

DURHAM, NC

*Southern Harvest*  
— CATERING COMPANY —

# *Catering Menu*





**Chef Driven. Locally Sourced. Southern Inspired.**

[www.southernharvesthg.com](http://www.southernharvesthg.com)  
919.413.7180

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## *Love & Nourish*

Our mission is to love and to nourish you, our guest, with gracious hospitality, wonderful food and a listening ear for how we can turn your vision into a wonderful reality.

From the initial planning stages to the service, food and beverage on your special day, we will be dedicated to providing you the very best service and hospitality.

We promise to live up to our word and to your expectations.

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## *Southern-Style Cuisine*

Our menus, carefully curated by Chef William Thomas Robinette, use fresh, seasonal ingredients and are inspired by traditional Southern cuisine. We offer a variety of items to suit every taste and style, with seasonal favorites available to spice things up. Mix-and-match hors d'oeuvres for a classy cocktail reception, choose your favorites for a full-service buffet, or add a touch of elegance with a hand plated dinner. Whatever you have in mind, we have the perfect menu items for you.

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# *Fors & Peures*

## *Grilled Baguette* topped with

Housemade Pimento Cheese *with Ashe County Hoop Cheese*  
Housemade Pimento Cheese *with Applewood Smoked Bacon*  
Local Cheese, Honey, and Cracked Pepper  
Creamy Brie *with Seasonal Compote and Balsamic Reduction*  
Smoked Trout *with Southern Harvest Chimichurri, Brie, & Whole-Grain Mustard Sauce*  
Balsamic Heirloom Tomatoes & Ashe County Blue Cheese *(spring/summer)*  
Brussels Sprout Tapenade *with Blue Cheese (fall/winter)*  
Smashed White Bean and Kale *(fall/winter)*

## *Stuffed Biscuits*

Country Ham *with Southern Harvest Chimichurri*  
Housemade Pimento Cheese  
Housemade Pimento Cheese *with Country Ham or Bacon*  
Egg Salad *with Country Ham or Bacon*

## *Platters*

Classic NC Fruit Platter *with seasonal fruit selection*  
NC Local Cheese Platter *with crackers and grilled baguette*  
Vegetable Crudité *with ranch and hummus*  
Southern Harvest Charcuterie Platter *with local cheeses*

## *House-Made Dips*

Sweet Onion and Turnip Greens *with grilled baguette*  
Hummus *with pita points*  
Artichoke Dip *with grilled baguette or crackers*  
Potato, Broccoli, and Cheese *with grilled baguette*  
Southern She-Crab Dip *with grilled baguette or crackers*  
NC Creamy Green & Blue Cheese *with chips (spring/summer)*  
Brussels Sprouts *with grilled baguette or crackers (fall/winter)*

## *Satay Skewers* with your choice of sauce

Grilled Vegetable Skewers *(we recommend balsamic glaze)*  
Grilled Marinated Chicken Satay *(Pesto Ranch or Asian sesame)*  
Grilled Marinated Beef Satay *(we recommend chipotle ranch)*  
Seared Pork Belly *(with Southern Harvest BBQ Sauce)* *\*must be grilled on-site*  
Fried Green Tomato Caprese Skewers *\*must have fryer on-site*

## *Deviled Eggs*

Traditional Deviled Eggs *topped with paprika*  
Pimento Cheese *with Applewood Smoked Bacon*  
Diablo Deviled Eggs *with jalapeño and cilantro*

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## *From the Garden*

Roasted New Potato Boats *with local goat cheese, honey, and caramelized onions*

Stuffed Mushrooms *with spinach, roasted red pepper, and breadcrumbs*

Cucumber Cups *(spring/summer)*

*stuffed with Thai chicken salad*

*stuffed with tomato and cucumber salad*

Zucchini Cups *(fall/winter)*

*stuffed with Thai chicken salad*

*stuffed with smashed white bean and kale*

Deviled Potatoes *roasted new potatoes stuffed with German potato salad*

Twice Baked Mashed Potato Puffs

## *From the Sea*

Mini Crab Cakes *with chipotle aioli*

Mini Salmon Cakes *with dill crème fraiche*

Shrimp and Grits *with Southern Harvest trinity sauce*

Pickled Shrimp *with avocado horseradish and cucumber vodka cocktail sauce*

## *Sliders & Such*

Grit Cakes *with chipotle-braised chicken*

Mini Angus Sliders *with American cheese, lettuce, tomato, and onion*

Meatloaf Sliders *with Southern Harvest BBQ sauce (2 platter minimum)*

Roast Beef Sliders *(2 platter minimum)*

*with lettuce, tomato, onion, & horseradish or whole-grain mustard*

Portobello Mushroom Sliders

*with roasted red peppers, chipotle aioli, and fresh mozzarella*

Crab Cake Sliders *with chipotle aioli*

Salmon Cake Sliders *with dill crème fraiche*

Shredded Pork Shank Sliders *with smoky tomato sauce (2 platter minimum)*

## *Serving Styles & Tips*

### **Passed Appetizers**

*may require additional servers, which will be included on your proposal. Passed appetizers also save you money on china rental, as many are served by staff with toothpicks or a simple cocktail napkin.*

