Weddings & Bridal events, Corporate Receptions & Appreciation Events, Sit-Down Dinners, Mitzvahs, Fundraisers, Cooking Parties, Theme parties and more. These menus will include dedicated staff to serve on site, create exceptional presentation and guarantee guest experience. Your catering consultant can plan the perfect menu appropriate for your guest count, location & style, with comprehensive all-inclusive pricing.

Passed Hors D’oeuvres

Our signature collection of butlered bites. We suggest 3-5 passed Hors D’oeuvres. Some items may be better suited for certain venues that have cooking restrictions.

Corn Cake with Duck Confit
Beef Short Rib Crostini with Blue Cheese & Chive
Mini Chicken Bahn Mi with Apple Slaw
Membrillo Glazed Pork Belly with BBQ Marconas
Beef Filet Bite with Red Onion Jam Blue Cheese
Avocado Toast Bites
Fried Green Tomato "BLT"
Prosciutto Wrapped Grissini with Boursin
Carolina Crab Cakes
Shaved Beef Carpaccio Crostini
Mini Roasted Pork Bao
Roast Beef Gougeres with Horseradish Cream

Petite, house made Gruyere gougeres filled with roast beef and horseradish cream.

Sweet and Spicy Pork Belly
Kentucky Bourbon Steak Bites
Pork Puppy
Sesame Chicken Won Ton
Lobster BLT Bites
Potato Pancakes with Smoked Salmon
Seafood Box

Spicy Shrimp Poptail
Manchego Crisp with Membrillo & Rosemary
Wonton Tuna Crisps
Pickled Oysters with English Cucumber Capellini
Cornbread Crostini
Figs Stuffed with Gorgonzola and Walnuts
Micro Herb Salad with Beets, Chevre, Apple
Vegetable Ceviche (gf) vegan
Apple Hoop Cheddar Pie Bites
Julia Child's Cheese Tartlets
Patatas Bravas
Fried Greek Potato Bite with Herb Aioli and Feta
Dates with Marcona Almonds and Chevre
Sushi Rice Balls with Japanese Seasonings
Pani Puri Potato Masala
Brie and Rosemary Tarts with Grape Salsa
Grazing Stations

Show stopping displays! Grazing stations are suitable for events of 100 or more guests. We suggest selecting 1 grazing station per event.

Southern Crostini Station
Raw Bar and Shrimp Cocktail
Charcuterie Display
Mozzarella Bar
Burrata, Fresh Mozzarella, Smoked Mozzarella, Ovalini, Ciliegine, Seasonal tomato slices, Proscuitto, Melon, Arugula and Romaine lettuce, Bread and Italian Cracker display. Olive oil, Balsamic vinegar, Balsamic Vinaigrette, and Pesto.

Fresh Fruit & Gourmet Cheese Display
Trio of Hummus, Crudites and Crackers
Avocado Bar
International Cheese Display
Signature Cheese Tortas & Antipasta Display
Farmers Market Crudites, Berries and Dips
Mediterranean Grazing Table
Olives, grilled artichokes, baba ghannouj, fried chick peas, black bean, roasted carrot and classic hummus, crudites, crackers, pita, flatbreads, Spinach phyllo bites, roasted red pepper and cheese spirals, stuffed grape leaves with Tzatziki grapes, dried figs, dates, strawberries with Greek yogurt and honey dip.

French Grazing Table
French cheeses, breads, crackers, fresh fruits, baguette bread slices, pecan and gruyere gougeres, Pates, Duck Rillette, crudites, pistachio dip with endive, olives, cornichons, Roasted and spiced nuts, dark chocolate, quince, fig jam, honey, herbs, and edible flowers for decor.

American Grazing Table
Domestic and imported cheeses, crackers, bread sticks, fresh seasonal and dried fruits and berries with strawberry dip, hummus with crudites, hot corn dip, tortilla chips, farmers market pickles, pimento cheese spread, Marcona fried almonds and our signature candied walnuts.

Tuscan Grazing Table
Antipasta meats and cheeses, Basil cheese Torta, Prosciutto wrapped Grissini with Boursin, Olive tapenade, Caponata, Tomato Basil Brushetta, Marinated and grilled artichokes, marinated vegetables, Italian breads, grapes, berries, dried figs, dried apricots.
Action Stations

Staff attended stations with creative offerings for a crowd.

