

English Hedgerow Hors D'oeuvres

The minimum order for hors d'oeuvres is 50 pieces. Many of our hors d'oeuvres require on site kitchen staff for final assembly. A consultation with our catering manager is required for all orders.

Vegetarian: \$85 per 50 Pieces

- Julienne Vegetable Sushi Maki with Wasabi and Soy
- Black Truffle Deviled Eggs with Fresh Lemon Thyme
- Belgian Endive with Goat Cheese, Fruit Chutney and Walnuts
- Blue Cheese Polenta Cake with Roasted Vegetable Ragout
- Cherry Tomato and Fresh Mozzarella Skewers with Basil Dip
- Asiago Cheese and Sun Dried Tomato Bread Pudding
- Saffron Risotto Cakes with Tomato Chutney
- Curried Lentil Cakes with Tomato Mint Salsa and Riata
- Warm Goat Cheese, Tomato, and Basil Tartlet

Fresh Seafood: \$125 per 50 Pieces

- Petit Lobster "BLT" on mini foccacia
- Dungeness Crab and Curtis Apple Salad Tartlets
- Smoked Salmon Crepes with Salmon Roe
- Grilled Salmon, Pomegranate Seeds, & Crème Fraiche on Endive
- California Sushi Maki with Wasabi, Pickled Ginger and Soy
- Spicy Yellow Fin Tuna Maki with Wasabi, Pickled Ginger and Soy
- Individual Shrimp Cocktails with Mango Cocktail Sauce
- Thai Shrimp with Julienne Vegetables in Rice Paper Wrap
- Marinated Shrimp Skewers with Chili Lime Dipping Sauce
- Shrimp and Sweet Potato Cakes with Mango-Lime Aioli

Poultry, Meat & Game: \$135 per 50 Pieces

- Organic Scotch Eggs
- Herbed Crepe with Free Range Chicken, Chevre and Lemon
- Lemon Rosemary Marinated Chicken Skewers
- Braised Pheasant Panini with Goat Cheese and Onion Jam
- Free Range Chicken and Basil Pesto Panini
- Chicken Sausage en Croute
- Duck Confit Crepe with Dried Fruit Chutney and Sesame Seeds
- Individual Organic Lamb Shepard's Pie
- Organic Lamb Kebob with Yogurt Raita
- Braised Pork Shoulder with Avocado on Corn Cake
- Baby Yukon Gold Potatoes with Smoked Bacon
- Prosciutto de Parma with aged Manchego and Arugala on Crostini
- Smoked Bacon and White Cheddar Mini Quiche
- Mini Kobe Beef Burgers with Mustard and Pickle
- Braised Short Rib with Blue Cheese En Croute

English Hedgerow Stationary Hors D'oeuvres

These stationary hors d'oeuvres are easy to set up, require minimal maintenance, and are perfect for large gatherings. A consultation with our catering manager is required for all orders.

Two Convenient Sizes: Small (8-10 guests) and Large (20-30 Guests)

Gourmet Hummus & Fresh Vegetable Crudités - Small \$42 - Large \$85

Roast garlic hummus and pesto hummus served with a variety of fresh seasonal vegetables, includes a basket of freshly baked pita bread

Italiano Antipasto - Small \$47 - Large \$95

Elegantly arranged platter of gourmet cured meats including prosciutto de parma, soppressata salami, mild coppa, and dry spanish chorizo, with marinated olives, roasted, sweet pickled vegetables, and a basket of freshly baked pita bread

Artisan Cheeses - Small \$48 - Large \$96

Gourmet artisan cheeses and cut seasonal fruits, fresh and full of color, served with a basket of freshly baked pita bread

Tropical Shrimp Cocktail - Small \$55 - Large \$110

Large tiger shrimp served chilled on a banana leaf with lemon and lime wedges and fresh mango cocktail sauce

Sushi Maki - Small \$46 - Large \$92

An assortment of California rolls, vegetarian rolls, smoke salmon-cream cheese rolls, pickled ginger, wasabi, and soy sauce, rolled daily for your order

Smoked Atlantic Salmon - Small \$46 - Large \$92

Premium smoked salmon, shaved red onion, caper berries, herb infused olive oil, sun-dried tomato cream cheese, lemon wedges, and a basket of freshly baked pita

