BEAU CATERING

Menu Ideas

MINI CHICKEN & WAFFLES DRIZZLED
WITH HONEY & ROSEMARY

HAM BISCUITS
WITH WHOLE GRAIN MUSTARD

CAPRESE BITES
WITH BASIL & BALSAMIC GLAZE

TIER 1 BUFFET

$38 PER GUEST

buffet GARDEN SALAD
WITH SHAVED CARROTS, CUCUMBERS,
HEIRLOOM GRAPE TOMATOES,
& ROSEMARY GARLIC CROUTONS,
BALSAMIC VINAGARETTE DRESSING

SAUTÉED SQUASH
& ZUCCHINI
WITH BASIL

ROSEMARY ROASTED
RED POTATOES

PENNE
WITH ROSEMARY
INFUSED CREAM

HERB-GRILLED
CHICKEN
QUARTERS

TIER 1 PLATED

$46 PER GUEST

SWEET POTATO ROUNDS
WITH GOAT CHEESE

HEIRLOOM TOMATO
BRUSCHETTA
WITH BASIL & PARMESAN

PULLED PORK CROSTINI
WITH SLAW

CAESAR SALAD
WITH ROSEMARY GARLIC CROUTONS
& SHAVED PARMESAN

GARLICKY
GREEN BEENS

ROSEMARY ROASTED
RED POTATOES

GRILLED BONELESS CHICKEN BREASTS
WITH LEMON PEPPER CREAM SAUCE

CHILI-CRUSTED PORK TENDERLOIN

SPINACH & ARTICHOKE
STUFFED MUSHROOM

Menu Options
TIER 1

Select 3
APPETIZER

TOMATO SOUP SHOOTERS
WITH MINI GRILLED CHEESE

FRIED PIMENTO CHEESE BITES
WITH PEPPER JELLY

CAPRESE BITES
TOMATO, MOZZARELLA,
BASIL & BALSAMIC GLAZE

MINI TWICE BAKED POTATO
CHIVES, CHEDDAR & SOUR CREAM

HAM BISCUITS
WITH WHOLE GRAIN MUSTARD

MINI CHICKEN & WAFFLES
WITH HONEY & ROSEMARY

SWEET POTATO ROUNDS
WITH GOAT CHEESE

HEARLOOM TOMATO BRUSCHETTA
WITH PARMESAN

PULLED PORK CROSTINI WITH SLAW

Select 1
SALAD

GARDEN SALAD
WITH SHAVED CARROTS,
HEIRLOOM GRAPE TOMATOES, CUCUMBER,
ROSEMARY GARLIC CROUTONS
BALSAMIC VINAIGRETTE OR BUTTERMILK RANCH

