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# CAROLINA

CATERING

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PREMIER CATERING

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# HORS D'OEUVRES

## HOT SELECTIONS

### COCONUT CRUSTED SHRIMP

### MACADAMIA NUT CRUSTED CHICKEN SKEWERS

With Apricot Glaze

### CHORIZO STUFFED DATES WRAPPED IN BACON

### SHRIMP CIGARS

With Cilantro-Soy Dipping Sauce

### CHIPOTLE TENDERLOIN SKEWERS

With Cilantro Cream

### PAN-SEARED POT STICKERS

With Hot Pepper Soy

### TEMPURA SHRIMP LOLLIPOPS

With Sweet Chile Sauce

### BRIE AND APRICOT QUESADILLAS

### ROASTED CORN CHOWDER SHOOTERS

With Jalapeño Cream

### FRESH LUMP CRAB SPRING ROLL

With Avocado and Mango Salsa

### MARYLAND LUMP CRAB CAKES

With Spicy Thai Aioli

### STEAMED CLAMS

With Asian Cucumber Vermicelli and  
Lemon Grass Vinaigrette

### SEARED SCALLOPS

With Prosciutto Salad and Champagne Beurre Blanc

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## COLD SELECTIONS

### ASSORTED SUSHI & CALIFORNIA ROLLS

### BRUSCHETTA

With Crostini

### SWEET POTATO CHIPS

With Peppered Pineapple Relish

### GRILLED VEGETABLE CRUDITÉS

With Goat Cheese Cream

### HERBED FLATBREAD

With Balsamic Hummus and Roasted Vegetables

### MINI CRABCAKES

With Cajun Rémoûlade

### ROASTED CHICKEN AND OLIVE SALAD

With Feta Cheese

### PAN-SEARED SESAME CRUSTED AHI TUNA

With Soy Cilantro Dipping Sauce



# DINNER

## STARTER SELECTIONS

**BLUE CRAB AND PARSNIP BISQUE**

**CREAMY TOMATO BASIL SOUP**

**SEAFOOD BISQUE**

**FRENCH ONION SOUP**

**GARDEN SALAD**

**CAESAR SALAD**

**CAPRESE MARTINI**

With Red and Yellow Tomatoes, Fresh Mozzarella, Basil and Chianti Olive Oil

**BABY LOLA ROSA SALAD**

With Balsamic Strawberries, Toasted Almonds, Crumbled Boursin and Balsamic Vinaigrette

**PAN-SEARED AHI TUNA**

With Heirloom Tomato, Artichoke and Wasabi Cream

**ENGLISH CUCUMBER BUNDLE**

With Goat Cheese and Balsamic Reduction

## BUTCHER SELECTIONS

**GRILLED COWBOY CUT RIBEYE STEAK**

With Grilled Onions, Double Cream Brie and Merlot Reduction

**GRILLED BONE-IN FILET OF BEEF**

With Wild Mushroom Sauté and Roasted Shallot Demi-Glace

**STUFFED FILET OF BEEF**

With Sun-Dried Tomatoes, Spinach, Feta Cheese and Oregano

**GRILLED VEAL CHOP**

Wrapped in Serrano Ham with Manchego Cheese

**DIJON PANKO ENCRUSTED RACK OF LAMB**

With Roasted Garlic, Mint and Tomato Infused Demi-Glace

**DOUBLE CUT PORK CHOP**

With Sweet Potato Hash

## **POULTRY SELECTIONS**

### **PARMESAN BREADED CHICKEN BREAST CAPRESE**

With Fresh Mozzarella, Basil and Tomato

### **PAN-SEARED FREE RANGE CHICKEN BREAST**

With Crispy Bacon and Onion Ragout

### **OVEN-ROASTED CHICKEN**

With Country Whole Grain Mustard Reduction

### **PAN-SEARED DUCK BREAST**

With Red Currant Infused Demi-Glace

## **SEAFOOD SELECTIONS**

### **GRILLED SWORDFISH**

With Italian Salsa Verde

### **PAN-SEARED GROUPEL FILET**

With Shallot, White Wine Reduction, Baby Spinach and Lemon

### **GRILLED SEA BASS**

With Sun-Dried Tomato Pesto

### **JUMBO MARYLAND CRAB CAKE**

With Spicy Remoulade

## **VEGETARIAN SELECTIONS**

### **VEGETABLE PAD THAI**

With Sweet Chile Sauce

### **ROASTED MUSHROOM LASAGNA**

With White Cheddar Béchamel and Baby Spinach

### **GRILLED VEGETABLE NAPOLEON**

With Crumbled Goat Cheese and Balsamic Syrup

### **EGGPLANT CAPRESE**

With Fresh Mozzarella, Basil and Tomato

### **PUMPKIN RAVIOLI**

With Brown Butter, Parmesan and Crispy Sage

## **COMBINATION SELECTIONS**

### **MINI LOBSTER CLUB SANDWICH**

With Dried Mushroom Crust, Red Wine Reduction, Grilled Yellowfin with Pencil Asparagus, Grape Tomatoes and Fresh Herbs

### **PETITE VEAL RACK**

With Osso Bucco Root Vegetable Reduction, Pan-Seared Sea Bass with Plum Tomato and Mediterranean Olive Ragout

### **PETITE TENDERLOIN FILET**

With Whole Grain Mustard Demi-Glace and Wild Striped Bass with Pancetta, Pearl Onion and Balsamic Reduction

### **DIJON PANKO ENCRUSTED RACK OF LAMB**

With Roasted Tomato, Provençal Herb Confit and Pan-Seared Duck Breast with Balsamic-Red Currant Pan Reduction

### **MESQUITE GRILLED PETITE STRIP STEAK**

With Wasabi Cream and Sesame Encrusted Tuna Steak Served Rare with Roasted Pineapple Chutney

### **SURF AND TURF**

Bone-In Ribeye Steak with Lobster Tail and Sun-Dried Tomato and Basil Hollandaise

## **LOOKING FOR MORE OPTIONS?**

Our talented chefs are delighted to create special menus for any event that accommodate your cuisine preference and budget. Please contact our Catering Coordinator at to arrange a personal consultation .



# DESSERTS

## PANNA COTTA

With Fresh Berries

## INDIVIDUAL FLOURLESS CHOCOLATE CAKE

With Raspberry Coulis

## CARAMELIZED APPLE ALMOND TARTE

With Calvados, Caramel and Soft Cream

## FRESH FRUIT TARTE

Served on a Creme Anglaise

## CRÈME BRÛLÉE

Choice of Raspberry, Chocolate or Vanilla Bean

## CHOCOLATE FUSION

Two shot glasses filled with:

White Chocolate Mousse, Fresh Raspberries  
and Milk Chocolate

Grand Marnier™ Mousse, Candied Orange Peel,  
Mint and Whipped Cream

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# CONTACT US

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**919.962.0336**  
**CATERING.UNC.EDU**