



IRREGARDLESS CATERING

Full Service Menu



TABLE OF CONTENTS:

- General Information PAGE 3
- Breakfast Menu PAGE 4
- Beverages & Snacks Menu PAGE 5
- Bar Offerings PAGE 5
- Lunch Menu PAGES 6-9
- Dinner Menu PAGES 10-12
- Hors D'Oeuvres Menu PAGES 13-17



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 Sales Consultants 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

SEE OUR SEPARATE DELIVERY MENU AT IRREGARDLESSCATERING.COM/MENUS/

DESSERTS

Chef's choice assorted cookies and brownies come with all of our lunch and dinner packages.
*Specialty desserts requires a 2-week notice & additional pricing.

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 Consultants.



BREAKFAST MENU

CONTINENTAL BREAKFAST BUFFET \$13.25

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

BREAKFAST BUFFET \$16.50

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/pork/beef
SAUSAGE choice of turkey or pork

A LA CARTE BREAKFAST ITEMS

BELGIUM WAFFLES – Thick waffles served with syrup, butter, and fresh fruit \$5 .25

WAFFLE STATION* - Thick waffles served with syrup, butter & assorted toppings. \$8.25

OMELETTE STATION* - Comes with eggs or egg whites. Cooked to order. Includes spinach, cheese (swiss or cheddar), tomatoes, mushrooms, onions, bacon, diced ham \$7.25

PANCAKES – A choice of blueberry, chocolate chip or plain house-made pancakes with syrup \$3.50

BREAKFAST BURRITO – Flour tortilla folded and filled with southwest egg scramble, onion, peppers, and cheese. Served with Pico de Gallo \$6 .25

VEGAN BURRITO (vegan) – Flour tortilla folded and filled with tofu scramble with a hint of curry and nutritional yeast. Served with Pico de Gallo \$6.25

FRESH-MADE BISCUITS – Fresh cheddar biscuits served with butter \$2.75

BRUNCH BREADS & MUFFINS – Lemon poppy seed, pumpkin, and bakers choice \$3.50

BAGELS – Assorted with cream cheese \$3.50

FRESH FRUIT (vegan, gf) \$3.50

OATMEAL BAR – Old fashion rolled cut oats served hot with dried fruit, raisins, fresh fruit, granola, brown 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

OPEN FACE VEGETABLE FRITTATA (gf, vegetarian)
- open-face egg casserole with garden vegetables and cheese \$6.25

GARDEN TOFU SCRAMBLE (vegan) - soft tofu sauté with onions, bell peppers, spinach, diced tomatoes, asparagus, basil, nutritional yeast and turmeric. Topped with slices of avocado. \$6.25

PARFAIT CUP – Yogurt served with fresh berries and topped with granola \$4.25

BRISKET HASH (gf) – House brisket smoked and braised, served sautéed with onions, peppers, and potatoes \$5.25

TURKEY BACON or SAUSAGE \$4.25

PORK BACON or SAUSAGE PATTIES \$3.25

HOME FRIES or GRITS (gf) \$3.25

VEGAN SAUSAGE (vegan, gf) - \$4.25

* Chef required



BEVERAGES & SNACKS MENU

TRAIL MIX – Ingredients may include assortment of dried fruits, nuts and M&M's \$4.25

SEASONAL WHOLE FRUIT (vegan, gf) – Chef's selection of whole fruit display \$3.50

ASSORTED BRUNCH BREADS & MUFFINS \$3.25

CHIPS & DIP (gf) – Choice of tortilla or potato chips / Choice of salsa, guacamole, or french onion dip \$4.25

HUMMUS PLATTER (vegan) – Fresh cut vegetables, pita, and house-made hummus \$4.25

COOKIES & BROWNIES – Chef's Selection of homemade cookies and brownies \$2.25

ANTIPASTO DISPLAY – Cured Italian salami, cheeses, olives, roasted red peppers, artichoke hearts, roasted portabella mushrooms and other seasonal grilled vegetables, drizzled with balsamic reduction, and crackers (GF crackers available upon request) \$6.25