Seasonal Fruit and Berry Platter - Small \$39 - Large \$79

A beautiful, seasonal selection of sliced fresh fruit and ripe berries

Whole Fruit Basket - Small \$12 - Large \$28

A variety of fresh, whole fruits in a linen lined basket

English Hedgerow Boxed Lunch Menu

For orders of 10 (or more) - Delivery in Champaign-Urbana - \$6

All boxes include a freshly baked chocolate chip cookie, recycled paper napkins, biodegradable plastic silverware and an English Hedgerow mint

Fresh Fruit Baskets Available Upon Request, Beverages Available Upon Request

New York Style Pastrami Sandwich - \$11

Our house made pastrami with imported provolone cheese, smoked paprika mayonnaise, and a pickle on whole wheat bread with natural potato chips

Brie and Prosciutto - \$9

French, double cream brie cheese, thinly shaved, imported prosciutto de parma ham, and dried fruit chutney on whole wheat bread with natural potato chips

Sopressata and Escabeche - \$9

Fine salami infused with fennel and cayenne, pesto hummus, imported provolone cheese, and sweet and smokey grilled vegetable Escabeche on whole wheat bread with natural potato chips

Gourmet Quiche - \$9

Freshly baked whole wheat pie crust with baby spinach, sun dried tomatoes, fresh goat cheese, whole eggs, cream, and fresh herbs with baby salad greens and pesto vinaigrette

Baby Spinach Salad - \$9

Fresh orange slices, soft goat cheese, pickled red onion, toasted pumpkin seeds, and honey balsamic vinaigrette

Free Range Chicken Salad - \$9

Amish produced grilled chicken breast with dried cranberries, toasted walnuts, fresh dill, low fat yogurt, extra virgin olive oil and two whole wheat pita pockets

Seared Tuna Nicoise Salad - \$11

Wild caught Yellowfin tuna, seared rare with kalamata olives, organic cherry tomatoes, hardboiled eggs, blanched green beans, and pesto vinaigrette

California Sushi Maki - \$10

Freshly prepared sushi maki with crab, avocado, cucumber and toasted sesame seeds, with buckwheat noodle salad, steamed soy beans, soy sauce, pickled ginger, and wasabi

Vegetarian Sushi Maki - \$9

Freshly prepared sushi maki with julienne vegetables, avocado, and toasted sesame seeds, with buckwheat noodle salad, steamed soy beans, soy sauce, pickled ginger, and wasabi

Garden Vegetables and Hummus - \$9

A variety of crisp, fresh vegetables with pesto hummus, roast garlic hummus, and freshly baked whole wheat pita bread

Sliced Smoked Salmon - \$9

Atlantic smoked salmon with pickled red onion, caper berries, fresh dill, black pepper, herb infused olive oil, sundried tomato cream cheese, and freshly baked whole wheat pita bread

Artisan Cheese and Fruit - \$9

Gourmet cheeses from around the globe with ripe melon, strawberries, grapes and freshly baked whole wheat pita bread

English Hedgerow Gourmet Sandwich Platters

Our popular Tea Sandwiches, Gourmet Sandwiches, and Top Notch Deli trays are perfect for informal gatherings, wedding showers, and office lunch. Sandwiches are presented on disposable black plastic platters with recycled paper napkins, biodegradable silverware, disposable utensils, and sugar cane "paper" plates. Complete your menu with gourmet side dishes, stationary hors d'oeuvre platters, cookies, or gourmet desserts.

Tea Sandwiches - \$18 per dozen

Traditional British bite size sandwiches available in pastrami and provolone, free range chicken salad, sun-dried tomato cream cheese and cucumber, basil-egg salad, and brie and prosciutto on crust-less whole wheat bread triangles.

Gourmet Sandwiches - \$9 per guest

Our gourmet sandwich platters are available with any gourmet sandwich combination including: New York Style Pastrami, Brie and Prosciutto, Soppressata and Escabeche, or Free Range Chicken Salad.

Top Notch Deli Platter - Small \$105 (8-10 guests) - Large \$289 (20-30 guests)

House made pastrami, free range chicken salad, prosciutto de parma, sopressata salalmi, imported provolone, and double cream brie. The accompanying garnish tray includes baby field greens, sliced ripe tomatoes, shaved red onions, sliced pickles, assorted marinated olives, whole grain mustard, smoked paprika mayonaie, pesto hummus, and a basket of freshly baked pita pockets.

