

Hunger Hitch Private Chef + Catering

Catering Proteins – Designed for Events, Buffets & Stations

All proteins are prepared for off-site service, portioned for ease of plating, and available as plated entrées, chef-attended carving stations, or buffet selections.

Chicken Selections

- **Colorado Spinach & Artichoke Chicken**

Fire-roasted Springer Mountain chicken breast finished with our famous spinach-artichoke dip and a crisp Parmesan topping.

- **Pecan-Crusted Chicken**

Marinated chicken breast crusted with pecans, served with smoked maple honey mustard on the side.

- **Fire-Roasted Herb Chicken**

Herb-marinated chicken with caramelized sweet onions, roasted wild mushrooms, cherry tomatoes, and Parmesan-roasted garlic cream sauce.

- **Mile High Chicken**

Wood-grilled chicken marinated in cracked mustard, maple, and shallots, finished with Palisade peach-pecan compote.

- **Rosemary Dijon Chicken**

Pan-roasted with a bright lemon-garlic sauce.

- **Crispy Southern Fried Chicken**

Hand-breaded and served with honey pineapple salsa.

Salmon & Tuna

- **Spanish Almond-Encrusted Salmon**

Fire-roasted with apricot-ginger glaze.

- **Maple-Cured Smoke-Roasted Salmon**

Quick-cured in maple, prosecco, and shallots; served with ginger-pickled ramps and sweet pepper salsa.

- **Mediterranean Citrus-Crusted Salmon**

Orange peel, garlic, parsley, and cracker crumb crust with citrus aioli.

- **Heirloom Beet-Cured Salmon**

Fire-roasted and finished with cilantro-mint aioli.

- **Sesame-Seared Ahi Tuna**

Sweet soy and ginger-marinated, sliced and served with caramelized soy drizzle and honey wasabi aioli.

Pork Favorites

- **Honeycrisp Apple Pork Loin**

Served with slow-roasted apples and sweet red pepper marmalade.

- **Caribbean-Style Roasted Pork Loin**

Wood-fire roasted with grilled pineapple-mango salsa.

- **Smoked Maple Pork Loin**

Sweet magnolia BBQ spice blend, blueberry demi-glace, and fresh herbs.

- **Fire-Roasted Pork Roulade**

Stuffed with spinach, Parmesan, and sun-dried tomatoes, finished with thyme jus.

Beef & Carving Station Options

- **Blackened Bistro Beef Tender**

Sweet port wine glaze and Parmesan cream sauce.

- **Bourbon-Soy Fire-Roasted Brisket**

Served with caramelized onions and braised baby corn.

- **Ted's Signature Beef Tenderloin**

Cherry-wood grilled, sliced thin, with Jack & Coke glaze and crispy pork belly chips.

- **Rosemary & Garlic Angus Prime Rib**

Slow-smoked and carved to order with sweet onion au jus and white lightning horseradish.

- **Port Wine & Dijon Whole Beef Tenderloin**

Herb-crust, topped with crispy onion strings, served with béarnaise and au jus.

- **South American Grilled Beef Tenderloin**

Garlic-mustard marinade with Venezuelan chimichurri and smoked pepper marmalade.

- **Beef Tenderloin with Marsala Mushrooms**

Wild mushroom Marsala reduction, finished with gorgonzola crisp.

Lamb & Duck

- **Harissa-Marinated Lamb Chops**

Smoked tomato purée, cilantro-mint aioli, and sweet pickled shallots.

- **Mediterranean Wood-Fired Leg of Lamb**

Slow-roasted with light tomato broth and dill cucumber relish.

- **Maple Farms Duck Breast**

Grilled and finished with blackberry-balsamic reduction.

Seafood Specialties

- **Pecan-Crusted Rainbow Trout**

Maple-pecan butter with roasted lemon.

- **Fresh Gulf Grilled Mahi-Mahi**

Citrus-marinated and served with cucumber-mango salsa.

- **Pan-Seared Florida Grouper**

Heirloom tomato fondue with carrot and sweet pea hash.

- **Cast-Iron Blackened Gulf Red Snapper**

Cucumber-lemon relish over shaved apple and daikon slaw.

Shrimp & Grits

- **Charleston Shrimp & Cheddar Grits**

Thick-cut bacon, Vidalia onions, peppers, and brown butter.

- **Nawlins' Creole Shrimp & Grits**

Andouille sausage, heirloom tomato broth, and fresh basil.

Vegetarian Option

- **Spinach & Sweet Potato Lasagna**

Roasted sweet peppers, fine herbs, and cherry tomatoes.
