



## Catering Menu

### Passed Hors D'oeuvres

*The following is a sampling of our offerings for passed hors d'oeuvres. We can create to your desires and taste beyond this listing.*

Black Bean, and Grilled Vegetable Relish atop Corn Tortilla Triangles

Wilted Collard Greens and Caramelized Onion atop Seared Cheese Grit Wedges

Grilled Asparagus wrapped in Prosciutto on Crostini

Red Potato, Grilled Vidalia Onions and Brie Quesadillas with Spiced Apricot Preserve

Smoked Salmon Tartar bound in Sweet Herb Aioli and served atop Wonton Crisps

Mini Lamb Burgers with Eggplant and Tomato Ragout served on Crostini

Julienne Grilled Vegetables, Arugula and Goat Cheese on Herbed Flatbread

Seared Chicken Breast in Puff Pastry with Tzatziki Sauce

Shrimp and Basil Rice Paper Spring Rolls with Thai Dipping Sauce

Stone Ground Grit Spoons with Creole Shrimp Barbeque

Apple Bacon Wrapped Scallop Brochettes

Chicken Curry and Poached Golden Raisins in Pastry Shells with Mint Yogurt

Mini Buttermilk Biscuits with Virginia Ham and Roasted Apple Butter Glaze

Wild Mushroom and Herb Tarts with Pesto Goat Cheese

Sesame Ahi Tuna on Rice Crackers with Five Spice Ginger Glaze

Phyllo Purses filled with Grilled Vegetable Mascarpone Bruschetta with Tomato, Basil and Fresh Mozzarella

Olive Tapenade atop Crostini with Organic Tomato and Spanish Manchego Cheese

Asparagus and Scallop Cordials

PuPu inspired Mango, Glazed Chicken and Red Onion Skewers

Mini Crab Cakes with a Lemon Pesto Aioli

Endive with Goat Cheese, Figs and Honey Glazed Pecans

Brie and Toasted Almond Tarts

Vera Cruz Seafood Cocktail Martinis atop Baby Greens

Vegetarian Rice Paper Spring Rolls with a Peanut Cilantro Sauce

Cucumber Wands with Smoked Salmon, Fromage Blanc and Caviar

Gazpacho Cordials with Basil Oil

### Stationary Appetizers or Entrée Displays

*Let us create one for you or tell us your favorites.*

Grilled Vegetable Display with Herbed Crostini

Seasonal Fruit and Berry Display

Imported and Domestic Cheese Platter with Organic Dates and Figs

Warm Brie and Cranberry Compote with Toasted Almonds and Seasoned Crostini

Antipasto Display with Salami, Hard Cheeses, Olives and Preserved Vegetables

Mediterranean Display with Grilled Artichoke Hearts, Hummus, Pita Chips and Moroccan Tomato Salad

Caprese Display with Sliced Heirloom Tomatoes, Fresh Mozzarella Cheese, Imported Olive Oil and Fresh Basil

Carolina Crab Dip with Toasted Garlic Bread

Assorted Cured and Cold Seafood Display with Traditional Sides

Sushi Display with Wasabi and Soy Dipping Sauce

## Entrees

*These are among the favorites. We can create one just for you. Ask about our access to local producers in North Carolina.*

Bourbon and Molasses Marinated Carolina Pork Tenderloin With Apricot Chili Cilantro Sauce

Lobster Paella with Saffron Berre Blanc

Duck Confit with Port Wine and Pesto Reduction

Seared Grouper with a Cantaloupe, Bermuda Onion and Basil Relish

Almond Crusted Mahi Mahi with a Sesame Ginger Glaze

Murray Farms Pork Loin with a Carolina Mountain Apple, Thyme and Pecan Glaze

Grilled Loin of Beef with a Sundried Tomato, Roasted Garlic Cabernet Sauce

Roasted Chicken Breast topped with a Smoked Paprika Tomato Ragout

Breaded Chicken Tenders with a Romano Cream and Peppercorn Sauce

Braised Halibut with a Lemon and Herb Butter Sauce

Grilled Chicken with a Spinach and Wild Mushroom Cream Sauce

Peppered New York Strip with a Tangy Bell Pepper and Onion Demi-Glace

Cumin Infused Quail, Grilled and Finished with a Lemon Olive Oil

Shrimp and Sausage Jambalaya with Dirty Rice

Grilled Filet Mignon served with a Barolo and Rosemary Reduction

Oven Roasted Pork Loin finished with a Stoneground Mustard Cream Sauce

Eggplant Rolls Stuffed with a Pesto Ricotta and finished with an Olive and Ripe Tomato Ragout

Zucchini Frittata with a Tomato and Rosemary Concasse

White Vegetarian Lasagna made with Grilled Vegetables, Spinach and Bound with a Fontina Cheese Sauce

Grilled Portobello Mushrooms served with Grilled Red Bell Peppers and finished with a Natural Vegetable Jus

## Salads

*We love our salads. Pick one or two for your event.*

Assorted Baby Greens with Gorgonzola Cheese, Cranberries, Toasted Pine Nuts tossed with our Pesto Balsamic Vinaigrette

Baby Organic Spinach Salad with Garbanzo Beans, Grape Tomatoes, Julienne Beets and Carrots all bound with a Caramelized Shallot Vinaigrette

