

## HORS D' OEUVRES

### POULTRY DISHES

FRIED SESAME CHICKEN TENDERS W/ DIPPING SAUCES  
PULLED CHICKEN SLIDERS W/ CAROLINA SLAW  
TARRAGON CHICKEN SALAD IN PHYLLO CUPS

### SEAFOOD DISHES

CAJUN SHRIMP SALAD IN PHYLLO CUPS  
CUCUMBER/SMOKED SALMON MINI SANDWICH  
MINI SHRIMP AND GRITS  
FRIED OYSTERS

### MEAT DISHES

TOMATO, LEEK AND BACON TARTS  
MINI BACON, TOMATO AND BASIL MAYO SANDWICHES  
SWEET POTATO GAUFRETTE W/ CRANBERRY CHUTNEY AND PORK TENDERLOIN  
MINI COUNTRY HAM BISCUITS W/ WHOLE GRAIN HONEY MUSTARD  
PARMESAN TOASTS W/ COUNTRY HAM AND FIG JAM  
PULLED BBQ CHICKEN ON CORN CAKES WITH VINEGAR SLAW  
PULLED BBQ SLIDERS WITH CAROLINA SLAW  
BEEF TENDERLOIN CROSTINI W/ LEEK & HORSERADISH AIOLI

### VEGETARIAN DISHES

HUSHPUPIES  
FRIED GREEN TOMATOES  
SPICY GARLIC FRIES  
FANCY MAC AND CHEESE BITES  
GOAT CHEESE AND CARAMELIZED ONION TARTS  
BEET AND GOAT CHEESE TARTS  
PIMENTO CHEESE TOASTS  
DEVILED EGGS  
SUMMER FRUIT SALAD  
SPANAKOPITA  
PUMPKIN RISOTTO  
GRILLED VEGETABLE AND HERB CROSTINI  
GRILLED VEGETABLE AND HERB GOAT CHEESE CROSTINI  
ASSORTED CHEESE PLATE W/ FRESH FRUIT AND JAMS  
HEIRLOOM TOMATO TARTS W/ PESTO  
CUCUMBER, TOMATO AND ONION VINEGAR SALAD  
GRILLED ASPARAGUS CROSTINI  
PASTA SALAD - ROASTED RED PEPPERS FETA CHEESE, TOMATO, TOSSED IN A SHERRY SHALLOT  
VINAIGRETTE

# SOUTHERN COMFORT CATERING

(919) 801-8015 [WWW.SOUTHERNCOMFORTCATERINGNC.COM](http://WWW.SOUTHERNCOMFORTCATERINGNC.COM)

## ENTREES

### POULTRY DISHES

CHICKEN MOLE  
SOUTHERN BAKED CHICKEN  
BUTTERMILK FRIED CHICKEN  
CHICKEN & CHICK PEA CURRY BRAISED GREENS  
MARINATED GRILLED CHICKEN BREAST  
ROSEMARY ROASTED CHICKEN

### SEAFOOD DISHES

SHRIMP & GRITS  
CAJUN SNAPPER  
FRIED CATFISH  
BLACKEN FISH W/ A CREOLE SAUCE  
GUMBO WITH A DARK ROUGH  
SOFT SHELL CRABS  
N.C. LUMP CRAB CAKES  
PINK SNAPPER W/A CORN RISOTTO  
SEA BASS W/ FENNEL SALAD  
SALMON W/ A LEMON DILL BUTTER SAUCE  
N.C. SCALLOPS AND BACON WITH HOMINY  
PAN SEARED TUNA WITH A LEMON BUTTER SAUCE

### MEAT DISHES

BBQ A LA CARTE  
PAN SEARED DUCK  
BOURBON PORK LOIN  
BROWN SUGAR GLAZED HAM  
RIBS- SLOW COOKED IN A BLACK STRAP BBQ SAUCE  
FILET MIGNON W/ A DEMI GLAZE  
JAMBALAYA – DIRTY RICE W/ ANDOUILLE SAUSAGE & SHRIMP  
OVEN ROASTED PORK LOIN W/ A MANGO FRUIT SAUCE  
PORK LOIN STUFFED W/ GOAT CHEESE AND PESTO  
PORK LOIN STUFFED W/ COLLARDS, PECANS, AND PARMESAN  
PORK TENDERLOIN ROLLED W/ COLLARDS, PECANS, AND PARMESAN  
N.C. BBQ SAMPLER- INCLUDING COLLARDS, HOPPIN JOHN, AND CORNBREAD

### VEGETARIAN DISHES

FRIED GREEN TOMATOES  
VEGETABLE LASAGNA  
GINGER NOODLE SALAD W/ PEANUTS, LEMONGRASS, AND MANDARIN ORANGES

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## **Sample Menus**

A sampling of menus designed to give you some ideas of what we do and spark some ideas of your own.

### **Summer Backyard Party**

Fried oysters  
Heirloom tomato tarts with pesto and quark  
Fruit and Cheese Platter  
Pulled NC pork BBQ with slaw  
Southern Fried Chicken  
Summer fruit salad  
Grilled corn on the cob with herb butter  
Local green salad with fried goat cheese and sherry shallot vinaigrette  
Southern Cornbread

### **Corporate Buffet Lunch**

Assorted sandwiches served on fresh local bread, include:  
Tarragon chicken salad,  
House roasted turkey and sharp cheddar,  
Roast beef with provolone and roasted peppers,  
Baked ham and Swiss and balsamic grilled vegetables and goat cheese  
Sides include: Southern potato salad, pasta salad w/ pesto vinaigrette, fruit salad w/ mint, kettle chips or mixed green salad w/ assorted dressings.  
Platter of assorted bar cookies and brownies.  
Sweet and Unsweet Tea plus bottled water.  
Please ask about our boxed lunches.

### **Corporate Buffet Breakfast**

Goat cheese feathered eggs  
French toast w/ Vermont maple syrup  
Fruit salad w/ fresh mint  
Cheesy grits  
Bagels w/ smoked salmon & traditional accompaniments  
Coffee and juices

### **Summer Wedding**

Smoked salmon canapés w/ dill cream & crispy shallots  
Parmesan toasts w/ country ham & fig jam  
Deviled eggs  
Shrimp & Grits  
Beef tenderloin carving station w/ shallot & red wine reduction, horseradish cream & caramelized onions  
Green bean and radicchio salad w/ beets, balsamic red onions & Celebrity Dairy goat cheese  
Fried green tomatoes  
Potato & leek tarts

### **Holiday Cocktail Party**

Goat cheese & caramelized onion tarts  
Pork tenderloin crostini w/ dried cherry chutney & watercress  
Pork belly on crispy grit cake w/ sweet pickled shallots  
Sweet potato chips w/ duck confit & cranberries  
Country ham wrapped dates stuffed w/ parmesan  
Seared tuna bruschetta w/ cucumber & pimento mayo  
Garlic roasted tomato & goat cheese tarts

