

# Menu

## *Heitman House Passed Hors d'oeuvres*



### Chicken Sliders

Jack Daniels Bourbon sauce topped with fried onions strings

or

Fire Braised topped with smoked gouda, bacon and Dijon mustard



### Pulled Pork Sliders

Topped with pineapple coleslaw and barbeque sauce

### Homemade Spicy Meatballs

Served on a frill pic



### Flash Fried Shrimp

Accompanied with a sweet Thai chili sauce

### Veggie Egg Rolls

Accompanied with teriyaki ginger sauce

### Heitman House Bruschetta

A Household recipe



***Heitman House Passed Hors d'oeuvres Upcharge***

**Bacon Wrapped Scallops**

Accompanied with a teriyaki ginger sauce (\$2)

**Fried Ravoli**

Beef & Spinach or Cheese & Spinach

Accompanied with homemade marinara or \$1 for alfredo

**Crab Cake**

Accompanied with roasted red pepper aioli (\$2)

**Grilled Cheese Sandwich & Tomato Basil Soup**

Served in a chilled martini glass (\$2 & limited quantity)

**Fish, Chicken or Shrimp Tacos**

Accompanied with pico de gallo, cilantro and cheddar blend cheeses (\$2)

**Shrimp Cocktail**

Served in a martini glass with lemon wedge and cocktail sauce  
(\$3 & limit quantity)



***Heitman House Salads & A LA Carte  
Items***



**Classic Salad**

Spring mixed greens, grapes tomatoes, feta  
cheese and cucumber

Assorted rolls and whipped cream butter



**Classic Cesar Salad**

Romaine lettuce, parmesan cheese, Caesar  
dressing and topped with croutons

Assorted rolls and whipped cream butter



**A La Carte Items**

Portabella Mushrooms, Green Beans,  
Baby Bakers, and Homemade Mashed Potatoes  
(garlic, plain or loaded)

Asparagus

Honey Glazed Carrots



## ***Heitman House Entrees***



### **Grilled Chicken**

Topped with lemon butter caper sauce

OR

Topped with Jack Daniels Bourbon sauce

### **Grilled Pork Tenderloin**

Accompanied with tarragon gravy



### **Pasta**

Penne or Tortellini

Alfredo, Marinara or Vodka Sauce

Chicken, Homemade Meatballs, Italian Sausage  
(add meat \$2 upcharge)



### **Grilled Beef Tenderloin**

Accompanied with rich and creamy horseradish  
(\$7 upcharge)

### **Hawaiian Grilled Mahi**

Accompanied with teriyaki pineapple glaze  
(\$4 upcharge) & (seasonal)





## Grilled Swordfish

Topped with alfredo sauce or shrimp sauce  
(\$5 upcharge)

*Menu items can be customized upon request.  
Gluten free and vegetarian options are available.  
Upcharges may apply.*

*A tasting for two is included with the venue booking.  
Additional guests may attend for \$50 per guest.*

