



IRREGARDLESS CAFE'S

# Catering Menu



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## CATERING THE TRIANGLE

Why not bring the innovative style of the Irregardless Cafe to your next event? Whether it's a wedding, or any social or business function, let Irregardless Catering make your affair a success. With over 40 years experience catering throughout the Triangle, Irregardless Cafe Catering has served great meals in just about every Triangle venue available, homes, offices and back garden tents.

Don't stress out! Let our professional Event Planners take care of all the details, designing your event to meet your needs and budget. We've been doing this since 1975, so you can be sure your food will be scrumptious and every detail perfect.

## DELIVERIES

### **BREAKFAST DELIVERIES**

Breakfast deliveries are available Monday through Friday only and require a 25-person minimum (Special request for breakfast deliveries required for Saturdays & Sundays).

### **LUNCH, DINNER & APPETIZER DELIVERIES**

Deliveries for Lunch, Dinner and Appetizer Packages are available Monday through Friday and require a 20-person minimum and a 25-person minimum on Saturdays and Sundays.

## DESSERTS

Chef-assorted cookies and brownies come with all of our lunch packages. Chef assorted bites come with all of our dinner packages.

### **Choose 4 of the following Chef's choice Assorted Desserts:**

Lemon Bars, Oreo Dream Bars, Pecan Bars, Chocolate Raspberry Bars, Apple Caramel Bars, Chocolate Chip Blondie Bar, Lemon Raspberry Cheesecake Bars

For Weddings or other occasions, discuss your preferences for flavor and design with The Glenwood's in-house Pastry Chef. Style of Cake and Flavor pricing varies. The Glenwood's professional Event Planners will either quote you a price for your preference or arrange a meeting and tasting with The Glenwood's Pastry Chef.

## HOLIDAY MENUS

Holiday menus are offered in 4th quarter beginning in October of each year. For details or additional information, please speak with one of our Sales & Venue Consultants.



# BREAKFAST MENU

## CONTINENTAL BREAKFAST BUFFET \$12.75

Orange juice, Irregardless Signature coffee, seasonal fruit salad, assorted bagels with cream cheese, Irregardless brunch breads

## BREAKFAST BUFFET \$15.95

Orange juice, coffee, assorted brunch breads. Fruit salad additional \$2  
Choose one item from each of the following groups: eggs, starch & meat

## EGGS:

**SCRAMBLED EGGS** plain or with cheese

**OPEN FACE VEGETABLE FRITTATA**

**GARDEN TOFU SCRAMBLE** vegan

## STARCH:

**HOME FRIES**

**GRITS** plain or cheese & garlic

## MEAT:

**BACON** choice of turkey or pork

**PORK SAUSAGE**

## A LA CARTE BREAKFAST ITEMS

- BELGIUM WAFFLES** – Thick waffles served with yogurt and fresh fruit \$8 .25
- PANCAKES** – A choice of blueberry, chocolate chip or plain house made pancakes with syrup \$3.25
- BREAKFAST BURRITO** – Flour tortilla folded and filled with southwest egg scramble, onion, peppers and cheese. Served with Pico de Gallo \$6 .25
- VEGAN BURRITO** – Flour tortilla folded and filled with tofu scrambled with a hint of curry and nutritional yeast. Served with Pico de Gallo \$6.25
- BISCUIT BAR** – Fresh cheddar biscuits served with jams, honey and butter \$5.25
- BRUNCH BREADS & MUFFINS** – Poppy seed coffee cake and bakers choice \$3.25
- BAGELS** – Assorted with cream cheese \$3.25
- FRESH FRUIT** \$4.25
- FRESHLY SQUEEZED ORANGE JUICE** \$2.75
- COFFEE** – With creamers and sweeteners \$2.75
- OATMEAL BAR** – Old fashion rolled cut oats served hot with dried fruit, raisins, fresh fruit, granola, sugar and milk \$6 .25
- FRENCH TOAST BAR** – House made challah bread soaked in egg custard and griddled. Served with syrup, fresh berries and assorted toppings \$6 .25
- FRENCH TOAST** – House made challah bread soaked in egg custard, griddled and served with syrup \$4 .25
- QUICHE** – Vegetarian and/or meat \$6.25
- PARFAIT CUP** – Yogurt served with fresh berries and topped with homemade granola \$4.25
- BRISKET HASH** – House brisket smoked and braised, served sautéed with onions, peppers and potatoes \$5.25
- TURKEY BACON** – House smoked turkey breast meat, sliced and griddled \$4.25
- PORK BACON or SAUSAGE PATTIES** \$3.25
- HOME FRIES or GRITS** \$3.25



