



# DURHAM CATERING

## CORPORATE HORS D'OEUVRES

SERVICE OR DROP OFF

### TABLED HORS D'OEUVRES

#### **MEDITERRANEAN**

Garlic Hummus, Lemon Herbed Artichoke Salad, Baba Ghannouj, Whipped Roasted Red Pepper Feta, Cucumber Yogurt Sauce, House Cured Olives, Grilled Flatbread, Pita Chips

#### **CHARCUTERIE**

Chef's Selection of 3 different Cured Meats, Country Pate, Giardiniera, Whole Grain Mustard, Cornichons, Grilled Bread, Crostini

#### **CAROLINA CHEESE**

3 Local Cheese Selections, Dried Fruit, Spiced Nuts, Seasonal Chutney, Whole Grain Mustard, Crostini, Crackers

#### **SOUTHERN SPREAD**

Pimento Cheese, Deviled Eggs, Fingerling Potato Salad with Smoked Bacon, Pepper Jelly, Herbed Cream Cheese, Crackers, Crostini  
*Add Shaved Country Ham... \$1*

#### **BLESS YOUR HEART**

Garlic Hummus, Pumpkinnickel, Assorted Grilled, Lightly Vinegared, and Raw Seasonal Vegetables, Ancient Grain Salad, Roasted Shallot Poblano Dip

#### **ROASTED ATLANTIC SALMON**

Chipotle BBQ Roasted Salmon, Cucumber Sweet Onion Salad, Fingerling Potato Salad, Cucumber Dill Yogurt Sauce, Crostini, Pita Chips

#### **TOMATO CONFIT CAPRESE**

Tartlets of Peeled Tomatoes, Fresh Mozzarella, Basil, Balsamic Vinegar Reduction

#### **PIMENTO CHEESE PLATTER**

DCC Pimento Cheese, Assorted Crackers, Celery

#### **TRUFFLED SPINACH AND ARTICHOKE DIP**

Habanero Jack, Cheddar, and Cream Cheeses, Fresh Herbs, Crostini and Pita Chips

#### **FRESH FRUIT PLATTER**

Assorted Fresh and Dried Fruits, Roasted Nuts, Honey

# PASSED OR TABLED HORS D'OEUVRES

## VEGETARIAN

### SEASONAL GAZPACHO SHOOTERS

(Not Available for Drop Off Parties; Requires Server On-Site)

### BASIL MARINATED FRESH MOZZARELLA

Skewered with Cherry Tomatoes and Pesto Sauce

### DEVILISH EGGS

Garnished with House Pickled Jalapenos and Smoked Paprika

### SPANAKOPITA

Served with Cucumber Dill Yogurt Sauce

### LEMON RICOTTA PEA TARTLET

Made From a Variety of North Carolina Fresh Peas, Ricotta, Cream Cheese, Basil, Lemon Zest

