



Exquisite Cuisine paired with Southern Hospitality

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

Carolina Menu

APPETIZERS

CHOOSE 3

Eastern NC Deviled Eggs
Braised Shrimp with Lemon,
Garlic, and Basil

Fried Green Tomatoes with
Chipotle Pimento Cheese
Down East Hush Puppies
with Honey Butter

Ham Biscuits with
Whole Grain Mustard
Chicken Salad Tartlets

SIDES

CHOOSE 3

Sweet & Sour Cucumber Salad
with Red Onion
Granny Smith Apple Salad
with Baby Greens,
Gorgonzola, Dried Cherries,
Walnuts, and
Apple Cider Vinaigrette
Summer Slaw

Sautéed Green Beans
Slow Cooked Collard Greens
Tomato Pie
(Summer)
Squash and Zucchini
Casserole

Baked Beans with
Granny Smith Apples
Succotash
Cheesy
Mac 'n Cheese
Red Potato Salad
with Fresh Dill

ENTRÉE

Beau's Slow-Cooked Eastern NC Pulled Pork BBQ

Served with a Vinegar and Red Pepper Sauce

Fried Chicken with Rosemary Gravy ~ add \$3/per guest

BREAD

Peppercorn Corn Bread with Honey Butter