CAESAR SALAD
WITH PARMESAN
& HOUSEMADE CROUTONS

Select 2
SIDES

GARLICKY GREEN BEENS

SAUTEED SQUASH & ZUCCHINI
WITH BASIL

CHEESY MAC

STEAMED LEMON & HERB RICE

ROSEMARY ROASTED RED POTATOES

RED BLISS POTATO SALAD

SUCCOTASH

Select 2 FOR BUFFET
Select 3 FOR PLATED
ENTREE

EASTERN NC BBQ PORK

HERB GRILLED CHICKEN QUARTERS

GRILLED BONELESS CHICKEN BREASTS
PEACHY BBQ • LEMON PEPPER

CHILI-CRUSTED PORK TENDERLOIN

LIME BAKED SALMON

SPINACH & ARTICHOKE
STUFFED MUSHROOM

BEAU CATERING

Menu Ideas

TIER 2 BUFFET

$42 PER GUEST

WILD MUSHROOM
WITH HERBED GOAT CHEESE
ON CROSTINI

HEIRLOOM TOMATO BRUSCHETTA
WITH BASIL & PARMESAN

CARAMELIZED ONION,
PROSCIUTTO & GRUYÈRE
TARTLET

ARUGULA SALAD
WITH GORGONZOLA, SEASONAL FRUIT
& BALSAMIC VINAIGRETTE

SAUTÉED HARICOT VERTS
WITH TOASTED ALMONDS

SWEET POTATO AU GRATIN

GRILLED BISTRO FILET STEAK
WITH LEMON, ROSEMARY
& THYME BUTTER

LIME BAKED SALMON
WITH ROASTED RED PEPPER SAUCE

BUTTERNUT SQUASH RAVIOLI
WITH ROSEMARY CREAM SAUCE

Menu Options
TIER 2

Select 3 APPETIZER

SHORT RIB CROSTINI
WITH SHAVED FETA
& SOUR CHERRY PRESERVES

ROSEMARY LEMON LAMB LOLLIPOPS

NC SHRIMP & GRITS CUPS
WITH MUSHROOMS, BACON, & SCALLIONS

SMOKED SALMON ON
HOUSEMADE POTATO CHIPS
WITH CAPERS & CREME FRAICHE

MINI CRAB CAKES WITH RED PEPPER AIOLI

CRAB & AVOCADO SALAD
IN CORN TORTILLAS CUPS

BACON WRAPPED SCALLOPS

SWEET POTATO FRY CUPS WITH CILANTRO AIOLI

APPLE PEAR CROSTINI WITH BRIE & WALNUTS

SMOKED DUCK WITH PICKLED JALAPEÑOS
WRAPPED IN BACON & TOSSED IN PEPPER JELLY

PROSCIUTTO DE PARMA
ON SWEET POTATO BISCUITS
WITH THYME BUTTER

Select 1 SALAD

CAPRESE SALAD WITH ARUGULA, HEIRLOOM
TOMATOES,
FRESH MOZZARELLA,
BASIL & BALSAMIC GLAZE

BABY GREENS WITH SEASONAL FRUIT, GOAT CHEESE,
CANDIED PECANS

BABY GREENS WITH SEASONAL FRUIT, GOAT CHEESE,
CANDIED PECANS

Select 2 SIDES

VEGETABLE RATATOUILLE

ROASTED ASPARAGUS
WITH LEMON ZEST & GARLIC

BAKED POLENTA
WITH PARMESAN & HERBS

GOLDEN GARLIC MASHED POTATOES

MAPLE-GLAZED BRUSSEL SPROUTS
WITH BACON

SAUTÉED HARICOT VERTS
WITH MUSHROOMS

RISOTTO CAKE

ROASTED RAINBOW CARROTS

Select 2 FOR BUFFET
Select 3 FOR PLATED ENTREE

GRILLED BEEF TENDERLOIN
WITH CHOICE OF SAUCE
CHIMICHURRI • GORGONZOLA SAUCE
WILD MUSHROOM JUS • DEMI GLACE

BRAISED SHORT RIBS WITH DEMI GLACE

CHICKEN PICCATA

GRILLED MAHI
WITH CHOICE OF SAUCE
POBLANO PESTO • MANGO CHUTNEY

GRILLED SALMON WITH DIJON CREAM

BUTTERNUT SQUASH RAVIOLI
WITH ROSEMARY CREAM SAUCE

SEARED DUCK BREAST + $3
WITH CHOICE OF SAUCE
POBLANO PESTO • MANGO CHUTNEY

HERB ENCRUSTED LEG OF LAMB + $3

BEAU CATERING

Menu Ideas

Couple's Favs

MAC & CHEESE BITES
WITH CRISPY ONIONS

GRILLED LEMON
& GARLIC SHRIMP

HEIRLOOM TOMATO BRUSCHETTA
WITH BASIL & PARMESAN

APPETIZER STATIONS

$32 PER GUEST

From our Travels

TUSCAN VEGETABLE PLATTER

GRILLED ZUCCHINI, PEPPERS & EGGPLANT,
PORTABELLA MUSHROOMS, ARTICHOKES,
ROASTED TOMATOES,
AGED PROVOLONE, MARINATED MOZZARELLA, TUSCAN
WHITE BEAN DIP,
HOUSE-MADE FOCACCIA BREAD

Taste of Home

PULLED PORK SLIDERS
WITH SUMMER SLAW

FRIED GREEN TOMATO
WITH PIMENTO CHEESE

WE RECOMMEND SETTING UP A MINIMUM OF 3 STATIONS
EACH FEATURING 2-4 BITE-SIZED SELECTIONS
THIS ENSURES VARIETY & KEEPS LINES FROM FORMING IN ONE SPOT

Menu STATIONS Options

GRAZING TABLES

TUSCAN VEGETABLE PLATTER
GRILLED ZUCCHINI, PEPPERS, EGGPLANT, PORTABELLA MUSHROOMS, MARINATED ARTICHOKES, ROASTED TOMATOES, AGED PROVOLONE, FRESH MARINATED MOZZARELLA, TUSCAN WHITE BEAN DIP, HOUSE-MADE FOCACCIA BREAD

CHEESE PLATTER WITH FRUIT GARNISH
GOUDA, PEPPERJACK, CHEDDAR,SWISS, BRIE, ASSORTED BREADS AND CRACKERS

CRUDITÈS WITH HOMEMADE RANCH DIP
BROCCOLI, CARROTS,CELERY, CHERRY TOMATOES, CUCUMBERS, RED & YELLOW PEPPERS

FRESH FRUIT
CANTALOUPE, GRAPES, HONEYDEW, PINEAPPLE, FRESH BERRY GARNISH (SEASONAL: WATERMELONS)