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

COFFEE STATION – Freshly brewed regular and decaf coffee with creamer and sugars \$2.50

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 & \$10 per person per hour after
House Wines (2 red and 2 white, pre-selected)
4 beer choices
Premium liquors, mixers, assortment of sodas

THREE HOUR HOUSE FULL BAR PACKAGE

\$22 per person & \$7 per person per hour after
House Wines (2 red and 2 white, pre-selected)
4 beer choices
House liquors, mixers, assortment of sodas

THREE HOUR BEER & WINE PACKAGE

\$16 per person & \$5 per person per hour after
House Wines (2 red and 2 white, pre-selected)
4 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 or per 75 people. May be subject to bar set-up fees, which include our liquor license



LUNCH MENU

6

REGULAR BOXED LUNCHES OR PLATTERS

Includes: fruit salad, cookies and a choice of potato salad (V), tabouli (V) or chips (GF). Irregardless House Salad (Vg, V, GF) or Quinoa Salad can be substituted for an additional \$2.

5 minimum order required per sandwich type.

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).

We include eco-disposable plates and cutlery kits.

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, sautéed 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 focaccia 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 (V), tabouli (V) or chips (GF). Irregardless House Salad (Vg, V, GF) or Quinoa Salad can be substituted for an additional \$2.

5 minimum order required per sandwich type.

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). We include eco-disposable plates and cutlery kits.

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 cap, hummus, 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)

HOT LUNCH BUFFET

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

THE MAGNOLIA LUNCH \$17

Bread and butter
Salad
1 Entrée
2 Side Items
Cookies and Brownies

THE DOGWOOD LUNCH \$22.50

Bread and butter
Salad
2 Entrées
2 Side Items
Cookies and Brownies



LUNCH MENU

SALAD SELECTIONS

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

CLASSIC CAESAR – Fresh Romaine lettuce tossed with Creamy Caesar Dressing and topped w/garlic croutons & shaved parmesan cheese.

IRREGARDLESS HOUSE SALAD (vegan, gf) – Baby greens and red leaf lettuce topped with sliced red cabbage, onions, cucumbers, tomatoes, raisins and sunflower seeds, served with lemon tahini dressing

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

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

POULTRY ENTREES

CHICKEN FORESTIERE (gf, df) – 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. (1 skewer per person.) \$2 for each additional skewer

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

SIDES

Green Beans with Red Pepper & Almonds (vegan, gf)

Macaroni & Cheese

Roasted Potatoes with Herbs & Parmesan (vegetarian, gf)

Mashed Sweet Potatoes (vegan, gf) - (Oct - Dec)*

Mashed Potatoes (vegan, gf)

Loaded Mashed Potatoes (gf)

Roasted Lemon Broccoli (vegan, gf)

Roasted Balsamic Brussels Sprouts (vegan, gf) - (Sept - Feb)*

Roasted Cauliflower (vegan, gf)

Seasonal Melange Mixed Vegetables (vegan, gf)

Herbed Rice Pilaf (vegan, gf)

Asparagus - (Feb - June)*

Succotash (vegan) – Corn, butter beans & tomatoes

Roasted Root Vegetables (vegan, gf)

* Off-season charges may apply of ordered outside of provided months.



LUNCH MENU

VEGETARIAN & VEGAN ENTREES

PENNE PASTA WITH SEITAN (vegan) – Cooked penne pasta marinated with basil pesto and sautéed. Served with sautéed and 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) – 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

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 basil pesto

BEEF ENTREES

BEEF MEDALLIONS (gf, df) – Sliced beef medallions served with a choice of zinfandel shallot sauce or wild mushroom demi-glace. Sautéed mushrooms can be added for an additional \$2

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

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. (1 skewer per person). \$2 for each additional skewer

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, df) – Seared Mahi Mahi with an artichoke meyer lemon herb relish

MANGO GLAZED SALMON (gf, df) – 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.