### PIMENTO GOUGERES

DCC Pimento Cheese Stuffed Pate a Choux, Scallions

### FRENCH ONION TARTS

Herb Glazed Caramelized Onions, Savory Tart, Gruyere

### MUSHROOM RAGU CROSTINI

Brown Butter Seared Mushroom Melange, Ricotta, Chervil on Toasted Focaccia

## LAND

### CANDIED BACON

Applewood Smoked, Skewered with Apple Chutney

### CHICKEN LIVER MOUSSE TARTS

Hibiscus Jam, Raspberry Powder

### CHICKEN SALAD WONTON CRISP

Green Onion, Edamame, Red Cabbage, Carrots, Almonds, Black Sesame Seeds

### MINI BEEF WELLINGTONS

Mushroom Duxelle, Gorgonzola, Madeira Glaze

### SRIRACHA BBQ DUMPLINGS

Spicy Honey Pork, Mandarin Dipping Sauce

### LOLLIPOP LAMB CHOPS

Griddled and Served with Mint Pesto

### BACON WRAPPED DATES

Smoked Almond Cream Cheese

### MINI CHEDDAR COUNTRY HAM BISCUITS

Apricot Chutney

### ARGENTINEAN STYLE EMPANADAS

Marinated Beef, Fresh Herbs, Chimichurri Sauce

### ANTIPASTO SKEWER WITH SOPPRESSATA

Basil Marinated Cherry Tomatoes, Kalamata Olives, Soppresata, Mozzarella

### MINI CORN DOG FRITTERS WITH DIJON REMOULADE

## SEA

### SESAME TUNA WONTON

Sesame Seared Tuna on a Crispy Wonton, Avocado, Wasabi

### CHIPOTLE BBQ SALMON

Potato Latkes, Creme Fraiche and Chives

### SHRIMP COCKTAIL

Traditional Housemade Cocktail Sauce and Lemons

### CRAB AND AVOCADO CROSTINI

Lump Crab Meat, Chive Lemon Vinaigrette, Avocado Puree, Grilled Focaccia

### TUNA TARTARE CROSTINI

Diced Bluefin Tuna, Spicy Soy Lemon Dressing, Green Onions, Crostini

### EVERYTHING ECLAIR WITH CURED TROUT

Filled With Citrus Herbed Cream Cheese

### SPRING SALMON SUMMER ROLLS

Rice Noodles, Mint, Asparagus, Easter Egg Radishes, Scallion, Parmesan, Lemon Olive Oil Vinaigrette

### SWEET CHILI SALMON SPRING ROLL

Garlic Chili Marinated Atlantic Salmon in Crispy Spring Roll Wrappers

### CRAB CAKES

Tartar Sauce, Tomatillo Pico de Gallo

# WARM HORS D'OEUVRES

SERVED IN CHAFERS

## CHICKEN AND PANCETTA ROULADE

Arugula Parmesan Stuffing, Comeback Dressing

## CRAB CAKES

Basil Aioli, Celery Leaf

## BACON WRAPPED SHRIMP

Basil, Comeback Dressing

## SWEET CHILI SALMON SPRING ROLLS

Garlic Chili Marinated Atlantic Salmon in Crispy Spring Roll Wrappers

## WILD MUSHROOM POLENTA CAKES

With Pepper Jam

## LASAGNA BOLOGNESE CUPCAKES

Marinated Beef Tomato Sauce in Handmade Pasta Cups, Parmesan, Basil, Ricotta  
*Available Vegetarian*

