RED HILLS CATERING

Hors D'oeuvres

FIRECRACKER SHRIMP
fresh gulf shrimp in a sweet and spicy cream sauce

SPICY SHRIMP COCKTAIL
fresh jumbo shrimp with house spicy cocktail sauce

FRIED GULF GROUPER, OYSTERS OR SHRIMP
fresh and wild caught lightly battered and perfectly fried with house cocktail and tartar sauces

GRILLED BACON WRAPPED SHRIMP
fresh gulf shrimp wrapped in Applewood bacon, lightly seasoned and grilled

CAJUN SHRIMP & GRITS SHOOTERS
cajun shrimp with smoked gouda grits, Hubbard's smoked sausage, andouille sausage and topped with creamy bacon garlic sauce

FRIED WHITE CHEDDAR CHEESE CURDS
beer battered cheese bites with warm marinara

FRIED CALAMARI
golden fried calamari with sweet marinara sauce

OYSTER RAW BAR
fresh Florida oysters with house cocktail and an assortment of hot sauces

HUBBARD'S SMOKED SAUSAGE
Thomasville's own smoked sausage with two house BBQ sauces

GRILLED BACON WRAPPED QUAIL
quail breast wrapped with hickory smoked bacon and topped with Bourbon pepper jelly glaze

BRIE, APPLE BUTTER, AND CANDY PECAN CROSTINI
toasted French baguette with warm brie and apple butter and topped with candy pecans

FRIED FILET MIGNON TIPS
golden fried filet mignon tips drizzled with house white sauce

PULLED PORK SLIDERS
pulled pork sliders with Georgia peach and Vidalia BBQ sauce

MINI SPARE RIBS
fried mini spare ribs drizzled with house BBQ sauce

CRAB RANGOON
crispy crab Rangoon served with sweet and sour sauce

SPINACH AND FETA SPANAKOPITA
warm pastry filled with spinach, garlic, feta and ricotta cheese and wrapped in phyllo dough

CRABCAKE SLIDERS
fried lump crab on brioche bun and topped with tartar sauce

OYSTERS ROCKEFELLER
fresh Florida oysters, spinach & garlic butter with melted smoked Gruyere cheese. Broiled on site and served hot!

FRIED GREEN TOMATOES
house battered fried green tomatoes served with house remoulade

FRIED OKRA
house battered fried okra served with house remoulade

FRIED PICKLES
house battered deep fried dill pickles served with house remoulade

ITALIAN MEATBALLS
Italian seasoned meatballs served with marinara or house BBQ sauce

SMOKED FISH DIP
house hickory smoked salmon or amberjack dip served with assorted crackers and hot sauces

MINI BLT'S
bacon, lettuce and tomato served on mini toasted white bread

MINI PIMENTO CHEESE SANDWICHES
creamy pimento cheese sandwiches served on fresh French bread

EGG ROLLS
golden fried egg rolls served with signature sweet & sour sauce

SPRING ROLLS
golden fried spring rolls served with Polynesian sauce

SMOKED WHOLE SALMON FILET
brown sugar and honey smoked whole salmon filet on a bed of greenery served with assorted crackers

CHICKEN AND WAFFLES
fried chicken nuggets on mini waffles topped with maple syrup and powdered sugar

Salad

SPRING MIX
candy pecans, gorgonzola cheese, craisins & served with champagne vinaigrette

GARDEN
iceberg, ham, feta, red onion, shaved carrots & served with house dressing

ARUGULA
baby arugula, peaches, goat cheese, fresh basil, toasted pine nuts, & served with house vinaigrette

CAESAR
fresh romaine, shaved parmesan, homemade croutons & served with house caesar dressing

STRAWBERRY SPINACH
baby spinach, diced chicken, strawberries, candy pecans, red onion, feta & served with house vinaigrette

Grazing

CHARCUTERIE PEDDLERS CART
A crowd favorite –this addition to your next event is sure to be a hit. The 4 ft by 2 ft cart is packed full of charcuterie favorites including: assorted cured meats, local and imported cheeses, olives, nuts, dried fruits, crackers and jams – a great centerpiece for weddings and large events!