### **Stationary Appetizers**

*are generally self-serve for guests and we recommend ordering more food than you would with passed appetizers. Some items are required to be stationary, as they may need to be kept at temperature. Ask us which these are!*

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# Salads & Soups

## Breads, Butters, and Oils

### Traditional Salads

#### Caesar Salad

with romaine, herbed croutons, parmesan cheese, and caesar dressing

#### Chopped Salad

with romaine, bacon, Gorgonzola bleu cheese, and peppercorn-ranch dressing

#### Spinach Salad

with baby spinach, crimini mushrooms, bacon, hard-boiled eggs, and honey mustard

#### Greek Salad

with romaine, Kalamata olives, tomatoes, feta cheese, and Greek vinaigrette

### Spring & Summer Salads

#### Seasonal Spinach Salad

with baby spinach, strawberries, toasted almonds, goat cheese, and house-made strawberry vinaigrette

#### Summer Minestrone Salad

with heirloom tomatoes, wax beans, white beans, roasted corn, basil, and house-made tomato vinaigrette

#### Grilled Watermelon Salad

with watermelon, fresh mint, feta cheese, and balsamic vinaigrette

#### Baby Bibb Salad

with baby bibb, Mandarin oranges, toasted almonds, bleu cheese crumble, and house-made citrus vinaigrette

#### Southern Panzanella Salad

with house-made herbed croutons, heirloom tomatoes, fresh mozzarella and shredded parmesan cheeses, and house-made citrus vinaigrette

#### Arugula Salad

with grilled beets, candied pecans, gorgonzola, and honey mustard dressing

### Fall & Winter Salads

#### Pear Salad

with mixed greens, sliced pear, toasted walnuts, bleu cheese, and balsamic vinaigrette

#### Southern Kale Salad

with NC Kale, roasted butternut squash, toasted walnuts, goat cheese, and balsamic vinaigrette

#### Winter Salad

with shaved Brussels sprouts, kale, candied pecans, raisins, gorgonzola bleu cheese, and balsamic vinaigrette

### Soups

Chilled Tomato Gazpacho (spring/summer)

Chilled Watermelon Gazpacho with mint (spring/summer)

Tomato Bisque with herbed croutons (spring/summer)

Roasted Corn Chowder (spring/summer)

Butternut Squash Bisque with toasted coconut cream (fall/winter)

Creamy Potato and Leek Soup with or without bacon (fall/winter)

White Bean Soup with country ham (fall/winter)

Barley and Mushroom Soup (fall/winter)

### Breads, Butters, & Oils

Yeast Rolls served with choice of butter

Brioche Rolls sliced

Jalapeño Cornbread from Yates Mill

Butter Balls

Herbed Butter

Herbed Olive Oil\*  
served on each table

\*requires rental bowls



### *Traditional Sides* available year-round

Smoked Gouda Mac & Cheese  
Butternut Squash Mac & Cheese  
Mashed New Potatoes *with butter and garlic*  
Roasted New Potatoes *with olive oil and herbs*  
Potato Salad *with green beans, corn, and brown butter dressing*  
Bleu Cheese and Napa Cabbage Cole Slaw  
Green Beans *with bacon and red onion*  
Green Beans *with heirloom tomatoes and pistachios*

### *Spring & Summer Sides*

Grilled Seasonal Vegetables *with balsamic glaze*  
Sugar Snap Peas *with or without bacon*  
Dirty Rice *with pork sausage and heirloom tomatoes*  
Grilled Asparagus *with white balsamic butter*  
Roasted Fingerling Potatoes *with olive oil and herbs*  
Creamed Corn *with country ham*  
Succotash *with lima bean, corn, and stewed tomatoes*

### *Fall & Winter Sides*

Roasted NC Root Vegetables *with rosemary oil and herbs*  
Sautéed Brussels Sprouts *with country ham and honey*  
Candied Sweet Potatoes  
Brown Sugar-Glazed Carrots  
Oven-Roasted Baby Carrots and Parsnips *with rosemary oil*  
Sweet Potato and Cranberry Bake  
Wild Rice *with butternut squash*  
Field Peas *with garlic and onion*  
Braised NC Mustard Greens *with or without bacon*

### *Sauces*

Smoky Tomato Sauce <i>our Signature Sauce</i>	Honey Mustard
Southern Harvest Chimichurri	Gorgonzola Ale
Wasabi Cucumber	Dijon Cream
Sun-Dried Tomato Hummus	Butternut Cream
Sweet Onion Dip	Peach Bourbon <i>(spring/summer)</i>
Cucumber Dill	Strawberry Mint <i>(spring/summer)</i>
Asian Sesame	Peachy Mustard <i>(spring/summer)</i>
Pesto Ranch	Chipotle Blackberry <i>(spring/summer)</i>
Chipotle Ranch	Cranberry BBQ <i>(fall/winter)</i>