# BEVERAGES & SNACKS MENU

**TRAIL MIX** – Ingredients may include: Yogurt covered raisins, banana chips, dried apricots, sunflower seeds, pepitas, almonds, peanuts, M&Ms, pretzels & gummies \$4.25

**SEASONAL WHOLE FRUIT (vegan + gf)** – Chef's selection of whole fruit display \$3.25

**ASSORTED BRUNCH BREADS & MUFFINS** \$3.25

**CHIPS & DIP (gf)** \$4.25

**CRUDITES / HUMMUS CUPS (vegan + gf)** – Fresh cut vegetables and house made hummus \$4.25

**COOKIES & BROWNIES** – Chef's Selection of homemade cookies and brownies \$3.25

**ANTIPASTO DISPLAY** – Cured Italian salami, imported and domestic cheeses, olives, roasted red peppers, artichoke hearts, roasted portabella mushrooms, caponata (eggplant caviar) and other seasonal grilled vegetables drizzled with a balsamic reduction, served with focaccia and crackers \$6.25

**SODA & BOTTLED WATER** – Coke© products \$2.25 per drink

**COFFEE STATION** – Freshly brewed regular and decaf coffee with creamer and sugars \$2.75

**TEA STATION** – Freshly brewed sweetened and unsweetened tea \$2.25

## BAR OFFERINGS

There are several options for bar services at your event! Below is a sample of our hourly packages. A consumption bar is also an option for your event. Ask your Sales Consultant for more details.

### THREE HOUR

#### PREMIUM FULL BAR PACKAGE

\$32 per person & \$3 per hour after  
House Wine (red and white)  
2 domestic beer choices  
2 import beer choices  
Premium liquors, mixers, assortment of sodas

#### THREE HOUR HOUSE FULL BAR PACKAGE

\$22 per person & \$7 per hour after  
House Wine (red and white)  
2 domestic beer choices  
2 import beer choices  
House liquors, mixers, assortment of sodas

#### THREE HOUR BEER & WINE PACKAGE

\$16 per person & \$5 per hour after  
House Wine (red and white)  
1 domestic beer choice  
3 craft/import beer choices  
Sodas

**Full Bar Setup** – \$250.00

**Beer & Wine Bar Setup** – \$100.00

\*All bar services require one of our professionally trained bartenders per bar. May be subject to bar set up fees, which include our liquor license





# LUNCH MENU

## REGULAR BOXED LUNCHES OR PLATTERS

Includes: fruit salad, cookies and a choice of potato salad, pasta salad or chips, Iced tea (sweet or unsweetened) with lemon available for \$2 per person. (Wheat, Rye, Focaccia, Pumpernickel Breads, Brioche, Baguette and all smoked meats made in Irregardless' kitchen)

### SANDWICHES \$12

**CHICKEN SALAD BRIOCHE** – Fresh chicken breast meat steamed and mixed with diced celery, bell peppers, Dijon mustard, mayonnaise and spices, served on brioche roll with lettuce and tomato

**WILD TURKEY REUBEN** – Sliced applewood smoked turkey, sweet & sour red cabbage and melted Swiss cheese served on toasted Rye Bread topped with 1000 Island dressing

**FISH CAKE BRIOCHE** – Fresh shrimp, scallops, smoked & braised salmon mixed with a hint of anchovy and mustard, served on a brioche roll with lettuce, tomato and lemon remoulade

**FOCACCIA CHICKEN SANDWICH** – Grilled marinated breast of chicken with roasted red pepper, avocado and mozzarella cheese, served on focaccia bread topped with lettuce, tomato & basil pesto

**GREEK CHICKEN PITA** – Pita wrapped marinated grilled chicken, tomatoes, cucumber, kalamata olives and yogurt tzatziki sauce

**BLT** – Beef bacon layered with sliced avocado, lettuce, tomato and garlic aioli, served on wheat bread

**GRILLED STEAK BAGUETTE** – Sliced grilled steak with caramelized onions, sauteed bell peppers and mozzarella cheese, served with mustard on a wheat baguette

### PREMIUM SANDWICHES \$14

**AHI TUNA ON FOCACCIA** – Tuna filet lightly marinated in soy and sesame oil, grilled and served on foccacia bread with wasabi mayonnaise, teriyaki glaze and Asian slaw

**ROAST BEEF BAGUETTE** – Hand sliced roast beef served on a wheat baguette with garlic aioli, sliced tomato, lettuce and Swiss cheese

**SMOKED SALMON BAGEL** – House cold smoked salmon sliced and served on a bagel with cream cheese, tomato, capers and red onion

**CLUB SANDWICH** – Hand sliced smoked turkey breast, roast beef and beef 'bacon', cheddar cheese, lettuce, tomato and mayonnaise on wheat bread

