4 YEAR-ROUND
DIPS, DISPLAYS AND STATIONS

6 WINTER
DECEMBER-FEBRUARY

8 SPRING
MARCH-MAY

10 SUMMER
JUNE-AUGUST

12 FALL
SEPTEMBER-NOVEMBER

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

This allows you to customize all of the details — menu, presentation and décor — to your desire. This menu offers a range of food options and full bar services to consider as you coordinate your event. Don’t forget about dessert! Our first-class pastry team has compiled a list of the tastiest treats in town making sure your last impression is as good as your first.

We offer not only what is here, but a full scope of worldly cuisine. Whether you desire Southern fare, Mediterranean, Middle Eastern, Western and Eastern Asian influences, or Central and South American street food, we have you covered. Allow our chef team to help you customize your dream menu. Rest assured, no matter what you choose from any of our menus, everything that comes from our kitchen is made from scratch in house by our one of a kind culinary team.

We have compiled our favorite items by season so that you can have fresh, sustainable and local menu items throughout the year. We believe that the very best way to enjoy food is to eat fresh and to eat what is in season. However, if you choose something out of season, we will do our absolute best to source the best possible ingredients.

Dietary restrictions? No problem. Should you need gluten free, vegetarian, vegan, or any other dietary need, we can accommodate you and your guests. Please let our sales team know and we will handle the rest. Use the key at the bottom of this page to see what this menu offers.

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A SPECIAL THANKS TO F8 PHOTO STUDIOS, KATE POPE PHOTOGRAPHY, SOUTHERN LOVE STUDIOS AND STEPHEN THRIFT PHOTOGRAPHY FOR THE BEAUTIFUL PHOTOS HIGHLIGHTED IN THIS CATERING MENU.
YEAR-ROUND DIPS, DISPLAYS AND STATIONS

DISPLAYS

TRADITIONAL DISPLAYS
SELECT TWO OR THREE OF THE FOLLOWING TO BUILD A TRADITIONAL DISPLAY TO SUIT YOUR TASTE.

FRUIT DISPLAY fresh melons, pineapple, grapes, berries, seasonal fruits and orange yogurt dipping sauce
CHEESE DISPLAY local and world market cheeses, mixed nuts, dried fruit, house made pimento cheese, grilled crostini and everything crackers
VEGETABLE CRUDITES local and seasonal vegetables, green goddess dressing and house made Boursin cheese
ROASTED VEGETABLE DISPLAY grilled zucchini, yellow squash, asparagus, roasted red peppers, marinated crimini mushrooms and balsamic-herb evoo drizzle
CRUDITE SHOOTERS zucchini, baby carrots, red bell peppers, celery, asparagus, grape tomatoes and creamy green goddess dressing

SPECIALITY DISPLAYS

BISCUIT BAR house made buttermilk and sweet potato biscuits, crisp bacon, local chicken-apple sausage, locally cured country ham, whipped butter, apple butter, seasonal jam, local mustard and local honey
NC CHEESE & CHARCUTERIE BOARD chef selected local cured meats and cheeses, house made pimento cheese, house made pickles, local mustard, local honey, grilled crostini and everything crackers
MEDITERRANEAN STATION tomato bruschetta salad, baba ghanoush, antipasto salad, tabbouleh, roasted red pepper hummus, marinated spanish olives, grilled crostini and everything crackers
SOUTHERN PICKIN’ TABLE jalapeño-goat cheese grit fritters, tomato marmalade, salt and vinegar pork cracklins, chilled pimento cheese dip, blt deviled eggs, heirloom tomato and mayo finger sandwiches, Dr. Pepper glazed pork ribs and green tomato chowchow
CHILLED SEAFOOD DISPLAY herb and garlic shrimp shooters with bloody mary cocktail sauce, local oysters on the half shell with horseradish, lemons, hot pepper jam and bloody mary cocktail sauce, and hand carved tuna with pickled ginger, wasabi cream, Texas Pete aioli and fried wontons
NACHO BAR house fried corn tortillas, pepper jack queso, salsa, guacamole, house made hot sauce, black bean and corn salad, green olives, chive sour cream, jalapeño, beef and bean chili and salsa verde

DIPS

SELECT AS INDIVIDUAL DIPS, OR PICK UP TO THREE TO BUILD A DISPLAY TO SUIT YOUR TASTE.