# Entrees

## Chicken

- Grilled Chicken Breasts *with mushroom sauce or dijon cream sauce*
- Roasted "Airline Cut" Chicken Breast *with mushroom sauce or dijon cream sauce*
- Braised Chicken Thighs *in white wine sauce*

## Seafood

- Pan-Seared Trout *with oyster cream sauce*
- Grilled Salmon\* *with lemon dill sauce*

## Pork

- Roasted Pork Loin *(choice of sauce)*
  - with Gorgonzola Cream Sauce*
  - with Butternut Cream Sauce*
  - with Peach Bourbon Sauce (spring/summer)*
- Grilled Pork Chops *with blackberry chipotle (spring/summer) or apple butter (fall/winter)*
- Fettuccine *with pork shank bolognese and smoky tomato marinara*

## Vegetarian Options

- Cauliflower or Sweet Corn Risotto *with mushrooms and seasonal vegetables*
- Zucchini and Mushroom Ragout *over Southern grits*

## Beef

- Southern Tea-Marinated Flank Steak\* *(choice of sauce)*
  - with Southern Harvest Chimichurri*
  - with Southern Harvest Smoky Tomato Sauce*
  - with Turnip Green Pesto Horseradish*
- Prime Rib\* *with Au Jus and horseradish sauce*
- Braised Beef Ribs *with smoky tomato sauce*

## Serving Styles

### Self-Serve Buffet\*

*includes minimum staffing needed to set up food, but does not allow adequate staff for additional service (table setting, bussing, cake cutting and service, etc.)*

*Recommended only for smaller, more informal parties and events.*

*\*limited menu selections available*

### Full-Service Buffet

*includes full staffing on-site to set up buffet (and guest tables if requested), serve guests from the buffet line, bus all tables to be clear of plates, glasses, and debris, cut and serve cake if desired, and assist in venue cleanup.*

### Plated Dinners

*include at least one staff member per guest table, on-site chefs and cooks to prepare and plate meals in the kitchen, full-service setup, serving, bussing tables, cake cutting if desired, and venue cleanup at the end of the night.*

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Photo by: Richard Barlow Photography

## Carving Stations include rolls and sauces

Southern Tea-Marinated Flank Steak\* *with choice of sauce*  
 Prime Rib\* *with Au Jus and horseradish*  
 Roasted Pork Loin\* *with choice of sauce*  
 Beef Tenderloin\* *with red wine-mushroom sauce*

## Pasta Station (requires equipment rental)

Includes: *your choice of one pasta, two sauces, two meats, and three veggies or cheeses*

### Pastas:

Penne  
 Fettuccine  
 Spaghetti  
 Rotini/Spiral  
 Gnocchi\*\*

### Sauces:

Marinara  
 Alfredo  
 Basil Pesto  
 Butternut Cream (f/w)  
 Gorgonzola Cream\*\*

### Meats:

Ground Beef  
 Ground Turkey  
 Grilled Chicken  
 Sweet Italian Sausage  
 Shrimp\*\*

### Cheeses:

Parmesan  
 Romano  
 Cheddar  
 Mozzarella  
 Asiago

### Vegetables:

Black Olives  
 Grilled Eggplant  
 Sun-Dried Tomato  
 Hot Peppers

Sweet Peppers  
 Sautéed Mushrooms  
 Sautéed Red Onion  
 Roasted Garlic

Spinach  
 Grilled Zucchini  
 Grilled Yellow Squash  
 Baked Sweet Potato

## Slider Bar

Includes: *your choice of two sliders and four slider toppings*

### Sliders:

Angus Beef  
 Meatloaf  
 Roast Beef\*\*  
 Shredded Pork Shank  
 Grilled Portobello  
 Grilled Seasonal Vegetables

### Slider Toppings:

Lettuce  
 Tomato  
 Cheddar Cheese  
 Swiss Cheese  
 Pepperjack Cheese  
 American Cheese  
 Cole Slaw  
 Sautéed Red Onion  
 Sautéed Mushroom  
 Bacon  
 Roasted Red Peppers  
 and more...

## Chef-Attended Stations

Chicken & Waffles *(requires fryer on-site)*  
*Quartered waffles cooked on-site, buttermilk fried chicken, honey butter, and warm maple syrup*

Macaroni & Cheese Bar  
*with choice of up to five toppings*

Mashed Potato Bar  
*with choice of up to five toppings*

Make-Your-Own Salad Bar  
*with choice of romaine, mixed greens, or NC kale with up to five toppings and two dressings*

Seasonal Salad Display  
*with any three pre-prepared salads of your choice*

## Available Toppings:

Roasted Red Peppers	Diced Country Ham
Caramelized Onions	Diced Grilled Chicken
Crispy Onions	Flank Steak**
Diced Tomatoes	Shredded Pork Shank**
Roasted Garlic	Crab**
Jalapeños	Sautéed Shrimp**
Salsa	Bacon Pieces
Cheddar Cheese	Seasoned Breadcrumbs
Bleu Cheese	Smoked Gorgonzola
Sautéed Mushrooms	Sour Cream

\*\*subject to additional charges

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