



DURHAM CATERING

SPRING ENTRÉES

POULTRY

ROASTED BONELESS CHICKEN THIGHS

with Oregano, Garlic, Brown Butter and Cardamom

ROSEMARY DIJON CRUSTED CHICKEN

with Tomato Parmesan Cream

JOYCE FAMILY FARMS FREE RANGE CHICKEN BREAST

with Orange Thyme Butter

WHITE WINE BRAISED BONELESS CHICKEN THIGHS

with Soft Herbs and Braising Reduction

SEARED DUCK BREAST

with Burnt Lavender Honey

SMOKED DUCK CONFIT

with Peanut BBQ

CORNBREAD STUFFED WHOLE QUAIL

with Peas, Asparagus, Scallions and Mushroom Gravy

INDIAN SPICED GRILLED CHICKEN BREAST

with Coriander Lime Yogurt and Cilantro

YEAR-ROUND CLASSICS

WHOLE ROASTED JOYCE FAMILY FARMS FREE RANGE CHICKEN

Quartered, Charred Lemon, Natural Jus

TANDOORI STYLE BONELESS GRILLED CHICKEN THIGHS

with Cilantro and Lime

PARMESAN CRUSTED CHICKEN

with Lemon-Tomato Cream

CHICKEN COOKED UNDER A BRICK

with Roasted Garlic and Herb Crema

GRILLED CHICKEN BREAST

with Chermoula

CLASSIC CHICKEN PARMIGIANA

with Pomodoro Sauce and Fresh Mozzarella

BEEF

SLICED WHOLE ROASTED TENDERLOIN
with Chimichurri

WHITE WINE BRAISED SHORT RIBS
in Braising Liquid

GRILLED FLAT IRON STEAK
with Red Wine Thyme Butter

SMOKED WHOLE RIBEYE, SLICED
with Roasted Garlic and Grilled Scallion Butter

TOMATO BALSAMIC BRAISED OSSO BUCCO
with Orange Gremolata

WHOLE ROASTED NY STRIP LOIN, SLICED
with Garlic Mustard Dry Rub and Black Pepper
Parmesan Butter

SMOKED BRISKET
with Beet Horseradish Sauce

YEAR-ROUND CLASSICS

GRILLED VEAL CUTLETS
with Roasted Mushrooms, Peas and Dijon Thyme Cream

BROWN BUTTER ROASTED FLAT IRON STEAK
with Maitre d'Hotel Butter

**SLICED PEPPERCORN CRUSTED BEEF
TENDERLOIN**
with Horseradish Sauce

BOLOGNESE BRIOCHE PAIN PERDU
with Caramelized Onions and Pecorino

WHITE LASAGNA
Hand Rolled pasta with Ground Beef, Butternut, Brussel
Sprouts, Mushrooms, Herbed Ricotta, and Roasted Garlic
Bechamel

BRAISED BEEF BRISKET
with Poblano Garlic Cream

PORK/LAMB

PORCHETTA
with Salsa Verde

CUBAN STYLE ROAST PORK SHOULDER
with Mojo Sauce

WHITE WINE FENNEL BRAISED PORK CHEEK
in Braising Liquid

ROASTED PORK LOIN
with Caramelized Onion Moustarda

DRY RUBBED SMOKED PORK RIBS
with Grilled Pineapple Basil Salsa and Cayenne BBQ

SEARED BRAISED PORK BELLY
with Ginger Scallion Glaze

STUFFED LAMB LEG
with Raisin Pesto

LAMB TAGINE
with Olive and Preserved Lemons

BRAISED DENVER LAMB RIBS
with Moroccan Spices and Spiced Hazelnuts

ROASTED RACK OF LAMB
with Mint Almond Pesto

YEAR-ROUND CLASSICS

APPLE BRAISED PORK
Pork Shoulder slow braised in Apple Cider with Apples
and Jalapeños

ROAST PORK LOIN
with Bacon, Rosemary and Onion Stuffing served with
Apricot Chutney

CIDER DEMI BRAISED PORK OSSO BUCCO
with Housemade Pappardelle

7.5

PORK SHANK LASAGNA
Braised Pork Shank with Broad Noodles, Herbed Ricotta,
Mozzarella, Parmesan, and Housemade Pomodoro

