



Exquisite Cuisine paired with Southern Hospitality

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

Spring Catering Menu

APPETIZERS

SEAFOOD ◦ MEAT		VEGETARIAN
<p>Cucumber and Prosciutto with Fresh Dill Cream Cheese on Pumpnickel Toast Points</p> <p>Eastern NC Pulled Pork BBQ Crostini with Summer Slaw</p> <p>BBQ Shrimp BLT Crostini</p> <p>House Smoked Salmon with Dill Cream Cheese on Cucumber Rounds</p> <p>Crab and Avocado Salad Served in Blue Corn Tortilla Cups</p>	<p>Mini Crab Cakes with Red Pepper Aioli</p> <p>Mini Chicken and Waffles Drizzled with Honey</p> <p>Bacon-Wrapped Scallops</p> <p>Braised NC Shrimp with Lemon, Garlic, and Basil</p> <p>Lamb Lollipops with Mint Jelly</p> <p>Ham Biscuits with Whole Grain Mustard</p>	<p>Heirloom Tomato Bruschetta with Red Onion, Basil, and Shaved Parmesan</p> <p>Wild Mushroom Sauté with Herbed Goat Cheese on Crostini</p> <p>Fried Green Tomatoes with Chipotle Pimento Cheese</p> <p>Sweet Pea and Mint Purée with Rice Crackers (vegan)</p> <p>Eastern NC Deviled Eggs</p> <p>Sweet Potato Rounds with Avocado Salad (vegan)</p> <p>Blueberry and Brie Tartlets drizzled with Honey</p>

SIDES

SALADS	VEGETABLES	STARCHES
<p>Arugula Salad with Gorgonzola, Seasonal Fruit, and Walnut Vinaigrette</p> <p>Granny Smith Apple Salad with Baby Greens, Gorgonzola, Dried Cherries, Walnuts, and Apple Cider Vinaigrette</p> <p>Tomato and Cucumber Salad</p> <p>Farmer's Market Salad</p>	<p>Sautéed Haricots Verts with Mushrooms</p> <p>Vegetable Ratatouille</p> <p>Grilled Asparagus with Lemon and Shaved Parmesan</p> <p>Sautéed Squash and Zucchini with Basil and Shaved Parmesan</p> <p>Succotash</p>	<p>Baked Polenta with Parmesan and Herbs</p> <p>Quinoa with Cucumber, Sundried Tomato, Red Onion, and Feta</p> <p>Rosemary Roasted Red Potatoes</p> <p>Cheesy Mac 'n Cheese</p> <p>Red Potato Salad with Fresh Dill</p> <p>Roasted Garlic Mashed Potatoes</p>



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ENTRÉES

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

VEGETARIAN ◦ VEGAN

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