

CORPORATE MENU

BREAKFAST

Assorted Bagel Platter served with Cream Cheese, Preserves and Whipped Butter	\$2.50/person
Assorted French Pastries, Muffins and Bagels served with Cream Cheese, Preserves and Whipped Butter	\$3.25/person
Individual Quiches (Assorted Flavors)	\$4.25/each
Smoked Salmon Platter with Cream Cheese, Bermuda Onions, Tomatoes and Capers Served with Assorted Bagels	\$7.75/person
Breakfast Burrito Platter Scrambled Eggs, Black Bean, Corn and Tomato Salsa and Jack Cheese Rollups served with Chipotle Cream on the side	Vegetarian \$6.00/person With Bacon or Ham \$6.75/person
Individual Vanilla Yogurt Parfait with Seasonal Fruit and Granola	\$4.99/each
Fruit Salad	\$3.25/person
Sliced Fruit and Berry Platter Sliced Honeydew, Cantaloupe and Pineapple arranged with colorful berries and Grapes	Small (10-15ppl) \$40.00 Large (20-30ppl) \$75.00
Coffee/Tea Service	\$1.75/person

AFTERNOON

OTH Sandwich Platter Your Choice of Assorted Full Size Sandwiches From our Menu, Served with Individual Chips	\$8.00/person
OTH Sliced Premium Meats and Veggie Platter Your Choice of Home Roast Meats, Veggies and Cheeses, Arranged with Field Greens, Tomatoes and Onions. Served with Assorted Condiments, Sliced Breads, Rolls and Chips	\$8.00/person
Tote or Boxed Lunch Choice of Full Size Sandwich, Chips, Beverage and Large Cookie	\$11.25/person
Mini Roulade Sandwich Platter Your Choice of Assorted 2 Bite Size Rollups from our Menu (Minimum order 2 dozen)	\$18.00/dozen

SALADS AND TOPPINGS

Baby Spinach Salad with Cranberries, Sugared Pecans, Goat Cheese and a Pomegranate Balsamic Vinaigrette	\$2.99/person
Farmers Salad with Field Greens, Tomatoes, Sliced Red Onion and Shredded Carrots with Red Wine Dijon Vinaigrette	\$2.50/person
Southwestern Salad Crispy Romaine Lettuce topped with Monterey Jack, colorful Tortilla Chips, Black Bean, Corn and Tomato Salsa. Served with Homemade Chipotle Ranch Dressing.	\$3.25/person
Add Chipotle Spiced Chicken, or Cumin Crusted Pork	+\$1.50/person
Salad Toppings Served on the Side:	
Curried Chicken Salad	\$2.99/person
Tuna Salad	\$2.50/person
Hummus	\$2.50/person
Vietnamese Summer Rolls Vermicelli Rice Noodles with Carrots, Cucumber, Leaf Lettuce, Cilantro, Mint and Crushed Peanuts rolled in Rice paper wrapper and Served with a Spicy Peanut Dip. (Mini Summer Rolls Minimum Order 2 dozen)	Regular \$3.99/ 2 rolls Mini \$18.00/dozen
-With Shrimp	Regular \$4.99/ 2 rolls Mini \$20.00/dozen

DESSERTS

OTH Homemade Cookies and Brownie Platter	\$2.15/person
Whole Coconut Flan (Serves 12-16)	\$30.00
Corporate Menu Orders Need To Be Placed At Least Two Days In Advance. We Will Do Our Best To Accommodate Orders Placed After This Deadline.	



CATERING MENU

On the Hill Café • Market

1431 John St, Baltimore, MD 21217

Corner of John & Mosher Streets In Historic Bolton Hill

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www.onthehillcafe.com goodfood@onthehillcafe.com

Hours

Monday-Friday 7a-8p Saturday 8a-8p Closed Sunday

COCKTAIL RECEPTION MENU

INDIVIDUAL HORS D'OEUVRES

(Minimum order two dozen per item)

Southwestern Shrimp Maki

Adobo-rubbed Shrimp, Avocado, Bell Peppers and Cilantro. Topped with a dab of Chipotle Aioli.

\$20.00/dozen

Mini Vietnamese Summer Rolls

Vermicelli Rice Noodles with Carrots, Cucumber, Leaf Lettuce, Cilantro, Mint and Crushed Peanuts rolled in Rice paper wrapper and Served with a Spicy Peanut Dip.

\$18.00/dozen

-with Shrimp

\$20.00/dozen

Cucumber Canapés

Hollowed English Cucumber Cups filled with choice of:

- Poached Salmon Flakes with a Caper Aioli and Fresh Dill
- Vegetables, Mint, Feta and Cream Cheese

\$20.00/dozen

\$18.00/dozen

Wild Mushroom Dumplings

Filling of Portobello and Shiitake Duxelles with Goat cheese. Served with a Raspberry Ginger dip.

