



THE CATERING MENU

THE FOLLOWING ITEMS ARE OFFERED TO GROUPS OF 12+ GUESTS

FOOD PRICES ARE FOR ONE SERVING PER PERSON. PLEASE CHOOSE A MINIMUM OF 5 ITEMS FOR A BUFFET. INQUIRE ABOUT PLATED MEALS. GF=Gluten Free / Vgt=Vegetarian

APPETIZERS

Beef Cheek Crostinis

6

Cabernet braised beef cheeks, garlic crostini, white cheddar-horseradish fondue, and caramelized onion

Smoked Salmon Deviled Eggs (GF)

4

Smoked Sockeye, "everything" spiced eggs, cream cheese, pickled red onion, caper and chive

Chicken & Waffles

6

Fire grilled guajillo bbq chicken, wilted spinach, creamy roast corn, smoked peach syrup, crispy cheddar jalapeno waffle

N'awsters (GF)

42/dozen

Baked NC oysters, Master Blend Family Farms andouille sausage, Creole trinity, grated parmesan, lemon

Beet & Watermelon Ceviche (GF, Vgt)

5

Citrus soaked roasted beets, diced watermelon, sweet pepper, jalapeno, and red onion. Served with tortilla chips.

*Oysters on the Half Shell (GF)

36/dozen

Local oysters, seasonal mignonette, hot sauce, horseradish, lemon

Edamame (GF, Vegan)

4

Soy, togarashi, fried garlic

Pork Belly Bao Buns

6

Smoked pork belly, pickled veggies, Carolina Gold bbq sauce, cilantro

Veggie Board (GF, Vegan)

6

Chef's select veggies, tahini turmeric sauce, lemon dill yogurt, seasonal hummus

*Tuna Tartare Wraps

6

Diced and dressed spicy tuna, crispy rice noodles, Thai curry vinaigrette, bibb lettuce

Watermelon Caprese (GF, Vgt)

5

Grilled watermelon, goat cheese, roasted tomato, basil mint pesto, cucumber melon vinaigrette

CHILLED SALADS

Oceanside Cobb (GF)

8

Baby lettuces, chilled mango shrimp, avocado, grape tomato, charred corn salsa, lemon poppy dressed

Tabouleh (Vegan)

5

Red bulgur wheat, scallion, cucumber, tomato, lemon oil, herbs, smoked salt

Grilled Romaine (GF, Vgt)

5

Charred pineapple, roasted tomato, goat cheese, cilantro, mango margarita vinaigrette

Toasted Quinoa (Vegan)

5

Sun dried tomato, roasted artichoke, kalamata olive, roasted peppers, herbed citrus vinaigrette

Pom Dreams (GF, Vgt)

5

Spring greens, chopped romaine, pomegranate, cilantro, strawberry, feta, candied walnut, avocado vinaigrette

Caprese Pesto (GF, Vgt)

5

Blistered grape tomatoes, mozzarella pearls, basil pesto, balsamic reduction, olive oil, cracked pepper

Kale Caesar

5

Shredded kale, garlic Caesar, brioche croutons, aged parmesan shavings

Asparagus & Haricot Vert (GF, Vgt)

6

Dried cranberry, goat cheese, toasted walnut, mint, lemon vinaigrette

Chopped Sesame (Vgt)

5

Cabbage, almond, carrot, cilantro, celery, green onion, wonton, ginger sesame vinaigrette

EAT YOUR VEGETABLES!

Grilled Carrots (Vgt)

6

Organic carrots, feta, pistachio, carrot top and cilantro chimmichurri

Blistered Green Beans (Vgt)

5

Cast iron blistered, finished with slivered garlic, butter and wine

Roasted Cauliflower (GF, Vgt))

5

Olive oil, dry herbs, chopped garlic, grated parmesan

Street Corn (GF, Vgt)

5

Roasted corn, goat cheese and cotija cream, poblano, ancho powder, lime juice

Smoked Beans (GF)

6

Black, Pinto, Red, and Northern beans slow smoked with Brickhouse BBQ, caramelized onions and chopped brisket.

