



HERITAGE

EST. CATERING 2017

Hors D'oeuvres • Brunch • Lunch • Dinner • Boards

MENU



Hors D'oeuvres

These menus create a beautiful presentation for any occasion. Pricing is for food items only. Please speak with a sales representative to add extended event services like beverages, staffing and rental coordination for your event. You're welcome to mix and match menu items, or we can customize a menu exclusively for your special gathering!

Menu 1 — \$11

A variety of Heritage biscuits (buttermilk, garlic cheddar, ham & Manchego cheese), whipped honey butter & 5 pepper jelly, sliced, smoked turkey breast with hatch green chile BBQ sauce, fried chicken bites with comeback sauce, pimento cheese & Southern saltines, deviled eggs, pork rinds and pickled veggies.

Menu 2 — \$12

Fried chicken and donuts with maple glaze and/or pimento cheese donuts with pork belly, meatloaf slider with tomato jam, green goddess salad, roasted red potatoes, deviled ham dip with Fritos, corn chowder shooter with crawfish hushpuppy.

The Heritage Spread — \$13

Charcuterie: housemade pastrami, duck ham & summer sausage along with sliced meats like pepperoni, salami and prosciutto, a variety of soft, hard and semi-soft gourmet cheeses served with Southern saltines, "Everything" crostinis, grapes, berries, peppadews & olives, Veggie display: marinated mushrooms, roasted potatoes, grilled squash, zucchini and green onion, fresh cucumbers, bell peppers, broccoli and carrots with Green Goddess dressing, cold spinach dip and hummus with tortilla chips.

Menu 4 — \$13

Housemade meatballs in marinara topped with mozzarella, pulled pork arancinis with comeback sauce, seasonal veggie salad with Green Goddess dressing, warm spinach dip with tortilla chips, and Southern Bread Display: foccacia bread, zucchini bread muffins, cinnamon raisin bread with whipped honey butter, goat cheese and jam.

Menu 5 — \$14

Steamed buns with BBQ pork and coleslaw, catfish cakes with remoulade sauce, asparagus with yogurt Ranch spread and toasted seeds, nuts & grains, roasted red and yellow beets with toasted pecans and cider dressing with arugula, twice baked potato bites, crawfish dip with Fritos and Southern saltine crackers.

Menu 6 — \$15

Cilantro lime grilled chicken, adobo citrus housemade carnitas, flour & corn street taco shells, toppings to include shredded Tillamook cheddar, cotija cheese, housemade pickled red onions & jalapenos, sauteed peppers & onions, shredded lettuce and chili lime sour cream, cheese dip, housemade salsa and tortilla chips, pinto bean & Ralston rice salad.

Brunch

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Menu 1 — \$12.75/person

Spinach & Tillamook cheddar quiche, mixed salad greens with cucumber, Heirloom cherry tomatoes, pickled okra & Green Goddess dressing, cherrywood smoked bacon, garlic cheddar biscuits with whipped butter, sausage balls and fried chicken & donuts with maple glaze.

Menu 2 — \$12.75/person

Cheesy scrambled eggs, housemade pastrami & potato breakfast hash, arugula salad with sliced apples, candied pecans, goat cheese & apple cider vinaigrette, fresh seasonal fruit, pimento cheese & Southern Saltines, mini blueberry muffins.

Menu 3 — \$12/person

Waffle Bar – waffles made onsite with toppings to include fresh berries, strawberry syrup, maple syrup, whipped cream, chocolate chips and powdered sugar, breakfast sausage patties, fried chicken strips, smoked deviled eggs, buttermilk biscuits with whipped butter & assorted jams.

Menu 4 — \$15/person

House smoked salmon served with "Everything" crostinis & biscuits, scallion-caper cream cheese, sliced cucumbers, lemon wedges and pickled onion, roasted red potatoes, raspberry white chocolate scones, Heritage deviled eggs, asparagus salad with yogurt-ranch spread and toasted nuts, grains & seeds, mini sausage & mushroom quiche.

Menu 5 — \$14.50/person

Delta Grind cheesy grits & Royal Red shrimp with tomato gravy, ham & cheese breakfast casserole, corn & jalapeno biscuits, roasted seasonal vegetables, cinnamon rolls.

Beverages

Westrock Coffee — \$15/gal

Fresh brewed Westrock coffee with sweeteners, creamer and stirrers. Serves approx. 10 guests.

Freshly Squeezed Orange Juice — \$12/gal

Serves approx. 10 guests.

Bloody Mary Bar — \$7/drink

Tito's Vodka + Bloody Mary Mix
Spices: horseradish sauce, Old Bay, celery salt, smoked paprika
Sauces: Tabasco, Worcestershire, pickle juice
Garnishes: bacon, celery sticks, pickled okra, lime wedges

Mimosa Bar — \$6/drink

Pour the bubbly, splash some juice, garnish with fruit. Cheers!