**MORGAN STREET CHICKEN SANDWICH** – Irregardless' famous lemon tahini marinated chicken breast dredged in roasted cashew nuts and served on wheat bread with lettuce, tomato, raw spinach and mustard aioli



# LUNCH MENU

## REGULAR BOXED LUNCHES OR PLATTERS

Includes: fruit salad, cookies and a choice of potato salad, pasta salad or chips, Iced tea (sweet or unsweetened) with lemon available for \$2 per person. (Wheat, Rye, Focaccia, Pumpnickel Breads, Brioche, Baguette and all smoked meats made in Irregardless' kitchen)

### VEGAN SANDWICHES \$11

**FALAFEL PITA** - House made garbanzo falafel patties wrapped in pita bread with shredded lettuce, pickled vegetables and lemon tahini dressing

**QUINOA BLACK BEAN BURGER WRAP** -Flour tortilla folded and filled with Quinoa Black Bean Burger patty, carrot & cabbage kraut and tomato salsa

**PORTOBELLO POCKET WRAP** - Flour tortilla folded and filled with grilled balsamic marinated Portobello Mushroom cpa, humus, smoked vegetables and fresh spinach

**FOCACCIA SEITAN VEGETABLE SANDWICH** - Grilled marinated seitan (tofu/wheat patty) with roasted red pepper, avocado and vegan mozzarella. Set on focaccia bread with lettuce, tomato and basil pesto

### VEGETARIAN SANDWICHES \$11

**EGG SALAD SANDWICH** - House made egg salad with a hint of mustard and mayonnaise, served on a brioche knot bread with lettuce & tomato

**CALIFORNIA VEGETABLE WRAP** - Pita bread folded with sliced cheddar cheese, avocado, cucumber, tomato and greens topped with lemon tahini dressing (Can be made Vegan with no cheese)

**PIMENTO CHEESE** – Irregardless' famous house-made pimento cheese with a hint of sherry, honey, cream & cheddar cheese, served on toasted whole wheat bread

**GRILLED EGGPLANT WRAP** – Slow cooked marinated sliced eggplant "bacon", caramelized onions, roasted peppers, tomato and Swiss cheese topped with basil pesto and wrapped in a flour tortilla. (Can be made Vegan with no cheese)



# LUNCH MENU

## HOT LUNCH BUFFET

Priced per person. Includes iced tea (sweet and unsweetened) with lemon. Plated service is an additional \$4 per person

**MAGNOLIA LUNCH \$16.50**    **DOGWOOD LUNCH \$21.75**

Bread and butter

Salad

1 Entrée

2 Side Items

Cookies and Brownies

Bread and butter

Salad

2 Entrées

2 Side Items

Cookies and Brownies

## SALAD SELECTIONS

**HOUSE MADE SALAD DRESSINGS:** Lemon Tahini, Maytag Bleu Cheese, Caesar, Creamy Shallot Vinaigrette, Raspberry Vinaigrette, Red Wine Vinaigrette

**CLASSIC CAESAR** – Romaine lettuce tossed with lemon parmesan dressing and garnished with garlic croutons

**GARDEN SALAD (vegan + gf)** – Baby greens and red leaf lettuce topped with sliced red cabbage, onions, cucumbers, tomatoes, raisins and sunflower seeds, served with choice of dressing

**GREEK SALAD (vegetarian + gf)** – Mixed greens with tomatoes, cucumbers, kalamata olives, red onions, feta and balsamic vinaigrette

**BISTRO SALAD (vegetarian + gf)** – Field greens with caramelized pecans, crumbled cheese, topped with seasonal fruit and vinaigrette

## SIDES

**Green Beans with Red Pepper & Almonds**  
(vegan + gf)

**Macaroni & Cheese**

**Roasted Potatoes with Herbs & Parmesan** (vegetarian + gf)

**Mashed Sweet Potatoes**  
(vegan + gf) - seasonal

**Mashed Potatoes**  
(vegan + gf)

**Roasted Lemon Broccoli**  
(vegan + gf)

**Roasted Balsamic Brussels Sprouts**  
(vegan + gf) - seasonal

**Roasted Cauliflower**  
(vegan + gf) - seasonal

**Seasonal Melange Mixed Vegetables**  
(vegan + gf)

**Rice Pilaf** (vegan + gf)

**Wild Mushroom Sauté with Garlic**  
(vegan + gf)

## POULTRY ENTREES

**CHICKEN FORESTIERE (gf)** – Sautéed breast of chicken with wild mushrooms and champagne chive sauce

**MORGAN STREET CHICKEN** – Lemon tahini marinated thin chicken breast coated with cashew and panko breadcrumbs, pan seared, and served with an herb butter and honey mustard glaze