Gourmet Sides - \$2.00 per guest per side

Artisan Grain Salad - quinoa, fresh tomatoes, cucumbers, herbs, olive oil and lemon

Grilled Vegetable Escabeche - grilled, sweet pickled vegetables with olive oil

Organic Green Salad - baby field greens, organic vegetables and pesto vinaigrette

Baby Spinach Salad - orange slices, pickled onion, goat cheese and balsamic vinaigrette

Natural Potato Chips - potatoes, sea salt and peanut oil (individual bags in a basket)

English Hedgerow Breakfast Menu

English Hedgerow offers several breakfast options. From drop off pastry baskets, to full service breakfast buffets, we are your healthy, gourmet option. All orders require a consultation with our Catering Manager.

Platters and Baskets - Small (8-10 guests) and Large (20-30 Guests)

Gourmet Bagel Basket - Small \$35 - Large \$70

Assorted gourmet bagels accompanied by sun-dried tomato cream cheese, plain whipped cream cheese, sweet cream butter and jam

Gourmet Pastry Basket - Small \$39 - Large \$85

Freshly baked assortment of fine pastries with sweet cream butter and jam

Artisan Muffin Basket - Small \$35 - Large \$70

Freshly baked assortment of muffins with sweet cream butter and jam

Combination Pastry Basket - Small \$42 - Large \$90

Artisan muffins, gourmet bagels, and assorted pastries with sweet cream butter, jam and whipped cream cheese

Seasonal Fruit and Berry Platter - Small \$49 - Large \$89

A beautiful, seasonal selection of sliced fresh fruit and ripe berries

Smoked Salmon Brunch Platter - Small \$69 - Large \$149

Our House Smoked Salmon served with sliced tomatoes and cucumbers, shaved red onions, capers, hardboiled eggs, whipped cream cheese, sun-dried tomato cream cheese and an assortment of sliced gourmet bagels

Gourmet Quiche Platter - Small \$55 - Large \$55

Freshly baked whole wheat pie crust with baby spinach, sun dried tomatoes, fresh goat cheese, whole eggs, cream, and fresh herbs

Full Service Breakfast Buffets - Priced Per Guest

Hedgerow Continental Breakfast - \$11.00 per Guest

Artisan muffins, gourmet bagels, gourmet pastries, seasonal fruit and berries, sweet cream butter, jam, coffee and hot tea service and a selection of fresh juices

European Breakfast Buffet - \$13.00 per Guest

Gourmet quiche (served hot, or cold), artisan muffins, gourmet bagels, gourmet pastries, seasonal fruit and berries, sweet cream butter, jam, coffee and hot tea service and a selection of fresh juices

Top Notch Breakfast - \$18.00 per Guest

Smoked salmon brunch platter, apple wood smoked bacon, scrambled eggs with fresh herbs, roasted red potatoes, gourmet pastries, gourmet bagels, artisan muffins, seasonal fruit and berries, sweet cream butter, jam, coffee and hot tea service and a selection of fresh juices

English Hedgerow Full Service Buffet Menu

At English Hedgerow our Dinner Buffets are visually stunning while providing a convenient and social way for your guests to dine. A consultation with our Catering Director is recommended for full service buffet events.

\$24 Buffet Menu Includes:

- Freshly Baked Whole Wheat Pita Bread in Linen Lined Baskets
- Roast Garlic Hummus with Extra Virgin Olive Oil, & Smoked Paprika
- Choice of Fresh Salad
- Choice of Gourmet Buffet Side Dish

Choice of "Select" Buffet Entree

\$29 Buffet Menu Includes:

Freshly Baked Whole Wheat Pita Bread in Linen Lined Baskets
Roast Garlic Hummus with Extra Virgin Olive Oil, & Smoked Paprika
Marinated Whole Olives at the Table
Choice of Fresh Salad
Choice of Two Gourmet Buffet Sides
Choice of 2 "Select" Buffet Entrees

\$39 Buffet Menu Includes:

Freshly Baked Whole Wheat Pita Bread in Linen Lined Baskets
Roast Garlic Hummus with Extra Virgin Olive Oil, & Smoked Paprika
Marinated Whole Olives at the Table
Choice of Two Fresh Salads
Choice of Two Gourmet Buffet Sides
Choice of 2 "Premium" Buffet Entrees

Fresh Buffet Salads:

