



# DURHAM CATERING

## FALL/WINTER HORS D'OEUVRES

### ELEVATED 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, Pumpernickel, 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

### CLASSIC TABLED HORS D'OEUVRES

#### TOMATO CONFIT CAPRESE TART

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

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PASSED OR TABLED. \*REQUIRES CHEF ON SITE.

## VEGETARIAN

### **CURRIED SWEET POTATO MARSHMALLOW**

Fresh Pineapple, Basil, Cashews, Sweet Potato Chip

### **ENDIVE SPEARS**

Candied Walnut, Grapefruit, Blue Cheese

### **SPANAKOPITA**

Served with Cucumber Dill Yogurt Sauce

### **SUNCHOKE CUSTARDS**

Crispy Sunchoke, Brown Butter Seared Mushrooms

### **PIMENTO GOUGERES**

DCC Pimento Cheese Stuffed Pate a Choux, Scallions

### **PARSNIP CROQUETTES**

Ginger Honey

### **SWEET POTATO EMPANADAS**

Toasted Chipotle Marshmallow, Candied Pecans

### **FRENCH ONION TARTS**

Herb Glazed Caramelized Onions, Savory Tart, Gruyere

### **MUSHROOM RAGU CROSTINI**

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

### **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

### **PIMENTO CHEESE WONTONS\***

Sweet Chili Sauce

### **SHAVED VEGETABLE ROLLS**

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

### **CHICKPEA FRIES\***

Harissa Aioli

## SEA

### **CRAB ARUGULA PESTO PALMIER**

Celery Root Puree, Apple, Brown Butter, Thyme

### **TUNA TARTARE CROSTINI**

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

### **SESAME TUNA WONTON**

Sesame Seared Tuna on a Crispy Wonton, Avocado, Wasabi

### **SHRIMP COCKTAIL**

Traditional Housemade Cocktail Sauce and Lemons

### **SWEET CHILI SALMON SPRING ROLL**

Garlic Chili Marinated Atlantic Salmon in Crispy Spring Roll Wrappers

### **CRAB CAKES**

Tartar Sauce, Tomatillo Pico de Gallo

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

Cilantro Lime Crema

### **CHIPOTLE SALMON POTATO LATKES**

Creme Fraiche, Chives

### **SHRIMP AND GRITS**

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

### **SOFT SHELL CRAB HALFIES\***

Jalapenos, Classic Remoulade

### **SALTINE CRUSTED FRIED OYSTERS\***

Saffron Aioli, Orange Gelee, Cayenne

### **SPICY SHRIMP TACOS\***

Queso Fresco, Cilantro Lime Aioli

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## LAND

### **BACON WRAPPED BRUSSEL SPROUTS**

Cayenne Honey

### **GINGERED PORK MEATBALLS**

Quick Kimchi and Miso Caramel Glaze

### **CANDIED BACON**

Applewood Smoked, Skewered with Apple Chutney

### **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

### **SWEDISH MEATBALLS**

Cranberry Cream

### **BACON WRAPPED DATES**

Smoked Almond Cream Cheese

### **ARGENTINEAN STYLE EMPANADAS**

Marinated Beef, Fresh Herbs, Chimichurri Sauce

### **ANTIPASTO SKEWER WITH SOPPRESSATA**

Basil Marinated Cherry Tomatoes, Kalamata Olives, Soppressata, Mozzarella

### **MINI CORN DOG FRITTERS WITH DIJON REMOULADE**

### **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

### **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

## SANDWICH BITES

### **ROAST BEEF TENDERLOIN**

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

### **ELEVATED MICRO BURGER**

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

### **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

### **SHRIMP BAHN MI**

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

### **NASHVILLE HOT CHICKEN BISCUIT**

Mini Spicy Fried Chicken, Dill Pickle, Housemade Biscuit

### **SANTA FE CHORIZO SLIDER**

Red Peppers, Cilantro, Monterey Jack, Avocado

### **FRIED GREEN TOMATO BISCUITS**

DCC Pimento Cheese, Spicy Honey

## COCKTAIL SNACKS

### **CACKALACKY SPICED PEANUTS**

### **HOUSEMADE CHEESE STRAWS**

### **SAVORY ROASTED ALMONDS**

Red Chili Flakes, Garlic, Parsley and Olive Oil

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