PORK VINDALOO
with Cilantro Yogurt

SEA

GRILLED SALMON FILLET

with Lemon Dill Creme Fraiche

ROASTED WHOLE SALMON

with Chipotle BBQ Glaze and Spicy Honey

SPANISH SHRIMP AND GRITS

with Manchego Grits, Smoked Paprika, and Mushroom Escabeche

CRAB STUFFED FLOUNDER FILLET

with Lemon Herb Hollandaise

BLACKENED MAHI MAHI

with Grilled Red Onion Apple Salsa

SWORDFISH KEBABS

with Pineapple, Red Pepper, Red Onion and Basil Vinaigrette

YEAR-ROUND CLASSICS

PAN ROASTED ATLANTIC SALMON FILET

Roasted with Lemon and Fresh Herbs

PAN ROASTED SEASONAL CATCH

The best white, flaky fish the market has to offer: Grouper, Sea Bass, or Halibut (Chef on Site Only)

STEAMED PEI MUSSELS

with Shallots, Tomato, Basil, and Andouille Sausage

TRADITIONAL SHRIMP AND GRITS

with Mushrooms, Bacon, and Tomato

VEGETARIAN

SEARED HALLOUMI CHEESE

with Cumin Pea Puree

FALAFEL

with Roasted Garlic Hummus

TURKISH STUFFED EGGPLANT

with Leeks, Tomatoes, Bell Peppers, Herbs and Feta

ISRAELI COUSCOUS

with Peas, Grilled Asparagus, Green Onions, Mushrooms and Mustard Greens

WHOLE ROASTED CAULIFLOWER

with Raisins, Capers and Tahini

BIRYANI RICE

with Zucchini, New Potatoes, Beets, Red Onions, Cilantro and Mint

BEET RISOTTO

with Green Peas, Roasted Mushrooms, Oregano, Thyme, Black Pepper Feta

ORECCHIETTE PASTA

with Swiss Chard, Tarragon, Green Peas, Lemon, and Taleggio Cream

RISOTTO CAKES

with Asparagus, Mushroom and Fontina

SPRING RAVIOLI

with Truffled Pea, Mint and Ricotta Stuffing, Beet Pasta, Asparagus and a Light Basil Lemon Cream

YEAR-ROUND CLASSICS

EGGPLANT PARMIGIANA

with Pomodoro Sauce and Fresh Mozzarella

CHICKEN FRIED CAULIFLOWER STEAK

with Honey-Lemon-Sriracha Glaze

STUFFED ACORN SQUASH

with Couscous, Chickpeas, and Cumin

VEGAN CHICKPEA CAKE

with Mashed Avocado, Pickled Red Onion on Watercress

CHILES RELLENITOS

Fried Thick Cut Poblano Pepper Rings stuffed with Queso Blanco and topped with Pico de Gallo

