

The Hillside Kitchen CATERING FOR A CAUSE





THE HILLSIDE KITCHEN

Welcome to the Kitchen, where catering is just a bit different than anywhere else. We call it Catering for a Cause. When you choose the Hillside Kitchen for your catering, party planning or other food needs, you're choosing more than just the food itself. Don't get us wrong, our catering is second to none – fresh foods prepared for you by our classically trained chef. But we're more than that. Every catering order helps the children and families served by Hillside Family of Agencies. With every bite your guests take, families are being kept together and empowered to live happier, healthier, more stable lives. Now that's a pretty powerful plate. The Hillside Kitchen looks forward to catering your next event.

CATERING PACKAGES-OUR MOST POPULAR OPTION

| MENU #1 | Sandwich or wrap, salad, chips, |
|---------|--------------------------------------------------------------------|
| | cookie, drink |
| MENU #2 | Choice of any entrée, 2 side dishes, cookie, drink |
| MENU #3 | Box lunch – sandwich or wrap, chips, whole fruit, cookie, drink |
| | |

BREAKFAST

Fresh fruit salad Fresh baked: assorted Danish, muffin or bagel French toast or pancakes Scrambled eggs Sausage patty or links (2 per person) or bacon (3 per person) Frittata (vegetable or meat)

APPETIZERS

HOT APPETIZERS Rotating menu upon request

COLD APPETIZERS

Fresh fruit tray Cheese and cracker tray Vegetable tray Hummus, vegetables and pita

LUNCH/DINNER

ENTREE SALADS

CAESAR Crisp Romaine with grilled chicken, red onion, croutons, black olives and Parmesan
CHEF Salad greens with tomato, cucumber, turkey, ham, cheese and egg
GARDEN Salad greens with tomato, cucumber and red onion

SANDWICH TRAYS (10-12 people)

WRAP – Choice of ham, turkey, roast beef, tuna, veggies, or chicken Caesar w/cheese

SUB TRAY – Includes tuna, turkey, ham, and vegetable subs

MAKE YOUR OWN – Deli platter includes an assortment of meats, cheese, toppings, and condiments with rolls

ENTREE SANDWICHES – (all include lettuce & tomato) Chicken salad on a croissant Grilled marinated chicken Buffalo chicken Pulled BBQ pork

MAKE YOUR OWN

TACO SALAD BAR: seasoned ground beef, grilled chicken strips, mixed greens, diced tomatoes, black olives, jalapenos, cheddar cheese, sour cream, salsa and guacamole with tri-color tortilla chips

YOGURT PARFAIT: Vanilla or plain Greek yogurt with fresh berries and granola

A LA CARTE ENTREES

BRUSCHETTA CHICKEN

PESTO CHICKEN

bed of sautéed spinach Grilled boneless chicken topped with tomato,

Grilled pesto chicken over

CHICKEN FRENCH

CHICKEN PARMAESAN

BUFFALO CHICKEN MAC AND CHEESE basil, and Parmesan Egg-dipped and boneless,

with a lemon sauce

Seasoned breaded boneless chicken baked, topped with marinara and mozzarella

Homemade macaroni and cheese topped with boneless buffalo chicken and blue cheese crumbles

TRADITIONAL MEAT LASAGNA

EGGPLANT ROULETTES

Layered noodles with lean beef, fresh sauce, ricotta and mozzarella cheese

Breaded and filled with ricotta cheese, topped with marinara and mozzarella

olive oil with garlic, fresh vegetables, and Parmesan

TORTELLINI PRIMAVERA Cheese tortellini sautéed in

VEGETABLE LASAGNA BÉCHAMEL Roasted vegetables layered with pasta in a pesto cream sauce

PIZZA

1/2 - sheet cheese pizza (15 pieces)

Topping choices: Cheese, Pepperoni or vegetarian option

SIDE OPTIONS

Wild rice Potatoes (garlic smashed, baked, or oven roasted) Pasta Cole slaw Fresh fruit salad Pasta, potato, or macaroni salad Mixed greens Quinoa salad

BEVERAGES

Bottled water Assorted soda – cans Juice (orange, grape, apple, or cranberry) Milk Coffee, tea, or hot chocolate

DESSERTS

Cookies Brownies Assorted dessert bars Mini-pastries





THE HILLSIDE KITCHEN'S RECIPE FOR SUCCESS

For more than 175 years, Hillside Family of Agencies' dedication to innovation has inspired us to create industry-leading programs and services that fuel positive, systemic change and help families meet life's most difficult challenges. The Hillside Kitchen is proud to continue this history of innovation.

CATERING FOR A CAUSE.

In our community, there are families whose challenges threaten their ability to stay together and enjoy healthy, happy lives. Hillside is committed to providing health, education, and human services programs and resources that are either unavailable or in short supply—but which are desperately needed in our community. The Hillside Kitchen's mission is to provide you with excellent food for any occasion. In turn that helps fulfill Hillside's overall mission to strengthen families and help youth reach their full potential.

YOUTH APPRENTICESHIP PROGRAM.

The Kitchen has partnered with Hillside Children's Center to provide youth with paid experience that will help build the skills necessary for successful employment throughout their lives. Hillside's 23 Youth Apprenticeships range from 4-6 months and are offered in Food Services, Environmental Service, Grounds and Warehouse. When you choose The Hillside Kitchen, you might see one of our Apprentices at work helping make your event a special one.





(585) 224-1030 Hillside.com