

# Hors D'oeuvres

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Each of our hors d'oeuvres is individually hand-crafted from high-quality ingredients. We can alter any of these to fit your desires or dietary needs. We request 48 hours advance notice for orders. Please inquire about seasonally appropriate locavore versions of specific dishes; we will accommodate, if able.

## SEAFOOD

### Hills Own Crabcakes

Hills Own Crabcakes loaded with real crab and prepared in a miniature one-ounce version. Served with Hills Own Sherry Cayenne Dressing. \$27.50 | dozen **RU**

### Mini Crab-Stuffed Portobellos

Bite-size marinated portobello mushrooms, generously filled with real crab. \$25.00 | dozen **RC**

### BBQ Bacon-Wrapped Shrimp

Large shrimp marinated in a house-made BBQ sauce, wrapped in bacon and baked. \$28.00 | dozen **RU**

### Coconut Shrimp

Fried coconut shrimp served with Hills Own Orange Horseradish Dipping Sauce. \$28.00 | dozen **RU**

### Sesame-Ginger Shrimp

Shrimp marinated in and grilled with a sesame ginger teriyaki sauce. \$25.00 | dozen **RC**

### Sweet Chili Shrimp

Shrimp marinated in a sweet and spicy dressing and grilled to perfection. \$25.00 | dozen **RC**

### Classic Shrimp Cocktail

Classic poached shrimp served with Hills Own Cocktail Sauce. \$7.50 | person

### Firecracker Shrimp

Spicy poached large shrimp tossed in a spicy southwest rub. \$25.00 | dozen **RC**

### Mini Wild-Rice Salmon Cakes

Fresh salmon, cooked and blended with wild rice and spices and served in miniature one-ounce cakes. Paired with our Lemon Zest Dill Sauce. \$25.00 | dozen **RU**

### Smoked Salmon Canapés

Smoked salmon, cucumber, dill and crème fraiche on lemon dill crackers. \$27.50 | dozen

### Smoked Salmon Cucumber Coins

High-quality smoked salmon on a bite-size cucumber coin nestled with our Lemon Zest Dill Sauce. \$27.50 | dozen

### Smoked Salmon Tartare

High quality smoked salmon diced and tossed with peppers, chives and lemon, perfectly nestled on a crisp pumpernickel toast. \$27.50 | dozen

### Lobster Spring Rolls

Generous chunks of lobster, red and yellow peppers and napa cabbage encased in a crisp spring roll. \$28.50 | dozen **RU**

### Sesame Scallops & Wakame

Seared sesame scallops on a bed of seaweed salad. Served on wafer-thin rice crackers. \$27.50 | dozen

### Scallop Rumaki

Sea scallops wrapped in bacon. \$25.50 | dozen **RU**

## VEGETARIAN

### Artichoke Truffles

Artichokes smothered in lemon-tarragon goat cheese and rolled in Parmesan bread crumbs. \$18.50 | dozen **RU V**

### Roasted Peppers Stuffed with Grilled Veggies

Miniature bell peppers filled with grilled vegetables and goat cheese. \$25.00 | dozen **RC V**

### Marinated Olives

A mélange of Italian and Greek olives topped with lemon zest, herbs and a light dash of olive oil. \$2.50 | person **V VG**

### Mushrooms & Boursin in Phyllo

A blend of wild mushrooms and Boursin cheese in bite-size phyllo cups. \$22.50 | dozen **RU V**

### Grilled-Vegetable Tart

A bite-size tart filled with Hills Own Roasted Onion Spread and topped with grilled eggplant, zucchini, red peppers and mushrooms. \$22.50 | dozen **RU V**

### Brie & Chutney in Phyllo

A blend of brie and mango chutney in bite-size phyllo cups. \$18.00 | dozen **V N**

### Brie Cracker Bites

Carr's water crackers slathered with your choice of our signature bries: Caramel, Tuscan or Raspberry Almond. \$18.00 | dozen **V N**

## BEEF

### Beef Tenderloin Parmesan Shortbreads

Slices of roasted medium-rare beef tenderloin, covered in horseradish sauce and young greens. Served atop a house-made Parmesan cracker. \$27.50 | dozen

### Beef Tenderloin Brioche Sandwiches

Slices of roasted medium-rare beef tenderloin with horseradish sauce and young greens nestled within brioche rolls. \$42.00 | dozen

## POULTRY

### Tuscan Chicken Crostini

A crisp crostini topped with Hills Own Artichoke Spread, grilled Gerber chicken, sun-dried tomatoes, pesto and a four-cheese blend. \$27.50 | dozen **RU N**

### Chicken Curry in Phyllo Cups

Curried chicken salad (made with Gerber chicken) served in crisp phyllo cups. \$18.00 | dozen

### Chicken-Artichoke Phyllo

Hills Own Artichoke Dip tossed with tender Gerber chicken morsels and served in phyllo. \$18.00 | dozen

### Greek Chicken Phyllo

Gerber Chicken, cucumbers, tomatoes, onions and feta cheese tossed with Aegean dressing and served in phyllo. \$18.00 | dozen

