



Great Catering You Simply Can't Hush About!

Hush 86 Catering has been proud to serve South Florida with a welcoming, relaxed and sophisticated dining experience. We now look forward to bringing all the things you enjoy most about our menu to your next event. In addition to providing a memorable dining experience, we now offer an array of catering services. Whether it's a small gathering, a large party or a corporate event, Hush 86 can meet your needs. We pride ourselves on catering to the unique character and individuality of our clientele, all the while creating unforgettable experiences and surpassing expectations. We will work to ensure your event reflects your own ideas and brings your vision to reality. Our goal is to relieve you of the many details that go along with hosting a successful party so that you, as well as your guests, can thoroughly enjoy your special event.

Hush 86 charges a tasting fee, which is built into the overall budget. Ask for details.

Classic Tasting Menu

- **Polenta Meatballs** slices of corn polenta with ground beef and veal meatball with marinara sauce.
- **Jerk Chicken Sliders** with pineapple salsas and lime sour cream
- **Thai Chicken Satay** skewers of chicken breast with spicy Thai peanut dipping sauce
- **Miniature Chicken and Waffle Bites** with a maple reduction
- **Italian Sausage and Pepper Bites** sautéed peppers on fresh Italian bread
- **Red Velvet Cake** topped with cream cheese icing and chocolate shavings
- **Henny Chicken and Waffles** crispy fried breast of chicken soaked in cognac atop a red velvet waffle drizzled with cognac maple sauce

Elegant Tasting Menu

- **Hand-Rolled Sushi with Ginger Soy Sauce Truffle Lobster Macaroni and Cheese** tossed in baked in a three cheese supreme sauce with truffle shavings
- **Salmon Skewers** ginger soy marinated salmon grilled on wooden skewer. Served with an orange maple glaze

Elegant Tasting continue ...

- **Roasted Butternut Squash and Goat Cheese Crostini** with arugula & balsamic reduction
- **Seared Filet Medallion with Cognac Sauce** on toast with caramelized shallots
- **Crème' Brulee of Foie Gras with Cognac** rich custard baked and topped with a layer of crusted caramel

VIP Tasting Menu

- **Mini Beef Wellington** mini version of the classic coated with mushroom pate' de foie GRAS wrapped in puff pastry
- **Mini Maryland Style Crab Cakes** with chipotle aioli
- **Salmon Sliders** with pepper relish
- **Mini NY Style Cheese cake** with strawberry compote

For Inquiries, Quotes & Sales
Tel: (866) 487-4861
Email: orders@hush86.com



@hush86