



ROCKY TOP
CATERING

SAMPLE MENUS

creative cuisine • superior service • renowned reputation



hors d'oeuvres & cocktail receptions

PAGE 4

**AT ROCKY TOP CATERING, WE TAKE A TAILORED APPROACH
WITH EACH AND EVERY CLIENT WE SERVE.**

This allows you to customize all of your details—menu, presentation and décor—to your vision. The sample menus you see in this brochure are actual packages we have created for previous clients. These samples represent a range of menu and service options, but are quite simply ideas for you to consider as you start putting together the vision for your event. Simply pick a menu that most reflects the event that you have dreamed of and the award-winning Rocky Top team will customize it to make it like no other.



seated & served receptions

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buffet style receptions

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DON'T STOP AT THE MENUS!

Each member of the Rocky Top team is experienced in helping you with all aspects of your event. We are a full-service team and work with the best vendors in the business that serve to supplement our amazing food and impeccable service. Whether it is rental coordination, DJ, cake or florals, our vendor partners will work seamlessly with our team to take away all the stress for you in planning a big event or wedding reception.



station style receptions

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desserts

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HORS D'OEUVRES

NUMBER 1

heavy hors d'oeuvres, light faire

SAMPLE MENU \$19 PER GUEST

does not include sales tax, labor, rentals or alcohol

INCLUDED BEVERAGES

CHILLED SPA WATER AND SOUTHERN SWEET TEA

PASSED HORS D'OEUVRES

TOMATO BASIL SOUP SHOOTERS cheddar grilled cheese

THAI CHICKEN BEGGARS PURSES mango chili sauce

BBQ PORK & PIMENTO BISCUITS

STATIONARY DISPLAY

FRESH SEASONAL FRUIT DISPLAY fresh melons, pineapple, seasonal berries, grapes and other seasonal fruit and orange-vanilla bean yogurt dipping sauce

DIP

SIGNATURE CRAB DIP fresh crab meat, blended spices, dry sherry and cream cheese





NUMBER 2

heavy hors d'oeuvres, heavy faire

SAMPLE MENU \$25 PER GUEST

does not include sales tax, labor, rentals or alcohol

INCLUDED BEVERAGES

CHILLED SPA WATER AND SOUTHERN SWEET TEA

PASSED HORS D'OEUVRES

SHRIMP & GRITS tasso gravy, cheddar grits and chives

POTATO BASKET four cheese ricotta stuffing and chives

CHICKEN & WAFFLES roasted leek goat cheese and honey aioli

PEPPER STEAK BRUSCHETTA horseradish cream, micro greens and lavash crisp

PAN SEARED CRAB CAKES cilantro remoulade

STATIONARY DISPLAY

ROASTED VEGETABLE PLATTER grilled zucchini, yellow squash, asparagus, roasted red peppers, marinated crimini mushrooms served with balsamic and herbed evoo drizzle

CHARCUTERIE BOARD assortment of cured & dried meats (spanish chorizo, prosciutto, salami, capicola) served with assorted gourmet olives, antipasti, nc's lusty monk mustard, and an assortment of buttered sesame lavash and grilled crostini

DIP

SPINACH & ARTICHOKE classic combination of artichoke hearts and baby spinach topped with parmesan cheese



BUFFET STYLE RECEPTIONS

NUMBER 1

buffet style dinner

SAMPLE MENU \$18 PER GUEST

does not include sales tax, labor, rentals or alcohol

BUFFET DINNER

CLASSIC CAESAR SALAD hand torn romaine lettuce, buttered croutons, shaved parmesan and traditional caesar dressing

HERB ROASTED RED SKIN POTATOES

VANILLA GLAZED CARROTS & PARSNIPS

HERICOT VERT ALMONDINE

MEDITERRANEAN CHICKEN artichoke, roasted pepper, olive, spinach and caper brown butter sauce