- Organic Salad Greens, Haricots Vert, Cherry Tomatoes, Cucumber and Pesto Vinaigrette
- Baby Spinach, Orange Segments, Pickled Onion, Goat Cheese, Pepitas and Balsamic Vinaigrette
- Caesar Salad with Cherry Tomatoes, Croutons, Manchego Cheese, Sweet Corn and Caesar Dressing
- Quinoa Grain Salad with Fresh Tomatoes, Cucumbers, Lemon Juice, Olive Oil and Fresh Herbs
- Heirloom Tomato Salad with Fresh Mozzarella, Organic Greens and Pesto Vinaigrette

Gourmet Buffet Side Dishes:

- Marinated and Grilled Summer Vegetables
- Oven Roasted Winter Vegetables
- Braised Carrots with Fresh Ginger and Currants
- Brussel Sprouts with Apple Cider and Whole Grain Mustard
- Fresh Green Beans with Hoisin, Roasted Shallots, and Garlic
- Baby Bok Choy with Shitake Mushrooms
- Sautéed Swiss Chard, Asparagus, Roast Mushrooms and Cherry Tomatoes
- Vanilla Roasted Parsnips
- Illinois Sweet Corn, Sugar Snap Peas, and Cherry Tomatoes
- Coconut Jasmine Rice
- Gourmet Mac and Cheese
- Smashed Yukon Gold Potatoes
- Maple Roasted Sweet Potatoes
- Herb Roasted Baby Potatoes
- Brown and Wild Rice Pilaf with Spring Vegetables
- Israeli Cous Cous with Shitake Mushrooms and Fennel
-

"Select" Buffet Entrees:

- Honey and Lavender Glazed Free Range Chicken
- Organic Chicken and Apple Sausages
- Apple Cider Marinated Pork over Red Apples and Onions
- Paella Espanola with Shrimp, Mussels, Clams, Chorizo, and Amish Chicken
- Stuffed Flank Steak with Manchego, Spinach, Charred Peppers, and Herbs
- Butternut Squash and Roast Tomato Enchiladas with Walnut Sauce
- Wild Mushroom Risotto with Spinach, Manchego Cheese, and Black Truffle

“Premium” Buffet Entrees:

- Smoked King Salmon with Pink Grapefruit and Chipotle-Lime-Honey
- Whole Roasted Beef Tenderloin with Roast Shallots and Demi Glace
- Seared Ahi Tuna Loin with Black and White Sesame Seeds
- Fresh Atlantic Halibut with Smoked Tomato Sauce and Crispy Fried Leeks
- New Zealand Lamb Chops with Mint Pesto

English Hedgerow Plated Entrées

\$29 Plated Menu Includes:

Freshly Baked Whole Wheat Pita Bread in Linen Lined Baskets
Roast Garlic Hummus with Extra Virgin Olive Oil, & Smoked Paprika
Marinated Whole Olives at the Table
Plated Salad Course
Choice of two “Select” Entrées

\$35 Plated Menu Includes:

Freshly Baked Whole Wheat Pita Bread in Linen Lined Baskets
Roast Garlic Hummus with Extra Virgin Olive Oil, & Smoked Paprika
Marinated Whole Olives at the Table
Plated Salad Course
Choice of three “Select” Entrées

\$40 Plated Menu Includes:

Freshly Baked Whole Wheat Pita Bread in Linen Lined Baskets
Roast Garlic Hummus with Extra Virgin Olive Oil, & Smoked Paprika
Marinated Whole Olives at the Table
Plated Salad Course
Choice of two “Premium” Entrées

Plated Salads:

House Salad - baby salad greens in a cucumber wrap with blanched green beans, cherry tomatoes, and lemon-basil vinaigrette

Spinach Salad - with fresh orange segments, fresh goat cheese, toasted green pumpkin seeds, and balsamic vinaigrette

Tomato Mozzarella - Multi color heirloom tomatoes and fresh mozzarella on a bed of baby salad greens, dressed with lemon-basil vinaigrette

“Select” Plated Entrees:

Stuffed Flank Steak - Marinated flank steak, stuffed with caramelized onions, roasted peppers, asiago cheese and fresh herbs, served with mashed sweet potatoes, and fire roasted tomato sauce

Grilled Heirloom Pork Chop - basted with chili butter, served with gourmet macaroni and cheese, grilled vegetables, dry fruit chutney and apple cider reduction

Atlantic Salmon - premium salmon, from the grill, with roast potatoes, sautéed sweet pea tendrils, tomato-caper relish, and basil puree

Leg of Lamb - marinated and grilled to your specifications, with portabella mushroom barley, grilled vegetables, and lemon-mint puree

