

FROM TRIANGLE TO TRIAD

Southern Harvest

- HOSPITALITY GROUP -

CATERING & EVENTS *menu*



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Some items can be made gluten free upon request

Who We Are

Love & Nourish

Our mission is to love and 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 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.

Southern-Inspired Cuisine

Our menus are carefully curated and use fresh, seasonal ingredients inspired by traditional Southern cuisine. We offer a variety of items to suit every taste and style, with seasonal favorites available to spice up your menu. 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.





Grazing

Individual Bites

Housemade Pimento Cheese on
Toasted Baguette or Mini Biscuit

Add Applewood Smoked Bacon
or Crispy Country Ham

Toasted Baguette Bites

with Goat Cheese, Honey, and
Cracked Pepper on Toasted
Baguette
OR

with Creamy Brie with Seasonal
Fruit Compote and Balsamic
Reduction

OR

with Balsamic Marinated
Tomatoes with Pesto and Shaved
Parmesan

Tapenade Toasts

Choice of Tomato Basil or Fig

Smoked Salmon Rillettes

in Endive Cup

“Church Social” Deviled Eggs

with Smoked Paprika

Pimento Cheese Deviled Eggs

with Crisp Country Ham

“Diablo” Deviled Eggs

with Jalapeno Cilantro Relish

Roasted New Potato Boats

with Goat Cheese, Honey, and
Caramelized Onions

Cucumber Cups

with Sesame Chicken Salad,
Cilantro, and Sriracha

OR

with Tomato-Cucumber Salad
and Balsamic Glaze

Fried Chicken Salad Mini Biscuit

with Bread and Butter Zucchini
Pickles

Stuffed Mushroom Caps

with Spinach, Roasted Red
Pepper, and Breadcrumbs

Shaved Brisket Crostini

with Gorgonzola Cream and
Balsamic Glaze

Cheese Grits Cake

with Bourbon BBQ Pulled Chicken

Shrimp and Grits Boat

with Southern Harvest Trinity
Sauce

Crab and Bay Shrimp “Walking
Cocktail”

a Portable Classic

Ahi Tuna Lettuce Cup

with Avocado, Wasabi, and Sweet
Soy

Bluefin Tuna

with Chimichurri, Also Offered with
Lemon Butter or Sweet Soy Sauce

Skewers

Grilled Marinated Chicken

with Pesto Ranch

Grilled Marinated Flank Steak

with Horseradish Aioli

Grilled Vegetables

with Balsamic Glaze

Caprese

with Balsamic Glaze

Jambalaya Skewer

with Creole Remoulade

Chicken and Waffles

with Hot Honey and Maple
Syrup



Crowd Favorites

Shrimp Cocktail

with Horseradish Cocktail Sauce and Lemon

Warm Spinach and Artichoke Dip

with Baguette Toasts and Tortilla Chips

Hummus with Grilled Pita

with Balsamic Glaze

Roasted Brussels Sprouts Dip

with Baguette Toasts and Crackers

Buffalo Chicken Dip

with Tortilla Chips and Veggie Sticks

Potato, Broccoli, and Sharp Cheddar Dip

with Baguette Toasts and Tortilla Chips

Shrimp Ceviche

with Tortilla Chips

Southern She-Crab Dip

with Baguette Toasts and Crackers

Smoked Chicken Wings

with Choice of Sauces

Southern Harvest Cheese Platter

with Seasonal Fruit, Baguette Toasts, and Crackers

Southern Harvest Charcuterie and Cheese Platter

with Baguette Toasts

Vegetable Crudite

with Hummus and Ranch Dip

Southern Harvest Pimento Cheese Dip

with Grilled Pita and Veggie Sticks

Seasonal Fruit Platter

Sliders & Such

Mini Angus Sliders

with American Cheese, Lettuce, Tomato, Onion

Meatloaf Sliders

with Mashed Potatoes and Caramelized

Onion Gravy *2 Platter Minimum

Pit Smoked Turkey Sliders

with Cranberry-Jalapeno Relish

BBQ Pulled Chicken Sliders

with Knucklehead BBQ Sauce and Cole Slaw

BBQ Pulled Pork Sliders

with Carolina Vinegar Sauce and Cole Slaw

Pit Smoked Brisket Sliders

Chopped and Sauced with Bread and Butter Zucchini Pickles

Crab Cake Slider

with Chipotle Aioli

Mini Veggie Burger

with Roasted Red Peppers and Pesto Aioli



Grilled Mushroom

with Roasted Red Peppers, Fresh Mozzarella, and Chipotle Aioli

Mini Chili Dog

with Cole Slaw and Yellow Mustard





Salads

Year-Round Classics

Caesar Salad

with Romaine, Herbed Croutons, Parmesan Cheese, and Caesar Dressing

Chopped Salad

with Romaine, Bacon, Hard Boiled Eggs, Tomatoes, Crumbled Gorgonzola, and Peppercorn-Ranch Dressing

