



# THE SOUTHERN GOURMET

“Where Southern Meets Gourmet”

## Catering Menu

Café Open Monday – Friday 11:30 – 3:00

Catering pick up times by appointment.

### **Café**

9101 Monroe Road Suite 110

Charlotte, NC 28270

TELE: 704.849.7646

### **Southern Garden Events**

9101 Monroe Road Suite 120

[www.thesoutherngourmet.net](http://www.thesoutherngourmet.net)

Email us at [www.southerngourmet@windstream.net](mailto:www.southerngourmet@windstream.net)

## GENERAL CATERING INFORMATION

Delivery fees are based on your location, but typically will be 25.00 for locations within a 20 - minute drive. Locations outside a 20- minute drive may incur a slightly higher fee. Some Matthews's locations, no charge. Deliveries requested during high traffic & rush hour times will require a higher fee.

Delivery minimum \$250.00. Full service catering 24% of total bill.

- Let us know if you require warming chafers for your delivery, \$12.00 each.
- If you require more than delivery, such as extra set up, table linens, tables, flowers, or just some extra help, let us know.
- Advance orders will receive special consideration; however, we will always attempt to work with last minute requests.
- Please add 8.25% NC Food & Beverage Tax, for full service catered events add 24% for, set up, service, clean up, buffet linens, & service ware. Non-food & beverage & retail tax: 7.25%. Event service minimum \$150.00.
- All catered events come complete with black luncheon or clear disposable cocktail plates & utensils. Upgrade to Disposable "china" for 2.00 per guest.
- China tableware & linens are available from our rental company at an additional fee.
- If you can't decide on one of these menus, let our creative team compose a menu for your personal taste & budget. If you're working within a budget, just share it with us & we will customize a menu to fit.
- A 2-Business Day notice is kindly requested for Orders and Cancellations.
- Additional staff starts at 24.00 per person per hour with a four-hour minimum.
- Please let us know if your group has special dietary needs, most of our recipes are adaptable.
- **The Southern Gourmet** Dining Room is available for intimate parties, business meetings & rehearsal dinners, evenings, and weekends. And **Southern Garden Events** is now open for business meetings, weddings, rehearsal dinners, birthday & anniversary parties & all of life's celebrations. Our Garden Themed Atrium will seat up to 100 & host up to 140 cocktail style. Click on "Our Events" for menus & pricing.
- Please call Crystal for catering & banquet space availability at 704.849.7646.
- Menu items & prices are subject to change due to market fluctuations & seasonal availability
- Sunday minimum \$850.00. Some Sunday event may be picked up on Saturday.
- Our menu prices reflect a 3% discount when paying by cash or check. The discount will be removed for paying by charge cards or debit cards that are not present at the time of sale.
- We do not include gratuity on your bill, however your generosity is always appreciated by our staff & associates.

Visit

The Southern Gourmet



9101 Monroe Road Suite 110  
Charlotte, NC 28270 Phone 704.849.7646  
Email: [SouthernGourmet@windstream.net](mailto:SouthernGourmet@windstream.net)

## **BREAKFAST**

Available for pick up or delivery/ set up. See below.

### **SOUTHERN CONTINENTAL**

Homemade Egg Salad, Ham Salad & Pimento Cheese Bagel Thin Sandwiches  
Fresh Fruit Tray  
Carolina Dirt Bombs & Fresh Baked Scones  
8.99 Per Guest

### **BREAKFAST BUFFET**

Scrambled Eggs  
Bacon and Sausage Patties  
Stone Ground Grits or Roasted Potatoes  
Carolina Dirt Bombs & Fresh Baked Scones  
11.99 Per guest  
Add Fruit tray for 2.00 per guest

### **ALA CART BREAKFAST STRATA'S & EGGS**

Three Meat Italian or Spinach & Mushroom Strata's  
Smoked Turkey & Bacon or Roasted Vegetable Strata's  
One Strata serves 12 guests – 42. pan  
Southwest Ham & Egg Scramble – 45. Serves 10 - 12  
Frittata: Sausage & Cheese, Ham & Broccoli, Roasted Vegetable & Cheese...3.99 per guest