Seared Asparagus (GF, Vgt)

6

Finished with fresh lemon, cracked pepper, and white wine butter

Braised Black Beans (GF)

4

Slow simmered in ancho chilis and beef bone stock, with onion, cilantro, garlic, and lime

Grilled Veggies (GF, Vgt)

5

Zucchini, squash, bell pepper, onion, garlic, lemon and butter

Roasted Brussels (GF, Vgt)

5

Toasted pepitas, lemon, goat cheese

THE CARBS

Guajillo Rice Grits (GF, Vgt)

6

NC's Tidewater Grain Co's Rice Middlins, cream, sharp cheddar, guajillo chili stock

Cavatappi 'n' Cheese (Vgt)

5

Absolute crowd favorite!

Smashed Potatoes (GF)

5

Smashed red potatoes, buttery roasted garlic cream

Choriqueso Mac

5

Shells, Mexican pork chorizo, queso blanco, smoked gouda

Kimchi Fried Rice (GF)

6

Tidewater Grain Co's long grain gold rice, napa cabbage kimchi, fried eggs, ginger

Baby Gold Potatoes (GF, Vegan)

4

Roasted with olive oil, spices, and rosemary

Tortellini (Vgt)

6

Five cheese stuffed, San Marzano tomato blush sauce

Whipped Sweet Potato (GF, Vgt)

4

Oven roasted, salted cinnamon butter

Roasted Garlic Parmesan Bread (Vgt)

3

French baguette coated in a fresh roasted garlic and parmesan spread

Yeast Rolls (Vgt)

2

Whipped honey butter

Cheddar Biscuits (Vgt)

3

Sharp cheddar, chives, Creole spice blend

MEAT SWEATS

Smoked Baby Back Pork Ribs (GF)

10

Dry rubbed, finished with Brickhouse BBQ

Herb Roasted Chicken (GF)

8

48 Hour brine, smokey herbed crust, with a natural drippings jus

Smoked Beef Brisket (GF)

12

Salt & Pepper bark, mix of lean and fatty

Chicken Tikka Masala (GF)

8

Yogurt marinade, fire grilled, coconut tomato curry

Smoked Chicken (GF)

8

48 hour brine, smoked whole, then pulled

Spiced Pork Tenderloin (GF)

10

Chili cinnamon rub, cilantro chimichurri

Guinness Short Ribs

15

Boneless beef short ribs, vegetable braise, Guinness gravy

Kalbi Flank Steak (GF)

13

Korean bbq marinade, fire grilled and sliced, scallion garlic salsa

Smoked Pork Shoulder (GF)

8

Secret rub, mopped with Coastal Q Vinegar Sauce, then pulled

Meatballs Ricotta (GF)

9

Mix of ground pork shoulder, ground beef chuck, and sirloin, with pomodoro sauce and baked ricotta

Shrimp Etouffee

13

Classic roux, trinity and tomato smothered Carolina shrimp, fresh chopped herbs

Chicken Fresca

10

Egg battered, sauteed in a creamy lemon butter, roasted artichokes, sun dried tomatoes, fresh basil

Crabbed Flounder

18

Pan roasted flounder, stuffed blue crab mix, herbed cream sauce

END UP GETTING BAKED

Espresso Fudge Cake (Vgt)

50

Chocolate ganache, salted caramel buttercream. Feeds 16

Spiced Carrot Cake (Vgt)

50

Velvety whipped cream cheese, and candied pecans. Feeds 16

PB Dream Cake (Vgt)

50

Lucious peanut butter chocolate cake, peanut butter cream cheese frosting. Feeds 16

Double Chocolate Cake (Vegan)

50

You won't believe it's vegan! Feeds 16

Chantilly Berry Cake (Vgt)

50

Almond vanilla crumb, fresh berries, whipped frosting

Lemon Cake (Vgt)

50

Sweet and tart fresh lemon crumb, cream cheese frosting. Feeds 16

Smores Cake (Vgt)

50

Dark chocolate cake, graham cracker crumb, ganache, chocolate buttercream, torched marshmallow fluff

Tres Leches Cake (Vgt)

38

Cinnamon whipped cream, chipotle mango syrup. Feeds 15

Fresh Baked Pies (Vgt)

25

Choose from the following:

Cinnamon Apple

Mixed Berry

Pumpkin

Feeds 6-8

Dont' see something you want?

Just ask! We'd be more than happy to divulge into the sweeter side of the food world and create some custom eats to fit your group!

BEVERAGES

Coffee (decaf available)

1.25

Sweet Tea (unsweet available)

1.25

Fresh Juices

2

Bottled Water

1

*Consuming raw or undercooked meats, poultry, seafood, shellfish, or eggs may increase your risk of foodborne illness, especially if you have certain medical conditions