Carving Stations to Select

Tenderloin of Beef
Tomahawk Steak
Airline Turkey Breast
Deep Fried Turkey Breast
Roasted Pork Loin
Prime Rib
Beef Brisket
Served with sauces, rolls or biscuits

Mashed Spuds Station (gf)
Indian Curry Station
Artisinal Grilled Cheese and Soup Station
Noodle Bar
Mac N Cheese Station

Grits Bar
Pasta Station
Jamon Station
Street Tacos Station
Polenta Bar
Sushi Station
Southern Biscuit Bar
Dim Sum

Poke Bowl Station
Select from 3 signature recipes:
Mango Avocado with Coconut rice, edamame, Ponzu, crushed Macadamia nuts, & toasted coconut. (gf) vegan.
Salmon with Coconut rice, Macadamia nuts, diced mango & ponzu sauce, Korean chili flakes.
Ahi Tuna with, spicy mayonnaise, sushi rice or salad greens, toasted sesame seeds, & green onion.
Tabled Hors D’oeuvres

Our signature collection of displayed Hors D’oeuvres. These are suitable appetizers for a cocktail hour (1 - 2 items), or for a full heavy Hors D’oeuvres buffet (5 - 7 items).

Chicken Satay with Spicy Peanut Sauce
Chicken Za'atar, Labneh, and Grape Leaves
Chicken Skewers with Maple Bourbon Sauce
Roasted Chicken on Herb & Onion Biscuit
Roast Beef Gougeres with Horseradish Cream
Petite, house made Gruyere gougeres filled with roast beef and horseradish cream.

Mini Beef Kabob
BBQ Short Rib Sliders
Mini Burger Bar
Tenderloin of Beef with Crispy Fried Onions
Churrasco and Patatas Bravas Bites
Beef tenderloin marinated with parsley, garlic and sherry drizzled with chimichurri sauce, pickled onions and jalapeno cream served with authentic Spanish tapas style fried potato wedge with smoky aioli (gf)

Captain Crunch Chicken
Sweet Potato Biscuit with BBQ Pork
Beet Salad on a Stick
Carolina Spicy Chicken Roll
Sweet Potato & Sage Frittata – Mini
Deviled Egg Bar
Salmon Satay with Blood Orange Ponzu
Spicy Pork Lettuce Wraps
Korean Meatballs
Spicy Shrimp with Noodles
Tortellini & Mozzarella Kabobs

Shrimp with Garlic-Parsley Mojo
Scallop and Mango Ceviche
Penne Romano
Shrimp & Grits
Shrimp Rumaki
Scallop Rumaki
Carolina Pasta
Tortellini with Basil Cream & Sundried Tomatoes
Penne and Smoked Tomato Cream
Risotto Tomato Parmesan
Corn Risotto
Barolo Wine Risotto with Duck Confit and Chives
Cosmopolitan Salad

Salad Course

Colorful and full of delicious texture, salads make a lovely presence on your plate or buffet.

Mixed Greens with Cranberries, Pears, Chevre
Beet, Chevre and Pinenuts with Honey Vinaigrette
Baby Spinach, Artichoke & Roasted Red Pepper Salad
Caesar Salad with Parmesan Tuile
Bibb and Butternut Salad with Blue Cheese & Pecans
Romaine Salad with Smoked Tomato Vinaigrette
Southern Market Salad

A southern inspired salad with arugula, Ashe County farmers' cheese, sweet dried corn, crispy pickled onions, candied peanuts, fried sweet potatoes and Maple Creek vinaigrette.

Poached Poire with Shaved Walnuts, Roquefort
Rocket Salad with Fig Vinaigrette
Arugula, Satsuma, Pecans & Cane Syrup Vinaigrette
Main Course Selections - Buffet

**Popular Entrees to set on the buffet. Consider 2 or 3 selections to create an ample buffet and satisfy a variety of tastes.**

**Beef Selections**
- Beef Filet with Blue Cheese, Figs and Balsamic
- Tenderloin Medallions with Fried Green Tomato
- Bistro Steak with Cherry Tomato Relish
- Beef Tenderloin Roasted with Red Wine Demi
- Short Rib Braised with Red Wine Sauce
- Medallions Wild Mushrooms Horseradish Cream
- Coffee Braised Beef Short Ribs
- Flank Steak Chophouse Style
- Butcher's Steak with Caesar Sauce
- Grilled Rosemary Flank Steak with Fig Salsa
- Short Ribs with Sorghum Glaze
- Marinated Beef with Wild Mushroom Sauce
- Grilled Flank Steak with Chimichurri Sauce

**Bistec con Tomatillo Sofrito**
Beef flank marinated with tomatillo-cilantro sauce and served with fresh avocado topping (gf).

