



2022's MOST POPULAR CATERING ENTREES:

BEEF

Braised Beef Short Ribs

slow cooked & finished with red wine gravy

Prime Rib

certified angus beef, encrusted with peppercorn & herbs, served with au jus

Hickory Smoked Beef Brisket

16 hour smoked, finished with tangy bbq sauce

Beef Bourguignon

beef tips braised with wine, herbs, mushrooms, onions and carrots

Beef Braciolo

teres major "pinwheel" with roasted red peppers & spinach, topped with a beef gravy

Certified Steak Grilled to Order

your choice of Ribeye, Filet Mignon or NY Strip

Salisbury Steak

caramelized onions & peppers, topped with pepper gravy

CHICKEN

Chicken Marsala

sauteed mushrooms and garlic in a rich demi glaze

Herb Roasted Chicken Breast Quarters

fresh rosemary, finished with creamy chicken jus

Chicken Picatta

pan sautéed with lemon and artichokes, and finished with a basil sauce

Island Grilled Chicken Breast

with mango salsa, grilled red onions, roasted peppers and pineapple

Sliced BBQ Chicken Breast

char-grilled chicken breasts basted in honey bbq sauce, sliced to order

Spinach Stuffed Chicken

chicken breast stuffed with spinach, roasted red pepper & mozzarella, sliced to order

Sesame Chicken

sliced chicken thighs, red peppers, onion & pineapples in a sweet & tangy sauce

SEAFOOD

Lump Crab Cakes

lump crab, garlic, green onions & fried with citrus aioli

Jerk Salmon

organic & farm raised, seasoned with Caribbean seasoning & char-grilled

Jumbo Shrimp Scampi

in a light garlic herb and butter sauce

Local & Fresh Seasonal Catch

mahi, wahoo, black sea bass, swordfish or grouper – seasoned & pan seared

Seafood Pasta

crab, shrimp, lobster & flounder, farfalle pasta, rich & creamy sauce

NC Low Country Boil

local jumbo shrimp, clams, andouille sausage, corn on the cob & potatoes

VEGETARIAN

Vegetarian Lasagna

zucchini, squash, roasted red pepper & onion in a garlic marinara

Butternut Squash Ravioli

raviolis drizzled with marinara

PORK

Eastern NC Pulled Pork

slow roasted hickory smoked pork, shredded & served with a vinegar based sauce

Stuffed Pork Loin

stuffed with Italian sausage & spinach, finished with gravy

SIDES

Mixed Seasonal Vegetables

sauteed broccoli, green beans, yellow carrots & red peppers – finished with garlic butter

Roasted Haricot Verts

green beans seasoned & roasted

Garlic Smashed Potatoes

skin on potatoes, garlic, onion, cream & butter

Twice Cooked Potatoes

halved, loaded with butter, sour cream, bacon, cheddar & finished with chives

Rice Pilaf

seasoned rice, carrots, peas & green beans

Honey Tarragon Carrots

orange, tarragon & honey butter glaze

Southern Style Mac & Cheese

white cheddar, onion, garlic

Fingerling Potatoes

shallots & herbs

Scalloped Potatoes

crunchy & creamy, with herbs & parmesan

SALADS

Simply Salad

with mixed greens, vine-ripened tomatoes, cucumbers, carrots, homemade croutons

Classic Caesar

with homemade croutons and Parmesan cheese and finished with a creamy dressing

Classic Greek

with vine-ripened tomatoes, cucumbers, red onion, olives, homemade croutons and Feta, and finished with Greek dressing

Poppyseed Spinach

with red onion, boiled egg, applewood smoked bacon and finished with a poppyseed dressing

Bacon Blue

with applewood smoked bacon, crumbled blue cheese, homemade croutons, and finished with a balsamic vinaigrette