

SUMMER BUFFET DINNER



PASSED HORS D'OEUVRES

CRISPY PORK BELLY BITE

crispy pork belly, sweet chili, hoisin, bed of crushed peanuts

FRIED GREEN TOMATO BITE

fried green tomatoes topped with tomato jam and queso fresco or pimento cheese

CRAB CAKES

lump blue crab cake, cajun remoulade

MOBILE CART

SHRIMP AND GRIT CART

wild-caught shrimp sauteed with peppers, onions, and celery finished with an Old Bay cream sauce over gouda grits garnished with crispy bacon or crispy pickled okra

DESSERT STATION

BANANA FOSTER

bananas, brown sugar, butter, rum, cinnamon, ice cream, walnuts, made-to-order

SALAD

SUMMER SALAD

mixed greens, strawberries, mandarin oranges, candied pecans, feta, honey-champagne vinaigrette

BUFFET DINNER

FRENCH CUT CHICKEN

wild mushroom rosemary cream sauce or herb pan sauce

SALMON

honey garlic bourbon glaze

GREMOLATA GREEN BEANS

French-style green beans tossed in gremolata

AGRODOLCE POTATOES

crispy potatoes served over a garlic aioli and topped with parsley, olive oil, lemon zest, and onion

WINTER BUFFET DINNER



PASSED HORS D'OEUVRES

GRILLED CHEESE AND TOMATO SOUP

miniature grilled cheese on a pipette of tomato soup

MINI CHICKEN TACO

mini purple corn taco, shredded chicken adobo, queso fresco, julienned radish, avocado crema, served on limes

BOEUF BOURGUIGNON BITE

tender beef, sourdough toast, red wine demi-glaze sauce, micro mirepoix

COCKTAIL HOUR DISPLAY

CHARCUTERIE

chef-selected meats and cheeses with house-made lavash crackers and seasonal accouterments

SALAD

CRANBERRY MAPLE

mixed greens with cranberries, green apples, and candied pepitas finished with a maple tahini vinaigrette

BUFFET DINNER

BRAISED BEEF SHORT-RIB

red wine demi-glace

CRUSTED CHICKEN BREAST

parmesan or honey pecan

CRISPY BRUSSELS SPROUTS

brussels, Sicilian lemon balsamic vinegar

CARAMELIZED ONION MASHED POTATOES

freshly mashed potatoes, herbs, and caramelized onions

LATE NIGHT

TRIO OF FRITES

parmesan truffle fries with garlic aioli, Cajun fries with creole mustard, curry, and paprika sweet potato fries with mango chutney

SUMMER PLATED DINNER



PASSED HORS D'OEUVRES

GREEK TOAST

crispy Greek chicken toast, preserved lemon, pepper, parsley salad, feta dust

PINEAPPLE AND PORK BELLY

compressed pineapple, crispy pork belly, pequin pepper

PIMENTO CHEESE GRIT CAKE

crispy grit cake, pimento cheese, house pepper jelly

DESSERT

CHEESECAKE BITES

traditional, baklava, banana pudding, pumpkin spice, chocolate, white chocolate raspberry

LATE NIGHT

PIGS IN A BLANKET

mini hotdogs, freshly made phyllo dough, ketchup, and mustard dipping sauces

SALAD

PANZANELLA SALAD

spinach, heirloom tomatoes, arugula, rustic rosemary bread, white balsamic, olive oil, basil

PLATED DINNER

FLANK STEAK

chimichurri Verde

SCALLOPS

pickled sweet corn chow chow

VEGAN FARRO DISH

farro, green beans, pepper, red onions, bok choy, spinach, sugar snap peas, crispy corn nuts

WINTER PLATED DINNER



PASSED HORS D'OEUVRES

SWEET POTATO HAM BISCUITS

made from scratch sweet potato biscuit, country ham, butter, brown sugar - served warm

CHICKEN TIKKA MASALA

pulled chicken tikka masala on a crispy chickpea dosa served with green herb crumble and a yogurt mint raita

MACARONI AND CHEESE BITES

fried gruyere and cheddar macaroni and cheese bites, truffle aioli

COMPOSED SMALL PLATE

PORK BELLY FRIED RICE

fried rice bowl with a poached egg and pork belly with yum yum sauce pipettes

SALAD

FRISÉE SALAD

frisée salad, mulled wine, poached pears, manchego, toasted pecans, creamy peppercorn vinaigrette

PLATED DINNER

PETITE FILET AND CHICKEN DUO PLATE

sliced petite filet with a red wine demi-glace and roasted chicken breast with a herb cream pan sauce

ASPARAGUS RISOTTO

vegetable stock, sauteed asparagus, spinach, green peas, parmesan cheese

LATE NIGHT

PHILLY CHEESESTEAK EGGROLLS

Philly cheesesteak egg roll, onions, green peppers, cheese sauce

SUMMER STATIONED DINNER



PASSED HORS D'OEUVRES

PORK CARNITAS AREPA CAKES

arepa cake, pork carnitas, pickled red cabbage, cotija cheese, micro cilantro

TUNA POKE BITE

tuna poke, crispy rice cake, wasabi aioli, wakame salad

COMPRESSED WATERMELON

compressed watermelon square, citrus mascarpone, pickled mustard seed, mint

MOBILE CART

BURRATA SMALL PLATE

burrata, heirloom tomatoes, macro basil, bourbon barrel salt, black volcanic salt or pink Himalayan salt, blood orange olive oil, or Sicilian lemon balsamic