**CHICKEN FLORENTINE** – Fresh boneless chicken breast with spinach and feta cheese. Baked and topped with a sun-dried tomato lemon cream sauce

**CHICKEN KABOBS (gf)** – Fire grilled chicken skewer (marinated in lemon tahini) and a vegetable kabob (red onion, green and yellow squash)

**CHICKEN OLD SOUTH** – Breast of chicken with cornbread and sausage stuffing served with sweet pepper cream sauce (seasonal)





# LUNCH MENU

## VEGETARIAN & VEGAN ENTREES

**PENNE PASTA WITH SEITAN (vegan)** – Cooked penne pasta marinated with basil pesto and sautéed. Served with sauté sliced seitan (tofu & wheat "meat" substitute) and diced carrots and peas

**EGGPLANT PARMESAN (vegetarian)** – Breaded eggplant slices fried and topped with marinara and mozzarella cheese

**SHEPARD'S PIE (vegan)** – Individual casserole layered with garlic sautéed spinach, sliced carrots steamed with pomegranate molasses, caramelized onions, fennel, braised cabbage, and mashed potatoes mixed with parsley, bulgur wheat and diced tomatoes. Topped with a short crust pastry and served with miso gravy

**CHILE RELLENO (vegan without toppings + gf)** – Fresh poblano pepper stuffed with a Spanish ratatouille rice placed atop a black bean cake and served on a roasted red tomato puree and balsamic reduction, topped with cream fraiche and smoked Gouda

**SEASONAL STUFFED SQUASH (vegan + gf)** – Baked squash stuffed with rice, seasonal vegetables, corn salsa and pumpkin seeds

**SPINACH & ARTICHOKE LASAGNA (vegetarian)** – Pasta layered with spinach, artichokes, romano, parmesan, and ricotta cheese with a rich béchamel sauce

**PORTABELLA POLENTA (vegan)** – Marinated roasted portabella caps with wilted spinach, carrots, polenta cake and parsley pesto

## BEEF ENTREES

**BEEF MEDALLIONS (gf)** – Sliced beef medallions served with a zinfandel shallot sauce

**SMOKED BEEF BRISKET (gf)** – Signature dish of house rubbed and hickory smoked fork-tender beef brisket

**BEEF KABOB (gf)** – Rosemary marinated beef skewer grilled over an open flame. Served with a vegetable kabob of seasonal vegetables and a soy teriyaki sauce

**BEEF FAJITAS** – Sliced beef seasoned with spices and sautéed with peppers and onions, served with tortillas, shredded cheese, lettuce, sour cream and Pico de Gallo

## SEAFOOD ENTREES

**LEMON MAHI MAHI (gf)** – Seared Mahi Mahi with an artichoke meyer lemon herb relish

**MANGO GLAZED SALMON (gf)** – Grilled salmon filet served with fresh mango lime salsa

**SHRIMP & GRITS (gf)** – Shrimp sautéed with exotic mushrooms and peeled diced tomatoes served over parmesan cheddar stone grit cakes with sherry cream sauce

**ROASTED SALMON (gf)** – With sundried tomato cream sauce



# DINNER MENU

## BUFFET PACKAGES

Priced per person. Includes house made bread and butter and iced tea (sweet and unsweetened) with lemon.

### MAGNOLIA BUFFET \$28.85

- Salad
- 1 Entrée
- 2 Side Items
- Assorted Dessert Bites

### DOGWOOD BUFFET \$33

- Salad
- 2 Entrées
- 2 Side Items
- Assorted Dessert Bites

### GLENWOOD BUFFET \$37

- Salad
- 2 Hors D'oeuvres\*
- 2 Entrées
- 2 Side Items
- Assorted Dessert Bites

## PLATED PACKAGES

Priced per person. Includes house made bread and butter and iced tea (sweet and unsweetened) with lemon.

### MAGNOLIA PLATED DINNER \$32.85

- Salad
- 1 Entrée
- 2 Side Items
- Assorted Dessert Bites

### DOGWOOD PLATED DINNER \$37

- Salad
- 2 Entrées
- 2 Side Items
- Assorted Dessert Bites

### GLENWOOD PLATED DINNER \$41

- 2 Hors D'oeuvres\*
- Salad
- 2 Entrées
- 2 Side Items
- Assorted Dessert Bites

## SALAD SELECTIONS

**HOUSE MADE SALAD DRESSINGS:** Lemon Tahini, Maytag Bleu Cheese, Caesar, Creamy Shallot Vinaigrette, Raspberry Vinaigrette, Red Wine Vinaigrette