### **ALA CART TRAYS**

Seasonal Bread Pudding - 38. per Pan, serves – 12 - 16  
Warm Ham & Cheese or Sausage & Cheese Biscuits – 45.00 dozen  
Sweet Potato Biscuits with Ham & Apricot Mustard – 42.00 dozen  
Assorted Petite Sweets Tray: Muffins, Scones & Breakfast Cookies – 35.00, 3 dozen  
Fresh Fruit Display with Yogurt Dip – 39. Serves 20, seasonal fruits  
Jamaican Spice Coffee Cake – 35. 30 pc.  
Cranberry Banana Bread – 21.00 loaf  
Carolina Dirt Bombs – 1800. Doz.  
Carrot Cake or Lemon Zucchini Muffins – 2 dozen –36.00/ Mini...24.  
Corn Cheddar & Bacon Muffins – 2 dozen – 36.00/ Mini...24.  
Assorted Scones or Breakfast Cookies – 12. doz  
Deviled Eggs – 15. doz.

### **BEVERAGES**

Chilled O.J. Carafe...10.50  
96 oz. carafe (12 - 8 oz. servings) of Coffee – 16.99  
Gallon of Iced Tea – 7.99/ Cinnamon Iced tea –8.99  
Lemonade – 9.99  
Coffee comes with cups, creamers & sweeteners.  
Please let us know if you need ice.

Chafer Set up with wire rack, water pan, fuel & serving utensils – 12.00 ea.

Minimum \$250.00 order for delivery/ Delivery & set up fee \$25.00 & up.

Full service Breakfast buffet available & includes coffee, juice, linens & service  
14.99 per guest plus tax, delivery & 24% service, minimum 35 guests.



## SOUTHERN LUNCH & DINNER MENUS

Includes Two Side Dishes  
Rolls & Corn Muffins, Chef's Choice Homemade Dessert Bars  
Dinner includes Two Side Dishes, House Salad, and Homemade Dessert Bars  
Please see our Dessert Menu for additional sweet selections!

### ENTREES

Vidalia Chicken  
Fire Grilled BBQ Chicken  
Homemade Turkey Meatloaf  
Black Forrest Ham & Cranberry Couli  
Grilled Chicken Tips & Vegetables  
Orange Bourbon Chicken  
**10.99 Per guest/ lunch**

Fire Grilled Ribs, Carolina Sauce, add 2.00  
Smokehouse Pulled Pork BBQ  
Beef Brisket with Carolina Sauce, add 2.00  
Salisbury Steaks with Mushroom Gravy  
Jambalaya with Chicken & Sausage  
Teriyaki Chicken  
**11.99 Per guest/lunch**

### SIDES

Included in price  
Country Green Beans  
Sugar & Spice Apples  
Old Fashioned Succotash  
Buttered Baby Lima Beans  
Mashed Sweet Potatoes  
Pilaf Rice with Vegetables  
Buttermilk Mashed Potatoes  
Buttered Super Sweet Corn  
Sautéed Fresh Carrots  
Buttered Mixed Vegetables  
Garden Salad with Dressing  
Green Beans & Potatoes  
Roasted Baby Potatoes with Olive Oil

Add 1.00 per guest  
Squash Casserole, seasonal  
Skillet Corn  
Broccoli Casserole  
Sweet Potato Soufflé  
Sugar & Spice Carrots  
Fresh Collard Greens with Smoked Turkey  
Baked Macaroni & Cheese  
Hot Potato Salad  
Perogi Casserole  
Baby Limas in Herb Cream Sauce  
Brussels Sprouts with Bacon & Cream  
Grilled Vegetables & Baby Potatoes  
Beer Baked Mac & Cheese

Additional Entrée: 2.99 – 3.99, Additional Side: 2.00 – 2.50  
Dinner: add 3.00, includes 2 sides & a dinner salad  
Split Entrees under 30 guests: add 1.00 per guest  
Add "Gourmet" Side or Salad: 1.00 per guest

### CASSEROLES

Baked Spaghetti      Chicken Pot Pie  
Ham & Cheese Casserole  
Cheeseburger Mac & Cheese  
Shepherd's Pie – add 1.00

Casseroles are served with Organic Garden Salad, Dressing, Rolls, and Homemade Bar Cookies.  
Each Casserole serves 12 please order accordingly.  
Single pans of casseroles available upon request.