Spinach Salad

with Baby Spinach, Crimini Mushrooms, Bacon, Hard Boiled Eggs, and Honey Mustard Dressing

Greek Salad

with Romaine, Kalamata Olives, Tomatoes, Cucumbers, Bell Peppers, Red Onion, Feta Cheese, and Red Wine-Oregano Vinaigrette

Arugula Salad

with Grilled Beets, Candied Pecans, Gorgonzola, and Honey Mustard Dressing

Spring & Summer

Summer Spinach Salad

with Baby Spinach, Strawberries, Toasted Almonds, Goat Cheese, and House-Made Strawberry Vinaigrette

Summer Bean Salad

with Tomatoes, Green Beans, White Beans, Corn, and White Balsamic Vinaigrette

Grilled Watermelon Salad

with Watermelon, Fresh Mint, Feta Cheese, and Balsamic Vinaigrette

Fall & Winter

Pear Salad

with Mixed Greens, Sliced Pear, Toasted Walnuts, Crumbled Gorgonzola, and Balsamic Vinaigrette

Southern Kale Salad

with Baby Kale, Roasted Butternut Squash, Toasted Walnuts, Goat Cheese, and Balsamic Vinaigrette

Winter Salad

with Shaved Brussels Sprouts, Baby Kale, Candied Pecans, Dried Cranberries, Crumbled Gorgonzola, and Balsamic Vinaigrette

Side Items

Year-Round Classics

Smoked Gouda Macaroni & Cheese

Velvety, Elevated and Indulgent

Brown Sugar-Glazed Carrots

Tender and Sweet with a Glossy Finish

Sweet Potato and Cranberry Bake

Cozy and Festive

Wild Rice Pilaf

Rustic and Nutty yet Refined

Mashed New Potatoes

with Butter and Garlic

Roasted New Potatoes

with Olive Oil and Herbs

Green Beans

with Bacon and Red Onion or Olive Oil, Tomato and Pistachio

Grilled Seasonal Vegetables

with Balsamic Glaze

Spring & Summer

Dirty Rice

with Pork Sausage and Heirloom Tomatoes

Grilled Asparagus

with White Balsamic Butter

Creamed Corn

with Charred Leeks

Fall & Winter

Roasted NC Root Vegetables

with Rosemary Oil and Herbs

Sautéed Brussels Sprouts

with Country Ham and Honey

Candied Sweet Potatoes

Nostalgic, Sweet and Savory

Oven-Roasted Baby Carrots and Parsnips

with Rosemary Oil

Consuming raw or undercooked meats, poultry, seafood, shellfish, or eggs may increase your risk of food-borne illness.



Entrees

Poultry Selections

Grilled Chicken Breasts

with Choice of Sauce:

Chimichurri, Dijon Cream Sauce,
Knucklehead BBQ Sauce,
Mushroom Cream

Braised Chicken Thighs

with White Wine and Garlic

Pit Smoked Turkey Breast

with Cranberry-Jalapeno Relish
and Traditional Gravy

Grilled and Roasted 8 Cut
Chicken (Bone in)