### Chicken Teriyaki & Grilled Pineapple Skewers

Tender Gerber chicken marinated in teriyaki sauce and grilled with pineapple and scallions. \$25.00 | dozen **RC**

## PORK

### Fabulous Figs

Fresh figs stuffed with Maytag blue cheese, wrapped with prosciutto and sprinkled with a balsamic glaze. Seasonal, subject to availability. \$25.00 | dozen

### Chorizo Bites in Phyllo

Spanish sausage, diced bell peppers and manchego cheese served in phyllo cups. \$20.00 | dozen

# Platters

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All of our platters are assembled from high-quality ingredients, including Hills Own hand-crafted delicatessen products and Boar's Head deli meats and cheeses. We can alter any of these to fit your desires or dietary needs. We request 48 hours advance notice for orders. Please inquire about seasonally appropriate locavore versions of specific platters; we will accommodate, if able.

## OMNIVORE

### Beef Tenderloin

Thin slices of roasted medium beef tenderloin served with brioche rolls and horseradish sauce. \$12.50 | person

### Herb-Chicken Platter

Grilled herb-marinated boneless Gerber chicken breasts served with brioche rolls and Hills Own Herb Mayonnaise. \$7.00 | person

### Orange-Macadamia Chicken Platter

Sliced orange-macadamia chicken served with young greens, Hills Own Orange Mayonnaise and brioche rolls. \$7.00 | person **N**

### Antipasto Platter

A variety of authentic Italian delicatessen meats and cheeses, including pepper salami, capicola, pepperoni, Genoa salami, prosciutto and provolone. Garnished with marinated artichoke hearts, pepperocinis, bocconcini and olives.

Small (10-12 people) \$60.00, Medium (15-20 people) \$100.00, Large (20-25 people) \$125.00

### Mojo Shrimp Platter

A taste of the Caribbean with a light mojo marinade on grilled shrimp. \$7.50 | person

### Shrimp Platter

Classic poached shrimp served with Hills Own Cocktail Sauce and fresh lemon wedges. \$7.50 | person

### Poached Salmon Platter

Poached salmon garnished with cucumber, onion and capers. Served with Hills Own Lemon Dill Dressing and cocktail breads. \$6.25 | person

### Smoked-Salmon Platter

Thinly sliced succulent smoked salmon garnished with minced red onions, hard boiled eggs and capers. Served with Hills Own Dijon Scallion Cream Cheese and cocktail bread. \$7.50 | person

## VEGETARIAN

### Grilled Vegetable Platter

Seasonal vegetables, marinated, grilled and served with mixed greens, Hills Own Balsamic Dressing and pita chips.

Small (10-12 people) \$36.00,  
Medium (15-20 people) \$60.00,  
Large (20-25 people) \$75.00 **V VG**

### Fresh Vegetable Platter

An assortment of fresh asparagus, cherry tomatoes, broccoli, cauliflower, celery, cucumbers and carrots with your choice of Hills Own Dill or Hills Own Ranch Dips.

Small (10-12 people) \$30.00, Medium (15-20 people) \$50.00, Large (20-25 people) \$62.50 **V**

### Fresh Fruit Platter

A medley of the best seasonal fresh fruits, sliced and garnished with berries and grapes.

Small (10-12 people) \$36.00,  
Medium (15-20 people) \$60.00,  
Large (20-25 people) \$75.00 **V VG**

### Caramel Brie Platter

A small or large wheel of Brie smothered in molten caramel with dried cherries, apricots, cranberries and toasted almonds. Served with water crackers.

1 kg wheel \$57.00, 2 kg \$105.00 **V N**

## Raspberry Almond Brie

A small or large wheel of Brie split and slathered with marzipan, raspberry coulis and toasted almonds. Served with water crackers.

1 kg wheel \$57.00, 2 kg wheel \$115.00 **V N**

## Tuscan Brie

A small or large wheel of Brie split, slathered and topped with house-made pesto, pinenuts and fresh basil. Served with crostinis.

1 kg wheel \$57.00, 2 kg wheel \$115.00 **V N**

## Epicurean Cheese Platter

A selection of imported cheeses, including French Brie, Port Salut, Roquefort and Black Diamond Cheddar. Garnished with fresh fruit and crackers. \$4.00 | person **V**

## Deli Cheese Platter

Sliced or cubed classic Boar's Head delicatessen cheeses – Colby, Pepper Jack, Colby Jack and Swiss. \$2.50 | person **V**

## All American Cheese Platter

A selection of the finest American-made cheeses to include Maytag blue, Tillamook cheddar, Laura Chenel goat and Vermont brie. Garnished with fresh fruit and crackers. \$4.00 | person **V**

## Ohio Cheese Platter

A selection of some of Ohio's best cheeses garnished with fresh fruit and crackers. \$4.00 | person **V**

## DELICATESSEN

### Hills Own Dip Platter

Choose three of our house-made dips, certain to please your guests. Served with appropriate dippers. Choose from: *Artichoke Dip, B.L.T. Dip, Bacon Horseradish Dip, Blue Cheese and Toasted Pecan Dip, Buffalo Blue Cheese Dip, Cheddar Dijon Dip, Crab Dip, Dill Dip, Green Goddess Dip, Hills Own Hummus, Hills Own Salmon Roast Dip, Jalapeño Popper Dip, Jarlsberg Cheese Spread, Mediterranean*