Prosecco

Juices: OJ, cranberry, grapefruit & pineapple

Fruit: blueberries, blackberries, strawberries & orange wedges

Bottled Water — \$1.50 ea

Bottled Perrier Sparkling Water — \$3 ea

Lunch

At Heritage Catering, we embrace the idea of blending ingredients, experiences and heritages of our culinary team and customers. Our seasonings are blends we created. Our dressings and sauces are homemade. We smoke & roast our own meats. We can customize any menu upon request!

Minimum order of 10 guests, and must be the same menu item. Maximum of 2 entree or bowl selections per order. All orders include sustainable disposable plates, cutlery and napkins. Portions are appropriate for lunch. For dinner servings, please add \$2.50 per guest.

Organic & local sourcing is available at an additional cost. If you'd like your menu prepared with these ingredients, ask the sales representative for more details!

Drop Off Catering is available anywhere in Arkansas! The delivery fee for the Little Rock Metro area is \$15. Please inquire for delivery charges outside of Little Rock. Everything is served in disposable containers. Please speak with a sales representative for details about our Full Service Catering!

Choose a protein & a side. Includes Roasted Seasonal Veggies.

Everything Chicken ————— \$11

Grilled, chicken breast with "Everything" seasoning blend.

Molasses Brined Chicken ————— \$11

Chicken breast is marinated in a molasses brine for 24 hours, seasoned and grilled.

Grilled Summer Chicken ————— \$13

Grilled chicken breast with AR succotash (corn, edamame, red bell pepper, grilled onion, tomatoes, cilantro).

Catfish Tacos (2 per guest) ————— \$12

Fried catfish is mixed with green onions, bell peppers and breadcrumbs, then topped with comeback sauce & shredded lettuce in a flour tortilla.

Pot Roast ————— \$13

Black angus sirloin, cooked low and slow until it's falling apart and served with pan gravy *24 hour notice required.

Smoked Turkey ————— \$10

A Heritage Catering favorite! House smoked, sliced turkey breast with gravy *24 hour notice required.

Smoked Pork Loin ————— \$13

Fresh, boneless pork loin smoked with our house seasoning blend and served with BBQ sauce.

Tacos (2 per guest) ————— \$10

House smoked chicken, shredded cheddar cheese, lettuce, sour cream, guacamole, pickled onion, smoked tomato salsa & salsa verde with flour tortillas.

Ground Beef Enchiladas ————— \$10

Flour tortillas filled with 44 Farms ground beef & cheddar cheese and topped with homemade red chile sauce.

Quinoa & Black Bean Stuffed Pepper ————— \$9

Roasted red bell pepper filled with housemade quinoa and black bean chili *vegan & gluten free.

Creole Pasta ————— \$11

Penne pasta, Andouille sausage and chicken are mixed together in a creamy Creole sauce.

Lasagna ————— \$11

Fresh pasta layered with housemade Bolognese sauce, ricotta cheese, Grande mozzarella & provolone blend *24 hour notice required, vegetarian options available upon request.

Choose a side

Add an additional side for \$2.00 per person

Mashed Potatoes

Ralston Farms Harvest
Blend Rice & Orzo

Cheese Dip & Tortilla Chips
(\$2.50 per person)

AR Succotash

Lemon-herb pearl
couscous with tomatoes
& cucumbers

Ralston Farms Green Jasmine Rice

Roasted Red Potatoes

Mac & Cheese

Caesar Salad

Romaine lettuce, Parmesan cheese, housemade croutons and Caesar dressing.

Quinoa Salad

Cucumber, tomatoes, feta cheese, black beans and herb vinaigrette.

Green Goddess Salad

Mixed salad greens, pickled okra, heirloom tomatoes, cucumbers, croutons and green goddess dressing.

Heirloom tomatoes and bocconcini

With olive oil, fresh basil and mixed salad greens.

Sandwiches

Served community style with chili cheese lattice cut potato chips & pickled okra. For boxed lunches, add \$1/sandwich.

Smoked Turkey Club ————— \$10

House smoked turkey, Jones cherrywood bacon, sliced tomato, guacamole and comeback sauce on Crystal bun.

Turkey Ranch ————— \$10

House-smoked turkey breast, bacon, Swiss cheese, mixed salad greens on Crystal bun with ranch dressing.

Shrimp Po'Boy ————— \$11

Sautéed shrimp, shredded lettuce, sliced tomato & housemade tartar sauce on French baguette.

Chicken Parm Sub ————— \$10

Chicken meatballs with Havarti cheese & marinara on sub roll.

Chicken Salad ————— \$8

Poached chicken with pickles, onion, celery and fresh dill on croissant *Seal family recipe!

Pastrami Sandwich ————— \$10

Housemade Pastrami served on rye bread with Dijon mustard & Swiss cheese *24 hour notice is required.

Pimento Cheese ————— \$8

Shane's pimento cheese is a fan favorite and won't disappoint served on sourdough bread.

The Original Rocktown Philly ————— \$12

Pot roast & housemade pimento cheese on sourdough bread *24 hour notice is required.

Roast Beef Sandwich ————— \$12

With Swiss cheese, caramelized onions and horseradish sauce on sourdough bread.

Vegan & Vegetarian Bowls

Served room temp in individual eco-friendly container. These are easily adapted to accommodate a variety of dietary restrictions.