THE MAGNOLIA BUFFET \$29.75

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

THE DOGWOOD BUFFET \$34

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

THE OAK BUFFET \$38.15

- 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.

THE MAGNOLIA PLATED DINNER \$33.75

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

THE DOGWOOD PLATED DINNER \$38

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

THE OAK PLATED DINNER \$42.15

- 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, Balsamic Vinaigrette, Ranch

CLASSIC CAESAR – Fresh Romaine lettuce tossed with Creamy Caesar Dressing and topped w/garlic croutons & shaved parmesan cheese.

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

IRREGARDLESS HOUSE SALAD (vegan, gf) – Baby greens and red leaf lettuce topped with sliced red cabbage, onions, cucumbers, tomatoes, raisins, and sunflower seeds, served with lemon tahini dressing

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

SIDES

Seasonal Melange of Vegetables (vegan, gf)

Mashed Potatoes (vegetarian, gf)

Macaroni & Cheese

Roasted Root Vegetables (vegan, gf)

Herbed Rice Pilaf (vegan, gf)

Loaded Mashed Potatoes (gf)

Roasted Balsamic Brussels Sprouts (vegan, gf) - (Sept - Feb)*

Roasted Lemon Broccoli (vegan, gf)

Roasted Cauliflower (vegan, gf)

Succotash (vegan) – Corn, butter beans & tomatoes

Roasted Potatoes with Herbs & Parmesan (vegetarian, gf)

Asparagus (vegan, gf) - (Feb - June)*

Mashed Sweet Potatoes (vegetarian, gf) - (Oct-Dec)*

Green Beans with Red Pepper & Almonds (vegan, gf)

*Off-season charges may apply if ordered outside of provided months.



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, df) – 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, df) – 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, df) – 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) – Sliced beef medallions served with a choice of zinfandel shallot sauce or wild mushroom demi-glace. Sautéed mushrooms can be added for an additional \$2

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

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

ROSEMARY PORK TENDERLOIN (gf, df) – 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, df) [Plated Only] – Pan seared with caramelized onions and a balsamic glaze

NEPTUNE'S CANNELLONI [Plated Only]– 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 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 (gf) – Fresh poached salmon, griddled and served with dill aioli or dairy-free cucumber dill sauce

MANGO GLAZED SALMON (gf, df)– 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 basil pesto

SHEPARDS 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



HORS D'OEUVRES MENU

HORS D'OEUVRES PACKAGES

Prices shown are per person

THE MAGNOLIA \$19.95

1 Display
4 Hors D'oeuvres

THE DOGWOOD \$26.50

1 Display
5 Hors D'oeuvres
Assorted Dessert Bites

THE OAK \$38.15

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 crackers (GF crackers available upon request)

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 (vegetarian, gf) – Queso, guacamole, Pico de Gallo, tomatillo salsa verde with corn chips

IMPORTED & DOMESTIC CHEESE PLATTER (vegetarian) –

Variety of cheeses with crackers (GF crackers available upon request). Served with fruit compote

ACTION STATIONS

Customized Stations by Request. Ask Sales Consultant 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** – Choose any one of the following pasta: penne, linguini, Gemelli or bow tie. Choose any two sauces: marinara, Alfredo, pink vodka, carbonara or pesto. Choose 4 toppings: Grilled Chicken, Bacon bits, sautéed spinach, sautéed mushrooms, sautéed onions, tomatoes, parmesan cheese, or grilled seasonal veggies. Garlic bread included.

STREET TACO BAR – Hard or soft corn tortillas, Spanish rice, and vegetarian refried beans or black 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). Sides: sour cream, shredded cheese, salsa and pico de gallo, jalapenos, guacamole (extra cost).