*Dip, Mexican Dip, Ranch Dip, Roasted Onion Dip, Shrimp Scampi Dip, Smoked Salmon Dip, Spicy Black Bean Dip, Spinach Garlic Dip and Sun-dried Tomato Dip*

Small (10-12 people) \$39.00,  
Medium (15-20 people) \$65.00,  
Large (20-25 people) \$81.25 **V N**

## Hye Roller Platter

Mini ham and Swiss cheese, turkey and hot pepper cheese, roast beef and cheddar cheese or veggie pinwheel sandwiches rolled in lavash cracker bread. \$12 | dozen

## Classic Market Platter

Hills Own Ham and Turkey, Genoa salami, Colby and aged Swiss cheese. \$3.00 | person

## Boar's Head Deli Platter

Boar's Head oven-roasted turkey, roast beef, honey ham, hard salami, Swiss Emmenthaler and cheddar cheese. \$4.00 | person

## Deli Brioche Sandwich Platter

A variety of Boar's Head deli meats (roast beef, smoked turkey, chicken and ham) nestled on small, buttery brioche rolls, napped with a selection of condiments. \$27.50 | dozen

## Deli Sandwich Platter

A variety of sandwiches stacked high with a variety of fillings. Choose from turkey, roast beef, ham, Hills Own Famous Chicken Salads, Hills Own Tuna Salad, or grilled vegetables and mozzarella. Cheese choices include Swiss, Colby or Muenster; breads are rye, whole wheat or Kaiser roll. Each sandwich is topped with lettuce and tomato and halved. \$6.00 | person

## EXTRAS

### Munchables

Lovely nibblers for crunching on, including pretzels, savory cheese sticks, mixed nuts, terra chips and crostinis. \$2.50 | person **V N**

**Ask us about breads and condiments.**

# Salads

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Our salads are created in-house from the freshest ingredients possible. We can alter any of these to fit your desires or dietary needs. We request 48 hours advance notice for orders. Please inquire about seasonally appropriate locavore versions of specific salads; we will accommodate, if able.

## ENTREE SALADS

### Chicken Cobb Salad

Our rendition of the traditional Cobb salad, complete with Gerber chicken, bacon, tomatoes, cheddar, blue cheese and mixed greens topped with Hills Own Sweet and Sour Dressing. \$6.00 | person

### Caesar Salad

Crisp romaine lettuce, croutons and freshly-grated Parmesan cheese paired with Hills Own Caesar Dressing.

Traditional \$4.00 | person, Grilled Chicken \$6.00 | person, Grilled Salmon \$7.00 | person

### Classic Garden Salad

Tossed greens with carrots, tomatoes, cucumbers and red onion served with your choice of Hills Own Dressings. \$3.50 | person **V**

### Hills Own Field Green Salad

A generous portion of young greens with grilled portobellos and roasted tomatoes, served with your choice of Hills Own Dressings. \$4.00 | person **V VG**

### Spinach Walnut Feta

Fresh spinach, feta cheese, red onions and walnuts in Hills Own Light Lemon Vinaigrette. \$4.00 | person **V N**

### Strawberry Spinach Salad

Tender spinach, bocconcini mozzarella, plump sliced strawberries and julienned red onions tossed in Hills Own Light Lemon Vinaigrette. \$4.00 | person **V**

### That Good Salad

Blue cheese, pine nuts and dried fruit gently mixed with young greens and served with a raspberry vinaigrette. \$5.00 | person **V N**

## SIDE SALADS

### Marinated Greek-Artichoke Salad

Our classic deli salad featuring delicious artichoke hearts, steamed asparagus, olives and fresh herbs. \$4.00 | person **V VG**

### Fruit Salad

An assortment of the freshest seasonal fruit, including melons, pineapple and berries. \$3.00 | person **V VG**

### Broccoli & Cauliflower Salad

Broccoli, cauliflower, eggs, bacon and cheddar cheese in a Hills Own Sweet and Sour Mayonnaise Dressing. \$3.00 | person

### Cucumber, Tomato & Feta

Fresh cucumbers, Roma tomatoes, feta cheese and red onions tossed in an Aegean dressing. \$2.50 | person **V**

### Buttermilk Potato Salad

Quartered Yukon Gold potatoes, smoked bacon and jalapenos tossed with Hills Own Buttermilk Dressing. \$2.50 | person

### Dill Potato Salad

Our popular summer treat, this salad boasts redskin potatoes, onions, celery, red peppers and dill. \$2.50 | person **V**

## Old-Fashioned Potato Salad

A traditional potato salad with onions, celery and eggs. \$2.50 | person **V**

## Apple Buttermilk Slaw

A taste of autumn, this creamy slaw showcases sweet slices of fresh apple. \$2.50 | person **V**

## Southern Slaw

A North Carolina-style slaw with mayonnaise, yellow mustard and sweet pickles. \$2.50 | person **V**