**10.99 per guest**

### BEVERAGES

Homemade Iced Tea – 7.99 gal. or Cinnamon Iced Tea – 8.99 gal.  
Homemade Lemonade – 9.99 gal. or Fresh Fruit Lemonade: 12.99 gal.  
20 oz. Bottled Coke Products & Bottled Water – 1.89 each  
96 oz. Carafe of Gourmet Coffee – 16.99

**Minimum Guarantee for delivery or Full-Service Catering 24 guests.**

## **BOXED LUNCHES**

Served on Rustic Whole Grain & Includes a homemade side dish, Gourmet Chocolate & Starlight Mint

### **GOURMET SANDWICHES**

Black Angus Beef & Cheddar with Tiger Sauce – add 1.00  
Smoked Turkey & Pepper Jack with Red Onion Mayonnaise  
Black Forest Ham & Swiss with Basil Dijon Sauce  
Roasted Pork Tenderloin & Havarti with Apricot Mustard  
Fresh Mozzarella & Tomato on Sandwich Thin, Basil Mayonnaise – Vegetarian  
8.99

### **MARKET SALAD SANDWICHES**

Served on Rustic Whole Grain or Butter Croissant

Homemade Pimento Cheese  
Homemade Ham Salad  
Curried Chick Pea Salad Sandwiches - Vegetarian  
Southern Egg Salad  
Chicken Salad du Jour  
Gluten Free Bread Available upon Request!  
8.99

#### Side Options:

House Made Salt & Pepper Corn Chips & Dip  
Seasonal Fruit Salad  
Country Potato Salad  
Pasta Salad of The Week  
Cranberry Almond Coleslaw or Southwest Cole Slaw  
Garden Salad

### **BOXED ENTRÉE SALAD**

Entrée Salads are served over Organic Gourmet Greens with seasonal vegetables  
Tuscan Salad, Honey Balsamic...6.99  
Gourmet Fruit & Nut Salad, Vidalia Vinaigrette...6.99  
Market Salad Trio, Any 3 Market Salads over greens, Dilled Buttermilk...8.99  
Thai Peanut Salad, Ginger Peanut Dressing...6.99  
Southwest Salad, Salsa Ranch...6.99  
Bacon & Egg Cobb Salad, Dilled Buttermilk...10.99  
Classic Chopped Salad, Dilled Buttermilk, or Red Wine Vinaigrette...9.99  
Add to any vegetarian salad: Grilled Chicken...10.99/ Grilled Shrimp or Salmon...13.99

### **SANDWICH TRAYS**

One each Deli & Market Salad per guest: Mix & Match  
Petite Market Salad Stuffed Croissants & Gourmet Deli Petite Sandwiches  
Sandwich Tray only...7.99 One Side Salad: 9.99 Two Side Salads: 11.99

### **BEVERAGES**

Homemade Iced Tea - 7.99 gal. or Cinnamon Iced Tea – 8.99 gal.  
Homemade Lemonade - 9.99 gal. or Fresh Fruit Lemonade: 12.99 gal.  
20 oz. Bottled Coke Products & Bottled Water - 1.89 each  
96 oz. Carafe of Gourmet Coffee – 16.99, serves 12

### **DESSERT**

Dessert Bars: Chefs Choice Assorted tray - Mini...15.00 doz. | Dessert size...24.00 doz.  
Cupcakes: Mini – 19.00 doz. Medium – 34.00 doz – Large – 42.00 doz.  
Please visit our Dessert/ Bakery Menu for more dessert options & celebration cakes.

### **AFTERNOON BREAKS**

Available upon request & customized for your group

## **GOURMET FARE**

Served with Choice of any Two Homemade Side Dishes, Rolls & Corn Muffins,  
And Homemade Dessert Bars

Full Service Catering - Minimum order 24. For smaller groups please visit  
Our Family Meals & Dinner Parties Menu  
250.00 minimum for delivery.

### **CHICKEN DISHES**

- Artichoke Chicken...13.99
- Chicken Bruschetta, Tomatoes, Basil, & Garlic...13.99, seasonal
- Spinach & Mozzarella Stuffed Breasts, Balsamic Glaze, Parmesan & Rosemary...14.99
- Mango Cilantro Chicken...13.99
- Classic Chicken Marsala, Mushrooms & Rosemary...13.99
- Orange Piccata Chicken, White Wine Orange Sauce & Capers...13.99
- Balsamic Chicken, tomatoes, onions, red wine, & balsamic drizzle...12.99
- Chardonnay Chicken simmered French style with Bacon & Country Vegetables...12.99
- Classic Lemon Chicken Piccata with Capers & White Wine...13.99
- Asiago Chicken with Red Bell Pepper Sauce...13.99
- Sicilian Chicken simmered with Tomatoes, Capers & White Wine...13.99
- Beer Braised Chicken with Bacon & Country Vegetables...12.99
- Grilled Raspberry Chicken...13.99
- Thai Peanut Chicken...13.99