**CLASSIC CAESAR** – Romaine lettuce tossed with lemon parmesan dressing and garnished with garlic croutons

**GREEK SALAD (vegetarian + gf)** – Mixed greens with tomatoes, cucumbers, kalamata olives, red onions, feta and balsamic vinaigrette

**GARDEN SALAD (vegan +gf)** – Baby greens and red leaf lettuce topped with sliced red cabbage, onions, cucumbers, tomatoes, raisins and sunflower seeds, served with choice of dressing

**BISTRO SALAD (vegetarian + gf)** – Field greens with caramelized pecans, crumbled cheese, topped with seasonal fruit and vinaigrette

## SIDES

**Seasonal Melange of Vegetables (vegan + gf)**

**Sauteed Squash (vegan + gf)** - seasonal

**Mashed Potatoes (vegetarian +gf)**

**Macaroni & Cheese**

**Roasted Root Vegetables (vegan + gf)**

**Rice Pilaf (vegan + gf)**

**Loaded Mashed Potatoes (gf)**

**Roasted Balsamic Brussels Sprouts (vegan + gf)** - seasonal

**Roasted Lemon Broccoli (vegan +gf)**

**Roasted Cauliflower (vegan + gf)** - seasonal

**Succotash (vegan)** – Corn, butterbeans & tomatoes

**Roasted Potatoes with Herbs & Parmesan (vegetarian + gf)**

**Asparagus (vegan + gf)** - seasonal

**Mashed Sweet Potatoes (vegetarian + gf)**

**Green Beans with Red Pepper & Almonds (vegetarian + gf)**

**Mushroom Sauté (vegan + gf)**



# DINNER MENU

## POULTRY ENTREES

**MORGAN STREET CHICKEN** – Lemon tahini marinated thin chicken breast coated with cashew and panko breadcrumbs, pan seared, and served with an herb butter and mustard glaze

**BBQ CHICKEN (gf)** – Pulled smoked chicken tossed with BBQ sauce with honey sweet and sour BBQ sauce

**GOAT CHEESE STUFFED CHICKEN (gf)** – Filet breast of chicken filled with goat cheese mixed with spinach, basil, crushed almonds and shallots. Served with oven roasted tomato-basil sauce

**CHICKEN FORESTIERE (gf)** – Sautéed breast of chicken with wild mushrooms and champagne chive sauce

**CARAMELIZED ONION CHICKEN (gf)** – Grilled chicken breast topped with caramelized onions, sautéed spinach, served with a tarragon cream sauce

**CHICKEN PICATTA (gf)** – Sautéed breast of chicken with lemon, wine, and caper sauce

**CHICKEN OLD SOUTH** – Served with cornbread and sausage stuffing served with sweet pepper cream sauce (seasonal)

**CHICKEN GOR DON BLEU** – Filet breast of chicken wrapped and baked in phyllo pastry with Swiss cheese and Dijon mustard. Served with lemon cream sauce

## BEEF ENTREES

**BEEF WELLINGTON** – A puffy pastry surrounding a beef medallion wrapped around a mushroom duxelles made with minced mushrooms, herbs and spices then baked in the oven until hot (cannot guarantee temp.)

**BEEF MEDALLIONS (gf)** – Grilled beef let to rest then sliced. Served with wild mushroom demi-glace

**YANKEE POT ROAST (gf)** – Braised with onions, carrots, potatoes in a savory gravy (seasonal)

**BEEF BRISKET (gf)** – Slow braised and smoked in house, sliced and served with a classic demi-glace and a hint of smoke

**ROSEMARY PORK TENDERLOIN (gf)** – Roasted, sliced and served with an apple cider reduction (seasonal)

**BEEF ROULADE (gf)** – Flank steak rolled and filled with spinach, carrots, onions and red peppers. Roasted and sliced with horseradish mashed potatoes



# DINNER MENU

## SEAFOOD ENTREES

**MUSTARD CRUSTED SALMON (gf)** – Fresh salmon seared with a mustard crust and finished with a fennel leek cream sauce

**NC MOUNTAIN TROUT (gf)** – Pan seared with caramelized onions and a balsamic glaze

**NEPTUNE'S CANNELLONI** – Fresh mushrooms, spinach, tomatoes and fresh jumbo NC shrimp blended with mozzarella cheese, sautéed onions, herbs and other seasonings. Rolled in fresh crepes and topped with a tomato-basil cream sauce & grated parmesan

**NEW MEXICO SALMON GRILL (gf)** – Fresh Atlantic Salmon filet marinated in Southwest spices. Grilled to medium and topped with a chipotle citrus beurre blanc