ANTIPASTO PLATTER
IMPORTED MEATS, CHEESES, FRESH & DRIED FRUIT, NUTS

PORK

PROSCIUTTO WRAPPED FIGS
WITH GOAT CHEESE & BALSAMIC REDUCTION

EASTERN NC BBQ CROSTINI
WITH SUMMER SLAW

HAM BISCUITS
WITH WHOLE-GRAIN MUSTARD

MINI SLIDERS
WITH EASTERN NC BBQ
& SUMMER SLAW

MINI TWICE-BAKED POTATOES
WITH BACON, CHIVES, CHEDDAR & SOUR CREAM

SWEET POTATO BISCUITS
WITH PROSCIUTTO DE PARMA & THYME BUTTER

CUCUMBER & PROSCIUTTO
WITH FRESH DILL CREAM CHEESE ON PUMPERNICKEL TOAST POINTS

CARAMELIZED ONION TARTLETS
WITH PROSCUITTO, APPLE & GRUYÈRE

POULTRY

MINI CHICKEN AND WAFFLES
WITH HONEY &ROSEMARY

CHICKEN SALAD TARTLETS

BUFFALO CHICKEN SHOOTERS
WITH BLUE CHEESE, CARROT & CELERY

BACON WRAPPED SMOKED DUCK
WITH PICKLED JALAPEÑOS & PEPPER JELLY

BEEF *etc*

MINI BEEF TENDERLOIN SANDWICHES
WITH HORSERADISH SAUCE

SHORT RIB CROSTINI
WITH SHAVED FETA & SOUR CHERRY PRESERVES

ROSEMARY LEMON LAMB LOLLIPOPS

VEGETARIAN

HEIRLOOM TOMATO BRUSCHETTA
WITH BASIL & PARMESAN

BEAU'S DEVILED EGGS

CAPRESE BITES
WITH BASIL AND BALSAMIC GLAZE

CAULIFLOWER "WINGS"
WITH BUFFALO SAUCE & BLUE CHEESE

FRIED PIMENTO CHEESE BITES
WITH PEPPER JELLY

GRILLED PEACH CROSTINI
WITH HERBED GOAT CHEESE, ARUGULA, & BALSAMIC GLAZE (SEASONAL)

SWEET POTATO FRY CUPS
WITH CILANTRO LIME AIOLI

HERBED GOAT CHEESE
STUFFED SWEET PEPPER

MINI PIMENTO CHEESE BISCUITS
WITH PICKLE

SHAVED APPLE PEAR CROSTINI
WITH BRIE, DRIED CRANBERRIES, WALNUT & HONEY

SPANAKOPITA
STUFFED PHILO WITH FETA & SPINACH

TOMATO SOUP SHOOTERS
WITH MINI GRILLED CHEESE

FRIED GREEN TOMATO
WITH PEPPER JELLY

SWEET POTATO ROUNDS
WITH AVOCADO SALAD

SWEET POTATO ROUNDS
WITH HERBED GOAT CHEESE, CRANBERRIES, ROASTED APPLE & PECANS

WILD MUSHROOM
WITH HERBED GOAT CHEESE ON CROSTINI

SEAFOOD

BACON-WRAPPED SCALLOPS

BRAISED NC SHRIMP
WITH LEMON, GARLIC & BASIL

SCALLOPS WITH MANGO SALSA

BRAISED NC SHRIMP
WITH LEMON, GARLIC, AND BASIL

CRAB & AVOCADO SALAD
ON CORN TORTILLA CHIPS

CRAB-STUFFED MUSHROOMS

NC SHRIMP & GRITS SHOOTERS
WITH BACON, MUSHROOM & SCALLION

HOUSEMADE POTATO CHIPS
WITH SMOKED SALMON, CAPERS & CREME FRAICHE

MINI CRAB CAKES
WITH RED PEPPER AIOLI

SMOKED SALMON
WITH DILL CREAM CHEESE ON CUCUMBER ROUNDS

BEAU CATERING

Menu Ideas

CAROLINA PACKAGE

$28 PER GUEST

BEAU'S DEVILED EGGS

MINI PIMENTO CHEESE BITES
WITH PICKLE

EASTERN NC PULLED PORK BBQ
WITH SUMMER SLAW

SWEET AND SOUR
CUCUMBER SALAD
WITH RED ONION

SUCCOTASH
WITH CORN, LIMA BEANS,
TOMATOES, ONIONS & OKRA

CORNBREAD

CHEESY MAC

Menu Options
CAROLINA PACKAGE

ENTREE

EASTERN NC PULLED PORK BBQ
& SUMMER SLAW

Select 2 APPETIZER

BEAU'S DEVILED EGGS (GF; VEG.)

BRAISED NC SHRIMP WITH LEMON, GARLIC, AND BASIL (GF)

HAM BISCUITS WITH WHOLE GRAIN MUSTARD

MINI PIMENTO CHEESE BITES WITH PICKLE (VEG.)

Select 4 SIDES

BEAU'S DOWN EAST COLLARDS

GARDEN SALAD
WITH ROSEMARY-GARLIC CROUTONS
&BALSAMIC VINAIGRETTE

SAUTÉED GARLICKY GREEN BEANS

SAUTÉED SQUASH & ZUCCHINI

SWEET AND SOUR
CUCUMBER SALAD
WITH RED ONION

CORNBREAD

CHEESY MAC

RED BLISSED POTATO SALAD
WITH FRESH DILL

SUCCOTASH
WITH CORN, LIMA BEANS,
TOMATO & OKRA

BAKED BEANS
WITH BACON & GRANNY SMITH APPLE