Choice of BBQ, Teriyaki, or
Lemon Herb

Pork Selections

Pork Loin

Slow Roasted or Smoked, with Our
Peach Bourbon Sauce

Bacon Wrapped Pork Tenderloin

Grilled or Smoked, with Our
Peach Bourbon Sauce

Beef Selections

Certified Angus Beef Prime Rib

Slow Roasted or Smoked, with
Red Wine Jus and Horseradish
Sauce

Slow Braised Beef Short Ribs

Choice of Red Wine Jus or
Knucklehead BBQ Sauce

Certified Angus Beef Tenderloin

Grilled, Slow Roasted, or Smoked,
with Choice of Sauce

Grilled Certified Angus Flank
Steak

with Choice of Sauce

Beef Sauces

Chimichurri

Horseradish Sauce

Red Wine Jus

Bearnaise Aioli

Knucklehead BBQ
Sauce

Mushroom Cream

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Seafood Selections

Grilled Salmon Filet

with Lemon Dill Butter

Grilled Tuna Steak

with Chimichurri or Sweet Soy
and Wasabi

Grilled Red Snapper

with Chimichurri

Shrimp and Grits

with Southern Harvest Trinity
Sauce

Vegetarian Selections

Roasted Cauliflower &
Mushroom Risotto

Nutty Sweetness Meets Umami

Impossible Tamale Pie

Corn, Black Beans and
Cornbread with Seasoned
Meatless Ground Beef

Zucchini and Mushroom Ragout

over Cheese Grits



Asparagus Pasta

Charred Asparagus and Kale
Tossed with Penne Pasta and
Lemony Cannellini Beans

Spiced Chickpea Stew

with Coconut and Turmeric,
Served with Grilled Pita Bread

Pasta Primavera

Penne Pasta and Lightly Sautéed
Seasonal Vegetables in a Lemon
Herb Cream Sauce

Individual Mushroom Pot Pies

with Roasted Vegetables and Red
Wine Sauce

Grilled Cauliflower Steaks

with Chimichurri

Grilled Marinated Tofu

with Knucklehead BBQ Sauce
and Chimichurri





Stations & Bars

Carving Stations

Seasoned Grilled Flank Steak
with Choice of Sauce

Prime Rib

Slow Roasted or Smoked

Roasted Pork Loin

Slow Roasted or Smoked

Beef Tenderloin

Slow Roasted, Grilled, or Smoked

Bone in Rack of Pork

Slow Roasted or Smoked

Pit Smoked Turkey Breast
over Local Hickory Wood

Sliders

Angus Beef

Meatloaf

BBQ Pulled Pork

BBQ Pulled Chicken

Mini Veggie Burger

Pit Smoked Turkey

Pit Smoked Brisket

Grilled Mushroom

Mini Chili Dog



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Pasta Station

INCLUDES 1 PASTA, 2
SAUCES, 2 MEATS AND 3
VEGGIES OR CHEESES

Pastas

Penne, Fettuccine, Spaghetti,
Rotini or Gnocchi

Sauces

Marinara, Alfredo, Basil Pesto,
Butternut Cream or Gorgonzola
Cream

Meats

Ground Beef, Turkey, Chicken,
Italian Sausage or Shrimp

Cheeses

Parmesan, Romano, Cheddar,
Mozzarella or 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

Cheeses

Parmesan, Romano, Cheddar,
Mozzarella or Asiago

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Fajita Bar

INCLUDES CORN AND
FLOUR TORTILLAS

Includes

Seasoned Grilled Chicken Breast,
Seasoned Flank Steak and Grilled
Vegetables

Toppings

Lettuce, Pico De Gallo, Cheddar
OR Cotija Cheese, Sautéed
Onions, Seasoned Rice, Black
Beans, Sour Cream and Salsa

Mac & Cheese Bar

CHOOSE 5 TOPPINGS

Toppings

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

Mashed Potato Bar

CHOOSE 5 TOPPINGS

Toppings

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

Make Your Own Salad Bar

WITH CHOICE OF
ROMAINE, MIXED GREENS
OR NCKALE WITH UPTO
FIVE TOPPINGS AND TWO
DRESSINGS

Toppings

Grape Tomato, Cucumber,
Shredded Carrots, Red Onions,
Black Olives, Kalamata Olives,

Mushrooms, Spinach, Zucchini,
Yellow Squash, Sun-Dried
Tomato, Hot Peppers, Sweet
Peppers, Grilled Beets, Roasted
Garlic, Shredded Cheese,
Feta, Blue Cheese Crumbles,
Goat Cheese, Parmesan,
Croutons, Toasted Walnuts,
Candied Pecans

Dressings

Peppercorn-Ranch, Honey
Mustard, Gorgonzola Blue
Cheese, Balsamic Vinaigrette,
Greek Vinaigrette, Caesar,
Strawberry Vinaigrette, Citrus
Vinaigrette

Seasonal Salad Display

CHOOSE 3 WITHIN SEASON

Year Round

Caesar Salad, Chopped Salad,
Spinach Salad, Greek Salad
or Arugula

Spring & Summer

Seasonal Spinach Salad, Grilled
Watermelon Salad, Summer
Bean Salad

Fall & Winter

Pear Salad, Southern Kale Salad
or Winter Salad



Nacho Bar

Meat

Seasoned Ground Beef OR
Grilled Chicken

Toppings

Fresh Tortilla Chips, Queso,
Shredded Cheddar, Pico De
Gallo, Guacamole, Diced Onion,
Jalapeños, and Sour Cream

