

CAROLINA

30 PERSON MINIMUM • ALL PRICED PER PERSON

STARTERS

AVAILABLE PASSED OR STATIONED

SHRIMP COCKTAIL

with Cocktail Sauce and Lemon

PIMENTO CHEESE, HERBED CREAM CHEESE AND PEPPER JELLY

with Crackers

SPICED PORK RINDS

FRITO PIE BAR

NC chili, Pimento Nacho Cheese, Sour Cream, Scallions

DEVILED EGGS

Choice of:

Traditional

Jalapeno Cheese

Bacon Scallion

SMOKED RAW OYSTERS

with Creme Fraiche and Chives on Spiced Saltines

SAUSAGE CHEESE BALLS

SLOW SMOKED MEATS

SERVED WITH MARTIN'S POTATO ROLLS, EASTERN VINEGAR BBQ SAUCE,
WESTERN TOMATO BBQ SAUCE, AND DCC BLUEBERRY BBQ SAUCE

ST. LOUIS STYLE RIBS (BIG AND MEATY)

SLICED BEEF BRISKET

CHICKEN

Choice of style:

Quartered Whole (bone in)

Pulled Natural

Lil Devil (Spicy!!)

SMOKED PORK SHOULDER

Chopped or Pulled

RIB EYE

PORK LOIN

Sliced

TURKEY

Pulled or Sliced

VEGAN

Shredded Mushrooms and Tofu marinated in BBQ Spices
and Slow Smoked

WHOLE HOG

100# avg (feeds approx 100 ppl)

SIDES

WATERMELON FETA SALAD

with Cucumber, Cherry Tomatoes, Mint and Red Wine Vinaigrette

CLASSIC FRESH FRUIT SALAD

MIXED GREENS SALAD

Carrot, Tomato, Cucumber, Red Onion, Balsamic and Housemade Ranch

CLASSIC CAESAR

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

BACON SMOKED GREEN BEANS

SESAME SOY GREEN BEANS

SLOW BRAISED COLLARD GREENS

with Country Ham

LIGHT AND CRISP CAROLINA SLAW

TRADITIONAL BAKED BEANS (VEGETARIAN)

MASHED POTATOES

TWICE BAKED SCALLOP POTATOES

with Cheddar, Scallions, and Bacon

CHIPOTLE MASHED SWEET POTATOES

BAKED MAC N' CHEESE

with Cheddar Custard and Pimentos

CLASSIC CREAMY POTATO SALAD

GRILLED CORN ON THE COB

with Roasted Poblano Butter, Lime Zest and Cilantro

COCONUT PECAN AMBROSIA SALAD

CORNBREAD

Choice of:

Honey

Jalapeno and Cheddar

Chorizo Scallion

FRESH MADE DCC BUTTERMILK BISCUITS



DURHAM
CATERING