NUMBER 2

buffet style dinner

SAMPLE MENU \$23 PER GUEST

does not include sales tax, labor, rentals or alcohol

BUFFET DINNER

MIXED GREEN SALAD julienne carrots, cucumbers and grape tomatoes, complimented with balsamic vinaigrette or garlic herb dressing

SOUTHERN COLLARD GREENS

WHIPPED SWEET POTATOES maple syrup and pecans

BBQ GRILLED CHICKEN grilled pineapple and scallion

SLOW BRAISED BEEF SHORT RIBS oven roasted rainbow carrots, red onion and parsnip in a red wine demi glace

FRESH ARTISAN ROLLS



NUMBER 3

buffet style dinner

SAMPLE MENU \$28 PER GUEST

does not include sales tax, labor, rentals or alcohol

PASSED HORS D'OEUVRES

ARANCINI fried risotto, mozzarella and rustic marinara

SHORT RIB POTATO BASKET pepper jack cheese and horseradish cream

BUFFET DINNER

GREEN APPLE & BLUE CHEESE SALAD mixed greens, candied pecans and maple vinaigrette

BRUSCHETTA MAC & CHEESE

HERICOT VERT ALMONDINE

OVEN ROASTED SALMON black bean & corn salsa, salsa verde and chipotle butter

GRILLED PORK LOIN roasted corn & edamame succotash and cheerwine chipotle bbq sauce

FRESH ARTISAN ROLLS





BUFFET STYLE RECEPTIONS

NUMBER 4

buffet style dinner

SAMPLE MENU \$35 PER GUEST

does not include sales tax, labor, rentals or alcohol

HORS D'OEUVRES DISPLAY

NORTH CAROLINA CHEESE & CHARCUTERIE BOARD north carolina cheeses and cured meats, local honey, house cured pickles, local mustard, lavash and grilled crostini

PASSED HORS D'OEUVRES

LOBSTER BISQUE SHOOTERS chive and crème fraiche

COUNTRY HAM BISCUITS cheddar cheese and local "lusty monk" mustard

SWEET CORN RISOTTO CAKE orange-sage crema

BUFFET DINNER

BERRY SALAD mixed greens, seasonal berries, mandarin orange, goat cheese and orange-poppy seed vinaigrette

HERB ROASTED RED SKIN POTATOES

ASPARAGUS BUNDLES carrot wrapped

ISRAELI COUSCOUS SALAD chopped mint, parsley, juicy diced tomato, red onion, cucumber, EVOO and rice vinegar

PROSCIUTTO WRAPPED CHICKEN spinach ricotta stuffing and lemon pesto cream sauce

GRILLED FLAT IRON STEAK caramelized onions & peppers and chimichurri

FRESH ARTISAN ROLLS





NUMBER 5

buffet style dinner

SAMPLE MENU \$45 PER GUEST

does not include sales tax, labor, rentals or alcohol

HORS D'OEUVRES DISPLAY

BISCUIT BAR freshly baked sweet potato & buttermilk biscuits, country ham, crisp bacon, chicken-apple sausage, pimento cheese, whipped honey butter, strawberry jam, peach & jalapeño jam, chipotle-raspberry jam, apple butter and maple mustard

PASSED HORS D'OEUVRES

CHICKEN & WAFFLES roasted leek goat cheese and honey aioli

PAN SEARED CRAB CAKES cilantro remoulade

TOMATO BASIL SOUP SHOOTERS mini cheddar grilled cheese

BUFFET DINNER

SPINACH SALAD baby spinach, boiled egg, shaved onion, crisp bacon, buttered croutons and maple vinaigrette

SAUTEED BRUSSELS SPROUTS bacon and onions

HORSE RADISH WHIPPED POTATOES

VEGETARIAN PAELLA asparagus, tomato, zucchini, portabella, peppers, cauliflower, saffron broth and sofrito

