



Exquisite Cuisine paired with Southern Hospitality

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

Fall Catering Menu

APPETIZERS

SEAFOOD ◦ MEAT	VEGETARIAN
<p>Cucumber and Prosciutto with Fresh Dill Cream Cheese on Pumpkinseed Toast Points</p> <p>Eastern NC Pulled Pork BBQ Crostini with Summer Slaw</p> <p>BBQ Shrimp BLT Crostini</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>Crab-Stuffed Mushrooms</p> <p>Shaved Apple Pear Crostini with Brie, Honey, Pomegranate Seeds, and Walnut Dust</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>Sweet Potato Rounds with Goat Cheese, Cranberry, Apple, and Pecans</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>Farmer's Market Salad</p>	<p>Sautéed Haricots Verts with Mushrooms</p> <p>Red Wine Braised Red Cabbage</p> <p>Maple-Glazed Brussels Sprouts with Bacon</p> <p>Grilled Asparagus with Lemon and Shaved Parmesan</p> <p>Sautéed Squash and Zucchini with Basil and Shaved Parmesan</p>	<p>Rosemary Roasted Root Vegetables</p> <p>Baked Polenta with Parmesan and Herbs</p> <p>Sweet Potato Au Gratin</p> <p>Cheesy Mac 'n Cheese</p> <p>Rosemary Roasted Red Potatoes</p> <p>Vegetable Risotto</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 Salmon with Dijon Cream Sauce</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 Parmesan and Spinach</p> <p>Grilled Mahi with Choice of: Poblano Pesto or Mango 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>Braised Short Ribs with Demi-Glace</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 Rosemary Infused Cream</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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