HOT DIPS
SERVED WITH HOUSE FRIED CHIPS, GRILLED CROSTINI AND EVERYTHING CRACKERS UNLESS OTHERWISE NOTED.

BACON BEER CHEESE DIP sharp cheddar cheese, applewood smoked bacon, scallion and roasted pepper
BUFFALO CHICKEN DIP roasted chicken, buffalo seasoning, cheddar cheese and fresh tortilla chips
SUNDRIED TOMATO & CHORIZO FUNDIDO spicy chorizo, pepper jack queso, sundried tomato purée and fresh tortilla chips
SPINACH & ARTICHOKE DIP artichoke heart, baby spinach and parmesan cheese
CRAB DIP fresh crab meat, blended spices, dry sherry and cream cheese
GREEN CHILI CHICKEN DIP green chili braised chicken, cream cheese, cilantro, spices and fresh tortilla chips
HOT PEPPER JACK QUESO fresh tortilla chips

COLD DIPS
SERVED WITH HOUSE FRIED CHIPS, GRILLED CROSTINI AND EVERYTHING CRACKERS UNLESS OTHERWISE NOTED.

CLASSIC PIMENTO CHEESE DIP
CHARRED SCALLION & GOAT CHEESE PIMENTO
Caramelized onion dip caramelized sweet onion, sharp parmesan and creamy cheese spread
ROASTED RED PEPPER HUMMUS roasted red bell pepper, chickpea, roasted garlic and evoo
BABY GANOUSH eggplant, tahini, lemon, garlic and herbs
SMOKY COLLARD GREENS DIP cream cheese, parmesan, swiss cheese, local collards, herbs and spices
SMOKED TROUT DIP smoked trout, cream cheese, local collards, sour cream, herbs and spices
GUACAMOLE chunky avocado, tomato, jalapeño, onion, cilantro, lime and fresh tortilla chips
FIRE ROASTED SALSA tomato, onion, jalapeño, garlic and fresh tortilla chips

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ACTION STATIONS

CHEF ATTENDED CARVING STATIONS
- TENDER HERB ROASTED SIRLOIN mushroom ragout and local mustard
- HERB & GARLIC PRIME RIB horseradish-chie cream, fresh horseradish and local mustard
- PEPPER GRILLED TENDERLOIN OF BEEF Texas Pete aioli and house made steak sauce
- SMOKED BEEF BRISKET seasonal chutney and western style bbq sauce
- MOJO GRILLED PORK LOIN citrus-apple glaze and local mustard
- WALNUT & HERB CRUSTED RACK OF LAMB hot pepper jam and mint pesto
- HOUSE SMOKE TURKEY BREAST western style bbq sauce and local mustard
- PINK PEPPER CRUSTED TUNA LOIN soy sauce, pickled ginger and wasabi cream
- VEGAN BUTTERNUT SQUASH & CAULIFLOWER roasted carrot-hominy salad and local honey

FIESTA TACO STATION
CHOICE OF TWO PROTEINS chicken tinga, carne asada, blackened shrimp, pulled pork shoulder and tequila-lime tofu
ACCOMPANIED BY house made pico de gallo, pepper jack queso, guacamole, black bean and corn salad, shredded cheddar, lettuce, chive sour cream, lime wedges, cilantro, assorted hot sauces, fresh tortilla chips, Spanish style rice and cuban black beans

SOUTHERN GRITS BAR
blackened shrimp, hoop cheddar grits, tasso ham gravy, western style bbq sauce, chopped bacon, andouille sausage, roasted red peppers, roasted tomatoes, scallions, roasted mushrooms, shredded cheddar cheese and assorted hot sauces

