

Huntington Catering

2025 Menu





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@huntingtoncatering

Tray Passed Hors d'Oeuvres

1 HOUR Service
Choose as many as you'd like!

$3.00 pp each

Seafood



Ahi Tuna Sesame Cone
ahi tuna marinated in citrus ponzu, with scallions, citrus mix, and wasabi crema

Bacon Wrapped Scallop
scallops wrapped in apple wood smoked bacon topped with bourbon dijon glaze

Crispy Rice Salmon
diced salmon tossed with togarashi aioli, ginger, cilantro, and lemon, served on crispy rice

Hamachi Crudo +$2.00 pp
hamachi, capers, fresno peppers, julienne radish, charred orange segments, in orange citrus vinaigrette drizzled with basil infused evoo

Mini Crab Cake
with preserved lemon aioli and chives

Mojito Shrimp Skewer
grilled shrimp, marinated in mint and lime, topped with a rum glaze

Shrimp Ceviche
butterflied shrimp ceviche with tomato, onion, and avocado served on a cucumber disc

Spicy Tuna Rice Puff +$2.00 pp
ahi tuna, citrus ginger aioli, scallions, yuzu cream, and micro cilantro in a crispy rice puff

Meat



Bacon Wrapped Dates
medjool dates, stuffed with pork chorizo, wrapped in applewood smoked bacon topped with ancho hot honey

Mini Beef Wellington
with demi glace and chive dust

Beef & Asparagus Negimaki
asparagus wrapped in thinly sliced rare tri tip with a hoisin glaze

Grilled Lamb Chop +$2.00 pp
marinated in saffron yogurt, with mint chimichurri

Pecking Duck Spring Roll
tender duck and scallions filled in a spring roll wrapper, served with hoisin and julienne scallion

Tri-tip Nigiri
thinly sliced rare tri-tip, brushed with a tosazu marinade and garnished with furikake

Beef Tartare +$2.00 pp
filet mignon, dijonnaise, capers, minced shallots, parsley, chipperbec potato crisp, chive batons

Poultry



Chicken & Waffles
buttermilk brined chicken, bbq essence, hot maple, thyme, waffles

Chicken Pot Pie Croquettes
with house made gravy and micro greens

Chicken Satay
with a spicy peanut sauce, and micro cilantro

Ginger Chicken Soup Dumpling
with chili soy ginger sauce, served in a porcelain soup spoon

Korean Fried Chicken Skewer
coated in a soy gochujang glaze, with julienne scallions

Vegetarian



Compressed Watermelon Brochette
feta, balsamic glaze, pine nut relish

Four Cheese Arancini
tomato basil garlic sauce, micro basil

French Onion Soup Boule
caramelized onions with gruyere cheese, served in a mini brioche with minced chives

Goat Cheese & Fig Crostini
calmyrna figs, herbed goat cheese, rosemary agave, and micro greens

Vegetable Potsicker
served with ponzu, julienne scallions, and radish

Quinoa Fritter
served with a herb aioli

Vegan



Baby Beet Tartare
red & yellow beets capers, shallots, lemon dijon vinaigrette on a garlic crostini

Heirloom Tomato Crostini
heirloom tomatoes, shallots, parsley, basil, aged balsamic reduction, rosemary crostini

Impossible Beef Quesadilla
topped with charred tomato salsa, and micro cilantro

Sweet Potato Tartlet
roasted sweet potato puree,apple chutney, micro thyme

Thai Green Curry Phyllo Star
coconut lime sauce, picked cilantro

Vegan German Meatballs
curry ketchup, micro bulls blood

Grazing Stations

1 HOUR Service



Artisan Charcuterie Display



Cheese, Charcuterie & Crudité Display

$15.00 pp ($1,500 minimum)

- imported and domestic cheeses from independent cheese producers; manchego, humbolt fog, camembert, cantalet, 18 mo. aged gouda, drunken goat or stilton, garnished with dried and fresh seasonal fruits, jams, and nuts

- a selection of cured meats, procuitto di parma and genoa salami, whole grain mustard, cornichons, and assorted crackers, crostinis and baguettes

- fresh market vegetables, rainbow baby carrots, celery, grape tomatoes, mixed radish, hummus, pesto, and harissa ranch

this is an elaborate display built directly onto the table

Also Available as a smaller charcuterie board for $12.00 pp (no minimum)