SIDES

BABY BOK CHOY

with Ginger and Soy

CHEESY GRITS

with Aged Cheddar and Scallions

ROASTED BROCCOLI

with Anchovy and Lemon

ANCIENT GRAIN SALAD

Quinoa, Wild Rice, Buckwheat, Tomato, Herbs and Feta

CAROLINA GOLD RICE

with Saffron, Peas and Parmesan

CARAMELIZED BEETS AND ORANGE FENNEL CONFIT

with Beet Greens, Garlic, and Walnuts

CHICKPEAS

with Kale, Garlic and Chile Flakes

TRUFFLED SPRING PEAS

with Asparagus, Roasted Mushrooms, Garlic and Parsley Butter

ORZO PASTA SALAD

with Asparagus, Peas, Beets, Mint, Almonds and Blue Cheese

POTATO GNOCCHI

with Baby Artichokes, Pesto, Leeks, and Roasted Carrots

YEAR-ROUND CLASSICS

ROOT VEGETABLE GRATIN

with Sweet Potatoes, Idaho Potatoes, Rutabagas, and Turnips

OVEN ROASTED IDAHO POTATOES

with Shallots and Herbs

CREAMY MASHED POTATOES

WAXMAN POTATOES

Crushed, Fried Potatoes with Pecorino and Rosemary

CLASSIC CREAMY POTATO SALAD

NEW POTATOES VINAIGRETTE

with Tarragon, Parsley and Shallots

SMOKY ROASTED SWEET POTATOES

with Toasted Garlic and Rosemary

CHIPOTLE MASHED SWEET POTATOES

BAKED MAC N' CHEESE

with Cheddar Custard and Pimentos

CREAMY MAC N' CHEESE

with Cheddar Bechamel

SMOKED GOUDA GRITS

LEMONY WHITE BEANS

with Toasted Garlic, Spinach and Rosemary

WHITE BEAN SALAD

with Oven Roasted Tomatoes and Spinach

ANCIENT GRAIN SALAD

Quinoa, Wild Rice, Buckwheat, Tomato, Herbs and Feta

CAULIFLOWER A LA ROMANA

Roasted with Lemon, Capers and Parmesan Bread Crumbs

BRAISED BABY ARTICHOKEs

with Spring Onions and Tomatoes

BROWN SUGAR AND ORANGE GLAZED CARROTS

HERB ROASTED BABY CARROTS

with Paprika Honey and Lemon

GRIDDLE SEARED GREEN BEANS

with Peppers and Onions

SOY GINGER GREEN BEANS

with Garlic Butter

ROASTED BROCCOLI

with Hazelnuts, and Lime-Thai Chile Butter

ASPARAGUS

with Lemon Vinaigrette and Shaved Parmesan

FIELD PEA SALAD

with Cherry Tomatoes and Herbs

SHAVED BRUSSEL SPROUTS

with Butter and Shallots

ROASTED WINTER VEGETABLES

with Butternut Squash, Rutabagas, Turnips, and Brussel Sprouts

MEXICAN RATATOUILLE

with Eggplant, Squash, Tomatoes, Corn and Peppers stewed with Ancho Chile Powder, Dry Oregano, and Topped with Queso Fresco and Lime Zest

GRILLED RATATOUILLE

with Eggplant, Squash, Tomatoes, Corn and Peppers, all Grilled, then Diced and lightly stewed with Fresh Herbs and Vegetable Stock

GRILLED VEGETABLE SALAD

with Zucchini, Yellow Squash, Red Peppers, Golden Beets and Red Potatoes tossed with Balsamic Vinaigrette and Chopped Herbs

SALADS

SHAVED ASPARAGUS AND PRESERVED LEMON

Soft Herbs, Parmesan, Mixed Greens, Extra Virgin Olive Oil

PICKLED FENNEL, SHAVED CARROTS, WALNUTS

Mixed Greens, Toasted Fennel Seed Vinaigrette

CANDIED PICKLED BEETS, ORANGES, DRUNKEN GOAT CHEESE

Arugula and Red Leaf Lettuces with Citrus Vinaigrette

FOUR LEAF FARM PEA SHOOT SALAD

Ricotta Salata, Crispy Shallots, Lemon Poppy Seed Dressing

ARCADIAN MIXED LETTUCES, EASTER EGG RADISH, CRISPY PARMESAN

with Red Wine Vinaigrette

BUTTER LETTUCE, GRAPEFRUIT SUPREMES, CRISPY QUINOA

with Honey Shallot Vinaigrette

MANCHEGO, PAPRIKA CANDIED ALMONDS, FRISEE

with Quince Vinaigrette

YEAR-ROUND CLASSICS

CITRUS, FENNEL, AVOCADO, PISTACHIOS, SPRING MIXED LETTUCES

Sherry Shallot Vinaigrette

BABY ARUGULA, GOLDEN BEETS, RICOTTA SALATA, SPICY PECANS

Citrus Vinaigrette

TUSCAN KALE CAESAR

with Parmesan, Focaccia Croutons, and Caesar Dressing

DCC CLASSIC CAESAR

Romaine Lettuce, Focaccia Croutons, Shaved Parmesan, Pickled Shallots, Champagne Caesar Dressing

BUTTER LETTUCE, EASTER EGG RADISHES, CARAMELIZED ONIONS

Focaccia Croutons, Sherry Dijon Vinaigrette