## Asian Slaw

Napa cabbage, red cabbage, red bell peppers, red onions and peanuts enveloped in Hills Own Sesame Rice Wine Mustard Vinaigrette. \$2.50 | person **V VG N**

## Summer Pasta Salad

Rotini pasta with summer vegetables topped with Hills Own Pesto Vinaigrette. \$2.50 | person **V N**

## Greek Pasta Salad

Penne pasta with spinach, feta, tomatoes and kalamata olives with Hills Own Basil Vinaigrette. \$2.50 | person **V**

## Pesto Orzo Salad

Orzo paired with Hills Own Pesto, Roma tomatoes and fresh Parmesan cheese. \$3.00 | person **V N**

## Hills Own Macaroni Salad

A traditional macaroni salad with celery, onion, bell peppers and eggs. \$2.50 | person **V**

# Chicken Salads

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The Hills Market makes a variety of chicken salads in-house daily, with generous pieces of all white meat Gerber chicken. Below are a few.

## Hills Own Traditional Chicken Salad

Gerber chicken, onion and celery come together in this classic mayonnaise-based salad. \$5.00 | person

## Raspberry Chicken Salad

Toasted almonds, shallots, grapes and a creamy raspberry dressing give this chicken salad its flavor. \$5.00 | person **N**

## Pecan Chicken Salad

Toasted pecans, shallots, celery, grapes and Hills Own Poppyseed Dressing join bite-size pieces of Gerber chicken. \$5.00 | person **N**

## Curried Chicken Salad

Apples, raisins, toasted coconut and celery are tossed with Gerber chicken and a sweet curry dressing. \$5.00 | person **N**

## Baked Chicken Salad

Almonds, eggs, celery, onion and morsels of Gerber chicken are mixed with a creamy dressing and baked under a layer of cheddar cheese. \$5.00 | person **N RC**

# Entrees

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Our entrees are hand-crafted from high quality ingredients. We can alter any of these to fit your desires or dietary needs. We request 48 hours advance notice for orders. Please inquire about seasonally appropriate locavore versions of specific dishes; we will accommodate, if able.

## SEAFOOD

### Teriyaki Salmon

Fresh salmon lightly marinated in teriyaki sauce and grilled. \$7.50 | person **RC**

### Aegean Salmon

Fresh salmon with feta marinade, baked and topped with roasted red peppers. \$7.50 | person **RC**

### Salmon & Wild Rice Cakes

Three two-ounce salmon-and-wild-rice cakes. Served with Hills Own Lemon Dill Sauce. Great as an appetizer or entrée. \$7.50 | person **RC**

### Citrus & Horseradish-Crusted Salmon

Fresh salmon slathered in horseradish sauce, topped with a citrus and horseradish crust and baked. \$7.50 | person **RC**

### Maple-Glazed Salmon

Fresh grilled salmon glazed with a rich maple sauce. \$7.50 | person **RC**

### Salmon Provençal

Fresh baked salmon smothered with oven-roasted tomatoes, capers and peppers. \$7.50 | person **RC**

### Hills Own Famous Crabcakes

Three two-ounce servings of Hills Own Famous Crabcakes, loaded with crab and a little love. Served with Hills Own Sherry Cayenne Dressing. \$10.00 | person **RU**

## VEGETARIAN

### Stuffed Shells

Ricotta-stuffed pasta shells covered with marinara and topped with Parmesan cheese. \$5.00 | person **V RC**

### Hills Own Lasagna

Choose from classic, spinach, chicken or roasted-vegetable lasagnas. \$48 | tray (serves 8) **V RC**

### Goat Cheese & Roasted Red Pepper Portobellos

Marinated portobello mushrooms sprinkled with goat cheese crumbles and diced roasted red peppers. \$6.00 | person **V RC**

### Red Beans & Rice

Red beans, rice and corn, sprinkled with Hills Own Louisiana-style Vinaigrette. \$3.00 | person **V VG RC**

### Four Cheese Macaroni & Cheese

Four cheeses and a bread crumb topping complement this classic dish. \$5.00 | person **V RC**

### Stuffed Peppers with Veggie Couscous

Bell peppers stuffed with diced vegetables and tender couscous. \$5.00 | person **V VG RC**

## BEEF

### Oven-Roasted Beef Tenderloin

Perfectly roasted rare tenderloin of beef lightly seasoned with olive oil, garlic, salt and pepper. \$13.00 | person **RC**

### Teriyaki Flank Steak

Rare flank steak, sliced and topped with pineapple salsa. \$8.00 | person **RC**

## POULTRY

### Herb Grilled Chicken

Boneless breast of Gerber chicken marinated in a balsamic, soy, olive oil and fresh herb marinade. \$6.00 | person **RC**

### Tuscan Chicken with Pesto

Grilled boneless breast of Gerber chicken topped with a blend of four Italian cheeses, sun-dried tomatoes and Hills Own Pesto. \$6.00 | person **N RC**

### Three Citrus Chicken

A light citrus marinade of orange, lemon and lime accent this grilled boneless breast of Gerber chicken. \$6.00 | person **RC**