SALAD

FANCY CAESAR SALAD

romaine lettuce, Parmesan, rosemary and Parmesan croutons, preserved lemon, pomegranate arils, Caesar dressing

STATIONS

BBQ STATION

smoked brisket, pulled pork, choice of BBQ sauces, collard greens, macaroni and cheese, corn pudding hush puppies

FLATBREAD STATION

- Traditional Margherita flatbread with balsamic marinated heirloom tomatoes, mozzarella, pesto drizzle
- Spicy sausage and mozzarella flatbread, honey drizzle, arugula
- BBQ Chicken, red onion, ranch fondue, parsley

PASSED DESSERT

APPLE PIE FRITTERS

fried apple pie fritter, caramel sauce

PANNA COTTA PUSH POP

chocolate hazelnut panna cotta, toasted marshmallow fluff, push pop

WINTER STATIONED DINNER



PASSED HORS D'OEUVRES

DUCK PASTRAMI GRILLED CHEESE BITE

thinly sliced duck pastrami, whipped blueberry goat cheese, grilled sourdough bread

CHICKEN PARMESAN TOAST

chicken toast, marinara, parmesan, basil leaf

FRENCH ONION PIEROGI

French onion pierogi with gruyere and Swiss fondue, topped with rosemary and brown butter panko, pickled mustard seed

DESSERT STATION

COBBLER/BREAD PUDDING BAR

chocolate cobbler, berry cobbler, ice cream

LATE NIGHT

CHICKEN TENDERS AND FRIES

crispy chicken tenders, garlic parm fries, honey mustard dipping sauce

SALAD

WALNUT SALAD

mixed greens, candied walnuts, pears, feta, maple vinaigrette

STATIONS

CARVING STATION

choice of protein (4-5oz per person) - Petit Filet, Prime Rib, Pork Tenderloin, Turkey Breast - sauce, starch, and vegetable, served with house yeast rolls *

STEAM BUN STATION

- Crispy chicken in a steam bun with white BBQ sauce and house pickles
- Orange apricot glazed Duck breast, shredded carrots, and green onions
- Pork belly, hoisin, cucumber, pickled carrot, cilantro, crushed peanut

SUMMER FAMILY STYLE DINNER



PASSED HORS D'OEUVRES

FIGS IN A BLANKET

spiced honey-glazed figs, goat cheese, puff pastry

FRIED OYSTERS

crispy fried oysters, white cocktail sauce, served in oyster shells over rock salt

SHORT RIB CORN CAKE

mole braised short rib on a crispy corn cake, topped with coriander slaw

COMPOSED SMALL PLATE

CEVICHE SMALL PLATE

shrimp, peppers, tomatoes, red onion, lime juice on a Himalayan salt block, avocado cream, taro root chip

LATE NIGHT

PRETZEL BITES

soft pretzel bites, mustard, and beer cheese

SALAD

CAPRESE WITH BURRATA

fresh tomato, basil, creamy burrata drizzled with olive oil and balsamic

FAMILY STYLE DINNER

STUFFED CHICKEN

Sun-dried tomato, artichoke and fontina

CRAB CAKES

Old Bay hollandaise

GRILLED ASPARAGUS

evoo, lemon, shaved parmesan

MOROCCAN COUSCOUS

seasoned couscous, yellow and red bell peppers, carrots, peas

WINTER FAMILY STYLE DINNER



PASSED HORS D'OEUVRES

BACON WRAPPED SCALLOPS

bacon, basil, scallops, sweet chili glaze -or- Shrimp

MOO SHU DUCK CONE

moo shu duck, onions, shiitake mushrooms, cabbage, taro root cone

VEGETARIAN SUSHI ROLL

cucumber, avocado, peppers rolled in a collard leaf and rice, topped with a Green Goddess pipette, chowchow

COCKTAIL HOUR DISPLAY

SEAFOOD USHERETTE BOX

lump blue crab cakes, Cajun remoulade, fried Pamlico sound oysters, Alabama white BBQ sauce, pickled red onion, Asian seared tuna, sesame seeds, ponzu sauce - Seafood items changeable

SALAD

LITTLE GEM

gem lettuce, shaved parmesan, toasted pecan, herb brown butter breadcrumb, lemon garlic vinaigrette

FAMILY STYLE DINNER

PETITE FILET/ TENDERLOIN

Red wine demi-glace or au Poivre

MAHI MAHI or BARRAMUNDI

Smoked tomato compound butter

FALL VEGETABLE MEDLEY

roasted butternut squash, beets, parsnips, flash-fried Brussels sprouts, balsamic glaze

AU GRATIN POTATOES

with rosemary and gruyere

DESSERT

FLOURLESS CHOCOLATE CAKE BITES

choice of smoked extra virgin olive oil and sea salt, seasonal fruit, or caramel drizzle

LEMON BARS

made-from-scratch lemon bar, freshly squeezed lemon