



## **Drop Off Friendly Hors d'oeuvres**

No service required. Delivered or picked up with presentation and/or heating instructions as needed.

### **Skewers & Bites**

- Spicy Herb Chicken Sates with Thai Peanut Sauce
- Sugar Blackened Chicken Sates with Creamy Vidalia Dipping Sauce
- Marinated Flank Steak Sates with Horseradish Cream
- Seared Duck Sates with Plum Dipping Sauce
- Antipasti Sates with Fresh Mozzarella, Marinated Olives & Artichokes, Roasted Mushroom and Grilled Pepper
- Gourmet "Pigs in a Blanket" made with All Beef Franks wrapped in Puff Pastry and served with a Spicy Mustard Sauce OR Brats with or without Blue Cheese
- Gourmet Deviled Eggs...your choice of Pimento Cheese, Spicy Sesame & Sriracha, Curry or Smoked Trout. All with complementary garnishes.

### **Meats**

- Sliced Beef Tenderloin Or Bistro Filet with Horseradish Sauce, Chipotle Mayo and Rolls
- Sliced Pork Loin with Dijon Mustard Sauce, Sweet Vidalia Sauce and Rolls
- Sliced Roasted Turkey Breast with Dijon Mustard Sauce, Fruit Preserves and Rolls
- Carolina Charcuterie Board. Assorted Local Cured Meats or Trout. Local Sausages. House Mushroom or Chicken Pate. House Pickles. House Pimento Cheese. Local Mustard. Crackers and/or House Potato Chips.
- Handmade Chicken Salad by the Quart: Curried with Dried Fruit & Cilantro. Fried Chicken. Waldorf with Red Grapes & Apples. Mediterranean with Olives and Red Onion. Smoky Mustard-Que.

## Dips and Spreads

- Handmade True South Brand Pimento Cheeses. Spicy El Diablo, Cheddar Pecan, Horseradish Havarti and Smoked Gouda. With NC baked crackers, crunchy veggies
- Timbales (layered spreads): Roasted Red Pepper & Pesto Goat Cheese; Blue Cheese, Bacon & Green Onion; Local Smoked Trout Dip with Capers & Green Onions; Crab Salad & Goat Cheese
- Cucumber Benedictine Dip or Creamy Artichoke Spread with Fresh Bread and Veggies
- Herb Marinated Cheese with Assorted Crackers
- Trio of Hummus (Black Eye Pea, Roasted Garlic, Roasted Red Pepper, Curried Chickpea, Spanakopita or Black Olive) with Fresh Veggies and Bread
- White Bean and Rosemary Hummus with local Focaccia
- Sweet Potato Guacamole with Crispy "Gourmet" Tortilla Chips
- Old South "Bruschetta" Bar including Biscuit Crostini with Marinated Cucumber, Tomatoes & Onions, Appalachian Chow Chow, Candied Bacon, House Pickles, Black Eye Pea Hummus with chow-chow, Benedictine Dip & House Pimento Cheese (Winter Version Available too!)

## Fruit and Veggie Platters

- Farmers Market Sampler with the best of the season... grilled, roasted, pickled, blanched and/or raw, served room temperature with or without Assorted House Made Dips & Spreads
- Antipasto Platter with Roasted Seasonal Vegetables, three types of Assorted Cheeses, Sliced Cured Meats, Stuffed Grape Leaves, Roasted Garlic Hummus, Marinated Artichokes, Herb Marinated Olives, Assorted Crackers & Fresh Bread
- Seasonal Fruit and/or Local Cheese Platter served with NC Crackers

## HOT ITEMS

bbq and starches may be delivered hot. Other items to be heated onsite by client

- Mashed Potato and/or Baked Grits Bar with Herbed Butter, Sour Cream, Bacon, Green Onions and two types of Shredded Cheese
- Pulled Pork or Chicken BBQ. With Assorted Sauces. Locally Baked Rolls, House Cornbread or Biscuits.
- Our House Buttermilk Battered Chicken "Fingers" with Honey Mustard & Ketchup
- Pecan Crusted Chicken "Fingers" with Creamy Vidalia Dip
- Black Eyed Pea OR Creamy Grit Fritters with Tomato Chutney
- Handmade House Lump Crab Cakes with Remoulade or Tomato Jam OR Local Trout Cakes with Mountain Chow Chow

Additional items available. If you have a request, please ask!!