



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. Prices per person with a 20 guest minimum required. 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 BBQ sauce, fried chicken bites with comeback sauce, pimento cheese & Southern saltines, deviled eggs and pork rinds.

The Heritage Spread — \$13

Charcuterie: housemade pastrami & duck ham 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 with tortilla chips.

Menu 3 — \$15

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

Menu 4 — \$15

Feta-brined chicken skewers with caramelized onion sauce, Ralston Farms Nature's Blend biscuit with smoked ham & Swiss, Mediterranean tomato & feta dip, chickpea hummus, pita chips, fresh veggies with green goddess dip, cheese display with Southern saltines and garnished with grapes, olives and smoked cashews.

Menu 5 — \$15

Nashville hot chicken slider on Hawaiian roll, mac & cheese with BBQ pulled pork, crawfish dip with Fritos, Southern salad with roasted corn, heirloom tomatoes, cucumber, fresh mozzarella and pesto vinaigrette, loaded potato bites with sour cream, bacon & cheese, cornbread muffins with whipped honey butter.

Menu 6 — \$16

Rocktown Philly slider with pot roast & pimento cheese, seafood jambalaya boudin balls with comeback sauce, deviled eggs, fresh fruit display, fried green tomatoes with AR succotash (corn, black-eyed peas, red bell peppers, grilled onion, tomatoes & fresh herbs), warm spinach dip & tortilla chips.

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

About Us

At Heritage Catering, we embrace the idea of blending ingredients, experiences and heritages of our culinary team and customers. Our seasonings, dressings and sauces are recipes we created. All of our meats are smoked and cooked to order along with our sauces. Some items require a little more lead time to prepare just for you! We offer a variety of vegan, vegetarian & gluten free menu options, and can customize any menu upon request!

The Details

Minimum order of 20 guests, and must be the same menu item. Maximum of 2 entrée, sandwich 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.

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.

Teriyaki Chicken ————— \$11

Chicken breast is marinated in teriyaki seasoning & grilled (great with coconut rice!).

Grilled Chicken ————— \$13

Grilled chicken breast with AR succotash (corn, edamame, red bell peppers, grilled onion, tomatoes, fresh herbs).

Pot Roast ————— \$13

Black angus sirloin, cooked low and slow until it's falling apart and served with pan gravy *48 hour notice required

Smoked Turkey ————— \$10

A Heritage Catering favorite! House smoked, sliced turkey breast with gravy *48 hour notice required.

Smoked Pork Loin ————— \$13

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

Tacos (2 per guest) ————— \$10

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

Ground Beef Enchiladas ————— \$10

Flour tortillas filled with 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, cheddar cheese and black bean chili *vegetarian & gluten free (remove cheese for vegan option)

Creole Pasta ————— \$11

Penne pasta, smoked 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 *48 hour notice required, vegetarian options available upon request.

Choose a side

Add an additional side for \$2.00 per person

- Mashed Potatoes
- Cheesy Potato Casserole
- Ralston Farms Coconut Jasmine Rice
- Ralston Farms Nature's Blend Rice & Orzo
- Ralston Farms Green Jasmine Rice
- Cheese Dip & Tortilla Chips (\$2.50 per person)
- Sweet Potato Hash with Peppers & Onions
- Roasted Red Potatoes
- Mac & Cheese
- French Dinner Rolls with Whipped Butter

Caesar Salad

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

Mediterranean Salad

Mixed salad greens with tomatoes, olives, capers, roasted red bell peppers and feta vinaigrette.

Green Goddess Salad

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

Mexican Salad

Romaine lettuce, black beans, tomatoes, roasted corn, shaved red onion and Southwest ranch dressing.

Sandwiches

Served community style, cut in half on platters with lattice cut potato chips. For boxed lunches, add \$1/sandwich. We smoke our meats to order, so some menu items require more advance notice than others.

Smoked Turkey Club _____ \$10

House smoked turkey breast, Jones cherrywood bacon, sliced tomato, guacamole and comeback sauce on a Crystal bun *48 hour notice required.

Turkey Ranch _____ \$10

House smoked turkey breast, bacon, Swiss cheese, mixed salad greens on Crystal bun with ranch dressing *48 hour notice required.

House Smoked BBQ Pulled Pork _____ \$9

House smoked pulled pork with BBQ sauce, buns on the side *48 hour notice required.

Fried Chicken Sandwich _____ \$9

Fried chicken breast with pickles on Crystal bun and signature sauce.

Greek Chicken Pita _____ \$9

Grilled chicken breast, hummus, mixed greens, tomatoes & Swiss cheese on pita bread.

Grilled Chicken Caprese _____ \$10

Grilled chicken breast, tomatoes, mozzarella cheese & basil pesto on Crystal bun.