### Rosemary Buttermilk Chicken

A marinated boneless breast of Gerber chicken rolled in a rosemary panko crust and baked. \$6.00 | person **RC**

### Parmesan Chicken

A Dijon-and-white-wine-marinated boneless breast of Gerber chicken baked with a crisp Parmesan breading. \$6.00 | person **RC**

### Orange Macadamia Chicken

A boneless breast of Gerber chicken marinated in an orange dressing and rolled in an orange macadamia panko crumb. \$6.00 | person **N RC**

## Bourbon Chicken

Grilled Gerber chicken breast slathered in a sweet bourbon sauce. \$6.00 | person **RC**

### Chicken & Wild Mushroom Pasta

Gerber chicken breast, wild mushrooms and sun-dried tomatoes sautéed in a rich mushroom and chicken stock and tossed with pasta. \$6.00 | person **RC**

### Grilled Chicken with Tortellini

Strips of grilled Gerber chicken breast and vegetables tossed with spinach tortellini in a light herb dressing. \$5.00 | person **RC**

### Baked Chicken Salad

A classic chicken casserole spiked with almonds and topped with melted cheddar cheese. \$5.00 | person **N RC**

## PORK

### Mojo Pork Tenderloin

Tenderloin of pork marinated in a lime and mojo marinade and grilled. \$7.00 | person **RC**

### Orange-Chipotle BBQ Pork Tenderloin

A spicy blend of orange-chipotle BBQ sauce gives this pork a great flavor. \$7.00 | person **RC**

### Bourbon Pork Tenderloin

Grilled pork tenderloin slathered in a sweet bourbon sauce. \$7.00 | person **RC**

# Side Dishes

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Made in-house from fresh ingredients, our side dishes are the perfect complement to any entree. We can alter any of these to fit your desires or dietary needs. We request 48 hours advance notice for orders. Please inquire about seasonally appropriate locavore versions of specific dishes; we will accommodate, if able.

## Baked Asparagus with Parmesan

Fresh asparagus baked with olive oil and balsamic vinegar and topped with melted Parmesan cheese. \$3.50 | person **V RC**

## Grilled Asparagus with Roasted Red Peppers

Tender fresh asparagus grilled and topped with roasted red peppers. \$3.50 | person **V VG RC**

## Bacon & Bleu Grilled Asparagus

Fresh grilled asparagus meets crumbled bleu cheese and crisp bits of bacon in this classic side dish. \$3.50 | person **RC**

## Green Bean Sauté

Fresh green beans, bell peppers, carrots and red onions sautéed in olive oil until al dente. \$2.50 | person **V VG RC**

## Green Beans with Roasted Shallots

Fresh sautéed green beans tossed with roasted shallots make this a simple and elegant side dish. \$2.50 | person **V VG RC**

## Spicy Asian Green Beans

A blend of hoisin, oyster sauce, sesame oil, soy sauce and chili paste complement steamed fresh green beans. \$2.50 | person **RC**

## Walnut Dill Green Beans

Fresh green beans blanched and tossed in Hills Own Lemon Walnut Dill Pesto Sauce. \$2.50 | person **V N RC**

## Green Beans with Bacon

Fresh green beans with tomatoes and tender morsels of smoked bacon. \$2.50 | person **RC**

## Hills Own Famous Baked Beans

Multicolored legumes — black, Northern, kidney and butter beans — are tossed with bacon and sauced with a light dressing. \$2.50 | person **RC**

## Oven-Roasted Potatoes

Quartered redskin potatoes tossed with olive oil, garlic, salt and cracked black pepper and roasted to perfection. \$2.50 | person **V VG RC**

## Ranch-Roasted Yukon Potatoes

Golden Yukons are cut into spears and roasted with olive oil and a ranch seasoning. \$2.50 | person **V RC**

## Whipped & Loaded Potatoes

Smashed Idaho potatoes loaded with bacon, cheddar, onions and sour cream. \$3.00 | person **RC**

## Hills Own Famous Twice-Baked Potatoes

Idaho potatoes twice-baked and topped with three giant scoops of cheddar mashed potatoes. \$2.99 | each **C RC**

## Horseradish Cheddar Smashed Potatoes

Redskin potatoes, fresh horseradish and mild cheddar meet in these creamy potatoes with a kick. \$2.50 | person **V RC**

## Roasted-Garlic Mashed Potatoes

Cloves of garlic roasted and combined with smashed Idaho potatoes. \$2.50 | person **V RC**

## Oven-Roasted Sweet Potatoes

Sweet potatoes and red onions roasted with olive oil and nutmeg, tossed with balsamic vinegar. \$2.50 | person **V VG RC**

## Sweet Potato Puree with Apple & Praline Topping

Sweet potatoes lightly whipped and topped with a delightful combination of candied pecans and apples. \$2.50 | person **V N RC**

## Scalloped Potatoes

This classic dish boasts layers of Swiss, cheddar and Parmesan cheeses and russet potatoes baked in a delicate cream base. \$3.00 | person **V RC**

