



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 15

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