



Exquisite Cuisine paired with Southern Hospitality

Full-Service Catering • Servers & Kitchen Staff • Event & Rentals Consulting • Bartenders

Summer Catering Menu

APPETIZERS

CROSTINI	VEGETARIAN	SEAFOOD • MEAT
Cucumber and Prosciutto with Fresh Dill Cream Cheese on Pumpernickel Toast Points	Fried Green Tomatoes with Chipotle Pimento Cheese	House Smoked Salmon with Dill Cream Cheese on Cucumber Rounds
Eastern NC BBQ Crostini with Slaw	Sweet Pea and Mint Purée with Rice Crackers (vegan)	Crab and Avocado Salad Served in Blue Corn Tortilla Cups
BBQ Shrimp BLT Crostini	Eastern NC Deviled Eggs	Mini Crab Cakes with Red Pepper Aioli
Heirloom Tomato Bruschetta with Red Onion, Basil, and Shaved Parmesan	Goat Cheese Stuffed Figs with Balsamic Reduction (August & September)	Mini Chicken and Waffles Drizzled with Honey
Grilled Peach Crostini with Herbed Goat Cheese, Arugula, and Balsamic Glaze	Sweet Potato Rounds with Avocado Salad (vegan)	Bacon Wrapped Scallops
		Braised NC Shrimp with Lemon, Garlic, and Basil
		Lamb Lollipops with Mint Jelly
		Ham Biscuits with Whole Grain Mustard

SIDES

SALADS	VEGETABLES	STARCHES
Arugula Salad with Gorgonzola, Seasonal Fruit, and Walnut Vinaigrette	Tomato Pie	Baked Polenta with Parmesan and Herbs
Granny Smith Apple Salad with Baby Greens, Gorgonzola, Dried Cherries, Walnuts, and Apple Cider Vinaigrette	Sautéed Haricots Verts with Mushrooms	Quinoa with Cucumber, Sundried Tomato, Red Onion, and Feta
Tomato and Cucumber Salad	Vegetable Ratatouille	Rosemary Roasted Red Potatoes
Sliced Heirloom Tomatoes with Mozzarella finished with Basil Pesto (June, July & August)	Grilled Asparagus with Lemon and Shaved Parmesan	Cheesy Mac 'n Cheese
	Sautéed Squash and Zucchini with Basil and Shaved Parmesan	Red Potato Salad with Fresh Dill
	Succotash	Roasted Garlic Mashed Potatoes



Exquisite Cuisine paired with Southern Hospitality

Full-Service Catering • Servers & Kitchen Staff • Event & Rentals Consulting • Bartenders

Summer Catering Menu

ENTRÉES

POULTRY	SEAFOOD	MEAT
Chicken Piccata Seared Duck Breast with Mango Chutney Fried Buttermilk Pecan Chicken with Rosemary Gravy Lemon Pepper Chicken with Lemon-Parmesan Cream Sauce Apple Brandy Chicken BBQ Chicken Herb Grilled Chicken Quarters	Grilled Mahi with Mango Chutney Lime Baked Salmon with Roasted Red Pepper Sauce Shrimp Scampi with Angel Hair Pasta NC Shrimp & Grits with Bacon, Mushrooms, and Shallots Flounder Florentine with Pineapple Chutney Spice-Rubbed Grilled Grouper with Lemon and Herbs	Herb Crusted Leg of Lamb with Mint Yogurt and Salsa Verde Stuffed Pork Loin with Goat Cheese, Red Peppers, and Pine Nuts Grilled Beef Tenderloin with Choice of: Chimichurri or Gorgonzola Sauce or Wild Mushroom Jus or Demi Glace Coriander and Chili Encrusted Pork Loin with Caramelized Onions Tequila and Lime Grilled Flank Steak with Cilantro

VEGETARIAN • VEGAN

Pistachio Encrusted Eggplant with Sundried Tomato and Red Pepper Sauce (vegan) Stuffed Peppers with Feta, Spanish Rice, and Scallions Chicken-Fried Tempeh with Rosemary Gravy	Butternut Squash Ravioli with Sage Pecan Pesto Spinach and Artichoke Stuffed Portabello Mushroom	Vegetable Ratatouille (vegan) Balsamic Grilled Portabello Mushroom with House-Made Marinara Sauce and Wilted Spinach
--	---	---