Pesto Cream Linguine - fresh basil-oregano pesto, roast tomatoes, vermouth, pine nuts, and real cream create a simple, delicious pasta dish

Curried Lentil Cake - with exotic spices, grilled vegetables, quinoa salad, basil puree, and yogurt-cucumber sauce

Butternut Squash and Portabella Mushroom Risotto - arborio rice with sweet squash, fresh mushrooms, edam cheese, and black truffle infused oil

Grilled Chicken Pipian - Marinated chicken breast with grilled pineapple and a green chili, tomatillo, and almond sauce

Pan Roasted Chicken Breast - roasted to perfection, with chorizo-blue cornbread dressing, grilled vegetables, and sherry-mushroom pan sauce

Seared Duck Breast - seared to medium, with roasted butternut squash, sautéed greens, roast mushrooms and tomatoes, served with pomegranate-honey sauce

Fresh Tilapia - dredged in rice flour, then sauteed, with roast potatoes, mango guacamole, fresh watercress, and orange butter sauce

Paella Espanola - Large shrimp, mussels, clams, and chicken breast on a bed of saffron rice, steamed in an aromatic seafood broth, served on a banana leaf with lemon wedges

Butternut Squash Enchiladas - roasted squash with chipotle, cheese, and onions, served with quinoa salad, sweet corn sauce, and walnut cream sauce

“Premium” Plated Entrees:

Grilled N.Y. Steak - marinated in red wine, rosemary, and garlic, with bleu cheese mashed potatoes, grilled vegetables, and rich demi glace

Smoked Wild Salmon - Cold smoked over cherry wood, then roasted, with coconut jasmine rice, pink grapefruit segments, and chipotle-lime-honey

Filet Oscar - 6 oz filet mignon with king crab meat, roast potatoes, sautéed sweet pea tendrils, and béarnaise sauce

Braised Lamb Shank - with cranberry walnut bread pudding, sautéed organic greens, and a rich lamb jus

Herb Crusted Rack of Lamb - a full new Zealand rack with mashed sweet potatoes, grilled vegetables, and ancho chili-port reduction

Pumpkin Crusted Halibut -

Veal Rib Chop - 16 oz. veal rib chop with bleu cheese polenta, sautéed organic greens, and a rich hunter sauce

Seared Sea Scallops - large U-10 scallops with sautéed baby bok choy, parsnip-potato puree, and roast tomato vinaigrette

Premium Vegetarian Options - are listed in the “Select” category, but if included in a premium menu, the ingredients used will also be premium.

For example: The portabella risotto would use organic, wild, forest mushrooms, manchego cheese, and white truffle puree, making this a “premium” entrée.

Beverage Service

Locally roasted organic coffee: For 10 - \$22 For 25 - \$49

Ice Tea by the Gallon - \$18

Freshly squeezed Lemonade by the Gallon - \$24

Ice Water by the Gallon (includes Carafes) - \$8

Bottled Ice Tea - \$2.00

Bottled Sodas - small batch sodas from the U.S.A. - \$1.50

Bottled Juices - orange, cranberry, kiwi berry, pomegranate cherry - \$2.00

Bottled Water - \$1.50

Beer and Wine List Available Upon Request

Full Liquor Menu Also Available

Waiter and Bartender Services

Wait staff for full service events include onsite personnel.

Current Wait Staff Rate - \$20 per hour per server
(minimum of 4 hrs charged)

Bartender staff for full service events includes "TIPS" trained bartenders, bar backs, bar management, table side alcohol servers, and cocktail servers.

Current Bartender Staff Rate - \$26 per hour per server
(minimum of 4 hrs charged)

Rental Equipment

Food prices do not include plates, silverware, glasses, tables, chairs, etc.

A complete equipment list is available upon request.

For full service events enjoy the convenience of one stop shopping and let one of our trained Event Coordinator's plan and organize your rental requirements. For large items some delivery and set up charges will apply.

Green is our Goal!

English Hedgerow is committed to being "low impact," environmentally friendly business! Toward that end, we buy everything from local sources when possible and support local farmers and sustainable agriculture. All of our disposables are made from corn or potato by-products that are biodegradable and compostable. Our coffee is organic and locally roasted, our tea is fair trade and also organic. We use earth friendly cleaners, we recycle glass, cardboard, aluminum, vegetable oil, and plastics. Let's work together as a community to protect our land and future!