Farro Bowl ————— \$11

With mixed salad greens, black beans, corn, pickled onion, red bell peppers, tomatoes and chimichurri vinaigrette.

Pearl Couscous Bowl ————— \$11

With toasted garbanzo beans, capers, tomatoes, red bell pepper, olives, red onion & feta vinaigrette.

Pearl Couscous Bowl ————— \$11

With a mix of roasted vegetables, smoked cashews & lemon-herb vinaigrette.

Desserts

Sold by the dozen.

Chocolate Whoopie Pies ————— \$18

Oatmeal Crème Pies ————— \$18

Heritage Kitchen Sink Cookies ————— \$18

*Our best seller!

Key Lime Bars ————— \$18

Hello Dolly Bars ————— \$18

*Family recipe

Blond Brownies ————— \$18

*Family recipe

Butterscotch Blondies ————— \$18

Raspberry Shortbread Cookies ————— \$18

Beverages

Bottled Water ————— \$1.50 ea

Bottled Perrier Sparkling Water ————— \$3 ea

Canned Soft Drinks ————— \$2 ea

Bottled Soft Drinks (with real sugar) ————— \$3 ea

Choice of Coke, Fanta Orange or Sprite.

Lemonade ————— \$12/gal

Includes cups.

Sweet or Unsweetened Tea ————— \$10/gal

Includes lemons, sweeteners, and cups.

Heritage Peach Tea ————— \$10/gal

Includes lemons and cups.

Dinner

At Heritage, we strive to provide our customers with memorable culinary creations and unique event experiences. We are committed to using the freshest, quality ingredients available. We work with each client to create a personalized menu for their special event. You can order from this menu or customize something special. Heritage has extended services including beverages, event service and rental coordination. As your catering partner, we embrace our Southern heritage, and together celebrate moments that become great memories!

Chicken Breast ————— \$18

Sweet Tea Marinated Fried Chicken Breast / local Pinto Beans / Greens.

Marsala ————— \$18

Seared & Sous Vide Chicken Breast / Apple Marsala Sauce / Orzo & Ralston Rice blend.

Smoked Chop ————— \$22

Brined & Smoked Bone-in Pork Chop / Braised Green Beans / Gouda Mac 'n Cheese.

Smoked Duck Breast ————— \$24

Molasses Cured Smoked Maple Leaf Farms Duck Breast / Farro Risotto / Honey Roasted Carrots.

Salmon Pasta ————— \$20

Penne Pasta/Tomato & Cream / Fresh Dill / Atlantic Salmon.

Ragu ————— \$15

Fettuccine Pasta / Braised Beef & Pork / Tomato Sauce.

Shrimp & Grits ————— \$18

Mississippi Delta Grind Grits / Royal Red Gulf Shrimp / Tomato Gravy / Worcestershire Reduction.

Tri Tip ————— \$18

Braised 44 Farms Tri-Tip / Roasted Red Potatoes / Chow Chow.

Tenderloin ————— \$50

Cast Iron Seared 44 Farms Beef Tenderloin / Mashed Potatoes/ Duck Confit Demi / Mushrooms in Hunter's Sauce.

Scallop ————— \$35

Seared Fresh Atlantic Scallops / Smoked Cauliflower Mash / Braised Red Cabbage.

Lobster ————— \$50

Fresh Lobster Tail stuffed with Andouille Sausage, Louisiana Crawfish and Butter Crackers / AR succotash.

Boards

Each Board serves approx. 10 guests & is served on a half sheet pan. Perfect for a family gathering, ladies night, tailgate, bridal party snacks & TV watch parties! We request 24 hour notice for all orders. Depending on inventory, day of orders may be accommodated.

Heritage Board ————— \$85

Our favorite charcuterie board

Three meats, three cheeses, grapes, pickled veggies, olives, smoked cashews, stone ground mustard, crostinis and Southern Saltines.

Memphis Sausage & Cheese Board ————— \$65

Steeped in Southern tradition with a Heritage twist

Smoked sausage with BBQ rub, cubed cheddar cheese, cream cheese with 5 pepper jelly, Southern Saltines, Heritage pork rinds, pickles and deviled eggs.

No Mess Snack Kit ————— \$85

Perfect pre-wedding snacks for the guys and girls!

Chicken salad on zucchini bread, Heritage snack mix (with pork belly), antipasto skewers, pimento cheese & Southern Saltines.

Veggie Lovers ————— \$50

Pair with the Heritage Board for the ultimate spread!

A beautiful display of seasonal fruits and veggies with housemade pimento cheese, goat cheese topped with fig jam, deviled eggs, crackers and crostinis.

Smoked Salmon ————— \$85

This board offers the perfect combination of smoky, sweet, savory and a touch of heat

House smoked side of salmon, "Everything" crostinis, chive cream cheese, capers and pickled red onions.

Local Flavor ————— Market Price

This board has the true Foodie in mind. Let's have some fun with this one!

We'll source local, seasonal veggies from Farmers. We'll find delicious regional cheeses, and track down tasty meats from the finest butchers!