**PAN SEARED MAHI MAHI (gf)** – Mahi dusted with a light peppercorn crust. Topped with lemon butter sauce

**SEAFOOD CAKES** – Salmon, shrimp & crab meat mixed with onions, peppers & spices. Griddled into cakes, served with a tomato aioli

**CITRUS GRILLED SALMON (gf)** – Served with chardonnay beurre blanc (seasonal)

**GRILLED MAHI MAHI (gf)** – Served with a lemon artichoke sauce

**SHRIMP AND GRITS (gf)** – Sautéed shrimp, tomato con casse, parmesan and cheddar grit cakes with a wild mushroom sherry cream sauce

**POACHED SALMON** – Fresh poached salmon, griddled and served with dill aioli

**MANGO GLAZED SALMON (gf)** – Grilled salmon filet served with fresh mango lime salsa

## VEGETARIAN & VEGAN ENTREES

**PORTABELLA POLENTA (vegan + gf)** – Marinated roasted portabella caps with wilted spinach, carrots, polenta cake and parsley pesto

**SHEPARD'S PIE (vegan)** – Vegetarian casserole layering vegan short crust pastry dough with red bliss mashed potatoes, tabouli salad, sliced pomegranate marinated carrots, sautéed cabbage with onions, celery, fennel, garlic spinach. Baked and served with a shiitake mushroom miso gravy

**EGGPLANT PARMESAN (vegetarian)** – Breaded eggplant slices fried and topped with marinara and mozzarella cheese

**CHILE RELLENO (vegan without toppings + gf)** – Fresh poblano pepper stuffed with a Spanish ratatouille rice placed atop a black bean cake and served on a roasted red tomato puree and balsamic reduction, topped with cream fraiche and smoked Gouda

**SEASONAL STUFFED SQUASH (vegan + gf)** – Baked squash stuffed with rice, seasonal vegetables, corn salsa and pumpkin seeds (seasonal)

**SPINACH & ARTICHOKE LASAGNA (vegetarian)** – Pasta layered with spinach, artichokes, romano, parmesan and ricotta cheese with a rich béchamel sauce (seasonal)



# HORS D'OEUVRES MENU

## HORS D'OEUVRES PACKAGES

Prices shown are per person

### MAGNOLIA \$19.65

1 Display  
4 Hors D'oeuvres

### DOGWOOD \$25.75

1 Display  
5 Hors D'oeuvres  
Assorted Dessert Bites

### GLENWOOD \$37

1 Action or Carving Station  
1 Display  
6 Hors D'oeuvres  
Assorted Dessert Bites

## DISPLAYS

### MIDDLE EASTERN PLATTER (vegan) –

A trio of hummus, tabouli and butterbean pate served with grilled pita and kalamata olives

### ANTIPASTO PLATTER – Cured Italian

salami, cheeses, olives, roasted red peppers, artichoke hearts, roasted portabella mushrooms and other seasonal grilled vegetables, drizzled with balsamic reduction, and flatbreads

### VEGETABLE CRUDITES & FRESH FRUIT (vegan + gf) –

Assorted seasonal vegetables beautifully displayed and served with our famous lemon tahini dressing. Accompanied with fresh seasonal sliced fruits

### TEX MEX DISPLAY (gf + vegetarian) – Queso, refritos.

guacamole, Pico de Gallo, tomatillo salsa verde with corn chips

### IMPORTED & DOMESTIC CHEESE PLATTER (vegetarian) –

Variety of cheeses with crackers and flat bread. Served with fruit compote

## ACTION STATIONS

Customized Stations by Request. Ask Sales Coordinator for details.

**\*SHRIMP & GRITS (gf)** – Sautéed shrimp, roasted tomatoes and parmesan served on cheddar grit cakes with a wild mushroom sherry cream sauce

**MASHED POTATO BAR** – Creamy mashed potatoes or sweet potatoes with choice of four of the following items: sour cream, butter, bacon, horseradish cream, minced scallions, grated cheddar, gravy, caramelized pecans, brown sugar, marshmallows. If want both options Add another \$2.00 per person.

**\*PASTA STATION** – Select two options: Gemelli with pesto sauce-fresh basil, parmesan, pine nuts and grilled chicken, Rigatoni with marinara sauce and meatballs, Fettuccine alfredo, Mushroom Ravioli with alfredo sauce, Fusilli with pink sauce, baby spinach, mushrooms and crumbed cheese and Farfalle with a pink cream sauce splashed with pepper vodka, sun dried tomatoes and broccoli florets.