CHARCUTERIE BOARD
assorted cured meats local and imported cheeses, olives, nuts, dried fruits, crackers and jams, served on a large platter or cutting board

FRUIT & CHEESE BOARD
seasonal fruits with local and imported cheeses, served on a large platter or cutting board

Entree

Fried

All seasoned with Red Hill's signature batter and fried golden brown

FRESH GULF SHRIMP
FRESH GULF GROUPER
FRESH FLORIDA OYSTERS
FRIED CHICKEN
FRIED PORK CHOPS

Smoked

WHOLE FILET MIGNON
whole prime filet mignon smoked and served with creamy house horse radish sauce

CHICKEN
whole fresh chicken brined 48 hours, smoked and quartered on site

WHOLE SALMON FILET
Hickory smoked wild caught whole salmon filet brined in honey and brown sugar

SMOKED PRIME PORK TENDERLOIN
Smoked Pork tenderloin basted with maple, pepper jelly, & bourbon glaze

Grilled

FILET MIGNON
prime cut Filet seasoned and served with Red Hill's white sauce

RIBEYE STEAK
prime cut and perfectly marbled with butter crusted house rub

CHICKEN
brined 48 hours and served with Red Hill's white sauce.

Pasta

FRESH GULF SHRIMP PASTA ALFREDO
fresh shrimp, garlic, chives, lemon zest, in a white wine Alfredo sauce

LOBSTER RAVIOLI WITH WARM MARINARA
steamed Maine lobster, garlic, chives, ricotta cheese, fresh basil, in a warm marinara sauce

MEAT LASAGNA
Italian sausage, ground beef, onion, garlic, crushed tomatoes, ricotta, mozzarella cheese & lasagna pasta

CREAMY CAJUN CHICKEN PASTA
grilled white meat chicken, creamy Alfredo, Cajun seasoning, & penne pasta

CHICKEN AND SAUSAGE PAELLA
Grilled chicken, Hubbards smoked sausage, chorizo, shrimp, and yellow rice with herbs & seasoning

LEMON CHICKEN PICCATA
Roasted chicken, capers, garlic cream sauce, fresh lemon, on a bed of fettuccine pasta

Sides

CREAMY SMOKED GOUDA GRITS
FOUR CHEESE MAC-N-CHEESE
COWBOY BBQ BAKED BEANS
SQUASH/ZUCCHINI CASSEROLE WITH CHEDDAR CHEESE
SWEET AND TANGY COLLARD GREENS WITH HAM HOCK
COLESLAW
BLACK EYED PEAS WITH SMOKED JOWL
GARLIC RANCH MASHED POTATOES
PARMESAN DUSTED ASPARAGUS
SWEET DINNER ROLLS
CAESAR, GARDEN & GREEK SALAD
ROASTED POTATO MEDLEY WITH GARLIC, THYME, AND ROSEMARY
SWEET CREAMED CORN
ROASTED MAPLE, CINNAMON CARROTS
SWEET POTATO CASSEROLE
GREEN BEANS WITH BROWN SUGAR GLAZE AND SHAVED ALMONDS

Brunch

MIMOSA BAR

WAFFLE BAR WITH FRUIT TOPPINGS, WHIPPED CREAM, & SYRUP

FRUIT AND CHEESE PLATTER

CHARCUTERIE PLATTER

SPINACH ARTICHOKE QUICHE

ROASTED VEGETABLE QUICHE

ASSORTED BAGELS AND CREAM CHEESES

CHICKEN SALAD CROISSANTS WITH HOME FRIES

TURKEY AND HAM SUBS

ASSORTED CHICKEN WINGS

SOUTHERN FRIED CHICKEN

BREAKFAST BURRITOS WITH SALSA, SOUR CREAM, CILANTRO, & HOT SAUCES

SAUSAGE, EGG, AND CHEESE CROISSANTS

SCRAMBLED EGGS, LINK SAUSAGE, BACON, & HOME FRIES

Ask about our brunch/wedding day package!