



DURHAM CATERING

SPRING 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

SPRING HORS D'OEUVRES

PASSED OR TABLED. *REQUIRES CHEF ON SITE.

VEGETARIAN

LEMON RICOTTA PEA TARTLET

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

CUCUMBER AND MINT GAZPACHO SHOOTERS

With Crumbled Feta, Extra Virgin Olive Oil

DEVILISH EGGS

Garnished with House Pickled Jalapenos and Smoked Paprika

SPANAKOPITA

Served with Cucumber Dill Yogurt Sauce

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

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 GALETTE

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

SEA

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 in a Rice Paper Wrapper

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

SOFT SHELL CRAB HALFIES*

Jalapenos, Classic Remoulade

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

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LAND

CANDIED BACON

Applewood Smoked, Skewered with Apple Chutney

CHICKEN LIVER MOUSSE TARTS

Hibiscus, Raspberry Powder

THIN SHAVED KOREAN BEEF

Korean BBQ Marinated Grilled Sirloin, Rice Chip, Saffron Aioli

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

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