**Beef Pepperonata**

**Poultry Selections**
- Frenched Roasted Garlic and Herb Chicken
- Boursin Chicken with Roasted Balsamic Tomatoes
- Grilled Chicken with Lemon Basil Sauce
- Chicken Stuffed with Bacon and Gruyere
- Maple Thyme Roasted Chicken
- Chicken Stuffed with Spinach and Feta
- Roasted Chicken with Gorgonzola and Pears
- Chicken Stuffed with Gruyere, Spinach and Peppers
- Chicken with Parmesan Crust and Sage Sauce
- Chicken Marsala
- Roasted Chicken with Brie and Cherries

**Seafood Selections**
- Salmon with Lemon Caper Sauce
- Salmon Glazed with Raspberry and Tamarind
- Halibut with Saffron Corn Broth
- Mahi Mahi with Basil Butter

**Pork Selections**
- BBQ Pork Osso Buco
- Jack Daniels Pork Tenderloin with Cherry Compote

**Vegetarian and Vegan Selection**
- Vegetable Paella
- Polenta Lasagna Vegetarian
Special Events

Main Course Selections - Plated

Elevated plate presentations for a formal luncheon or evening meal.

Filet Mignon Selections
Tenderloin of beef hand cut filets
presentations include:
Crab Bernaise Sauce
Blackberry Gastrique
Lump crabmeat and Hollandaise
Coffee Cocoa Rub and Stout Sauce
Caramelized Onions and Horseradish
Wild Mushrooms, Tomato and Wine Sauce
Pimento Cheese and Fried Green Tomato

Pinot Braised Short Ribs
Coffee Braised Beef Short Ribs
Korean Beef Short Ribs

Poultry Selections
Roasted Duck with Sweet Asian Glaze
Roasted Chicken with Honey Chevre and Figs
Roasted Chicken with Brie and Cherries
Roasted Chicken with Chevre, Rosemary & Mushrooms
Roasted Chicken with Vanilla Bourbon Pecan Demi
Frenched Lemon Basil Chicken Breast
Roasted Chicken with Maple Thyme Reduction

Seafood Selections
Miso-Ginger Marinated Grilled Salmon
Halibut with Saffron Corn Broth
Salmon Glazed with Raspberry and Tamarind
Cod with Tomato Sauce and Garbonzos
Salmon with Basil Butter and Sun Dried Tomato
Salmon Honey Ginger (gf)
Salmon with Sweet Tea Glaze

Vegetarian and Vegan Selection
Stuffed Peppers with Indian Spices - Vegetarian
Vegetable Napolean
Portobello Wellington (vegan)
Chana Masala

Savory Sides

Some side dishes are more appropriate for a buffet and others will enhance an elegant plated presentation. Side dishes may change seasonally.

Boursin Stuffed Potato with Bacon
Fingerling Potatoes with Lemon and Parsley
Horseradish Mashed Potatoes
Sweet Potato’s with Praline topping
Carolina Gold Rice Risotto
Polenta Manchego Cakes
Risotto Parmesan Cakes
Coconut Rice
Corn Risotto
Petite Mac N Cheese
Roasted Carrots with Pistachios and Apricots
Charred Carrots with Goat Cheese and Crispy Garlic
Brussel Sprouts with Bacon and Cranberry
Maple Roasted Brussels Sprouts
Asparagus Roasted with Lemon
Green Beans with Everything Topping
Haricot Vert and Cherry Tomato Saute
Braised Cucumbers with Fresh Dill
Succotash Saute
Rainbow Swiss Chard Saute
Julienne Vegetables

Baked Beans
Old Fashioned Potato Salad
Macaroni and Cheese Salad
Fresh Fruit Salad
Mexican Corn Salad
Corn Pudding
Collards
Salt Potatoes

BBQ Selections
Signature barbecue recipes that are sure to be a hit at family gatherings and company picnics.

Pork Ribs Country Style with Root Beer BBQ Sauce
Pork BBQ
BBQ Chicken
House Smoked Brisket
Southern Fried Chicken
Cheerwine Chicken Wings
Old Bay Chicken
Grilled Hamburgers
Hot Dogs & All The Fixins

BBQ Station
The ultimate in BBQ-ology! House smoked pulled turkey, pulled pork and boneless beef shortribs. Homemade sauce bar includes: Honey BBQ, Eastern NC Vinegar Sauce, South Carolina Mustard BBQ Sauce, Spicy Goguchang BBQ sauce and Blueberry BBQ sauce. Chipotle Slaw, Carolina Slaw and mini yeast rolls included.

Grilled Salmon with Blueberry BBQ Sauce
Hushpuppies
Creamy Coleslaw