pan-seared chicken breast, pan juice with roasted potatoes, and ratatouille

## CHICKEN AND WAFFLES

locally sourced chicken marinated, hand-breaded, and golden fried for a crispy crust set on a Belgium waffle and served with whipped potatoes, peppered cream gravy, and a maple caramel glaze

## TUSCAN CHICKEN

chicken medallions seasoned, dusted with flour, sautéed golden brown with Tuscan sauce served with garlic mashed potatoes and grilled asparagus

## GRILLED FILET MIGNON

pan-roasted wild mushrooms, smashed roasted fingerlings, grilled asparagus, and smoked red pepper essence

## GARLIC ROSEMARY

### ROASTED BEEF TENDERLOIN

hand-trimmed beef tenderloin rubbed with a blend of garlic, rosemary, and spices; hand-sliced and served with oven-roasted rosemary potatoes, au jus, and maple bacon glazed Brussels sprouts

## LONDON BROIL

USDA Choice flank steak marinated, charbroiled, sliced, and accompanied with sweet bourbon onion sauce and crispy onion strings served with horseradish whipped potatoes and grilled asparagus

## GRILLED LEMON ROSEMARY PORK LOIN

whipped maple yams, roasted green beans, and an apple maple gastrique

## SEARED PACIFIC HALIBUT

lemon beurre blanc, roasted sweet pepper potato mash, and an apple fennel slaw

## GRILLED VERLASSO SALMON

dill mustard glaze, wild mushroom confit with kale, tomatoes, and grilled asparagus

## SEARED GINGER SESAME TUNA

sesame crusted tuna, pan-seared and set on cilantro rice with a house-pickled Asian slaw served with a sesame ginger sauce

## FETTUCCINE ALFREDO

traditional fettuccine alfredo with shaved Parmesan

*\*available with sautéed shrimp or grilled chicken for additional charge*

## BUTTERNUT SQUASH RAVIOLI

butternut squash ravioli in browned butter with sage topped with dried cranberries, cinnamon glazed pecans, and shaved parmesan

## BAKED CHICKEN RAVIOLI

pulled chicken breast, roasted garlic, blend of marinara and fettuccine alfredo, cheese ravioli, topped with mozzarella, and shaved parmesan

## GRILLED CILANTRO

### VEGETABLE SKEWER

zucchini, bell pepper, summer squash, baby heirloom tomato, and eggplant in a cilantro lime marinade, skewered and charbroiled, and set on a bed of cilantro rice with a sriracha cream sauce and diced bell peppers

## ROASTED VEGETABLE WELLINGTON

zucchini, bell peppers, asparagus, onions, and goat cheese served in a flaky pastry with tomato cream sauce

# BUFFET SIDES

UP TO 3 INCLUDED WITH BUFFET SERVICE

## STARCHES

ROASTED SMASHED FINGERLINGS

WHIPPED MAPLE YAMS

HORSERADISH WHIPPED POTATOES

ROASTED ROSEMARY POTATOES

WHIPPED POTATOES

GARLIC MASHED POTATOES

## VEGGIES

MAPLE BACON GLAZED BRUSSELS SPROUTS

ROASTED GREEN BEANS

GRILLED ASPARAGUS

ROASTED MUSHROOMS, KALE, & TOMATOES

FRESH VEGETABLE MEDLEY

# SWEETS

## S'MORES SHOOTERS

*minimum order 20*  
layers of graham cracker crumble, rich marshmallow foam, and creamy milk chocolate

## TRIFLE SHOOTERS

*minimum order 20*  
layers of fresh berries with whipped cream and vanilla custard

## MINIMUM ORDER OF 30 PCS

*minimum 10 per flavor*

### COOKIES

Chocolate Chip  
Peanut Butter  
Oatmeal Raisin  
Snickers-doodle

### ASSORTED DESSERT BARS

## CUPCAKE FLAVORS

*select up to 3 flavors; minimum of 20 per flavor  
minimum of 30 to order*

### TRIPLE CHOCOLATE

chocolate cake with chocolate chips, chocolate frosting

### RED VELVET

classic, with cream cheese frosting

### SALTED CARAMEL

caramel cake, caramel frosting, sea salt garnish

### S'MORES

chocolate cake, graham cracker crust, toasted marshmallow frosting

### VANILLA

vanilla cake, vanilla frosting

### LEMON CHIFFON

lemon cake, lemon frosting, candied lemon

### TIRAMISU

coffee-soaked vanilla cake, mascarpone frosting, ladyfinger crumbs

### COOKIES AND CREME

marble cake, vanilla frosting, cookie crumbs

### MOCHA

chocolate cake, coffee-chocolate frosting, espresso bean

### PEANUT BUTTER CUP

chocolate cake, peanut butter frosting, garnished with peanut butter cup pieces

### STRAWBERRY SHORTCAKE

strawberry cake, vanilla frosting, sliced strawberry

# AFTER DARK

## Snacks

### FARMER'S MARKET PIZZA

artisan crust brushed with garlic butter and topped with marinated tomatoes, roasted red peppers, grilled portabella mushrooms, fresh spinach, and mozzarella cheese

### BBQ CHICKEN PIZZA

artisan crust brushed with bourbon red BBQ and topped with pulled chicken breast, sweet red onion, chopped cilantro, smoked Gouda, and mozzarella cheese

### CLASSIC 'ZA

artisan crust brushed with Off the Vine pizza sauce, fresh basil, and mozzarella cheese with a choice of pepperoni or sausage

### SOFT PRETZELS

soft, warm pretzels brushed with butter, dusted with coarse sea salt, and served with beer mustard and cheesy jalapeño sauce

### MINI SANDWICHES

sliced smoked turkey, sliced honey ham, cheese on a Hawaiian roll served with mayo and mustard