



# HOLIDAY MENU

## 2019

### ELEVATED TABLED HORS D'OEUVRES

#### **PIMENTO CHEESE PLATTER**

DCC Pimento Cheese, Assorted Crackers, Celery

#### **BLESS YOUR HEART**

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

#### **CHARCUTERIE**

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

#### **CAROLINA CHEESE BOARD**

3 Local Cheese Selections, Dried Fruit, Spiced Nuts, Seasonal Chutney, 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

#### **ROASTED ATLANTIC SALMON**

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

# CLASSIC TABLED HORS D'OEUVRES

PASSED OR TABLED. \*REQUIRES CHEF ON SITE.

## VEGETARIAN

### **TOMATO CONFIT CAPRESE TARTLET**

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

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

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

### **LEMON ZUCCHINI FRITTERS**

Whipped Herbed Goat Cheese, Heirloom Tomato, Pickled Shallots

### **BRULEE GRAPEFRUIT CUSTARD TARTS\***

Baby Arugula

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

### **CHICKPEA FRIES**

Harissa Aioli

### **DEVILISH EGGS**

Garnished with House Pickled Jalapenos and Smoked Paprika

### **SPANAKOPITA**

Served with Cucumber Dill Yogurt

### **BUTTERNUT AND SPICED PECAN TARTLETS**

Maple Drizzle

### **MUSHROOM, POTATO & FONTINA FINGER PIES**

### **FRENCH ONION TARTS**

Herb Glazed Caramelized Onions, Savory Tart, Gruyere

### **SWEET POTATO EMPANADAS**

Toasted Chipotle Marshmallow, Candied Pecans

### **SAVORY CAULIFLOWER LEMON DOUGHNUT\***

## SEA

### **SALTINE CRUSTED FRIED OYSTERS**

Saffron Aioli, Orange Gelee, Cayenne

### **EVERYTHING ECLAIR WITH CURED TROUT**

Filled With Citrus Herbed Cream Cheese

### **TUNA TARTARE CROSTINI**

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

### **CHIPOTLE SALMON POTATO LATKES**

Crema Fraiche, Chives

### **SHRIMP COCKTAIL**

Traditional Housemade Cocktail Sauce and Lemons

### **CRAB CAKES**

Tartar, Tomatillo Pico do Gallo

### **CHIPOTLE SALMON POTATO LATKES**

Crema Fraiche, Chives

### **CRAB ARUGULA PESTO PALMIER**

Celery Root Puree, Apple, Brown Butter, Thyme

## LAND

### **LOLLIPOP LAMB CHOPS**

Griddled and Served with Mint Pesto

### **TANDOOR STYLE CHICKEN SKEWERS**

Spiced Yogurt Marinated and Grilled Chicken, Lemon, Cilantro

### **BACON WRAPPED BRUSSEL SPROUTS**

Cayenne Honey

### **CANDIED BACON**

Applewood Smoked, Skewered with Apple Chutney

### **GINGERED PORK MEATBALLS**

Quick Kimchi and Miso Caramel Glaze

### **SWEDISH MEATBALLS**

Cranberry Cream

### **BACON WRAPPED DATES**

Smoked Almond Cream Cheese

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

Maple Honey, Black Pepper Butter

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

Korean BBQ Marinated Grilled Tenderloin, Rice Chip, Saffron Aioli

### **CRISPY DUCK CONFIT BITES**

Currants, Red Pepper, Herbs, Plum Sauce

### **ARGENTINEAN STYLE EMPANADAS**

Marinated Beef, Fresh Herbs, Chimichurri Sauce

# COCKTAIL SNACKS

## **CACKALACKY SPICED PEANUTS**

## **SAVORY ROASTED ALMONDS**

## **HOUSEMADE CHEESE STRAWS**

Red Chili Flakes, Garlic, Parsley and Olive Oil

## **SWEET AND SALTY POTATO CHIPS**

# ENTREES

## FOWL

### **JOYCE FAMILY FARMS FREE RANGE CHICKEN BREAST**

with Roasted Shallot Parsley Butter

### **COQ AU VIN**

Red Wine Braised Boneless Chicken Thighs with Bacon, Pearl Onions, Mushrooms and Thyme