Soft Pretzel Bar

Warm, Soft Pretzels with a
Variety of Toppings and Dips

Kosher Salt, Beer Cheese,
Mustard, Cinnamon-Sugar, and
Hummus

Street Taco Bar

Mini Tacos Stuffed with Your
Choice of Meat

Ground Beef, Shredded Chicken,
or Pulled Pork

and Toppings

Onion, Cilantro, Cheese, and
Salsa

Tater Tot Station

(REQUIRES FRYER ON SITE)
CHOOSE 5 TOPPINGS

Toppings

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



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Southern Harvest

X



Pit-Smoked Meats

Beef Brisket

Certified Angus Beef Brisket Rubbed with Only Salt and Pepper, Slow Smoked for 14 Hours, and Served Sliced or Chopped & Sauced in Our Knucklehead BBQ Sauce, Also Available Whole for Carving (DF, GF, NF)

Pulled Chicken

Hickory-Smoked for 4 Hours (DF), Hand-Pulled and Tossed with Our House-Made Knucklehead BBQ Sauce (DF, VG, V)

Burnt Ends Sausage

Uncured All-Beef Sausage Made with Brisket Burnt Ends

Turkey

Juicy and Tender Smoked Turkey Breast (GF, DF, NF), Pre-Sliced or Hand-Carved on Site

Pulled Pork

Cooked Low and Slow for 12 Hours over Local Hickory Wood. (GF, DF, NF)

Pork Ribs

Dry-Rubbed St. Louis Cut Pork Ribs, Smoked for 3.5 Hours. Served by the Full Rack. (GF, DF, NF)

Wings

Jumbo Wings, Rubbed and Smoked over Hickory

Southern Fixins

Baked Beans

Sweet Baked Beans in a Tangy Sauce with Brown Sugar, Certified Angus Beef Brisket and Spices (DF, VG, V)

Mac-N-Cheese

Elbow Macaroni Tossed with House-Made Cheese Sauce and Covered with Shredded Cheddar (VG, NF)

Potato Salad

Creamy Diced Red Potatoes with Chopped Green Onion, Crispy Bacon, and Diced Hard-Boiled Eggs (GF, DF)



Mashed Sweet Potatoes

Mashed Sweet Potatoes with Cream, Butter (GF, VG), and Cinnamon

Handcut Slaw

Crisp Green Cabbage, Red Onion, and Carrots Dressed in Our Sweet and Tangy Dressing (GF, DF, VG)

Greens

Simmered Collard Greens with Garlic, Sweet White Onion, and Local Chopped Bacon. (GF, DF, NF)

Succotash

Lima Beans, Corn, Zucchini and Stewed Tomatoes (Fall) (V, GF, NF)

Hoppin' John

Black-Eyed Peas Simmered with Diced Tomatoes, Peppers, BBQ Spices, Onions, and Bacon Pieces

Desserts

Cornbread Muffins

Mini Cornbread Muffins, Perfectly Sweet with Bits of Corn. (V, NF)

Banana Pudding

Made from Scratch Southern Classic

Fruit Cobblers

Peach, Blackberry, Cherry or Apple

Breads & Desserts

Breads, Butters & Oils

Yeast Rolls

with Choice of Butter

Sliced Brioche Rolls

Jalapeno Cornbread

Butter Balls

Herbed Butter

Herbed Olive Oil

Served per Table, Requires Bowl Rental

Desserts

Knucklehead Banana Pudding

Assorted Mini Cheesecakes

Chocolate Charcuterie

Seasonal Fruit Crisp

Flourless Chocolate Torte

with Whipped Cream and Macerated Berries

Chocolate Bread Pudding

Classic Bread Pudding

Cobblers

Apple, Peach, Cherry, Blackberry

Pies

Apple, Pumpkin, Pecan, Sweet Potato, Strawberry Rhubarb Crumble

Cakes

Chocolate, Red Velvet, Carrot, Tiramisu, Limoncello

Shooters

Includes Chocolate Cream, Lemon, Raspberry, Tiramisu

Cookies, Brownies

Inquire for Flavors

Fresh Berries & Cream

Pound Cake with Berries & Cream

Chocolate Covered Strawberries

Assorted Cupcakes

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LOCALLY SOURCED.
Southern-Inspired

Request A Quote

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