PASTA STATION
PLEASE CONSULT WITH YOUR SALESPERSON ABOUT YOUR VENUE’S RESTRICTIONS ON COOKING WITH OPEN FLAMES.
CHOICE OF TWO PROTEINS grilled chicken breast, beef meatballs, herb & garlic grilled shrimp or italian sausage
CHOICE OF TWO SAUCES traditional marinara, basil pesto, parmesan cream, pesto cream or vodka sauce
CHOICE OF ONE PASTA penne, rigatoni, farfalle or rotini
ACCOMPANIED BY kalamata olives, roasted tomatoes, fresh spinach, artichoke hearts, roasted red pepper, shaved parmesan cheese, feta cheese, caramelized onions and grilled focaccia

KOREAN STREET TACO STATION
CHOICE OF TWO PROTEINS korean bbq beef short rib, cashew chicken, ponzu shrimp or hoisin shaved pork loin
ACCOMPANIED BY cauliflower kimchi, pickled red cabbage, marinated radish, bean sprouts, basil-spinach chimichurri, charred broccolini, crushed peanuts, pineapple ponzu, marinated cucumbers, local lettuces and flour tortillas

HAND ROLLED SUSHI
CHOICE OF THREE ROLLS
- CALIFORNIA kani, cucumber, avocado, sesame and masago
- RAINBOW california roll, salmon, shrimp, tuna and spicy mayo
- TEMPURA CRAB RANGOON kani, cream cheese and eel sauce
- SALMON AVOCADO sesame seeds
- SPICY TUNA spicy tuna salad, cucumbers and sesame seed
- SWEET POTATO & ASPARAGUS spicy mayo and masago
ACCOMPANIED BY wasabi, pickled ginger, soy sauce, wakame salad and udon noodle salad

LOW COUNTRY BOIL
peel and eat shrimp, smoked sausage, red skin potatoes, fresh steamed corn on the cob, assorted hot sauces and fresh biscuits

INTERACTIVE STATIONS

POTATO BAR
CHOICE OF TWO POTATOES garlic mashed potatoes, parmesan mashed potatoes, tater tots, roasted red skin potatoes, sweet potato tots or whipped sweet potatoes
ACCOMPANIED BY butter, sour cream, shredded cheddar, scallions, chopped bacon, blue cheese, brown gravy and fried onion straws. Sweet potatoes accompanied by brown sugar, maple syrup, candied pecans and marshmallows

MAC & CHEESE BAR
traditional and pimento-brisket mac & cheese
ACCOMPANIED BY chopped bacon, andouille sausage, roasted tomatoes, roasted red peppers, roasted broccoli, scallions, bbq sauce and parmesan bread crumbs

SLIDER BAR
SERVED WITH FRESH GREENS, SLICED TOMATO, HOUSE MADE PICKLES, SHAVED ONION, KETCHUP, LOCAL MUSTARD AND GARLIC AIOLI.

CHOICE OF TWO OR THREE
- BEEF & CHEDDAR fried pickles chips
- BEEF bacon and blue cheese jam
- TURKEY avocado spread and pepper jack cheese
- ALMOST FAMOUS bacon-pork blend, apple butter, bacon and brie
- CRAB CAKE cilantro remoulade and house pickles
- CAJUN SHRIMP house pickles and Texas Pete aioli
- BLACK BEAN & MUSHROOM provolone and fried pickle chips
PLATED MEALS

COMBINATION PLATES
- **HERB GRILLED CHICKEN BREAST & SHRIMP** winter vegetable medley, toasted parmesan whipped potatoes and red eye gravy
- **GRILLED BEEF TENDERLOIN & LOBSTER RAGOUT** butter roasted fingerlings and grilled asparagus
- **ROASTED SALMON “OSCAR”** southern crab cake, cilantro remoulade, charred broccoli and sweet potato hash

PLATED ENTRÉES & SMALL PLATES
- **SORGHUM FRIED CHICKEN BREAST** bacon waffle bread pudding, collard greens and pink pepper honey
- **SUN-DRIED TOMATO & ASIAGO STUFFED CHICKEN BREAST** wild rice pilaf, crispy collards and caper butter
- **FRIED GREEN TOMATOES** collards, pimento cheese grits and tomato gravy
- **QUINOA CHICKPEA CAKES** grilled bok choy and red pepper coulis
- **RED WINE BRAISED SHORT RIBS** smoked gouda grits, roasted root vegetables and horseradish gremolata
- **BLUE CHEESE CRUSTED BEEF TENDERLOIN** toasted parmesan mashed potatoes, bacon brussels sprouts and house made steak sauce
- **SHRIMP & GRITS** jalapeno-goat cheese grits and red eye gravy
- **PAN SEARED SCALLOPS** mascarpone-brie risotto, asparagus, cranberry, pistachio and charred scallion oil
- **ROASTED SALMON** sweet potato-pancetta hash, grilled asparagus and curried raisin yogurt

