

HURRICANES BAR & GRILL

CATERING MENU

714-374-0500 | www.HurricanesBarGrill.com



APPETIZER PLATTERS

Fresh Fruit Tray

Sliced melon, pineapple, strawberries, and grapes. serves 25 \$69.00

Cheese & Cracker Tray

Cheddar, pepper jack, provolone, spreadable garlic and herb cream cheese, and an assortment of crackers. serves 25 \$90.00

Fresh Vegetable Tray

Fresh cold assortment of carrots, celery, cucumbers, cauliflower, red bell peppers, and tomatoes served with cucumber dill dressing. serves 25 \$60.00

Grilled Vegetable Platter

Grilled asparagus, portobello mushrooms, zucchini, yellow squash, carrots, and red peppers drizzled with balsamic glaze. Served with basil pesto. serves 25 \$80

Spinach Artichoke Dip

Homemade spinach and artichoke dip served hot with garlic baguette rounds. serves 25 \$65.00

Shrimp Cocktail Tray

A beautiful arrangement of peeled, chilled shrimp served with tangy baja cocktail sauce serves 25 \$135.00

Hummus Tray

Creamy roasted red pepper hummus with pita chips. serves 25 \$69.00

Chicken Satay

Grilled chicken skewers drizzled with peanut sauce. serves 25/36 pieces \$79.00

Tortilla Pinwheels

Choice of turkey, italian, greek, pecan rasin serves 25/36 pieces \$49.00

Bone In Wings

choice of Original, Carolina Reaper or Hog Wild BBQ, comes with celery, carrots and ranch or blue dressing dip serves 25/50 wings \$90.00

Mini Egg Rolls

Crispy vegetable egg rolls served with sweet and sour dipping sauce. serves 25/36 pieces \$80.00

Taquitos

hand-rolled chicken taquitos with salsa and guacamole serves 25/50 taquitos \$70.00

Meatballs

Choice of sweet n sour or Hog Wild BBQ. serves 25/50 meatballs \$80.00

Mini Sliders

Seasoned angus beef patties served with pickle chips, grilled onions and chipotle mayo on a brioche bun. serves 25/36 sliders \$140.00

SALADS

House Salad

Romaine and mixed greens with cucumbers, shaved parmesan cheese, grape tomatoes, and croutons. With choice of dressing. serves 5 24.99

Caesar Salad With Grilled Chicken

Our most popular salad. Grilled chicken, romaine, homemade croutons, and grape tomatoes in caesar dressing. serves 5 \$49.99

Cobb Salad With Smoked Turkey

Chopped greens, spinach, smoked turkey, bacon, green onions, eggs, avocado, tomatoes, black olives, and bleu cheese crumbles. serves 5 \$54.99

Spinach & Artichoke Pasta Salad

penne pasta, garlic, spinach, roasted grape tomatoes, roasted artichokes, green onions, fresh basil, shredded broccoli, feta serves 5 \$64.99

SANDWICHES

includes choice of potato salad, mac salad or cole slaw

Main Street Club

smoked turkey breast, smoked bacon, cheddar, monterey jack, lettuce, tomato, and mayo on croissant serves 5 47.99

Chicken Caesar Wrap

Grilled chicken breast, lettuce, caesar dressing, and parmesan cheese rolled in a tortilla wrap. serves 5 \$47.99

Buffalo Chicken Wrap

grilled chicken, Buffalo sauce, red onions, lettuce, mozzarella, cheddar, and herb cream cheese wrapped in a tortilla. serves 5 \$47.99

Turkey Avocado Wrap

smoked turkey, avocado, lettuce, pepper jack, tomatoes, red onions, and chipotle ranch dressing in a tortilla wrap. serves 5 \$47.99

Roast Beef Wrap

slow roasted beef, avocado, lettuce, jack, tomatoes, red onions and ranch dressing in a tortilla wrap. serves 5 \$49.99

PASTA

Fettuccine Alfredo

Parmesan cheese, garlic, butter, and cream with fettuccine noodles. Top with tomato bruschetta. serves 5 49.99
with Vegetables 54.99 with Chicken 57.99
with Chicken & Vegetables 60.99
with Shrimp 63.99

Lobster Mac 'N' Cheese

cavatappi pasta with sautéed langostino lobster, aged cheddar cheese, ritz cracker gratin crumbs in a creamy cheese sauce. serves 5 \$79.99

Shrimp Scampi

angel hair pasta and shrimp sautéed in butter, cream, and garlic. Topped with lemon, parmesan, and bread crumbs. serves 5 \$66.99

ENTREE

Maple Dijon Chicken

Roasted bone-in chicken breast glazed in a savory maple dijon sauce. \$32 Plated/\$31 Family style/\$27 Buffet

Chicken Marsala

Roasted bone-in chicken breast glazed in a rich Marsala wine sauce with wild mushrooms. \$32 Plated/\$31 Family style/\$27 Buffet

Roasted Beef

Tender beef slow roasted to perfection with sauce aujus \$32 Plated/\$31 Family style /\$27 Buffet

Chuletas De Puerco

Thick-cut, bone-in pork chop char grilled with salsa verde \$34 Plated

Roasted Turkey

Slow-roasted turkey breast. \$30 Plated/\$29 Family style/\$25 Buffet

Baked Salmon in Dill Sauce

Baked salmon in a lemon dill cream sauce topped with fresh parsley and herbs. \$38 Plated/\$37 Family style

Build Your Own Taco Bar

Choice of beef barbacoa or shredded chicken adobo in soft and hard tortilla shells with lettuce, cabbage, tomato, cheddar cheese, sour cream, and salsa. Served with Spanish rice and pintos buffet style
One Meat \$19 Two Meat \$21 Peppers & Onions \$2

BBQ Buffet

pulled pork or chicken with buns, cole slaw, potato salad, baked beans, buffet style
One meat \$17.00 Two Meat \$19.00
Mac N Cheese \$3.00

ACCOMPANIMENTS

Potato Gratin

with Gruyère and Thyme \$3.25

Granny Barb's Mashed Taters

with sauce aujus \$2.50

Seasonal Vegetable Medley

fresh season vegetables, sauteed \$2.00

Spinach & Bacon Sautéed

w/ roasted tomatoes and garlic \$3.10

Long Grain Rice Pilaf

with Vegetable Confetti \$2.25

Golden Rice

with roasted tomato, lime and green onion \$2.75

Pintos or Black Beans \$2.00

DESSERTS

NY Cheese Cake

w/ fresh Seasonal Berries 12 servings \$58.00

Bourbon Bread Pudding

Louisiana style with whipped cream and mint 24 servings \$48.00