Chicken Salad _____ \$8

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

Vegan "Chicken" Salad _____ \$8

Chickpeas, apples, cashews, celery, onion & curry powder on croissant.

Pimento Cheese _____ \$8

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

Bowls

Served room temp in individual eco-friendly container. Proteins (grilled chicken, smoked turkey or pork) can be added for an additional charge.

Coconut rice with black beans, grilled red bell peppers, edamame, sliced mango, green onion & soy sauce vinaigrette (vegan & can be gluten free on request). _____ \$11

Ralston Farms jasmine rice with mixed salad greens, black beans, roasted corn, grilled red bell peppers, tomatoes and cilantro vinaigrette (vegan & gluten free). _____ \$11

Pearl couscous with roasted vegetables, smoked cashews & lemon-herb vinaigrette (can be gluten free by subbing quinoa or rice for couscous) _____ \$11

Desserts

Sold by the dozen (unless otherwise noted).

Heritage Kitchen Sink Cookies _____ \$18

Vegan & Gluten Free Snickerdoodle _____ \$24

Chocolate Brownies _____ \$18

Hello Dolly Bars _____ \$18

Blond Brownies _____ \$18

Raspberry Shortbread Cookies _____ \$18

Chocolate Whoopie Pies _____ \$24

Oatmeal Crème Pies _____ \$24

Pound Cake with Fresh Berries & Whipped Cream _____ \$4/serving
(minimum of 20 servings)

Beverages

Bottled Water _____ \$1.50 ea

Lemonade _____ \$12/gal

Heritage Peach Tea _____ \$10/gal

Canned Soft Drinks _____ \$2 ea

Sweet or Unsweetened Tea _____ \$10/gal

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. 10-12 guests & is served on a half sheet pan. Perfect for any 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.

Mediterranean Board ————— \$85

This is a tasty vegetarian option!

Tomato feta dip, black-eyed pea hummus, traditional chickpea hummus, pita chips and a beautiful display of seasonal veggies.

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.

Heritage Bar Services

Heritage Catering is a licensed & insured company. We carry an off premise caterers liquor license, general and liquor liability insurance. Prices listed below include alcohol, ice and appropriate service equipment for 3 hours. Bartenders and glassware/cups are a separate charge. Any remaining alcohol is returned to Heritage at the end of the event. *Bar menus may also be customized for your event.*

Full Bars for 3 hours

20-49 guests - \$25 per guest | 50+ guests - \$20 per guest

Menu 1

Liquor: Blue Chair Rum, Maker's Mark Bourbon, Grey Goose Vodka, Hendricks Gin
Mixers: Coke, Diet Coke, Sprite, Tonic Water, Club Soda, Orange & Cranberry Juice, Lemons & Limes
Beer: Bud Light, Michelob Ultra, local AR Craft Beer
Wine: Red & White option

Menu 2

Liquor: Cruzan Rum, Bulleit Bourbon, Tito's Vodka, Tanqueray Gin
Mixers: Coke, Diet Coke, Sprite, Tonic Water, Club Soda, Orange & Cranberry Juice, Lemons & Limes
Beer: Bud Light, Michelob Ultra, local AR Craft Beer
Wine: Red & White option

Menu 3 (nod to AR products)

Liquor: Rocktown Bourbon, Vodka & Gin
Mixers: Coke, Diet Coke, Sprite, Tonic Water, Club Soda, Orange & Cranberry Juice, Lemons & Limes
Beer: 3 Local AR Craft Beer options
Wine: Red & White option

Beer & Wine Bars for 3 hours

20-49 guests - \$20 per guest | 50+ guests - \$15 per guest

Menu 4

Beer: Bud Light, Michelob Ultra, local AR Craft Beer
Wine: Red & White option

Menu 5 (nod to AR products)

Beer: 3 Local AR Craft Beer options
Wine: Red & White option

A la Carte Menu Items

Red Wine Sangria _____ **\$124/gal**
Red wine, Gran Gala liqueur, orange juice & sliced citrus fruit. (approx. 16 -8 oz servings)

High Cotton Cocktail _____ **\$100 for 15 servings**
Tito's vodka, mint simple syrup, fresh grapefruit juice, club soda & cotton candy garnish. (or \$7 each – minimum order of 15 servings)

Cucumber Mojito _____ **\$100 for 15 servings**
cucumber infused Cruzan rum, mint simple syrup, club soda & cucumber curl garnish. (or \$7 each – minimum order of 15 servings)

Cash Bar

There is a \$500 minimum guaranteed sale, which must be secured with a credit card. Bar menu can be customized. Prices per drink are based on chosen menu. Guests must purchase drink tickets, which may be redeemed at the bar for their beverages. Bartender(s), cashier(s), glassware/cups are a separate charge. Any remaining alcohol is returned to Heritage at the end of the event.