Antipasti Display

Antipasti Display

$10.00 pp

- assortment of olives, roasted red pepper bruschetta, artichoke bruschetta, and tomato bruschetta, fresh mozzarella cheese served with assorted crackers, breadsticks and crostinis

Mediterranean Display

Mediterranean Opening Display

$10.00 pp

- marinated olives and feta, tabbouleh, hummus, labneh,and baba ganoush, served with warm flat bread and pita, and sumac spiced pita chips

Action Stations

1 HOUR Service



Bao Station

$15.00 pp

Braised Pork Belly Bao

with pickled cucumber, micro cilantro, and scallions

Crispy Tofu Bao

with ginger soy marinated tofu, hoisin glaze, sambal marinated carrots and daikon, red onion, and cilantro mix

Korean Fried Chicken Bao

with gochujang aioli and kimchi cabbage slaw

Grilled Cheese & Tomato Soup Station

$14.00 pp

Classic Grilled Cheese

melted sharp cheddar and American cheese, on a tomato pullman loaf

Smoked Gouda & Bacon Grilled Cheese

applewood smoked bacon, smoked gouda, white pullman loaf

Truffle Cheddar Grilled Cheese

sharp cheddar, white cheddar, black truffle shavings

Skewer Station

$14.00 pp

Korean Beef Bulgogi Skewer

bulgogi glaze, sesame seeds, scallions

Roasted Veggie Skewer

with a pepita romesco

Peruvian Chicken Skewer

with a aji verde sauce

Poké Station

$22.00 pp

Poké

salmon, ahi tuna, hamachi, served with sushi rice, edamame, jalapeno, pickled ginger, ponzu, diced avocado, julienne radish, daikon, and furikake

Raw Bar

$27.00 pp

Raw Bar

oysters on the half shell, poached shrimp, on a bed of ice served with lemon, mignonette, horseradish, and cocktail sauce

Late Night

(or anytime!) Bites

1 HOUR Service

Tray Passed

Street Taco Trio

$10.00 pp

Carne Asada Taco

with chopped onion, cilantro, and salsa verde

Chicken Tinga Taco

with chopped onion, cilantro, and salsa verde

Tofu al Pastor Taco

with chopped onion, cilantro, and salsa verde

Bao Bun Trio

$15.00 pp

Braised Pork Belly Bao

with pickled cucumber, micro cilantro, and scallions

Korean Fried Chicken Bao

th gochujang aioli and kimchi cabbage slaw

Crispy Tofu Bao

with ginger soy marinated tofu, hoisin glaze, sambal marinated carrots and daikon, red onion, and cilantro mix

Slider Trio

$12.00 pp

HC Slider

petite sirloin burger with cheddar, arugula, garlic aioli, and caramelized onions, served on brioche bun

Crispy Fried Chicken Slider

with cabbage slaw and jalapeno cilantro aioli

Black Bean Slider

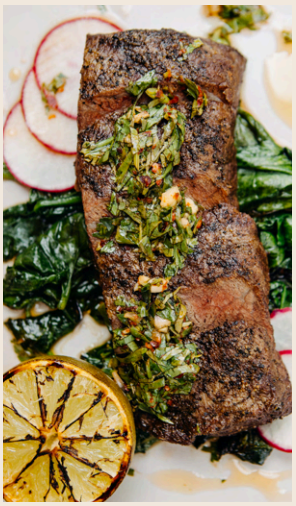
black bean slider with chipotle aioli, tomato slice, red onion and lettuce, served on a vegan roll



Specialty Stations

1 HOUR Service

Chef Carving Stations



Grilled Tri-tip

$22.00 pp

with smoked sundried tomato chimichurri

Herb Crusted Pork Tenderloin

$25.00 pp

24 hr brined and roasted served with a apple calvados au jus

Hand Carved Prime Rib

$30.00 pp

with au jus and creamed horseradish

Taco Station



Huntington Taco Buffet

$20.00 pp

asada, chicken, and veggie tacos on a double tortilla

sides: black beans, cilantro lime rice, mexican ceasar salad

toppings: guacamole, pico de gallo, salsa roja, salsa verde, lime wedges, chopped onion, and cilantro

