



Hannibal's Catering

Breakfast

*Minimum of 20 people per order.

Continental Breakfast: Assorted freshly baked scones, Danishes, cinnamon rolls, muffins, breakfast bread and bagels with cream cheese and jams.

Includes Orange Juice, and fresh brewed regular/decaf Gourmet Dark Roast Coffee.

Executive Continental Upgrade: Assorted freshly baked scones, pastries, turnovers, cinnamon rolls, muffins and bagels with cream cheese and jams.

Includes Seasonal Fresh Fruit, Orange Juice, and fresh brewed Gourmet Dark Roast Coffee.

Includes added protein: Hard-boiled eggs, rolled up deli meat (Lean smoked ham and roasted turkey breast) and individual fruit yogurts.

Rise -n- Shine Breakfast: Scrambled eggs, breakfast potatoes, (2) crisp bacon & (2) sausage links (Egg substitute available upon request.).

Includes orange juice and fresh brewed Gourmet Dark Roast Coffee.

Healthy Choice: Skewer of fresh fruit, a variety of muffins, individual yogurts and granola bars.

Served with orange juice and fresh brewed Gourmet Dark Roast Coffee.

South of the Border Breakfast: Scrambled eggs, bell peppers, cilantro, crisp bacon, chorizo and Southwest breakfast potatoes.

Served with tortillas and fresh salsa. Fresh brewed regular & decaf gourmet dark roast coffee and orange juice.

Brunch Buffet: Scrambled eggs, hash brown potatoes, ham, bacon & sausage, Cured Nova Scotia salmon, whipped cream cheese, capers, tomatoes, Bermuda onions, dill, lemon, chopped eggs and bagels. Seasonal fresh fruit slices & berries. Buttermilk pancakes with maple syrup & jam. Assorted fresh baked scones, Danish, cinnamon rolls, muffins and bagels with cream cheese.

Includes orange juice and fresh brewed Gourmet Dark Roast Coffee.

(Minimum of 25 guests).

Eye Opener Breakfast: Assorted freshly baked scones, cinnamon rolls, Danishes, muffins, breakfast bread and bagels, Cream cheese and jams, Seasonal fresh fruit slices and berries, Fresh brewed regular/decaf dark roast coffee Orange juice and chilled bottled water.

Pancake and Grand Marnier French Toast Combo: Thick French toast slices with maple sauce and powder, sugar, Pancakes, Scrambled eggs, Bacon and sausage links, Seasonal fresh fruit, Whipped butter and syrup, Fresh brewed regular/decaf dark roast coffee, and Orange juice.



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Hors D'oeuvres

*Requires a minimum of 25 guests per order. Items can also be purchased by the dozen, requires a 3-dozen minimum per item.

- **Cold and Hot Hors D'Oeuvres - 5 items**
-Choose 3 cold and 2 hot items
- **Cold and Hot Hors D'Oeuvres - 8 items**
-Choose 5 cold and 3 hot items
- **Cold and Hot Hors D'Oeuvres - 10 items**
-Choose 6 cold and 4 hot items

Cold Hors D'oeuvres options:

- Caprese skewers with tomato, marinated mozzarella, and basil
- Skewers fresh fruit porcupine
- Assorted mini focaccia sandwiches
- BLT sliders- crisp bacon, mixed greens, tomato, and basil garlic mayonnaise
- Bruschetta with tomato, basil, olives, parmesan, and balsamic
- Festive deviled eggs
- Gourmet vegetable crudites with garden herb dip
- Hummus trio with traditional, cilantro, and sun-dried tomato served with triangle pita chips
- Imported and domestic cheese display with assorted crackers

Hot Hors D'oeuvres options:

- Artichoke heart dip with sliced baguette
- Red potato skins- a red potato filled with sour cream, cheddar cheese, smoked bacon and chives
- Coconut fried shrimp skewers served with a sweet plum sauce
- Grilled pot stickers with ponzu sauce
- Chicken drumettes- your choice of teriyaki, adobo, buffalo, or garlic and herb marinades
- Swedish meatballs
- Mini crisp spring roll- your choice of chicken, shrimp, or vegetarian with sweet and spicy plum sauce
- Petite slider- slow cooked beef brisket with melted cheddar
- Panko crusted bacon mac & cheese served with a spicy honey Dijon dip
- Bacon wrapped chicken served with a Korean BBQ sauce



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Lunch Menu

Boxed Lunches

All corporate box lunches are beautifully garnished and each includes mayonnaise and mustard packets, fork, knife, napkin, salt and pepper.

Sandwich Box Lunch

Combination of sliced turkey breast, smoked ham, roast beef and veggies. Tuna and chicken salad are always available upon request.

