

# THE CATERING COMPANY

## Wedding Celebration Menu Ideas

*For over 25 years The Catering Company has been preparing hand crafted meals with creativity, passion and a dedication to quality ingredients and professional service. We specialize in custom menus and will work with you to personalize the perfect menu for your event. Also inquire about our award winning, innovative décor design service.*

### Receive your guests with refreshments...

Our beverage director will match your menu with a selection of boutique wines and a variety of sparklers priced for your preferences. Cocktails and Signature Drinks may also be served. A wide variety of punch, soft drinks and beer are available.

### ...and butlered hors d'oeuvres that might include...

Lobster Wonton, Red Curry Coconut Cream on Chinese Spoon

Seared Beef Tenderloin, Gremolata

Nut Encrusted Brie & Jalapeño Jelly

Shrimp & Mango Salad Wonton Cup

Panko Crusted Crab Cakes, Caper Rémoulade

Red Bliss Potato filled with Pancetta, Mascarpone and Chive

Fig , Roquefort, Port Glaze Phyllo Tart

Duck Confit, Thyme Chèvre Pâte à Choux

Cucumber Disk with Salmon Mousse, Dilled Shrimp

North Carolina Shredded Pork & Spicy Slaw on Cheddar Grits Cake

Fried Green Tomato. Herbed Goat Cheese, Tomato Relish

Sea Scallop, Sweet Chili Sauce & Crème Fraîche

From elegant to whimsical, these tasty bites tempt the taste buds and set the stage for

### *Hors D'Oeuvres Stations*

#### *Carving or Small Plate*

Sesame Seared Tuna, Seaweed-Ginger Salad, Wasabi Cream & Wonton Crisps

Herb Marinated Beef Tenderloin with Mustards, Horseradish Cream Sauce or Shiraz Reduction

Bourbon-Molasses Smoked Pork Tenderloin Warm Apple Compote

Rosemary Leg of Lamb, Mint-Parsley Couscous

North Carolina Quail, Smoked Bacon Lentil Ragout

Grilled Flank Steak with Chimichurri Sauce

#### *Displays*

Fontina Risotto Cakes with Saffron Aioli

Cucumber-Mint Shooters

Shrimp-Andouille Sausage Savory Cheesecake

Asparagus with Orange-Tomato Vinaigrette

Warm Crab, Manchego, Piquillo Dip

Cumin Eggplant, Pomegranate Seeds, Cilantro

Watermelon Mostarda, Local Cheeses

Classic Duck Cassoulet

Turkey Mole, Blue Corn Pancakes



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Served Dinner

Spring

*Menu I*

Hushpuppies, Citrus-Marinated Carolina Shrimp,  
Tequila-Lime Sauce,

Beef Filet with Oyster Sauce and Country Ham  
Open Ravioli, Ratatouille, Asparagus Tips

*Menu II*

Thai Chicken Wonton Stack,  
Ginger-Lemongrass Vinaigrette

Halibut in Banana Leaves, Basil Curry Emulsion,  
Sticky Coconut Rice,  
Glazed Baby Bok Choy, Sugar Snaps

Fall

*Menu I*

Rocket, Blue Cheese, Sautéed Pear,  
Brioche Crouton

Seared Pork Loin with Dried Winter Fruits,  
Bourbon Jus, Mustard Greens & Acorn Squash  
Roasted Beets

*Menu II*

Chestnut -Celeriac Soup, Apple Chips

Pan-Seared Duck Breast, Sour Cherry Reduction  
Semolina Gnocchi, Wilted Spinach, Pickled Sultana

Sweet Sides to accompany your Wedding Cake

Hot Chocolate with House-made Marshmallows

Vacherins: *Meringue Basket, Strawberry,  
Rose Water Whipped Cream*

Strawberry and Crème Fraîche Pastry

Passion Fruit-Chocolate Cheesecake

Lavender Shortbread Cookies

Late Nite Bites will send them home happy

Assortment of Sliders

Beef & Dijon Scented Potato Crisp  
Salmon Cake & Dilled Cucumber Relish  
Lamb & Rosemary Aioli  
Turkey & Chipotle Mayo

Mini Grilled Cheese & Tomato Soup Shooter

Pizza Bianca, Wild Mushrooms & Herbs

Mini Biscuit BLT Omelet