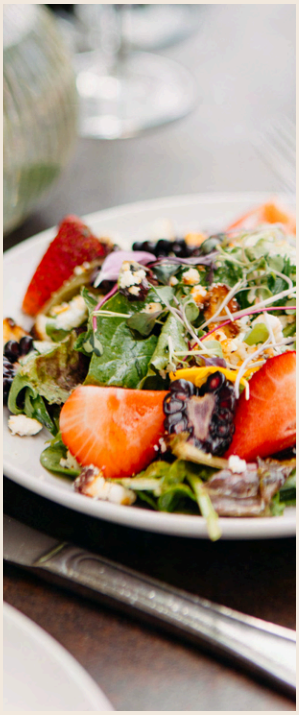
Buffet & Family Style Dinner

Choose: 1 Salad
2 Entrees
2 Sides

$30.00 pp

add an entree for $10 pp

Salads



Huntington Salad
field greens with green apples and roasted almonds tossed in a light shallot vinaigrette

Kale Goddess Salad
baby kale, tuscan lacinato kale, charred corn, baby tomatoes, spiced pepitas, baked goat cheese, dill green goddess

Orange Fennel Salad
boston lettuce, frisee, fennel, watermelon radish, roasted almonds, shaved parmesan cheese, orange honey vinaigrette

Classic Caesar
romaine, radicchio, house made herb garlic croutons, shaved grada padano, chives

Shaved Brussel Salad
shaved brussels, maple roasted butternut squash, compressed granny smith apples, dried cranberries, and toasted pepitas tossed in an apple cider vinaigrette

Toscano Salad
baby gem, kalamata olives, marinated artichokes, red onion, mozzarella, garbanzo beans, cherry tomatoes, oregano red wine vinaigrette

Entrees



Fish

Seared Barramundi
with a ginger scallion vinaigrette, shaved ninja radish, and gochugaru

Pistachio Encrusted Sea Bass
seared seabass with a buttery pistachio crust, drizzled with lemon oil

Tuscan Salmon
seared salmon with tuscan sun-dried tomato cream sauce

Garlic and Herb Seared Salmon
with herb, fennel, and caper relish

Grilled Dijon Salmon
with a whole grain dijon mustard cream sauce

Miso Glazed Black Cod
3 day miso marinated black cod, with preserved lemon oil and crispy leeks

Entrees



Meat

Red Wine Braised Short Ribs
red wine & thyme 8 hr braised short ribs with demi glace and fine herbs

Sweet Soy Steak
marinated flat iron, with a scallion chimichurri

Grilled Flat Iron
with a smoked sundried tomato chimmichurri

Ras el Hanout Short Ribs
charred tomato saffron sauce

Guajillo Spiced Hanger Steak
with a roasted poblano verde butter

Ginger Maple Sake Braised Pork Belly
slow braised maple soy pork belly with furikake and julienne scallions



Poultry

Harrisa Honey Chicken
harrisa honey marinated chicken with a cilantro zhoug sauce

Herb Roasted Chicken
with a marsala jus

Oregano Roasted Chicken
with a rustic artichoke cream sauce

Lemon Caper Chicken
lemon caper beurre blanc and tarragon essence

Za'atar Roasted Chicken
with celery root puree and red chermoula

Vadouvan Spiced Roasted Chicken
with a coconut cilantro lime sauce



Vegetarian

Stuffed Portobello
with quinoa, root veggies, cauliflower puree, evoo, aleppo pepper

Spicy Vodka Pasta
fusili pasta, spicy vodka sauce, crispy basil, and slow roasted cherry tomatoes

Sundried Tomato Pesto Pasta
penne pasta tossed with a sundried tomato pesto cream sauce, shaved pecorino romano, and basil

Pasta alla Limone
cavatappi pasta, meyer lemon, 18 mo aged grana padano, parsley

Sides



Vegetables

Roasted Brussell Sprouts
roasted brussel sprouts tossed with crispy pancetta, confit shallots and drizzled with pomegranate molasses

Aleppo Spiced Tri Color Baby Carrots
*family style only

heirloom carrot mix, lemon, pistachio, sumac yogurt, aleppo pepper honey

Garden Baby Vegetables
roasted baby vegetables tossed in a thai basil chimichurri

Roasted Jumbo Asparagus Spears
with lemon zest, herbs, and garlic

Brown Butter Baby Carrots
roasted with brown butter and thyme

Charred Broccolini
grilled broccolini and shaved red onions tossed in a champagne mustard emulsion, topped with garlic breadcrumbs

Roasted Curry Cauliflower
roasted cauliflower florets with a yuzu kosho sauce

Crispy Brussel sprouts
tossed in a sweet and spicy chili sauce, with chives and pickled fresnos

