



Exquisite Cuisine paired with Southern Hospitality

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

Summer Catering Menu

APPETIZERS

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

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



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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>Butternut Squash Ravioli with Sage Pecan Pesto</p> <p>Stuffed Peppers with Feta, Spanish Rice, and Scallions</p> <p>Chicken-Fried Tempeh with Rosemary Gravy</p>	<p>Pistachio-Encrusted Eggplant with Sundried Tomato and Red Pepper Sauce (vegan)</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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