PLATED DESSERTS
- **FLOURLESS CHOCOLATE TORTE** raspberry purée, fresh berries and whipped cream
- **TIA MARIA CAKE** coffee liqueur-brushed chocolate chip cookies, whipped cream, mocha buttercream and chocolate covered espresso beans
- **BLOOD ORANGE POUND CAKE** candied orange peel, blood orange curd, whipped cream and shaved chocolate

BUTLER PASSED HORS D’ŒUVRES

- **CHICKEN & WAFFLE** roasted leek goat cheese and honey aioli
- **HOT CHICKEN POPPER** crisp white bread, fried chicken, honey sriracha sauce, house pickle and collard slaw
- **SHRIMP & GRITS SHOOTER** cheddar grits, tasso ham gravy, blackened shrimp and chives
- **BBQ BEEF SHORT RIB POTATO BASKET** horseradish aioli, pepper jack and chives
- **BLT DEVILED EGG** crisp bacon, roasted tomato and fresh greens
- **PIMENTO CHEESE ARANCINI** crispy pimento cheese and apple-pepper jelly
- **CHILLED HERB GRILLED SHRIMP COCKTAIL** bloody mary cocktail sauce
- **PAN SEARED CRAB CAKE** cilantro remoulade and fresh cilantro
- **CAPRESE SKWER** baby heirloom tomatoes, fresh mozzarella, basil and balsamic drizzle
- **CORN & GOAT CHEESE BISQUE SHOOTER** confit oyster mushrooms and parmesan crisp
- **CHICKEN & APPLE MEATBALL** bourbon-apple bbq sauce
- **SMOKED SALMON BLT CANAPE** crisp white bread, smoked salmon salad, baby heirloom tomato, crisp bacon and Texas Pete aioli
- **PORK BELLY TOSTADA** crisp pork belly, hoisin glaze, asian slaw and crisp wonton
- **ANTIPASTO SKWER** local salami, marinated artichoke, olive, fresh mozzarella, heirloom tomato, garlic oil and basil
- **GOAT CHEESE HUSHPUDDY** charred scallion pesto
- **FOUR CHEESE POTATO BASKET** parmesan, cheddar, ricotta, mozzarella and fresh herbs
- **BUTTERNUT SQUASH RISOTTO CAKE** cranberry basil jam
- **STUFFED PEPPADEW** marcona almond, mascarpone and fresh herbs
- **CREAMY TOMATO SOUP SHOOTER** mini cheddar grilled cheese and basil

WINTER DECEMBER-FEBRUARY
BUFFET

ENTRÉES

| SUNDRIED TOMATO & ASIAGO STUFFED CHICKEN BREAST | crispy collards and caper butter |
| HERB GRILLED CHICKEN BREAST | quinoa-kale salad and cherry jus |
| PROSCIUTTO WRAPPED CHICKEN ROULADE | stuffed with ricotta and spinach with pesto cream sauce |
| GREEN CHILI BRAISED PORK SHOULDERS | salsa verde, corn salad and goat cheese grits |
| VEGAN BOUILLABAISSE | fire roasted carrots, cauliflower, chickpeas, broccoli, sweet peppers, tomato broth, toasted baguette and almond rouille |
| ROASTED WINTER VEGETABLE CURRY | sweet potatoes, asparagus, cauliflower, peppers, baby kale, harissa, almond milk and olive oil toasted couscous |
| VEGAN MASALA | zucchini, carrots, peas, potatoes, spicy tomato sauce and basmati rice |
| SLOW BRAISED BEEF SHORT RIBS | roasted carrots, parsnips, onions and demi-glace |
| SLICED TENDER SIRLOIN | fire roasted peppers, onions, garlic and red wine pan jus |
| HAND SLICED AHI TUNA BOARD | warm forbidden rice salad and pineapple ponzu |
| ROASTED SALMON | sweet potato-pancetta hash and curried raisin yogurt |
| SHRIMP AND BACON MAC & CHEESE CASSEROLE | buttered “Old Bay” bread crumbs |