### **BAKED PASTAS & CASSEROLES**

- Roasted Vegetable or Classic Meat Lasagna
- Cheeseburger Mac & Cheese
- Sweet Italian Sausage & Ziti
- Lemon Ziti Pasta
- Turkey & Spinach Stuffed Shells, Marinara
- Three Cheese Stuffed Shells, Marinara
- Mexican Lasagna

12.99

Served with Garden or Caesar Salad, dressing, Rolls & Homemade Dessert Bars

### **MEATS & SEAFOODS**

- Bourbon Pecan or Dijon Pork Tenderloin...14.99
- Beef Burgundy with Pearl Onions, Carrots, Mushrooms & Red Wine...14.99
- Italian Sausage Grill, Marinara, Bell Peppers, & Onions...12.99
- Grilled Pork Tenderloin with Apricot BBQ Sauce...13.99
- Roast Angus Beef with Pan Sauce...14.99
- Shrimp Provencal...15.99
- Center Cut Grilled Salmon Provencal...15.99
- Charleston Shrimp & Stone Ground Grits...14.99
- Lemon Salmon Piccata...15.99
- Kielbasa & Sauerkraut...12.99
- Turkey or Beef Stuffed Cabbage Rolls...13.99
- Cape Fear Crab Cakes with Dill Caper Sauce...15.99
- Sauerbraten...14.99
- Pork Tenderloin Marsala...13.99
- Tenderloin Pepper Steak with Bell Peppers, Onions, Tomatoes & Wine...15.99
- Grilled Beef Tenderloin with Port Wine Sauce...15.99
- Prime Beef Filet Mignon...19.99
- Turkey or Beef Stuffed Bell Peppers...13.99
- Cuban Pork Tenderloin with Black Beans & Chimichurri...13.99

Add entree...3.00- 4.00 Add side...2.99. Split entrees or Split Sides...1.00 per guest  
Dinner add...3.00 – 5.00, includes two side dishes & dinner salad.

## GOURMET SIDE DISHES & SIDE SALADS

Super Sweet Corn with Basil Butter  
Sautéed String Beans & Tomatoes  
Marsala Carrots  
Grilled Summer Vegetables (seasonal)  
Sautéed Fresh Carrots & Sugar Snap Peas  
Ricotta Shallot Mashed Potatoes  
Tangerine Rice Pilaf  
String Beans with Dijon Butter  
Herb Roasted Sweet & White Potatoes  
Tuscan Macaroni & Cheese  
Roasted Baby Potatoes with Herbs & Olive Oil  
Baby Lima Beans with Herb Cream Sauce  
Super Sweet Corn & Tomatoes  
Smashed Potatoes with Garlic Cream Sauce  
Sautéed Summer Squash & Tomatoes  
Bourbon Mashed Sweet Potatoes  
Citrus Mashed Sweet Potatoes  
Steak House Twice Baked Potatoes

~ Classic Spinach Salad ~ Classic Caesar Salad ~ Tuscan Tossed Salad  
~ Southwest Salad ~ Gourmet Fruit & Nut Salad ~ Organic Garden Salad  
~ Seasonal Fruit Salad ~ Cranberry Almond Cole Slaw

Gourmet Salad Dressing Selection:  
Honey Balsamic, Dilled Buttermilk,  
Vidalia Vinaigrette, Red Wine Vinaigrette,  
Salsa Ranch & Classic Caesar

## DESSERTS

Our House selection of Bar Cookies includes Chef's choice of:  
OMG Bars, Cranberry Oat Bars, Ambrosia Macaroons, Cheesecake Brownies  
And Fresh Baked Scones

## BEVERAGES

Homemade Iced Tea - 7.99 gal. or Cinnamon Iced Tea – 8.99 gal.  
Peach Tea – 9.99 gal.  
Homemade Lemonade - 9.99 gal. or Fresh Fruit Lemonade: 12.99 gal.  
20 oz. Bottled Coke Products & Bottled Water - 1.89 each  
96 oz. Carafe of Gourmet Coffee – 16.99

### Fresh Fruit Lemonades

Fresh Fruited Lemonades: Strawberry, Watermelon, Peach

### Iced Coffee & Mochas

Iced Coffee with cream & sugar – 17.99 gal.  
Iced Coffee with Torani Flavor – 19.99 gal.  
Iced Mocha – 19.99 gal.  
Iced beverages include cups & ice if needed.