\$18.00/dozen

Honey Pecan Encrusted Chicken Skewers

with a Honey Mustard Dip (to be Served Hot or Room Temperature)

\$18.00/dozen

Belgian Endive Canapés

filled with choice of:

- Goat Cheese, Crumbled Spiced Pecans and Balsamic Gastrique
- Ceviche of Lump Crab Marinated in fresh Lime, Jalapeños, Peppers, Onions and fresh Cilantro (3dz min)
- Tarragon Chicken Salad with a touch of Dijon and Fresh Chives

\$18.00/dozen

Smoked Salmon Nori Stacks

Sushi rice, Nori Paper, Smoked Salmon and Wasabi Cream Cheese Towers

\$20.00/dozen

Artisan Tea Sandwiches

Handmade Open or Closed face Sandwiches, choice of:

- English Cucumber, Whipped Goat Cheese and Fresh Dill on Sourdough
- Olive Tapenade, Goat Cheese and Roasted Pepper on Focaccia
- Smoked Salmon, Crème Fraiche and Scallion Chiffonade
- Roast Beef, Onion Marmalade and Horseradish Cream on Ciabatta
- Curried Chicken Salad with Mango Chutney and Minced Parsley on Pumpkinseed

\$20.00/dozen

Cocktail Roll up Sandwiches

A selection of Mini Tortilla roll ups from our sandwich menu

\$18.00/dozen

PLATTERS OF HORS D'OEUVRES

Baked Brie en Croute

stuffed with Dried Cranberries, Sugared Pecans and wrapped in Flaky Puff Pastry. Served with Sliced Baguettes (To be served hot)

Small Brie \$28.00
Whole Brie \$50.00

Mini Chicken Galantine

Rolled with Goat Cheese, Spinach and Roasted Pepper. Served with Tarragon Mayo and Sliced Baguettes

(Serves 15-20) \$60.00

Homemade Giant Tortilla Chips with Fresh Salsas

Pico de Gallo, Guacamole, Mango Salsa, Black Bean Dip and Chipotle Sour Cream

(16oz of each salsa, serves 15-20) \$40.00
(32oz of each salsa, serves 30-40) \$75.00

Whole Sliced Tenderloin Display

Whole Tenderloin rubbed with Cracked Pepper, Sea Salt and roasted to perfection. Served with Onion Marmalade, Horseradish Cream and Herbed Crostini.

(Serves 20-30) \$130.00 /each

Roasted Side of Salmon

Roasted Boneless and Skinless Side of Atlantic Salmon Served with Sliced English Cucumber, Lemon Wedges, Fresh Herbs and Cucumber Dill Yogurt Sauce (To be Served Room Temperature)

\$80.00

Poblano Torte

Mascarpone Cheese Torte Mixed with Poblano, Jalapeño Peppers, Spices, Fresh Cilantro, Blue Corn Tortilla Crust and topped with Pineapple Salsa. Served with Sliced Baguettes

Small (7 inch) \$35.00
Large (10 inch) \$60.00

Mascarpone Cheese and Pesto Torte

Layered with Fresh Basil Pesto and Topped with Sun dried Tomatoes and Toasted Pine Nuts Served with Assorted Water Crackers for spreading

Small (7 inch) \$35.00
Large (10 inch) \$60.00

Vegetarian Tuscan Antipasto Display

with Marinated Zucchini, Squash, Eggplant, Roasted Peppers, Mushrooms, Artichokes, Olives, Capers, Fresh Mozzarella and Peppercorn Peppers. Served with Sliced Baguettes

Small (Serves 15-18) \$60.00
Large (Serves 25-30) \$110.00

Vertical Vegetable Crudités

Crisp Seasonal Vegetables Spears Served with Sundried Tomato Hummus

Small (Serves 15-18) \$40.00
Large (Serves 25-30) \$75.00

Imported Cheese and Fruit Display

French, Italian and Spanish Cheese Assortment Surrounded with Fresh Fruit and Berries. Served with Water Crackers

Small (Serves 15-18) \$65
Large (Serves 25-30) \$125

Smoked Salmon Tartare

with Red Onions, Cornichons, Capers and a touch of fresh Dill. Served with Fresh Pumpkinseed Bread and Horseradish Cream on the side

(Serves 12-16) \$55.00

Smoked Side of Salmon Display

accompanied by Capers, Crème Fraiche, minced hardboiled Eggs and Red Onion Served with Pumpkinseed Bread

Half Side (Serves 15-30) \$65.00
Whole Side (Serves 25-30) \$120.00

Mediterranean Display

Traditional Hummus, Baba Ghanoush and Tabouleh Garnished with Cucumber, Tomato Wedges, Fresh lemon and Marinated Olives. Served with Homemade Crispy Pita chips

Small (Serves 15-18) \$50.00
Large (Serves 25-30) \$95.00

Make your own Crostini

with an Assortment of Toppings including:

- Sweet Potato and Thyme Aioli
- Grilled Artichoke, Fennel and Caramelized Onion Compote
- Chunky Wild Mushroom Compote
- Tomato, Mozzarella and Basil Relish

Served with Homemade Herbed Crostini (Choose three toppings)

(16oz of each Topping, serves 15-20) \$48.00
(32oz of each Topping, serves 30-40) \$90.00

SNACKS/NIBBLES

Fried Plantain strips

served with a Pineapple Cilantro Dip

(Serves 25-35) \$35.00

Curried Wonton Crisps

with an Orange Chili Dip

(Serves 25-35) \$25.00

DESSERTS

(Minimum order two dozen each)

Chocolate Dipped Strawberries

\$18.00/dozen

Fresh Fruit Skewers

\$18.00/dozen

Chocolate Chip Mini Cannoli

\$18.00/dozen

Assorted Berry Tarts with Pastry Cream

\$18.00/dozen

Lemon Curd Tarts with Raspberries

\$18.00/dozen

All Cocktail Party/Reception Menu Orders Need To Be Placed At Least One Week in Advance. We Will Do Our Best to Accommodate Orders Placed After this Deadline.

We Can Platter Food in Your Own Platters or in Black Disposable Trays.