SIDES

| TOASTED PARMESAN MASHED POTATOES |
| GOAT CHEESE-JALAPEÑO GRITS |
| MUSHROOM & WILD RICE PILAF |
| PIMENTO MAC & CHEESE |
| WINTER VEGETABLE MEDLEY |
| CHARRED BROCCOLINI & SESAME CITRUS VINAIGRETTE |
| SOUTHERN STYLE COLLARD GREENS WITH BACON |
| HERB ROASTED RED SKIN POTATOES |

SALADS

| GARDEN SALAD | fresh greens, tomatoes, cucumbers, shaved carrots, parmesan, croutons and balsamic dressing |
| CAESAR SALAD | crisp baby romaine lettuce, heirloom tomato, kalamata olives, creamy caesar dressing and toasted parmesan crisps |
| BEET SALAD | roasted red and gold beets, fresh greens, grapefruit segments, goat cheese and champagne-pink peppercorn vinaigrette |
| APPLE & BLUE CHEESE SALAD | fresh greens, toasted pecans, dried cranberries and maple vinaigrette |

FAMILY STYLE

SERVED WITH BROWN BUTTER-SAGE BISCUITS. COMPLETE YOUR MEAL WITH ONE SALAD AND TWO SIDES.

| HERB GRILLED CHICKEN BREAST | quinoa-kale salad and cherry jus |
| PROSCIUTTO WRAPPED CHICKEN ROULADE | stuffed with ricotta and spinach with pesto cream sauce |
| SHRIMP & GRITS | jalapeño-goat cheese grits and red eye gravy |
| VEGAN BOUILLABAISSE | carrots, cauliflower, chickpeas, broccoli, peppers, lentils, tomato broth, toasted baguette and almond rouille |
| HERB GRILLED BEEF TENDERLOIN | served au poivre |
| SLOW BRAISED BEEF SHORT RIBS | rainbow carrots and red wine demi-glace |
BUTLER PASSED HORS D’OEUVRES

CHICKEN & WAFFLE roasted leek goat cheese and honey aioli

HOT CHICKEN POPPER crisp white bread, fried chicken, honey sriracha sauce, house pickle and collard slaw

SHRIMP & GRITS SHOOTER cheddar grits, tasso ham gravy, blackened shrimp and chives

BBQ BEEF SHORT RIB POTATO BASKET horseradish aioli, pepper jack and chives

BLT DEVILED EGG crisp bacon, roasted tomato and fresh greens

PIMENTO CHEESE ARANCINI crispy pimento cheese and apple-pepper jelly

CHILLED HERB GRILLED SHRIMP COCKTAIL bloody mary cocktail sauce

PAN SEARED CRAB CAKE cilantro remoulade and fresh cilantro

CAPRESE SKEWER baby heirloom tomatoes, fresh mozzarella, basil and balsamic drizzle

CORN & GOAT CHEESE BISQUE SHOOTER conflit oyster mushrooms and parmesan crisp

KOREAN FRIED CHICKEN STEAMED BUN gochujang “ketchup”

MINI SHRIMP & LOBSTER ROLL chilled shrimp-lobster salad and buttery roll

MEDITERRANEAN TUNA CRUDO BITE cucumber, kalamata olive, harissa aioli and mint

PORK & BACON MEATBALL bourbon apple bbq sauce

ASPARAGUS TARTLET warm custard, crisp asparagus and lemon peel

AVOCADO TOAST avocado, egg, fire roasted salsa, cilantro and buttered toast

KOREAN BRAISED PARSNIP STEAM BUN cauliflower kimchi

ROASTED TOMATO BRUSCHETTA fresh mozzarella, basil and balsamic-pesto toast

PEPPER STEAK BRUSCHETTA micro greens, horseradish cream and everything cracker

PLATED MEALS

COMBINATION PLATES

SOUTHERN COMBO bbq chicken breast, grilled shrimp, edamame-grilled corn succotash and cheddar grit cakes