Traditional Ceasar Salad with Romaine Lettuce and Our House Made Dressing

Nicoise Salad Deconstructed~ Butter Lettuces, Marinated Haricot Verts, Olives, Red Potatoes, Heirloom tomatoes, and Bermuda Onions tossed with an Herb Vinaigrette and Displayed in its parts

Assorted Greens with Tomato, Onion, Julienne Carrots tossed with our Pesto Vinaigrette

## Vegetables

*This is our sampling. We can match your entrée with a unique side.*

Haricot Verts with Julienne Carrots tossed with Olive Oil

Italian Squashes and Red Cabbage Sautee

Grilled Asparagus with Shitake Mushrooms

Sugar Snap Peas, Carrots and Red Peppers tossed with Sesame Oil and Ginger

Broccoli Rabe in a Lemon Butter

## Starches

*This is our sampling. We can match your entrée with a unique side.*

Wild Mushroom Risotto with Parmigiano Reggiano

Roasted New Potatoes with Caramelized Shallots

Carolina Yams Seared and Served with Honey Butter

Oven Roasted and Grilled Fingerling Potatoes with Wild Chives

Whipped Sweet Potatoes with Rosemary Herb Butter and Crushed Pecans

Jasmine Rice with Bell Pepper Confetti

Buttermilk Mashed Potatoes with Parsley and Garlic

Yukon Gold Potatoes with Pancetta and Chives

Black Beans and Roasted Corn with a Rancheros Sauce

## Stations

*Most stations work best with at least two items.*

### Southwestern Station

Grilled Duck Quesadillas with Salsa Rosa

Brie, Carmelized Onion and Roasted Red Potato Quesadillas with Apricot Chile Cilantro Sauce

Fresh Tortilla Chips with Salsa Mexicana and Salsa Verde

Cinnamon Tortilla Crisps with Grilled Apple Creme Fraiche

### Grilled Meat Station

Herb Marinated Beef Tenderloin Sliced to Order with Port Rosemary Demiglace

Bourbon Marinated Pork Tenderloin Grilled served with a Peach Preserve Roasted Onion and Chili Pepper Sauce

Peppercorn Crusted Rib Loin Roast with Horseradish Cream Sauce

### Fresh Seafood Station

Shellfish Saute: Clams, Mussels, Shrimp, Oysters Sauteed with Lemon, Garlic and White Wine

Grilled Rosemary Skewered Shimp

Sauteed Lobster in a Tarragon Cream Sauce served in Puff Pastry

Scallop and Shirmp Pico de Gallo Cocktail with Tortilla Planks

### Grit Station

Soneground Grits n' Four Cheeses

Creole Shrimp with Stoneground Grits

Grilled Sausage with Roasted Bell Peppers atop Stoneground Grits

Grilled Stoneground Grit Wedges Stuffed with Roasted Spinach Asiago Cheese and Roasted Sweet Bell Peppers

### Sushi and Cured Seafood Station

Assorted Seafood and Vegetable Sushi

Smoked Salmon with Dill Cream Cheese atop Fried Wonton Triangles

Smoked Trout, Bermuda Onion, Capers, Herbed Cheese served with Crostini

Ahi Tuna Tartare with Asian Citrus Dipping Sauce and Rice Crackers

## Vegetarian Wonders Station

Grilled Vegetable and Pineapple Brochettes

Roasted Vegetable and Spinach Wraps with Sundried Tomato Aioli

Tempeh Barbequed Sandwiches with Grilled Bermuda Onions and Organic Cheddar Cheese

House-Made Pesto Tortellini Saute

## Pasta Station

Shrimp & Italian Sausage with a Tomato Cognac Cream Sauce tossed with Penne

Basil Pesto Alfredo with Roasted Vegetables tossed with Cheese Tortellini

Potato Gnocchi with Pancetta, Sage and Lemon Olive Oil Sauce

Black and Green Olives and Tomato Sauce with Parmigiano Reggiano with Campanelle Pasta

Wild Mushroom Risotto with Pecorino Romano

## Sample Cocktail Party

Smoked Salmon bound in a Sweet Herb Aioli atop Wonton Triangles

Endive with Goat Cheese, Figs and Honey Glazed Pecans

Mini Lamb Burgers on Crostini with a Tomato and Eggplant Ragout

Flat Bread with Goat Cheese, Grilled Vegetables and Arugula

Cucumber Wands with Smoked Salmon, Fromage Blanc and Caviar

Imported Cheeses and Berries

## Sample Wedding Reception

Assorted Passed Hors D'oeuvres

Organic Spinach with Gorgonzola and Balsamic Honey Dressing topped with Pear, Parsnip and Beet Batons

Bourbon and Molasses Marinated Wheat Fed Carolina Pork Tenderloin with Apricot Chili Cilantro Sauce

Roasted Fingerling Potatoes

Lobster Paella with Saffron Berre Blanc

Grilled Duck Breast with Port Wine Pesto Reduction atop Taglierini

Julienne Italian Squash and Sweet Bell Peppers

Haricot Verts with Caramelized Shallots

## Low Country Boil

Shrimp, Clams, Sausage

New Potatoes and Corn on the Cob

Corn Bread

Cole Slaw

Banana Pudding

*food as it should be...*