## GINGER BEEF MEATBALLS

Soy Glaze

## LAMB KOFTA KEBABS

Spiced Ground Lamb Skewers, Stone Fruit Molasses

## TANDOOR STYLE CHICKEN SKEWERS

Spiced Yogurt Marinated and Grilled Chicken, Lemon, Cilantro

## MEDITERRANEAN LAMB DUMPLINGS

Pine Nuts, Mint, Oregano, Herbed Cucumber Yogurt Dipping Sauce

# SANDWICH BITES

## ROAST BEEF TENDERLOIN

On a Dilly Roll with Mixed Greens, Herbed Horseradish Sauce, Pickled Shallots

## LAMB SLIDERS

Goat Cheese, Micro Arugula, Sumac Sauce,

## EASTERN NC PULLED PORK SLIDERS

White 'n Light Slaw, Vinegar Sauce

## KOREAN STYLE PULLED PORK SLIDERS

Seven Springs NC Pork, Spicy Kimchi, Hoisin

## CHEDDAR AND CHIVE HAM BISCUIT

Apricot Chutney

# COCKTAIL SNACKS

## MARINATED OLIVES

## KETTLECORN

## CACKALACKY SPICED PEANUTS

## HOUSEMADE CHEESE STRAWS

## SAVORY ROASTED ALMONDS

Red Chili Flakes, Garlic, Parsley, Olive Oil

## SWEET AND SALTY POTATO CHIPS

# CHEF ON SITE

AVAILABLE PASSED OR TABLED

## VEGETARIAN

### **FRIED GREEN TOMATO BISCUITS**

DCC Pimento Cheese, Spicy Honey

### **MINI ZUCCHINI TARTS**

Lemon, Thyme, Goat Cheese

### **LEMON ARANCINI**

Goat Cheese, Spicy Chili Aioli

### **SAVORY CAULIFLOWER LEMON DOUGHNUT**

Vadouvan Curry Aioli Glaze

### **INDIAN VEGETARIAN BEIGNET**

Golden Potato, Red Onion, Tangy Tamarind Chutney

### **TOMATO CONFIT CAPRESE**

Galette of Peeled and Seeded Tomatoes, Fresh Mozzarella, Basil, Reduced Balsamic Vinegar

### **PIMENTO CHEESE WONTONS**

Sweet Chili Sauce

### **SHAVED VEGETABLE ROLLS**

Rice Noodles, Mint, Shallot, Sweet Soy, Soft Herbs, Ginger Peanut Sauce

### **CHICKPEA FRIES**

Harissa Aioli

### **MINI GRUYERE GRILLED CHEESE WITH TOMATO BISQUE CUPS**

### **CURRIED SWEET POTATO MARSHMALLOW**

Fresh Pineapple, Basil, Cashews, Sweet Potato Chip

## LAND

### **ELEVATED MICRO BURGER**

Melted Brie, Fig Compote, Arugula on a tiny Brioche Bun

### **TINY CHIPOTLE CHICKEN TACOS**

Crumbled Queso Fresco and Cilantro

### **CRISPY DUCK CONFIT BITES**

Currants, Red Pepper, Herbs, Plum Sauce

### **MINI SHORT RIB TACOS**

Pico de Gallo, Creme Fraiche

### **LACY BRISKET CORN CRISP**

Beef BBQ, Blue Cheese

### **THIN SHAVED KOREAN BEEF TENDERLOIN**

Korean BBQ Marinated Grilled Tenderloin, Rice Chip, Saffron Aioli

### **FRIED CHICKEN AND SWEET POTATO WAFFLE**

Maple Honey, Black Pepper Butter

### **BRAISED BEEF POPOVERS**

Beet Horseradish

### **CHEDDAR AND SHAVED HAM GOUGERES**

Red Watercress and Caper Dijon Aioli

### **NASHVILLE HOT CHICKEN BISCUIT**

Mini Spicy Fried Chicken, Dill Pickle, Housemade Biscuit

### **SANTA FE CHORIZO SLIDER**

Red Peppers, Cilantro, Monterey Jack, Avocado

## SEA

### **SPICY ANCHO SHRIMP ON CHEDDAR GRIT CHIPS**

Cilantro Lime Crema

### **CHIPOTLE SALMON POTATO LATKES**

Creme Fraiche, Chives

### **SESAME TUNA WONTON**

Sesame Seared Rare Tuna, Crispy Wonton, Avocado, Wasabi

### **SHRIMP AND GRITS**

Smoked Gouda Mushroom Grits, Rock Shrimp, Spiced Tomato Sauce, Scallions, Bacon, Tabasco

### **SOFT SHELL CRAB HALFIES**

Jalapenos, Classic Remoulade

### **SHRIMP BAHN MI**

With Pickled Carrots, Jalapeno, Cilantro and Miso Mayo on a Dilly Roll

### **SMOKED RAW OYSTERS**

Creme Fraiche, Chives, Spiced Saltines

### **SALTINE CRUSTED FRIED OYSTERS**

Saffron Aioli, Orange Gelee, Cayenne

### **SPICY SHRIMP TACOS**

Queso Fresco, Cilantro Lime Aioli

### **CACKALACKY SPICED PEANUTS**

### **HOUSEMADE CHEESE STRAWS**

### **SAVORY ROASTED ALMONDS**

Red Chili Flakes, Garlic, Parsley and Olive Oil

### **SWEET AND SALTY POTATO CHIPS**