Full service & drop off catering includes disposable plates, & utensils.  
Upgrade paper products to disposable china – 2.00 per guest  
Warming chafers (includes wire stand, water pan & fuel) ...12.00 each



## **THEME LUNCHEON & DINNER MENUS**

### **SOUTH OF THE BORDER**

Mesquite Grilled Chicken...13.99 or Mexican Lasagna...13.99  
Grilled Cumin Zucchini  
Southwest Salad & Salsa Ranch Dressing  
Cheddar Corn Muffins  
Ancho Chili Brownies & Citrus Macaroons  
Dinner – 16.99 (includes both entrees)

### **LUAU**

Coconut Ginger Chicken or Kalua Pua Pork...13.99  
Hawaiian Cole Slaw  
Grilled Seasonal Vegetables  
Hawaiian Sweet Rolls  
Pina Colada Cupcakes  
Dinner - 16.99 (includes both entrees)

### **TUSCAN HOLIDAY**

Asiago Chicken or Pork Tenderloin Marsala...13.99  
Roasted Rosemary Potatoes  
Classic Caesar Salad  
Seeded Rolls  
Italian Cream Cake  
Dinner – 16.99 (includes both entrees)

### **SIMPLY SOUTHERN**

Vidalia Chicken or Baked Ham...12.99  
Buttermilk Mashed Potatoes  
Country Green Beans  
Yeast Rolls & Corn Muffins  
Banana Pudding  
Dinner 15.99 (includes both entrees)

### **CAJUN & CREOLE**

Low Country Jambalaya...13.99  
Pilaf Rice  
Super Sweet Buttered Corn  
Mini Bourbon Bread Puddings  
Cheddar Corn Muffins  
Dinner – 16.99 (add side salad)

### **PICNIC IN THE PARK**

Picnic Sandwiches:  
Assortment of Petite Stuffed Croissants & Deli Sandwiches  
Old Fashioned Macaroni Salad  
Cranberry Almond Cole Slaw  
Ambrosia Macaroons & Sweet Potato Brownies  
Lunch - 12.99/ Dinner 15.99 (includes seasonal fruit tray)

### **BEVERAGES**

Homemade Iced Tea - 7.99 gal. or Cinnamon Iced Tea – 8.99 gal.  
Homemade Lemonade - 9.99 gal. or Fresh Fruit Lemonade: 12.99 gal.  
20 oz. Bottled Coke Products & Bottled Water - 1.89 each  
96 oz. (12 – 8oz. servings) Carafe of Gourmet Coffee – 16.99

Full service theme menus come with themed buffet decorations.



## **IT'S A PARTY!**

Minimum of 25 Guests for full service Catering.  
Please visit our Catering Trays Menu for smaller groups or for pick up & delivery only.  
Minimum service fee \$150.00 | Service Assistant \$100.00

### **FANCY COCKTAIL SANDWICHES**

- Beef Tenderloin with Tiger Sauce – 42.00 doz.
- Cubanos – 33.00 doz.
- Smoked Turkey Ruben – 32.00 doz.
- Sweet Potato Biscuit & Ham with Apricot Mustard – 32.00 doz.
- Sweet Potato Biscuit & Turkey with Marmalade Mayo – 32.00 doz.
- Meatloaf on Parker House roll with Tomato Jam – 32.00 doz.
- Rosemary Mini Muffins with Smoked Ham & Fresh Peaches – 32.00 doz.
- Orange Mini Muffins with Smoked Turkey & Cranberry – 32.00 doz.

### **DIPS, SPREADS & SALSA'S**

- Warm Spinach & Artichoke Dip – 3.59
  - Southwest Dip with House Made Tostadas – 2.99
  - Warm Sausage & Cheese Dunk - 3.99
  - Mango & Black Bean Salsa – 2.99
  - Dirty Martini Dip – 3.25
  - Homemade Lemon Hummus – 2.59
  - Warm Sherried Tidewater Crab Dip - 5.99
  - French Bread Wrapped Brie – 4.99
  - Deviled Ham Chili Cheese Balls – 2.99
  - Baked Goat Cheese with Caramelized Onions & Figs– 3.59
  - Craft Beer Cheese Fondue – 3.99
  - Buffalo Chicken Dip – 3.99
- Dips & Spreads served with House Made Chips, Artisan Breads & Cracker Assortment  
Add crudités for 1.00 per guest