FAJITA BAR – Grilled marinated beef slices or Grilled marinated Chicken Slices, Sautéed herbed Onions, Sautéed herbed bell Peppers, warm flour Tortillas, shredded lettuce, tomatoes, jalapenos, sour cream & grated cheese. guacamole (extra cost).

***Chef Required**



HORS D'OEUVRES MENU

SLIDER STATION

May substitute for 1 Hors D'oeuvre--additional \$2.75/person to package price. Served with slider rolls. If you wish to order these items a la carte, it is \$9.00 per person.

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

PULLED PORK (df) – Braised and marinated in spicy BBQ sauce. Served with cole slaw

BEEF BURGER (df) - Served with mustard, mayo and pickle. Add cheese for \$0.50 per person

BRISKET (df) – Served with caramelized onions and mustard

CRAB CAKE - Crab cake served with Sriracha aioli

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

DUCK CONFIT (df) - 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 bleu cheese. Served with carrots, celery and corn chips

CRAB DIP - Crab meat combined with herbs, spices and lots of cheese. Served with pita points

SPINACH ARTICHOKE (vegetarian) - Spinach and artichoke hearts in a creamy cheese sauce. Served with pita points

*CARVING STATIONS

(Ask Sales Consultant for Pricing)

BEEF TENDERLOIN – Served with port wine reduction, horseradish cream sauce or brown mustard 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, basil, and balsamic drizzle

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 cheddar and scallion biscuit with Sriracha honey sauce

CHICKEN SKEWERS (gf, df) (Choose One) – Blackened, Jerk, Teriyaki, Cashew Crusted

SHREDDED DUCK WONTON (df) – With melted leeks and mandarin orange on a crisp wonton or GF cracker

CHICKEN & WAFFLE BITES - Mini buttermilk waffles with a wedge of fried chicken, served with Sriracha honey mustard

MINI CHICKEN WELLINGTON – Sautéed chicken and mushrooms wrapped in a puff pastry and served with creamy Dijon aioli

MINI PEKING DUCK (df) – Crisp duck, hoisin sauce, and scallions on a crisp wonton

SESAME CHICKEN BITES – Sesame coated chicken, fried & served with apricot mustard

SHREDDED ASIAN DUCK CONFIT (gf, df) – With wasabi slaw, ginger drizzle, and peanuts served on a crisp wonton or porcelain spoon

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

MEAT HORS D'OEUVRES

ARGENTINIAN SPICED BEEF SKEWERS (gf, df)
– 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, df) [Choose 1] – **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 and scallion biscuit

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

SMOKED BRISKET SLIDER (df) – With caramelized onions, horseradish aioli and a dill pickle chip on a slider roll.

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



HORS D'OEUVRES MENU

16

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 crostini 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, fried & 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 into fresh pastry dough and baked golden brown. Served with apple chutney and pickled red cabbage.

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

ANTIPASTO SKEWERS (vegetarian) – Fresh mozzarella, marinated artichokes, sundried tomatoes, and kalamata olives with basil oil (can add salami). No cheese = vegan

OLD BAY DEVILED EGGS (vegetarian, df) – 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, bleu cheese, and cashews in phyllo pastry (seasonal)

SOUTHWEST BLACK BEAN & CORN TARTLET (vegetarian) – Mildly spiced mix of black beans, corn, tomatoes, and onions served in tart shell and topped with chipotle aioli

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 CEVICHE TACOS (gf) – Choice of Shrimp or Smoked Salmon, with 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 (df) – 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

MINI SHRIMP AND GRITS (gf) – Mini grit cake topped with a sautéed shrimp with a sherry cream sauce served on a porcelain spoon

SHRIMP CEVICHE WITH AVOCADO (gf) – Shrimp, onions, tomatoes, jalapeno, cilantro in lime marinade, with avocado crema, served on a crispy wonton or porcelain spoon

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

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

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

SMOKED SALMON DEVILED EGGS (gf) - Traditional deviled eggs with smoked salmon, dill, and caper garnish

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