ANGELS ON HORSEBACK ribeye, bacon fried shrimp, horseradish cream, roasted fingerling potatoes and asparagus

CHIMICHURRI GRILLED FLAT IRON WITH BLACKENED SHRIMP avocado-tomatillo salad, jalapeno & goat cheese grit cake and ranchero sauce

PLATED ENTRÉES & SMALL PLATES

PESTO GRILLED CHICKEN BRUSCHETTA baby heirloom-basil salad, stracciatella cheese, grilled parmesan asparagus and grilled focaccia

BBQ GRILLED CHICKEN BREAST grilled pineapple and scallion, edamame-grilled corn succotash and cheddar grit cakes

VEGAN MASALA zucchini, carrots, peas, spicy tomato sauce and basmati rice

FIRE ROASTED HEIRLOOM TOMATOES edamame-grilled corn succotash, wilted baby kale and parmesan bread crumbs

HARISSA & CHIMICHURRI GRILLED FLAT IRON lemon roasted fingerling potatoes, avocado-tomatillo salad and chimichurri

KOREAN BBQ SHORT RIBS basmati rice, cauliflower kimchi and grilled bok choy

GRILLED AHI TUNA forbidden rice salad, grilled bok choy and tamarind soy glaze

PAN SEARED SCALLOPS ricotta risotto, spring peas, bell peppers, lemon, arugula and charred broccoli

BLACKENED ATLANTIC SALMON black bean-corn salad, salsa verde and spanish rice

PLATED DESSERTS

CHOCOLATE CHEES “PIE” chocolate custard, pie crust, whipped cream and dark chocolate

STRAWBERRY SHORTCAKE white cake, whipped cream, spring strawberries, strawberry purée and white chocolate

TIA MARIA CAKE coffee liqueur-brushed chocolate chip cookies, whipped cream, mocha buttercream and chocolate covered espresso beans
BUFFET

ENTRÉES

BBQ GRILLED CHICKEN BREAST grilled pineapple and scallion
HARISSA MARINATED CHICKEN BREAST citrus basmati-feta salad and cucumber yogurt
CHICKEN & DUMPLINGS spring vegetables and buttermilk biscuit dumplings
MEDITERRANEAN ROASTED CHICKEN BREAST spinach, kalamata olives, artichoke, roasted peppers and caper brown butter
CUBAN ROASTED PORK LOIN citrus-apple mojo, pickled radish and cilantro
QUINOA CHICKPEA CAKES grilled bok choy and red pepper coulis
STUFFED ZUCCHINI BOATS citrus basmati-feta salad and cucumber yogurt
KOREAN BBQ BRAISED BEEF SHORT RIBS cauliflower kimchi
HERB GRILLED SIRLOIN spring onion chimichurri and fire roasted peppers
ROASTED BISTRO STEAK charred peppers, whole roasted garlic and red wine jus
BLACKENED ATLANTIC SALMON black bean and corn salad and salsa verde
SOUTHERN CRAB CAKES edamame-grilled corn succotash and cilantro remoulade

SIDES

LEMON & ROSEMARY ROASTED FINGERLING POTATOES
PARMESAN & PARSLEY GRITS
CITRUS & CARDAMOM BASMATI RICE
BRUSCHETTA MAC & CHEESE
GRILLED BROCCOLINI WITH CITRUS BUTTER SAUCE
EDAMAME & GRILLED CORN SUCCOTASH
CHARRED LEMON & PARMESAN ASPARAGUS
ROASTED GARLIC & PARSLEY MASHED POTATOES

SALADS

GARDEN SALAD fresh greens, tomatoes, cucumbers, shaved carrots, parmesan, croutons and balsamic dressing
CAESAR SALAD crisp baby romaine lettuce, heirloom tomato, kalamata olives, creamy caesar dressing and toasted parmesan crisps
BEET SALAD roasted red and gold beets, fresh greens, grapefruit segments, goat cheese and champagne-pink peppercorn vinaigrette
BERRY SALAD strawberries, blueberries, pistachios, goat cheese mandarin oranges and orange-poppyseed vinaigrette

FAMILY STYLE

SERVED WITH SUNFLOWER SEED BREAD. COMPLETE YOUR MEAL WITH ONE SALAD AND TWO SIDES.