HERB & LEMON CRUSTED GROUPER creamed spinach and leeks

FILET OF TENDER SIRLOIN wild mushroom ragout

FRESH ARTISAN ROLLS

LATE NIGHT BITES

CREAMY LOCAL CHEDDAR ARANCINI roasted garlic sour cream

BEEF & CHEDDAR SLIDERS hoop cheddar, fried jalapenos and roasted tomato aioli



SEATED & SERVED RECEPTIONS

NUMBER 1

seated dinner, single entrée

SAMPLE MENU \$23 PER GUEST

does not include sales tax, labor, rentals or alcohol

SALAD COURSE

GREEN APPLE & BLUE CHEESE SALAD mixed greens, candied pecans and maple vinaigrette

FRESH ARTISAN ROLLS

ENTRÉE COURSE

PAN SEARED AIRLINE CHICKEN BREAST jalapeno chevre grit cake, seasonal succotash and smoked tomato jus

NUMBER 2

seated dinner, single entrée w/ passed

SAMPLE MENU \$30 PER GUEST

does not include sales tax, labor, rentals or alcohol

PASSED HORS D'OEUVRES

ROASTED BUTTERNUT SQUASH SKEWER pancetta, smoked mayo and fresh basil

WILD MUSHROOM RISOTTO CAKE truffled goat cheese

SALAD COURSE

BERRY SALAD mixed greens, seasonal berries, mandarin orange, goat cheese and orange-poppy seed vinaigrette

FRESH ARTISAN ROLLS

ENTRÉE COURSE

HERB RUBBED FLAT IRON roasted fingerling potatoes, bacon & onion sauteed brussels sprouts and green peppercorn cream



NUMBER 3

seated dinner, combo plate

SAMPLE MENU \$35 PER GUEST

does not include sales tax, labor, rentals or alcohol

PASSED HORS D'OEUVRES

CANTALOUPE & CUCUMBER GAZPACHO

PAN SEARED CRAB CAKES cilantro remoulade

GRILLED TENDERLOIN fontina, caramelized onion and grilled crostini

FIRST COURSE

TOMATO CAPRESE thick sliced juicy tomato, fresh mozzarella, sweet basil, sea salt, balsamic reduction and olive oil

FRESH ARTISAN ROLLS

ENTRÉE COURSE

STEAK & LOBSTER DUO pepper-crusted beef tenderloin, fresh lobster & brie mac, grilled asparagus and red wine demi-glace





SEATED & SERVED RECEPTIONS

NUMBER 4

seated dinner, choice of entrée

SAMPLE MENU \$40 PER GUEST

does not include sales tax, labor, rentals or alcohol

PASSED HORS D'OEUVRES

PEPPER STEAK BRUSCHETTA horseradish cream, micro greens and lavash crisp

SHRIMP & GRITS tasso gravy, cheddar grits and chives

CRISPY PIMENTO CHEESE smoked apple jelly

SALAD COURSE

BERRY SALAD mixed greens, seasonal berries, mandarin orange, goat cheese and orange-poppy seed vinaigrette

FRESH ARTISAN ROLLS

ENTRÉE COURSE

(guests rsvp for entrée selection 7 days prior to wedding)

| **BEEF SHORT RIBS** seasonal succotash, cheddar grit cake and cabernet jus

| **PINK PEPPERCORN CRUSTED SEARED TUNA (SERVED RARE)** coconut basmati,
| asian slaw, edamame and ponzu

| **PAN SEARED AIRLINE CHICKEN BREAST** jalapeno chevre grit cake, seasonal
| succotash and smoked tomato jus

LATE NIGHT SNACK DISPLAY

BISCUIT BAR freshly baked sweet potato & buttermilk biscuits, country ham, crisp bacon, chicken-apple sausage, pimento cheese, whipped honey butter, strawberry jam, peach & jalapeño jam, chipotle-raspberry jam, apple butter and maple mustard



STATION STYLE RECEPTIONS

NUMBER 1

station style dinner

SAMPLE MENU \$35 PER GUEST

does not include sales tax, labor, rentals or alcohol

PASSED HORS D'OEUVRES

POTATO BASKETS four cheese ricotta stuffing and chives

PROSCIUTTO WRAPPED SCALLOPS cantaloupe and corn salsa

ORANGE-SESAME GRILLED CHICKEN SKEWER

SALAD STATION

SPINACH SALAD crisp bacon, boiled egg, shaved red onion, buttered croutons and maple vinaigrette

