



Appetizer Menu

Honey Pecan Brie Pastry – Puff pastry filled with velvety Brie mixed with crushed pecans and topped with golden honey

Hugs Cherry Almond Jam Bites– Buttery crescent bites filled with Hugs Cherry Almond Jam, cream cheese and thyme

Bacon Wrapped Dates Stuffed with Almonds – Crunchy almonds wrapped in sweet dates and enrobed in crispy bacon GF

Spicy Roasted Mini Potatoes – A medley of mini potatoes tossed in olive oil and Hugs seasoning blend then roasted to perfection
GF/Vegan

Cocktail Meatballs – A flavorful blend of beef, pork, breadcrumbs, and seasoning make up these tasty meatballs

Roast Beef Bites –Savory Boars Head roast beef thinly sliced, nestled on flaky puff pastry, drizzled with Hugs horseradish sauce, then topped with diced tomatoes and onions

Croissant Topped with Hugs Chicken Salad – Hugs cranberry pecan chicken salad placed upon an open face buttery croissant

Fiesta Cups – Wonton wrappers filled with fresh guacamole and pico de gallo Vegan

Hugs Pimento Cheese Spread atop a Baguette– Hugs Pimento Cheese on a fresh baguette topped with crispy bacon

Hugs Chocolate Bourbon Pecan Pie Squares– A symphony of chocolate, pecans, and bourbon baked to perfection in Hugs pie crust



Catering Plated Menu

APPETIZER (Choose one):

Hugs Pimento Spread on a baguette topped with crispy bacon

Hugs Chicken Salad atop an open face mini croissant

Honey Pecan Brie Pastry – Puff pastry filled with velvety Brie mixed with pecans and topped with golden honey

SALAD (Choose one):

Caprese Salad – Tomatoes, Mozzarella, topped with Pesto and a Balsamic Glaze

Greek Orzo Salad – Orzo mixed with tomatoes, olives, cucumbers, onions and Hugs Italian Dressing

Garden Salad – Mixed greens, Shredded carrots, tomatoes, cucumbers, sprinkled with croutons and dressed with Balsamic Vinaigrette

ENTRÉE (Choose One):

Roasted Brisket au Jus – Tender Beef Brisket roasted slowly and served au Jus +2 sides

Stuffed Chicken Breast – A moist chicken breast with a creamy spinach and bacon filling +2 sides

Pork Ragu and Pasta – Tender pork simmered in a Ragu sauce and served over noodles + 1 side

Lemon Chicken with Pesto and Capers - Chicken breasts sauteed in a lemon caper sauce and served with Penne pasta +1 side



Catering Buffet Menu Continued

SIDES:

Spicy Roasted Potatoes and Carrots – Roasted potatoes and carrots seasoned with Hugs spice mix

Green Beans and Potatoes – Potatoes and green beans roasted with fresh herbs

Squash Roast – Zucchini, yellow squash, and onions roasted in a light herb sauce

DESSERT (Choose one):

Amaretto Cake – Delectable Amaretto cake served with Amaretto Whipped Cream

Chocolate Mousse – Elegant dark chocolate mousse topped with whip cream

HUGS Famous Chocolate Bourbon Pecan Pie – Chocolate pie flavored with real Bourbon and loaded with pecans

Gluten-free or Vegan options available.

Catering Plated Menu

Experience elevated dining with Hugs Café's new plated catering menus. Created by our founder Ruth Thompson and supported by our mission-based staff. Ruth will craft a personalized menu to reflect your unique needs. Inquire via email to Cafe Manager

tiffany@hugscafe.org