**STREET TACO BAR** – Warm corn tortillas, Spanish rice and vegetarian refried beans. Choice of two meats: Chicken Tinga (smoky chicken stewed in herbs and spices), Carne Asada (flank steak strips), Carne Colorado (ground beef stewed with Mexican tomato spices), TexMex Seitan (vegetarian)

**FAJITA BAR** – Warm flour tortillas, vegetarian refried beans and Spanish rice. Select marinated chicken, steak or vegetarian seitan. Served with sautéed onions, bell peppers, shredded cheddar cheese, Pico de Gallo, guacamole, sour cream and shredded lettuce

**\*Chef Required**



# HORS D'OEUVRES MENU

## SLIDER STATION

May substitute for 1 Hors D'oeuvre--additional \$2.25/person to package price. Served with small brioche buns.

**BLACK BEAN CAKES (vegan)** – Lentils, black beans and quinoa with southwest spices and griddled. Served with Pico de Gallo

**PULLED PORK** – Braised and marinated in spicy BBQ sauce. Served with cole slaw

**BEEF BURGER SLIDER** - Served with mustard, mayo and pickle

**BRISKET** – Served with caramelized onions and mustard

**CRAB CAKE** - Crab cake served with Sriracha aioli

**ROASTED TURKEY** - Sliced roasted home smoked turkey with pesto aioli and fresh cranberry chutney (seasonal)

**DUCK CONFIT** - Slow braised, seasoned duck legs served on brioche bun with Asian slaw

## DIPS

May substitute for 1 Hors D'oeuvre--additional \$2.25/person to package price

**APPLEWOOD BACON & CARAMELIZED ONION DIP** - Served with pita points

**SEVEN LAYER MEXICAN DIP (vegetarian + gf)** - Refried beans, Spanish rice, cheese, sour cream, Pico de Gallo, tomatillo salsa, and a choice of chicken, ground beef or seitan (vegetarian). Served with corn chips

**BUFFALO CHICKEN DIP (gf)** - Creamy, spicy and full of chicken and blue cheese. Served with carrots, celery and corn chips

**CRAB DIP** - Crab meat combined with herbs, spices and lots of cheese

**SPINACH ARTICHOKE (vegetarian)** - Spinach and artichoke hearts in a creamy cheese sauce

## \* CARVING STATIONS

(Ask Sales Consultant for Pricing)

**BEEF TENDERLOIN** – Served with port wine reduction, horseradish cream sauce and rolls

**ROAST BEEF** – Served with black pepper au jus, horseradish cream sauce and rolls

**HERB BRINED TURKEY** – Oven roasted turkey breast served with pan gravy, cranberry/orange compote and rolls (seasonal)

**BROWN SUGAR GLAZED HAM** – Served with warm Dijon sauce, peach chutney and rolls (seasonal)

\*Chef Required





# HORS D'OEUVRES MENU

## POULTRY HORS D'OEUVRES

**BIG CITY CHICKEN TOWER** – Breaded chicken stacked on a crostini with goat cheese, sun-dried tomato, and basil

**CURRIED CHICKEN SALAD** – Chicken salad with a hint of curry served in a tartlet shell and garnished with red grapes and almonds

**FRIED CHICKEN BISCUIT** – Crispy chicken on a black pepper biscuit with green tomato chow chow and Sriracha honey butter

**CHICKEN SKEWERS (gf) (Choose One)** – Blacken, Jerk, Teriyaki, Cashew Crusted

**SHREDDED DUCK WONTON** – With melted leeks and mandarin orange

**MINI CHICKEN WELLINGTON** – Served with creamy Dijon aioli

**MINI PEKING DUCK** – Crisp duck, hoisin sauce, and scallions on a crisp wonton

**SESAME CHICKEN BITES** – Sesame coated chicken served with apricot mustard

**SHREDDED ASIAN DUCK CONFIT** – With wasabi slaw, ginger drizzle, and peanuts served on an edible spoon

**MINI CHICKEN COBB SALAD ON ENDIVE (gf)** – Grilled diced chicken, avocado, turkey bacon, tomato, and blue cheese served on endive lettuce

## MEAT HORS D'OEUVRES

**ARGENTINIAN SPICED BEEF SKEWERS (gf)** – Served with chimichurri

**BACON & CHEESE CROQUETTES** – Smoky bacon, cheddar and manchego fried crisp with lemon cayenne aioli

**BACON RICOTTA CROSTINI** – Whipped Ricotta, crispy bacon, honey Sriracha drizzle

**BEEF MEATBALLS (gf)** – **Asian:** In garlic, ginger soy sauce. **Italian:** With house made marinara. **BBQ:** Tomato Balsamic vinegar sauce, **Umami:** With a wild mushroom sauce

**BEEF ROULADE (gf)** – Flank Steak rolled filled with spinach, julienne carrots, chopped onions and red peppers. Rolled, roasted and sliced and topped with horseradish mashed potatoes