ROASTED VEGETABLE PLATTER grilled zucchini, yellow squash, asparagus, roasted red peppers, marinated crimini mushrooms, balsamic and herbed evoo drizzle

CHEF CRAFTED TACO STATION

TINGA CHICKEN / CARNE ASADA

FEATURES corn and flour tortillas. accompanied by our toppings bar that includes: shredded cheddar cheese, shredded lettuce, marinated napa cabbage, pico de gallo, corn and black bean salsa, guacamole, chive sour cream, lime wedges, pickled radish and cilantro. spanish rice, cuban black beans, assorted hot sauces, hot pepper jack queso and tortilla chips

SMALL PLATE STATION

PROSCIUTTO WRAPPED CHICKEN stuffed with spinach and ricotta and served with a lemon and pesto cream sauce over sautéed hericort verts

GRILLED BEEF TENDERLOIN roasted cauliflower puree, asparagus, blue cheese and smoky tomato jus



STATION STYLE RECEPTIONS

NUMBER 2

station style dinner, small entrée

SAMPLE MENU \$45 PER GUEST

does not include sales tax, labor, rentals or alcohol

PASSED HORS D'OEUVRES

CHICKEN & WAFFLES roasted leek goat cheese and honey aioli

PAN SEARED CRAB CAKES cilantro remoulade

TOMATO BASIL SOUP SHOOTERS mini cheddar grilled cheese

SALAD STATION (SERVED IN MASON JARS)

GREEN APPLE & BLUE CHEESE SALAD mixed greens, candied pecans and maple vinaigrette

TOMATO CAPRESE thick sliced juicy tomato, fresh mozzarella, sweet basil, sea salt, balsamic reduction and olive oil

SMALL PLATE STATION

BEEF SHORT RIBS seasonal succotash, cheddar grit cakes and cabernet jus

PINK PEPPERCORN CRUSTED SEARED TUNA (SERVED RARE) coconut basmati, asian slaw, edamame and ponzu

DIP

SPANISH CHARCUTERIE & CHEESE BOARD serrano ham, spicy chorizo, buttifarra sausage, mild chorizo, manchego cheese, illbores goat cheese and majon reserve cheese, served with assorted olives, roasted peppers, artichokes, membrillo fruit spread, buttered sesame lavash and grilled crostini

POTATO BAR

CHOOSE TWO POTATOES: garlic mashed, herb roasted fingerlings, tater tots, sweet potato mash, and herb roasted red skinned. accompanied with brown gravy, bacon, butter, scallions, cheddar, blue cheese, marshmallows, brown sugar, candied pecans, sour cream, maple syrup and fried onion straws

DESSERT STATION

A DISPLAY OF: chocolate dipped strawberries, tia maria cookie stacks, key lime tarts and pumpkin crunch tortes



DESSERTS

NUMBER 1

petites desserts

SAMPLE MENU \$6 PER GUEST

does not include sales tax, labor, rentals or alcohol

PETITES DISPLAY tia maria cookie stacks, key lime tarts, chocolate mousse cups and mini red velvet cupcakes

NUMBER 2

dessert display

SAMPLE MENU \$7 PER GUEST

does not include sales tax, labor, rentals or alcohol

DESSERT DISPLAY white chocolate mousse cake, raspberry chocolate torte, mini sour cherry pies, coconut & chocolate macaroons and blueberry sour cream cheesecake bites

NUMBER 3

farm table display

SAMPLE MENU \$8 PER GUEST

does not include sales tax, labor, rentals or alcohol

FARM TABLE DESSERT DISPLAY chocolate sin cake, strawberry shortcake, carrot cake, turtle cheesecake, tia maria cookie stacks, mini apple crumb pies, french macaroons and assorted cookies



LET'S GET STARTED.



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