Grilled Garlic Market Vegetables
zucchini, squash, red onions, carrots, and cherry tomatoes, tossed in a sumac lemon vinaigrette



Starches

Garlic Mashed Potatoes
yukon gold potatoes, thyme cream, confit garlic, chives

Moroccan Couscous
pearled couscous, dried apricots, raisins, and toasted almonds tossed in a lemon mint vinaigrette

Spicy Vodka Pasta
fusilli pasta, spicy vodka sauce, crispy basil, and slow roasted cherry tomatoes

Roasted Paprika Potatoes
crispy yukon gold potatoes, paprika, romesco, scallions

Herb Roasted Fingerlings
tossed in a rosemary herb compound butter

Pasta alla Limone
cavatappi pasta, meyer lemon, 18 mo aged grana Padano, parsley

Plated Dinner

Choose: 1 Salad
3 Entrees
2 Sides

$35.00 pp

Salads



Beet & Burrata Salad
baby yellow and red beets, arugula, burrata, aleppo roasted pistachios, balsamic vinaigrette, fines herbs

Arugula & Grapefruit Chicory Salad
arugula, chicory, grapefruit, hazelnut dukkah, champagne vinaigrette, dill

Fig Salad
arugula, baby spinach, goat cheese, dried figs, and crispy prosciutto tossed in a creamy balsamic vinaigrette

Wedged Caesar Salad
little gem, tomato pangrattato, chives, and smoked parmesan vinaigrette

Orange Fennel Salad
boston lettuce, frisee, fennel, watermelon radish, roasted almonds, shaved parmesan cheese, orange honey vinaigrette

Huntington Salad
field greens with green apples and roasted almonds tossed in a light shallot vinaigrette

Entrees



Fish

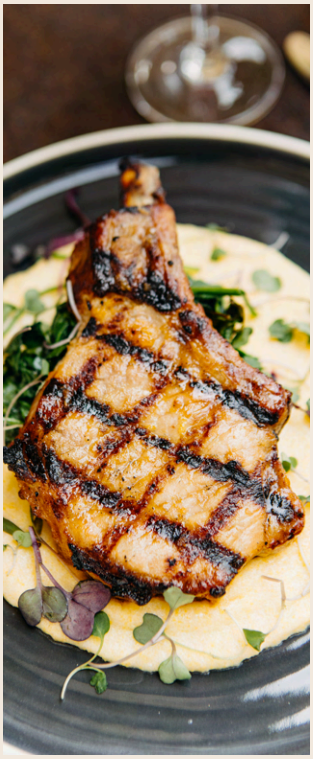
Seared Branzino
skin on branzino, marinated cherry tomatoes, fennel and arugula salad

Miso Glazed Black Cod
3 day miso marinated black cod, miso carrot butter puree, seared maitakes, preseved lemon oil and crispy leeks

Pistachio Encrusted Seabass
seared seabass with a buttery pistachio crust, drizzled with lemon oil

Tuscan Salmon
seared salmon with a tuscan sun dried tomato cream sauce

Entrees



Meat

New York Striploin
butternut squash
bearnaise and celeriac
puree

Osso Bucco
red wine, mirepoix
braised beef shank,
with au jus and lemon
gremolata
preset sides:
served with parmesan pea
polenta and brown butter
braised carrots

Filet Mignon + $15.00 pp
tri-color au poivre sauce
and parsnip puree

Soy Ginger Braised Short Ribs
8 hr soy-braised short
ribs
preset sides:
wasabi mash, charred
ginger sesame broccolini,
shiitake jus, cilantro
scallion salad



Poultry

Za'atar Airline Chicken
celery root puree and red
chermoula

Ginger Maple Sake Braised Pork Belly
slow braised pork belly
with maple and soy, with
furikake and julienne
scallions

Lemon Caper Chicken
with a lemon caper beurre
blanc and tarragon
essence

Harrisa Honey Chicken
harrisa honey marinated
chicken with a cilantro
zhoug sauce

Vadouvan Spiced Roasted Chicken
with a coconut cilantro
lime sauce

Herb Roasted Chicken
with italian marsala wine
au jus

Entrees



Vegetarian

Miso Grilled Eggplant
grilled Japanese eggplant fragrant black rice with black garlic miso, crispy shallots, and shiso coriander chimichurri