## Honey Thyme-Roasted Carrots & Parsnips

Freshly cut carrots and parsnips are tenderly roasted with a touch of honey and a sprinkle of fresh thyme. \$2.50 | person **V RC**

## Seven Onion Pilaf

Shallots, white, yellow and red onions, leeks, chives and green onions slowly simmered in chicken stock and tossed with white and wild rice. \$2.50 | person **RC**

## Portobello Mushroom Pilaf

Portobello mushrooms meet garlic and white and wild rices in a light chicken broth. \$2.50 | person **RC**

## Balsamic-Roasted Button Mushrooms

Slow-roasted button mushrooms tossed with extra virgin olive oil, balsamic vinegar and slivers of freshly cut shallots. \$2.50 | person **V VG RC**

## Sesame Noodles

Asian noodles and cucumbers with Hills Own Zesty Peanut Ginger Sesame Dressing, topped with fresh sesame seeds. \$3.00 | person **V VG N**

## Oven-Roasted Vegetables

A variety of cubed fresh vegetables tossed with olive oil and balsamic vinegar and roasted until tender. \$2.50 | person **V VG RC**

## Veggie Couscous

Couscous, shredded carrots, zucchini, yellow squash, red onions, red bell peppers, broccoli flowerettes and garbanzo beans in Hills Own Dijon Vinaigrette. \$2.50 | person **V VG RC**

## Grilled Vegetables

A mélange of fresh grilled vegetables make this a healthy and colorful side dish. \$2.50 | person **V VG RC**

## Broccoli & Lemon

Fresh broccoli gently steamed and lightly seasoned with freshly squeezed lemon juice. \$2.50 | person **V VG RC**

## Teriyaki Broccoli

Broccoli, sautéed red peppers and red onion kissed with a teriyaki sauce. \$2.50 | person **V VG RC**

## Sweet Corn Casserole

A Hills Market favorite, this dish boasts sweet corn, Parmesan cheese and more than a decade worth of memories. \$2.50 | person **V RC**

# Buffets

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All buffet choices are served in aluminum pans and are all-inclusive with tossed salad, dressing, rolls and side dish or dessert. Disposable chafer units are also available. There is a nine-person minimum on all buffet items.

## Chicken Stroganoff with Egg Noodles

A creamy stroganoff laden with chunks of Gerber chicken and savory mushrooms.

\$13.50 | person **RC**

## Chicken Lasagna

Layers of Gerber chicken, spinach, artichokes, roasted red peppers and Italian cheeses served with an alfredo sauce. \$13.50 | person **RC**

## Penne Chicken

Julienned slices of Gerber chicken tossed with sun-dried tomatoes, mushrooms and onions in marinara sauce. \$13.50 | person **RC**

## Pesto Chicken Pasta

A casserole packed with Gerber chicken, Hills Own Pesto, sun-dried tomatoes, pinenuts and a crunchy bread-crumbs topping.

\$13.50 | person **N RC**

## Herb-Grilled Chicken

Boneless breast of Gerber chicken marinated in a balsamic, soy, olive oil and fresh herb marinade. \$13.50 | person **N RC**

## Beef Stroganoff

Tender pieces of beef tenderloin and tender mushrooms come together in this classic dish. Served with buttered noodles.

\$13.50 | person **RC**

## Hills Own Beef Lasagna

Layers of beef, pork, spinach, ricotta and Italian cheeses are bound together with marinara sauce. \$13.50 | person **RC**

## Bourbon Pork Tenderloin

Grilled pork tenderloin slathered in a sweet bourbon sauce. \$13.50 | person **RC**

## Teriyaki Salmon

Fresh salmon lightly marinated in teriyaki sauce and grilled. \$13.50 | person **RC**

## Citrus-Horseradish-Crusted Salmon

Fresh salmon with horseradish sauce, topped with a citrus and horseradish crust and baked. \$7.50 | person **RC**

## Hawaiian Luau Pork

Slow-roasted smoky pork shoulder with spicy Asian sauce. \$13.50 | person **RC**

## Hills Own Pulled Pork

House-smoked pork shoulder served with Hills Own Barbecue Sauce. \$13.50 | person **RC**

## Hills Own Pulled Chicken

House-smoked Gerber chicken served with Hills Own Barbecue Sauce. \$13.50 | person **RC**

## Hills Own Beef Brisket

House-smoked beef brisket served with Hills Own Barbecue Sauce. \$13.50 | person **RC**

## Grilled Vegetable Lasagna

Grilled vegetables are layered with artichokes, ricotta, and spinach and accented with marinara sauce. \$13.50 | person **V RC**

## Cheese-Stuffed Shells

Cheese-stuffed shells meet marinara sauce and an Italian cheese blend. \$13.50 | person **V RC**

# Brunch

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Our brunch selections are made in-house from fresh ingredients. We can alter any of these to fit your desires or dietary needs. We request 48 hours advance notice for orders. Please inquire about seasonally appropriate locavore versions of specific dishes; we will accommodate, if able.

## Quiche

Choose from a variety of house-made quiches: Spinach & Cheddar, Lorraine, Mushroom or Four Cheese.