**ASIAN BEEF SKEWERS (gf)** – With Thai peanut dipping sauce and scallions

**CAROLINA EGG ROLLS** – Crispy egg rolls filled with pulled pork, pimento cheese and coleslaw. Served with a sweet and sour dipping sauce

**CITY HAM BISCUIT** – Country ham with a honey mustard drizzle on a cheddar black pepper biscuit

**MINI BEEF WELLINGTON** – Beef and mushroom duxelle in puff pastry with champagne mustard

**SMOKED BRISKET BISCUIT** – With caramelized onions, horseradish aioli and a dill pickle chip on a cheddar black pepper biscuit

**BEEF CARPACCIO** – Paper thin pepper crusted beef, capers, Parmesan cheese and truffle oil on a crostini



# HORS D'OEUVRES MENU

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## VEGAN & VEGETARIAN HORS D'OEUVRES

**CAPRESE SKEWER (vegetarian + gf)** – Grape tomatoes, fresh mozzarella, basil with extra virgin olive oil drizzled with balsamic glaze

**SPANAKOPITA (vegetarian)** – Savory phyllo pastries with spinach and cheese served with tzatziki dipping sauce

**GOAT CHEESE CROSTINI (vegetarian)** – Roasted red peppers with herbed goat cheese on toasted ciabatta bread with balsamic glaze

**FRESH GARDEN VEGETABLE TOWER (vegetarian)** – Zucchini, squash, eggplant, and carrot thinly sliced, layered with parmesan and mozzarella served on a crostini

**LEEK AND MUSHROOM CROQUETTES (vegetarian)** – Wild and fresh mushrooms served with lemon thyme aioli

**TRUFFLE MAC & CHEESE BITES (vegetarian)** – Traditional mac and cheese baked into mini bites with a drizzle of truffle oil

**MUSHROOMS ROCKEFELLER (vegetarian)** – Oven roasted mushrooms stuffed with goat cheese Florentine

**VEGAN PIEROGIE** – A flavorful blend of potatoes, spinach, and sautéed onions folded in to a fresh pastry dough and baked golden brown. Served with apple and cranberry chutney

**WILD MUSHROOM CROSTINI (vegetarian)** – Garlicky wild mushrooms and whipped herb ricotta on a grilled crostini (seasonal)

**ANTIPASTO SKEWERS (vegan)** – Fresh mozzarella, marinated artichokes, sundried tomatoes, and kalamata olives with basil oil (can add salami)

**OLD BAY DEVEILED EGGS (vegetarian)** – Southern style deviled eggs spiked with Old Bay

**CAESAR SALAD SPEARS (vegetarian)** – Caesar salad, parmesan shavings, mini croutons and Caesar dressing

**PIMENTO CHEESE CANAPE (vegetarian)** – House made pimento cheese on a rye canape

**FIGS IN A BLANKET (vegetarian)** – Mix of fig jam, blue cheese, and cashews in phyllo pastry (seasonal)

**SOUTHWEST BLACK BEAN & CORN TARTLET (vegan + gf)** – Mildly spiced mix of black beans, corn, tomatoes, and onions served in tart shell and topped with avocado crema

**BRUSCHETTA (vegetarian + gf)** – Tomato, mozzarella, artichoke, and capers on crostini

## SEAFOOD HORS D'OEUVRES

**CRAB RANGOON WONTON** – Crab and cream cheese wonton served with soy ginger dipping sauce

**CRAB STUFFED MUSHROOMS** – Fresh crab meat baked in a marinated mushroom cap

**MINI SHRIMP CEVICHE TACOS (gf)** – Shrimp, avocado, onions, tomato, marinated in lime juice served in a mini taco shell with Queso Fresco and cilantro

**OKRACOCKE CRAB CAKES** – Crab cake with lemon cayenne aioli

**PEPPER CRUSTED TUNA** – With wasabi slaw and ginger glaze on a crisp wonton

**SMOKED SALMON CAKES** – House smoked salmon mixed with diced vegetables, griddled and served with dill aioli

**SHRIMP CEVICHE WITH AVOCADO** – Shrimp, onions, tomatoes, jalapeno, cilantro in lime marinade served on a crispy wonton or porcelain spoon

**SHRIMP COCKTAIL "SHOOTER" (gf)** – Old Bay shrimp with classic horseradish cocktail sauce in a shot glass

**SHRIMP SALAD ROLLS (gf)** – Crisp Asian vegetables, rolled in rice paper, and served with chili lime dipping sauce

**SHRIMP SKEWERS (gf)** – Tangy pickled shrimp on a skewer with lemon chive aioli

**SMOKED SALMON PURSES** – Brie cheese, asparagus, and salmon wrapped and baked in a phyllo pastry