* comes with listed sides no substitutions

Mushroom & Spinach Galette
sauteed mushrooms and spinach filled into puff pastry and baked until golden brown served with a roasted root veg relish

* complete dish, no sides

Spicy Vodka Pasta
fusilli pasta, spicy vodka sauce, crispy basil, and slow roasted cherry tomatoes

Potato Gnocchi with Sage Brown Butter
soft, pillowy gnocchi lightly tossed in a browned butter sauce infused with crispy sage

Sumac Roasted Cauliflower Steak
roasted baby carrots, sumac cauliflower puree, topped with a golden raisin pine nut relish

Stuffed Portobello
with quinoa, root veggies, cauliflower puree, evoo, and aleppo pepper

Pasta alla Limone
cavatappi pasta, meyer lemon, 18 mo aged grana Padano, parsley

Sundried Tomato Pesto Pasta
penne pasta tossed with a sundried tomato pesto cream sauce, shaved pecorino romano, and basil

Sides



Starches

Potato Au Gratin
thinly sliced Yukon potatoes, gruyere, caramelized onions, clarified butter, and thyme

Garlic Mashed Potatoes
yukon gold potatoes, thyme cream, confit garlic, chives

Roasted Paprika Potatoes
crispy yukon gold potatoes, paprika, romesco, scallions

Herb Roasted Fingerlings
tossed in a rosemary herb compound butter

Moroccan Couscous
pearled couscous, dried apricots, raisins, and toasted almonds tossed in a lemon mint vinaigrette



Vegetables

Roasted Brussel Sprouts
roasted brussel sprouts tossed with crispy pancetta, confit shallots and drizzled with pomegranate molasses

Charred Broccolini
grilled broccolini and shaved red onions tossed in a champagne mustard emulsion, topped with garlic breadcrumbs

Roasted Jumbo Asparagus Spears
with lemon zest, herbs, and garlic

Baby Garden Vegetables
roasted baby vegetables tossed in a thai basil chimmichurri

Roasted Curry Cauliflower
roasted cauliflower florets with a yuzu kosho sauce

Aleppo Spiced Tri Color Baby Carrots
heirloom carrot mix, lemon, pistachio, sumac yogurt, aleppo pepper honey

Crispy Brussel Sprouts
tossed in a sweet and spicy chili sauce, with chives and pickled fresnos

Grilled Garlic Market Vegetables
zucchini, squash, red onions, carrots, and cherry tomatoes, tossed in a sumac lemon vinaigrette

Dessert

Plated Dessert



choose one *for plated dinner only*

$12.00 pp

Creme Brulee
caramelized on site, served with fresh berries

Gianduja Chocolate Tart
with hazelnut praline, espresso chantilly, and candied orange zest

Coconut Mango Shortbread
butter crumble crust, light coconut mousse and mango compote, topped with coconut cream and toasted coconut flakes

Orange Bourbon Bread Pudding
with a bourbon butterscotch glaze

Dessert Stations



Cookie & Brownie Bar

$8.00 pp

sugar cookies
chocolate chip cookies
chocolate fudge brownies
lemon bars

Mini Cupcake Bar

$8.00 pp

mini vanilla cupcakes
mini chocolate cupcakes
mini red velvet cupcakes

Premium Dessert Bar

$12.00 pp

mini fruit tarts
mini assorted cheesecakes
assorted french macroons
assorted french cremé puffs

Custom Cakes

Two Tier Cake

+ half sheet cake

$10.00 pp

Flavor Options

Chose the cake flavor:

- White
- Chocolate
- Marble
- Lemon
- Raspberry
- Red Velvet
- Carrot
- Champagne
- Funfetti
- Pistachio

Choose the filling:

- Vanilla Buttercream
- Chocolate Buttercream
- Lemon Buttercream
- Matcha Buttercream
- Raspberry Buttercream
- Nutella Buttercream
- Matcha Buttercream
- Rum Custard
- Cream Cheese
- Black Forest
- Lemon Mousse
- Chocolate Mousse
- Mocha Mousse
- Tiramisu Cream
- Cannoli cream
  w/chocolate chips
- Vanilla Custard
  w/raspberry preserve, or strawberry, or banana
- Whipped Cream
  w/cherry preserve, or strawberry, or banana

Choose the frosting:

- Vanilla Buttercream
- Chocolate Buttercream
- Chocolate Ganache
  +$.50 per serving
- White Chocolate Ganache
  +$.50 per serving