10 inch \$32.00 | each **V**

## Egg Strata

Layers of bread, egg custard and cheese with your choice of filling, served hot or ready to bake. \$29.00 | pan (serves 8-10) **V**

## Potato Casserole

A classic savory and cheesy casserole with shredded hash brown potatoes, onions and cheddar, served hot or ready to bake.

\$22.50 | pan (serves 8-10) **RC**

## Bacon & Egg Salad on a Mini Bagel

A great open-faced breakfast sandwich. \$25.00 | dozen

## Smoked Salmon on a Mini Bagel

An open-faced bagel slathered in chive cream cheese, topped with capers, red onions and smoked salmon. \$36.00 | dozen

## Fresh Fruit Salad

A medley of the best seasonal fresh fruits, sliced and garnished with berries and grapes.

\$3.00 | person **V VG**

## Fresh Fruit Kabobs

Chunks of melon, pineapple, kiwi and strawberries, attractively skewered.

\$3.00 | person **V VG**

## Tea Sandwiches

Your choices of an assortment of dainty tea sandwiches, with fillings including Hills Own Tuna Salad, Hills Own Egg Salad, Hills Own Chicken Salad, Hills Own Famous Ham Salad and sprouts and cucumbers, served on sandwich bread (with the crusts removed) in assorted shapes. \$25.50 | dozen

## Mini Cinnamon-Pecan Rolls

These sweet rolls, baked with our house-made caramel sauce are available with or without nuts. \$10.50 | dozen **N**

## Assorted Muffins

Choose from a variety of flavors of small or large freshly baked muffins. Ask us about flavors. \$1.50 | each (large), \$7.00 | dozen (small)

## Hills Own Scones

Lemon, Orange Cranberry, Strawberry, Raspberry, Cinnamon or Chocolate Chip. \$2.00 | each

## Assorted Breakfast Platter

Pastries, bagels, breads, muffins and fresh fruit, attractively displayed for your gathering. \$3.25 | person

# Box Lunches

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Need to feed a crowd? Our box lunches, complete with utensils and napkins, come with a bevy of choices, to satisfy all palates.

## Hills Own Standard Box Lunch

One sandwich, one side and a dessert.

### Sandwich Fillers:

Hills Roast Turkey Breast

Hills Baked Ham

Boar's Head Roast Beef

Hills Own Chicken Salad

Hills Own Tuna Salad

Hills Own Egg Salad

Hills Own Ham Salad

Fresh Veggie Medley

**Boar's Head Cheese Selections:** Swiss,

Cheddar, Muenster or Provolone

**Bread Selections:** White, Wheat, Rye,  
Sourdough Baguette or Multigrain Baguette

**Hills Own Side Selections:** Potato Salad,  
Coleslaw, Fruit Salad or Greek Pasta Salad

**Dessert Selections:** Cookie or Brownie

\$10.50 | each or \$12.99 | each (with two sides)

## Hills Own Executive Box Lunch

One deluxe sandwich, two sides and dessert.

### Sandwich Selections:

Roast Beef & Grilled Portobello

Smoked Turkey & Brie

Turkey & Cranberry Horseradish

Virginia Ham Sandwich

Grilled Herbed Chicken Breast

Southwest Turkey Sandwich

Fresh Mozzarella, Tomato & Basil Sandwich

Corned Beef or Pastrami Reuben

**Hills Own Side Dish Selections:** Dill Redskin

Potato Salad, Coleslaw, Fresh Fruit, Greek

Pasta, Veggie Couscous, Cucumber Salad,

Black Bean Salad or Potato Chips

**Dessert Selections:** Cookie, Brownie, Lemon  
Bar or Key Lime Tart

\$15.99 | each

# Custom Sandwiches

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We use the highest quality ingredients (including a wide array of Boar's Head deli meats and cheeses) in our custom sandwiches. **For catering orders** (6 or more sandwiches) we request 48 hours advance notice for orders. **For day-of service** (fewer than 6 sandwiches) we ask that you call us at 614.846.3220 at least two hours in advance.

## OMNIVORE

### Hills Own Crabcake Sandwich

Hills Own Crabcakes, lettuce and Hills Sherry Cayenne Sauce on a sourdough baguette.

\$8.99 | each

### Tuna Melt

Hills Own Tuna Salad, tomato, red onion, lettuce and Boar's Head Cheddar on wheat bread.

\$5.99 | each

### Hills Own Roast Beef

Hills Own Roast Beef, Boar's Head Cheddar, bacon, lettuce, tomato, red onion and Hills Own Chipotle Mayo on a sourdough baguette.

\$6.99 | each

### Meatloaf Sandwich

Thick slices of Hills Own Ohio Beef Meatloaf with chipotle ketchup on a sourdough baguette.

