



# CATERING MENU

At Fords Fluent N' Food Catering, We Are a Chef-Inspired and Client-Driven Company. We Stay On the Cutting Edge of Food Cuisine.

All Packages Include: Preparation, Set-Up, Breakdown, On-Site Chef, Two Drink Options, Complimentary Buffet Table Decor & Food Coordinator.

## THE SAGE PACKAGE \$28\*

- ✓ Sweetheart Salad: Spring Mix with Cucumbers, Cherry Tomatoes, Red Onions, Feta, Almonds, Sprouts, Raspberry-Balsamic Vinaigrette
- ✓ Chicken Piccata: Baked Chicken Breast, Green Beans, Artichoke Hearts, Tomato, Red Onion, Lemon-Caper White Wine Sauce
- Meatloaf: Red Pepper, Yellow Onion, Celery, Garlic Mashed Potatoes, Tangy Meatloaf Sauce

## THE BASIL PACKAGE \$32\*

### Choose 1 Hors d'Oeuvre

- ✓ Southern Beauty: Spinach, Carrot, Cherry Tomatoes, Cucumbers, Mushrooms, Ranch Croutons, Creamy Dill Dressing
- ✓ Basil Pesto Chicken: Chicken Breast, Squash, Zucchini, Red Bell Pepper, Garlic, Red Onion, Pesto Roasted Red Potatoes, Basil Pesto White Wine Sauce
- ✓ Cowboy: Peppered Sirloin, Garlic Mashed Potatoes, Broccoli, BBQ Beef Gravy

## THE SAFFRON PACKAGE \$38\*

### Choose 2 Hors d'Oeuvres

- ✓ Strawberry Salad: Spinach, Strawberry, Cucumber, Goat Cheese, Candied Pecans, Red Onion, Lemon Vinaigrette
- ✓ Carolina Shrimp Risotto: Pamlico Sound Shrimp, Truffled Wild Mushrooms, Thyme, Rosemary, Roasted Garlic, Peas, Yellow Onion, Arborio Rice, Lemon Zest
- ✓ Petite: Fillet Tenderloin, Brie Mashed Potatoes, Asparagus, Cognac Cream Sauce

✓ Vegetarian    ✓ Gluten-Free

\*Additional Hors d'Oeuvre Options | \$3.00 per Person

\*\*Vegetarian Options Available Upon Request

## THE THYME PACKAGE \$30\*

### Choose 1 Hors d'Oeuvre

- ✓ Sweetheart Salad: Spring Mix with Cucumbers, Cherry Tomatoes, Red Onions, Feta, Almonds, Sprouts, Raspberry-Balsamic Vinaigrette
- ✓ Garlic Chicken: Chicken, Lemon-Thyme Roasted Red Potatoes, Spinach, Garlic-Butter Sauce, Arugula
- ✓ Bourbon Chop: Grilled Pork Chop, Cinnamon Sweet Potato Mash, Spinach, Shallot Bourbon Glaze

## THE ROSEMARY PACKAGE \$36\*

### Choose 2 Hors d'Oeuvres

- ✓ Green Goddess Salad: Arugula, Cucumber, Chickpeas, Tomato, Red Onion, Sunflower Seeds, Sprouts, Green Goddess Dressing
- ✓ Southern Short Rib: Bourbon Braised Beef, Carrots, Onion, Garlic-Rosemary Roasted Red Potatoes, Tomato, Sherry-Gravy
- Carolina Crab Cake: NC Jumbo Lump Crab, Southern Creole Succotash, Lemon-Grilled Asparagus, Sriracha Aioli

## CARVING STATION \$40\*

### Choose 3 Hors d'Oeuvres

- ✓ Strawberry Salad: Spinach, Strawberry, Cucumber, Goat Cheese, Candied Pecans, Red Onion, Lemon Vinaigrette

### CHOICE OF 2 VEGETABLES

- ✓ Broccoli with Garlic & Basil, Lemon Grilled Asparagus, or Farmers Market Vegetable Medley

### CHOICE OF 2 POTATOES

- ✓ Pesto Roasted Red Potatoes, Lemon-Rosemary Roasted Red Potatoes, or Garlic Mashed Potatoes

### CHOICE OF 2 MEATS

- Lemon Rosemary Chicken, Beef Tenderloin, Roast Beef, or Balsamic Herb Roasted Pork Loin





# CATERING MENU

## HORS D'OEUVRES

- ✓ *Abi Tuna Spoons*
- ✓ *Black Bean Salsa Tartlet Buffalo Chicken Egg Roll*
- ✓ *Chicken Salad Canape*
- ✓ *Deviled Eggs Three Ways*
- ✓ *Drunken Cherry Crostini*
  
- ✓ *Endive Boats*
- ✓ *Fried Green Tomato Caprese*
- ✓ *Ginger-Lime Chicken*
- ✓ *Greek Stuffed Mushroom*
- ✓ *Grilled Cheese & Tomato Shooter*
- ✓ *Ham & Pimento Cheese Biscuit*
- ✓ *Hummus Canape*
- ✓ *Loaded Potato Skin*
- ✓ *Nacho Potato Bite*
- ✓ *Pulled Pork Arancini*
- ✓ *Salmon Lox Canape*
- ✓ *Sausage & Pepper Empanada*
- ✓ *Shrimp Bisque Shooter*
- ✓ *Shrimp Cake*
- ✓ *Sriracha Chicken Canape*
- ✓ *Southern Short Rib*