- **Value Meal**
Served with chips and house baked cookie.
- **Standard Meal**
Served with chips, choice of salad and house baked cookie.
- **Premium Meal**
Served with chips, whole fruit, choice of salad and gourmet brownie

Buffet Menu

*Minimum order of 30 per buffet package

Build Your Own Gourmet Burger Bar

Quarter-pound charbroiled burger. Includes grilled caramelized onion, crisp bacon, sautéed mushrooms, lettuce, tomato, cheddar cheeses, mayonnaise & mustard packets and condiments. Served with a choice of salad, potato chips & assorted cookies/fudge brownies.

Board Room Sandwich Luncheon

Sandwiches are pre-made on our fresh baked rolls. Extra mayonnaise and mustard on the side. A combination on sliced turkey breast, smoked ham, roast beef, and veggies; beautifully arranged on a tray with a variety of cheeses, special garlic mayo sauce, tomatoes, pickles, and lettuce. Tuna and chicken salad available upon request. Served with your choice of salad, potato chips, and assorted cookies/fudge brownies.

Jumbo Baked Idaho Russet Potato Bar

Baked potatoes with chili, sour cream, crispy bacon bits, shredded cheese, green onions, and butter. Served with baked rolls and butter, with your choice of two salads. Includes fresh baked cookies/fudge brownies.

Build Your Own Taco

Choice of chicken, steak, or pork meat. Accompanied by fresh corn tortillas, jalapenos, lettuce, fresh limes, shredded cheddar cheese, cilantro and sour cream. Served with Spanish rice, refried beans, tri color tortilla chips and pico de gallo. Includes choice of salad, fresh baked cookies & fudge brownies.



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All American Burger and Hot Dogs BBQ Buffet

- 1/3-pound sirloin hamburgers
- Grilled all beef hot dogs
- Sesame sea hamburger and hot dog buns
- Accompanies to include American cheese, tomatoes, lettuce, and sweet onions
- Condiments to include mayo, mustard, and ketchup

Choice of 3 sides:

- Corn on the cob
- Ranch style beans
- Garden salad- Romaine, mixed green, cucumbers, croutons, tomatoes, and ranch & Italian dressing on the side
- Traditional Caesar salad- shredded parmesan cheese, crotons, and Caesar dressing.
- Red potato salad
- Fruit salad
- Pasta salad

Texas BBQ Buffet

- Slow cooked BBQ tri-tips
- Tangy BBQ Chicken breast
- Rolls and butter

Choice of 3 sides

- Corn on the cob
- Ranch style beans
- Garden salad- Romaine, mixed green, cucumbers, croutons, tomatoes, and ranch & Italian dressing on the side
- Traditional Caesar salad- shredded parmesan cheese, crotons, and Caesar dressing.
- Red potato salad
- Fruit salad
- Pasta salad



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Italian Buffet

- Sicilian Prosciutto chicken- Boneless chicken breast stuffed with prosciutto, spinach, and provolone cheese.
- Choice of 2 kinds of pasta- spaghetti, penne, egg noodle, raditore, or fettuccine.
- Choice of 2 sauces- alfredo, zesty marinara, sun-dried tomato pesto, lobster cream, or creamy roasted garlic cheese.
- Tuscan salad- Crumbled gorgonzola, cucumber, romaine, olives, tomato, and onion with a raspberry vinaigrette.
- Tomato, basil, & fresh mozzarella cheese salad- baby spinach, prosciutto, olives, drizzled with virgin olive oil and balsamic.

Latin Buffet Package

- Fajitas with steak- served with sautéed onions, tri-colored bell peppers, and cilantro.
- Tequila lime chicken- grilled chicken breasts with cilantro lime chipotle sauces.
- Accompanied by warm flour tortillas, tostadas, onions, jalapenos, lettuce, olives, fresh limes, shredded cheddar cheese, guacamole, and sour cream.
- Refried beans, Spanish rice, tri-colored tortilla chips and salsa.
- Santa Fe salad- romaine, corn, bell peppers, black beans, cilantro, with a chipotle Caesar dressing.
- Caesar salad- Shredded parmesan cheese, crotons, and a Caesar dressing.

Salads

- **Garden Salad**- Mixed greens with crisp cucumbers, tomatoes, dried cranberries.
- **California Salad**- Mixed greens, dried cherries, goat cheese & toasted walnuts with raspberry vinaigrette.
- **Four Berry Salad**- Field greens with blackberries, raspberries, blueberries, feta cheese, red onion and candied almond. Served with a honey, lemon lime vinaigrette.
- **Greek Salad**- Cucumber, tomatoes, bell peppers, olives, red onion and herb vinaigrette.
- **Santa Fe Salad**- Romaine, corn, bell peppers, black beans, cilantro in chipotle Caesar dressing.
- **Traditional Caesar Salad**- Shredded parmesan cheese, croutons and Caesar dressing.

Desserts

*Minimum of 10 items.

- **Our Famous Cookies and Fudge Brownies**
Chocolate Chip, White & Dark Chocolate Chip, Double Chocolate Chip, Oatmeal Raisin, Snicker Doodle, and Chocolate Fudge Brownies.
- **Our Signature Dessert Tray**
Lemon Bars, Russian,