\$5.99 | each

### Roast Beef & Grilled Portobello

Boar's Head Roast Beef with Hills Own Grilled Portobello & Balsamic Mayo on a sourdough baguette. \$6.99 | each

## **Corned Beef, Pastrami or Turkey Reuben**

Boar's Head Corned Beef, Boar's Head Pastrami or Boar's Head Cracked Pepper Turkey with Boar's Head Swiss Cheese, sauerkraut and Thousand Island dressing on rye bread.  
\$6.99 | each

## **Smoked Turkey & Brie**

Boar's Head Smoked Turkey with brie, sprouts, and honey mustard on a sourdough baguette.  
\$5.99 | each

## **Turkey Delight**

Boar's Head Oven Gold Turkey, avocado, tomato, red onion, sprouts and garlic oil on a sourdough baguette. \$5.99 | each

## **Turkey & Cranberry Horseradish**

Boar's Head Smoked Turkey with Stonewall Kitchen Cranberry Horseradish Sauce on a sourdough baguette. \$5.99 | each

## **Southwest Turkey Sandwich**

Boar's Head Salsalito Turkey, roasted red peppers, red onion, lettuce and Hills Own Chipotle Mayo on a sourdough baguette.  
\$5.99 | each

## **Grilled Herbed Chicken Breast**

Chicken breast grilled with Hills Own Pesto Mayo, baby greens, tomato and red onion on a sourdough baguette. \$7.99 | each

## **Mediterranean Chicken Sandwich**

Chicken breast grilled with artichoke hearts, roasted red peppers, lettuce and Hills Own Sun-dried Tomato Spread on a sourdough baguette. \$7.99 | each

## **Ham & Brie**

Boar's Head Smoked Ham, brie, lettuce, tomato and honey mustard on a sourdough baguette.  
\$6.99 | each

## **Virginia Ham Sandwich**

Boar's Head Smoked Virginia Ham and Boar's Head Swiss piled high with lettuce, tomato and honey mustard on a sourdough baguette.  
\$5.99 | each

## **Classic Club**

Hills Own Ham, Hills Own Turkey, Boar's Head Swiss, bacon, lettuce, tomato, onion and mayo on a sourdough baguette. \$5.99 | each

## **VEGETARIAN**

### **Grilled Veggie Sandwich**

Grilled vegetables, provolone, roasted-onion spread and baby greens on a sourdough baguette. \$5.99 | each **V**

### **Fresh Mozzarella, Tomato & Basil Sandwich**

Three classic ingredients drizzled with Hills Own Balsamic Mayo on a sourdough baguette. \$5.99 | each **V**

### **Grilled Cheese**

Grilled Boar's Head Cheddar and Swiss cheese with tomato, onion and lettuce on potato bread. \$4.99 | each **V**

# Desserts

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Baked in-house or sourced from the best patisseries in Ohio, our desserts are part of what makes our Catering Department famous. We request 48 hours advance notice for orders.

## La Chatelaine Macaroons

Large mounds of coconut baked to a golden brown. Available with chocolate. \$2.50 | each, \$3.00 | each (with chocolate)

## Cookie Platter

A wide selection of Hills Own Bakery favorites, including chocolate chip, cranberry-apple oatmeal and peanut butter. \$2.75 | person

## Brownie Platter

Overwhelming Killer Brownie® Killer Brownies loaded with raspberry filling, caramel or macadamia nuts. \$3.50 | person **N**

## Bar Bite Platter

An assortment of our delicious bar bites. \$3.00 | person **N**

## Chocolate Covered Strawberries

Fresh strawberries dipped in white and dark gourmet chocolate are beautiful and bountiful. \$2.00 | each

## Cheesecake Bars

Sumptuous morsels of cheesecake in a bite-size version. \$3.00 | each

## Buckeye Bars

Peanut butter cheesecake glazed with rich chocolate ganache and topped with a buckeye. \$3.00 | each **N**

## Lemon Cake

Light, airy, lemony cake with lemon curd and lemony icing. \$32.00 | cake (serves 8 to 10)

## Mascarpone-Stuffed Strawberries

Creamy vanilla mascarpone cheese stuffed inside ripe strawberries. \$2.00 | each

## Decadent Chocolate Platter

Chocolate covered pretzels, macaroons, strawberries, apricots, chocolate-covered marshmallows and chocolate-covered Oreos. \$5.00 | person **N**

## Hills Own Carrot Cake

A Hills cult classic! Three layers of coconut, pecan and carrot cake with a creamy pecan filling and frosted with cream cheese frosting. \$32.00 | cake (serves 8 to 10 people) **N**

## Hills Own Famous Texas Sheetcake

This large, thin cake is wonderful with its dark chocolate cake and fudgy icing. \$24.00 | cake (serves 15 to 20)

## Strawberry Shortcake

“Old-fashioned” biscuit-style shortcakes stacked with the ripest strawberries and double-whipped cream. A delicious summer treat. \$4.95 | each

## Sweet Tooth Cottage Cutout Cookies

These hand-made decorated sugar cookies come in a variety of shapes for every occasion. Ask about petite cookies! \$2.00 | each

## Lemon Curd and Fresh Raspberry Tart

This bite-size tart shell is filled with summery lemon curd and fresh raspberries, leaving a tingle on your tongue. \$2.00 | each

## Key Lime Tarts

Piquant lime filling in a sugary cookie crust. \$2.50 | each

**More desserts, including cobblers, crisps, pies and cakes are available at [thehillsmarket.com/desserts](http://thehillsmarket.com/desserts).**