PESTO GRILLED CHICKEN BRUSCHETTA baby heirloom-basil salad, straciatella cheese and grilled parmesan asparagus
BBQ GRILLED CHICKEN BREAST grilled pineapple and scallion
VEGAN PAELLA calasparra rice, mushrooms, asparagus, peppers, tomatoes, roasted cauliflower, saffron broth and sofrito
HORSERADISH CRUSTED BEEF TENDERLOIN burre rouge
KOREAN BBQ BRAISED BEEF SHORT RIBS cauliflower kimchi and basmati rice
SHRIMP & GRITS jalapeño-goat cheese grits and red eye gravy

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PLATED MEALS

COMBINATION PLATES

| SOUTHERN COMBO | bbq grilled chicken breast, grilled shrimp, edamame-grilled corn succotash and cheddar grit cake |
| FILET OSCAR | butter poached crab, tarragon béarnaise, roasted garlic mashed potatoes and grilled asparagus |
| ANGELS ON HORSEBACK | ribeye, bacon fried shrimp, horseradish cream, roasted fingerling potatoes and asparagus |

PLATED ENTRÉES & SMALL PLATES

| PESTO GRILLED CHICKEN BRUSCHETTA | baby heirloom-basil salad, stracciatella cheese and grilled parmesan asparagus |
| MEDITERRANEAN ROASTED CHICKEN BREAST | spinach, kalamata olives, artichoke, roasted peppers, herb roasted red skin potatoes and caper brown butter |
| VEGAN BOUILLABAISSE | carrots, cauliflower, chickpeas, broccoli, peppers, lentils, tomato broth, toasted baguette and almond rouille |
| CORNMEAL CRUSTED FRIED GREEN TOMATOES | smoked gouda grits, garlic braised chard and chicory-tomato gravy |
| RIBEYE FRITES | crispy fried potatoes, grilled seasonal vegetables and harissa butter |
| SLOW BRAISED BEEF SHORT RIBS | toasted parmesan mashed potatoes, roasted rainbow carrots and red wine demi-glace |
| BLACKENED MAHI | rice pilaf, pickled shrimp relish and charred broccoli |
| SESAME ROASTED SALMON | basmati rice, watercress-almond salad and citrus vinaigrette |
| PAN SEARED SCALLOPS | ricotta risotto, spring peas, bell peppers, lemon, arugula and charred broccoli |
| SUMMER VEGETABLE GAZPACHO SHOOTER | tomato water |
| SWEET CORN RISOTTO CAKE | poblano, red bell pepper, sage and orange crema |
| PEPPER STEAK BRUSCHETTA | micro greens, horseradish cream and everything cracker |
| MINI BEEF WELLINGTON PUFF | mushroom duxelles, beef tenderloin, fresh herbs, dijon aioli and puffed pastry |
| SUMMER | JUNE–AUGUST

PLATED DESSERTS

| S‘MORE CHEESECAKE | toasted marshmallow, graham cracker, dark chocolate and ganache |
| LEMON BLACKBERRY CAKE | lemon curd, whipped cream, fresh berries, blackberry purée and mint |
| TIA MARIA CAKE | coffee liqueur-brushed chocolate chip cookies, whipped cream, mocha buttercream and chocolate covered espresso beans |
BUFFET

ENTRÉES
- CAPRESE ROASTED CHICKEN BREAST roasted tomato, burrata, basil and balsamic drizzle
- BBQ GRILLED CHICKEN BREAST grilled pineapple and scallion
- HARISSA MARINATED CHICKEN citrus basmati-feta salad and cucumber yogurt
- GRILLED PORK LOIN edamame-grilled corn succotash and Cheerwine bbq sauce
- FIRE ROASTED HEIRLOOM TOMATOES edamame-grilled corn succotash, wilted baby kale and parmesan bread crumbs
- VEGAN JAMBALAYA wild rice pilaf
- KOREAN BRAISED BEEF SHORT RIBS cauliflower kimchi
- SLOW BRAISED BEEF SHORT RIBS roasted rainbow carrots, red wine demi-glace
- HORSERADISH & HERB CRUSTED BEEF TENDERLOIN burre rouge
- LOW COUNTRY BOIL peel and eat shrimp, andouille sausage, corn on the cob, red skin potatoes, Old Bay seasoning, lemon and butter
- BBQ GRILLED SALMON charred scallion and pickled okra