- Sushi Grade Tuna, Yuzu-Soy Vinaigrette, Scallions, Masago
- Black Bean Salsa, Jalapeño, Cilantro, Lime, Sour Cream, Phyllo Cup
- Cheddar Cheese, Buffalo Chicken, Bleu Cheese, Roasted Tomato, Red Onion
- Chicken Salad, Sliced Cucumber, Red Onion, Dill
- Traditional, Caramelized Onion-Prosciutto, Cilantro-Avocado
- Brandied Cherries, Rosemary-Goat Cheese Crema, Sliced Apple, Apple Butter Glaze, Candied Pecans
- Mediterranean Couscous Salad, Roasted Tomato Vinaigrette, Endive
- Mozzarella, Balsamic Marinated Tomatoes, Basil Pesto
- Ginger-Lime Chicken, Asian Slaw, Sesame Seeds, Crispy Wonton
- Spinach, Red Onion, Artichoke, Feta Cheese, Balsamic Reduction
- Cheddar Cheese, Tomato Soup, Basil Pesto
- Tomato Slices, Pimento Cheese, Country Ham
- Sliced Cucumber, Hummus, Roasted Tomato, Red Onion, Dill
- Baby Red Potato, Cheddar Cheese, Green Onion, Sour Cream
- Cheddar Cheese, Guacamole, Jalapeño, Lime, Red Onion, Cilantro, Potato Skin
- Pulled Pork, Fried Risotto, Smoked BBQ Aioli
- Cured Salmon, Lemon-Dill Cream Cheese, Cucumber, Capers, Dill
- Sausage, Pepper, Onion, Cheddar Cheese, Salsa Verde
- Shrimp, White Wine, Garlic, Thyme, Green Onion
- Carolina Shrimp, Sliced Cucumber, Red Pepper Remoulade, Green Onion
- Fried Chicken, Honey Sriracha, Green Onion, Sliced Cucumber
- Bourbon Braised Beef, Garlic Aioli, Jalapeño Cornbread, Pickled Red Onion

## HORS D'OEUVRE PACKAGES

### *The Cilantro Package* | \$21

Choose 5 Hors d'Oeuvres

*Includes:* Set-Up, Breakdown, Food Coordinator & Two Drink Options

*Drink Options:* Cucumber Water, Berry Water, Sweet Tea, Unsweetened Tea & Homemade Lemonade

### *The Dill Package* | \$24

Choose 7 Hors d'Oeuvres

*Includes:* Set-Up, Breakdown, Food Coordinator & Two Drink Options

*Drink Options:* Cucumber Water, Berry Water, Sweet Tea, Unsweetened Tea & Homemade Lemonade

✓ Vegetarian

✓ Gluten-Free





# CATERING MENU

## FOOD STATIONS

### FRUIT & CHEESE STATION

Assorted Fruits, Assorted Cheeses

### BISCUIT BAR

Assorted Biscuits, White Cheddar Pimento Cheese, Assorted Homemade Jams, Jellies & Honey-Cinnamon Butter

### PRETZEL BAR

Assorted Pretzels, Honey Dijon, Whole Grain Mustard, Beer Mustard, Spicy Cheese Sauce, Spinach & Artichoke Dip

### SUSHI STATION

Assorted Hand-Rolled Sushi & Accompaniments

### NACHO STATION

Chimichurri Braised Short Rib, Pepper Jack Queso, Pico De Gallo, Sour Cream, Guacamole, Lettuce, Corn Salsa, Jalapenos

### OYSTER STATION

Oysters on the Half-Shell, Horseradish, Cocktails Sauce, Hot Sauce, Mignonette, Crackers

### SLIDER STATION

Beef Burger, Mediterranean Turkey Burger, Carolina Pulled Pork, and Accompaniments

### DIP BAR

Hummus, White Cheddar Pimento Cheese, Buffalo Chicken Dip, Assorted Veggies & Pita

### S'MORES STATION

Assorted Chocolates, Graham Crackers, Marshmallows, & Fire

### SHRIMP N' GRITS STATION

White Cheddar Pimento Cheese Grits, Tasso Ham & Green Onion Gravy, Bourbon BBQ Sauce, Bacon, White Cheddar, Marinated Roasted Tomatoes, Green Onions

### EGG ROLL STATION

Buffalo Chicken Egg Roll, Jamaican Jerk Egg Roll, Carolina Pulled Pork Egg Roll, Buffalo Ranch, Jerk Aioli, Smoked Tomato BBQ Aioli

*\*Additional Food Stations Available Upon Request*





# MINI DESSERT DISPLAY MENU

BLACKBERRY COBBLER PUFF PASTRY

CARROT CAKE CUP

CHOCOLATE SPICED RUM FUDGE ✓

MINI BOURBON PECAN PIE

MINI FRUIT SKEWER ✓

MINI PUMPKIN PIE

MINI SWEET POTATO PIE

BOURBON CHOCOLATE BROWNIE

CHOCOLATE PEANUT BUTTER TRIFLE

MINI ALMOND CUPCAKE

MINI CREME BRÛLÉE BITE ✓

MINI KEY LIME PIE

MINI S'MORES CUP

PISTACHIO CHOCOLATE FUDGE ✓

Single Dessert | \$3.00 per Person • Choose 3 | \$7.00 per Person • Choose 5 | \$9.50 per Person

✓ Vegetarian    ✓ Gluten-Free