### **CROSTINI**

- Lemon Hummus & Grilled Peppers
  - Pesto Mascarpone with Tuscan Shrimp
  - Herbed Goat Cheese & Tomato Jam
  - Boursin Cheese, Macerated Strawberries, Basil & Balsamic  
Brie, Pepper Jelly & Pecans
  - Feta Cheese, Greek Oregano & Olive Oil Drizzle
  - Traditional Tomato Pomodoro
  - Blue Cheese & Fig Jam
  - Red Onion Marmalade & Feta on Polenta Crostini
  - Blue Cheese with Balsamic Roasted Grapes
  - Nutella & Bacon
  - Dark Chocolate Ganache & Fleur de Sel
  - Apple, Bacon & Peanut Butter with Honey
- 3.99 per guest, choose any 3

### **SKEWERS**

- Grilled Moroccan Chicken with Peanut Sauce – 2.50 each
- Fresh Mozzarella & Grape Tomato with Balsamic Drizzle – 1.99 each
- Antipasto Kebabs with Greek Olive Oil Drizzle – 2.50 each
- Seasonal Fruit & Cheese Skewer – 1.99 each
- Grilled Chipotle Shrimp & Pineapple, Southwest Sauce - 2.99 each
- Watermelon, Manchego & Rosemary Ham Brochettes – 1.99 each
- Maple Roasted Brussels Sprout & Prosciutto – 1.99 each
- Taco Skewers with Southwest Sauce – 2.25 each
- Pizza Skewers – 2.50 each
- Chef Salad Skewer with Blue Cheese – 2.25 each

## GOURMET CANAPES & PLATTERS

Canapés are priced per person unless listed otherwise.

- Heirloom Tomato Caprice Platter with Fresh Basil & Balsamic - 3.99
  - Filo Wrapped Parmesan Asparagus – 21. doz.
  - Warm Spinach & Parmesan Truffles – 16. doz.
  - Tiny Twice Baked Potatoes – 19. doz.
  - Cape Fear Crab Cakes – 54. doz.
  - Chicken & Waffles – 26. doz.
  - Drunken Shrimp Cocktail – 30. doz.
  - Hunter Meatballs in Cabernet Sauce – 3.59
  - Picante Meatballs/ PB&J Meatballs – 3.29
  - Filo Wrapped Parmesan Asparagus – 21. doz.
  - Shrimp & Grits Martini Bar...7.99
- Stuffed Mushroom Caps: Turkey & Spinach/ Sausage & Mozzarella – 25. doz.
  - Crab Stuffed Mushroom Caps – 49. doz
  - Smoked Salmon & Cucumber Tea Sandwiches – 21. doz.
  - Dilled Shrimp Salad in Crispy Cups – 24. doz.
  - Smorgasbord of Demi-Sandwiches:
- Ham Salad, Pimento Cheese, Roasted Chicken Salad, Vegetable Boursin – 17. doz.
  - Thai Peanut Chicken in Won Ton Cups – 21. doz.
  - BBQ Shrimp with Remoulade Dipping Sauce – 30. doz.
  - Assorted Cheese Truffles – 18. Doz.
  - Crudités with Dilled Buttermilk – 2.99
- Grilled Vegetable Platter with Basil & Balsamic Drizzle - 3.59 (seasonal)
  - Import & Domestic Cheese Board - 4.99
  - Sweet Chili Spiced Chicken Wrapped in Bacon – 21. doz.
  - Hand Made Deviled Eggs or Deviled Ham Eggs – 12. / 15. doz.
- Watermelon Antipasto with Prosciutto, Feta & Mint - 3.99 (seasonal)
  - Bacon Wrapped Beef Tenderloin – 30. Doz
  - New Orleans Shrimp & Corn Salad...4.99
  - Vineyard Chicken Salad Tartlets – 16. doz.
- Grilled Ahi Tuna on Paris Toast with Wasabi Crème – 24. doz.
  - Spring Vegetable Cheesecakes Topped with Tomato Jam – 3.99
  - Creole Chicken Cakes with Remoulade – 27. Per doz.
  - Roasted Shrimp Pasta with Orange & Dill – 4.59
  - Wine Bar Nut Mix – 13.99 lb.
- Apple, Pear, Gorgonzola Platter with Pine nuts & Honey...3.99 (seasonal)

## SHORTBREADS & COCKTAIL COOKIES

- Blue Cheese & Walnut Shortbread - 8.99 doz.
- Cheddar Cheese Shortbreads – 7.99 doz.
- Savory Sables – 7.99 doz.
- Cocktail Cookies: 7.99 doz.
- (Rosemary Parmesan, Chocolate Cayenne, Espresso, Apricot Tarragon)
- Pastry Pinwheels: Ham & Asiago or Blue Cheese & Bacon – 19. doz.