### **PECAN AND SAGE CRUSTED CHICKEN**

with Balsamic-Bourbon-Molasses Gastrique

### **PARMESAN CRUSTED CHICKEN**

with Lemon-Tomato Cream

### **CHICKEN COOKED UNDER A BRICK**

with Roasted Garlic and Herb Crema

## BEEF

### **GRILLED FLAT IRON STEAK**

with Scallion Teriyaki

### **WHOLE ROASTED TENDERLOIN**

with Whole Grain Rosemary Cream

### **BRAISED SHORT RIB BOURGUIGNON**

with Parsnips, Onions and Peas in Braising Liquid

### **SMOKED BRISKET**

with Apple Black Pepper Gastrique

### **PEPPERCORN CRUSTED BEEF TENDERLOIN**

with Horseradish Sauce

## PORK

### **ROAST PORK LOIN**

with Bacon, Rosemary and Onion Stuffing served with Apricot Chutney

### **CIDER DEMI BRAISED PORK OSSO BUCCO**

with Housemade Pappardelle

### **BRAISED PORK SHANK LASAGNA**

with Broad Noodles, Herbed Ricotta, Mozzarella, Parmesan, and Housemade Pomodoro

## SEA

### **LOBSTER CREAM CHEESE RAVIOLI**

with Garlic Sauteed Spinach, Brown Butter and Lemon Zest

### **GRILLED SALMON FILLET**

with Mushroom Maple Creama

### **GRILLED SWORDFISH LOIN**

with Basque Piperade and Smoked Paprika

### **TRADITIONAL SHRIMP AND GRITS**

with Mushrooms, Bacon, and Tomato

## VEGETARIAN

### **SEARED HALLOUMI CHEESE**

with Cumin Pea Puree

### **ROASTED BUTTERNUT RISOTTO**

with Ancho Roasted Mushrooms, Leeks, Toasted Pecans and Crumbled Blue Cheese

### **STUFFED ACORN SQUASH**

with Rosemary Focaccia, Roasted Mushrooms, Pine Nuts, Raisins and Smoked Gouda

### **CARAMELIZED ONION BRIOCHE PAIN PERDU**

with Roasted Pumpkin, Sage, Apples, Gruyere Cream and Bourbon Drizzle

### **EGGPLANT PARMIGIANA**

with Pomodoro Sauce and Fresh Mozzarella

### **SWEET POTATO AND RICOTTA RAVIOLI**

with Kale and Sage Brown Butter Sauce

## SIDES

### **CARAMELIZED BEETS AND ORANGE FENNEL CONFIT**

with Beet Greens, Garlic, and Walnuts

### **ANCIENT GRAIN SALAD**

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

### **CHICKPEAS**

with Kale, Garlic and Chile Flakes

### **CAROLINA GOLD RICE**

with Kale, Leeks, Garlic and Spiced Pumpkin Seeds

### **HERB ROASTED BABY CARROTS AND PARSNIPS**

with Cayenne Honey

### **ROASTED PUMPKIN SAGE FETTUCCINE ALFREDO**

### **POTATO GNOCCHI**

with Cauliflower, Mushrooms, Garlic, Parsley, Parmesan and Lemon Zest

### **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

### **SMOKY ROASTED SWEET POTATOES**

with Toasted Garlic and Rosemary

### **CREAMY MAC N' CHEESE**

with Cheddar Bechamel

### **SMOKED GOUDA GRITS**

### **BROWN SUGAR AND ORANGE GLAZED CARROTS**

### **GRIDDLE SEARED GREEN BEANS**

with Peppers and Onions

### **ROASTED BROCCOLI**

with Hazelnuts, and Lime-Thai Chile Butter

### **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

## LARGE FORMAT DESSERT

### **GOLDEN RAISIN SPICE CAKE ORANGE GLAZE**

### **CARAMELIZED CITRUS TART**

### **DRUNKEN PEAR BREAD**

with Port Glaze

### **CHEF SELECTED HOLIDAY COOKIES**

### **CHAI SPICED PUMPKIN PIE**

and Whipped Cream

### **CHOCOLATE CREAM PUFF**

with Salted Caramel