## CHEESE TORTES

- Beautifully Decorated Savory Cheesecakes served with Butter Crackers
  - Spicy Southwest - Feta & Artichoke – Tomato Basil
  - Ham & Asparagus -BLT - Pimento Cheese
  - Crab & Wild Mushroom - Add \$1.00 per guest
  - 2.99 Per Guest

\*Visit our Dessert Menu for Dessert options,  
Celebration Cakes & Cupcakes

## THEMED PARTY MENUS

### LUAU

Cape Fear Crab Cakes with Dill Caper Sauce  
Tropical Fruit Skewers  
BBQ Shrimp with Remoulade Dipping Sauce  
Kalua Pua Pork Sliders  
Grilled Seasonal Vegetable Platter  
Pina Colada Mini Cupcakes

26.

### CINCO DE MAYO

Picante Meatballs  
Soft Carnita Tacos with Avocado Crème  
Mexican Fruit Skewer  
Mango & Black Bean Salsa with House Made Tostadas  
Southwest Cheese Torte with Butter Crackers  
Ancho Chili Brownies & Citrus Macaroons

22.

### TUSCAN

Tuscan Chicken Salad Croissants  
Artichoke & Feta Cheese Torte with Butter Crackers  
Turkey & Spinach Stuffed Mushrooms  
Heirloom Caprice Salad  
Grilled Vegetable Platter  
Cappuccino Brownies & Petite Cannoli

23.

### SIMPLY SOUTHERN

Sweet Potato Biscuits with Ham & Apricot Mustard  
Charleston Shrimp & Grits  
Homemade Deviled Eggs  
Chicken & Waffles  
Pimento Cheese Torte with Butter Crackers  
Hummingbird Cupcakes & Sweet Potato Brownies

23.

### SURF & TURF

Grilled Beef Tenderloin Party Sandwiches  
Crab Stuffed Mushrooms  
Warm Spinach & Artichoke Dip  
Filo Wrapped Asparagus with Lemon Aioli  
Tiny Twice Baked Potatoes

Grand Marnier Sandwich Cookies & Bourbon Pecan Tartlets

27.



## **STATIONS**

### **CARVING STATION**

- ~ Roast Pork Tenderloin - 5.99
  - ~ Herb Roasted Turkey - 4.99    ~ Spiral Honey Ham - 4.99
  - ~ Grilled Beef Tenderloin - 10.99    ~ Prime Beef Filet Mignon - 15.99
- Carving station comes complete with rolls & condiments  
5 oz. per guest, includes rolls & condiments

### **PASTA & SALAD STATION**

- Pastas: Penne, Cavatapi, Tortellini Pastas
  - Sauces: Bolognese, Marinara, Pesto & EVOO
  - Choose Two Pastas & Two Sauces
  - Classic Caesar Salad
- 10.99

### **FONDUE STATION**

- Sausage & Cheese
  - Spinach & Artichoke
  - Craft Beer Cheese
  - Sherried Crab & Shrimp
- Served with Crudités, Baguette, Apple Slices  
& House made Salt & Pepper Corn Chips
- Choose Two
- 6.99

### **SLIDER STATION**

- Italian Meatball
  - Beef Brisket
  - Pork BBQ
  - Crab Cake...add 2.00
- Choose Two
- 6.99

### **GRILLED CHEESE STATION**

- Freshly made grilled cheese panini & tomato soup shooter
- 5.99

### **MARTINI BARS**

- Shrimp & Grits Martinis...7.99
- Mashed Potato Martinis...5.99
- Grilled Shrimp Cocktail Martinis...12.99
- Chopped Salad Martini...4.99
- Jambalaya...7.99

### **DESSERT FONDUE**

- Chocolate Amaretto & Caramel Fondues
  - Pound Cake, Apple Slices, Pretzels, Marshmallows,  
Bananas & Grapes
- 6.99