SIDES
- CRISPY SMASHED RED SKIN POTATOES
- TOASTED PARMESAN MASHED POTATOES
- SWEET CORN & Grits SOUFFLÉ
- BASIL BASMATI RICE
- WHITE CHEDDAR MAC & CHEESE
- HEIRLOOM TOMATO & OKRA SUCCOTASH
- HARICOT VERT AMANDINE
- SUMMER SQUASH & CUCUMBER SALAD

SALADS
- GARDEN SALAD fresh greens, tomatoes, cucumbers, shaved carrots, parmesan, croutons and balsamic dressing
- CAESAR SALAD crisp baby romaine lettuce, heirloom tomato, kalamata olives, creamy caesar dressing and toasted parmesan crisps
- CAPRESE SALAD heirloom tomato, basil, burrata, balsamic, evoo, sea salt and baby kale
- WATERMELON SALAD arugula, baby kale, charred onion, heirloom tomato, pickled watermelon rind, cider vinaigrette and feta

FAMILY STYLE
SERVED WITH JALAPEÑO CHEDDAR-CORN MUFFINS. COMPLETE YOUR MEAL WITH ONE SALAD AND TWO SIDES.
- CAPRESE ROASTED CHICKEN BREAST roasted tomato, burrata, basil and balsamic drizzle
- HONEY BRINED CHICKEN BREAST collard-apple slaw and bacon sherry creamed corn
- VEGAN PAELLA calasparra rice, mushrooms, asparagus, peppers, tomatoes, roasted cauliflower, saffron broth and sofrito
- SLOW BRAISED BEEF SHORT RIBS roasted rainbow carrots, red wine demi-glace
- HORSERADISH & HERB CRUSTED BEEF TENDERLOIN burre rouge
- LOW COUNTRY BOIL peel and eat shrimp, andouille sausage, corn on the cob, red skin potatoes, Old Bay seasoning, lemon and butter
- BBQ GRILLED SALMON charred scallion and pickled okra
### BUTLER PASSED HORS D’OEUVRES

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<thead>
<tr>
<th>Item</th>
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<tr>
<td><strong>CHICKEN &amp; WAFFLE</strong></td>
<td>roasted leek goat cheese and honey aioli</td>
</tr>
<tr>
<td><strong>HOT CHICKEN POPPER</strong></td>
<td>crispy white bread, fried chicken, honey sriracha sauce, house pickle and collard slaw</td>
</tr>
<tr>
<td><strong>SHRIMP &amp; GRITS SHOOTER</strong></td>
<td>cheddar grits, tasso ham gravy, blackened shrimp and chives</td>
</tr>
<tr>
<td><strong>BBQ BEEF SHORT RIB POTATO BASKET</strong></td>
<td>horseradish aioli, pepper jack and chives</td>
</tr>
<tr>
<td><strong>BLT DEVILED EGG</strong></td>
<td>crispy bacon, roasted tomato and fresh greens</td>
</tr>
<tr>
<td><strong>PIMENTO CHEESE ARANCINI</strong></td>
<td>crispy pimento cheese and apple-pepper jelly</td>
</tr>
<tr>
<td><strong>CHILLED HERB GRILLED SHRIMP COCKTAIL</strong></td>
<td>bloody mary cocktail sauce</td>
</tr>
<tr>
<td><strong>PAN SEARED CRAB CAKE</strong></td>
<td>cilantro remoulade and fresh cilantro</td>
</tr>
<tr>
<td><strong>CAPRESE SKEWER</strong></td>
<td>baby heirloom tomatoes, fresh mozzarella, basil and balsamic drizzle</td>
</tr>
<tr>
<td><strong>CORN &amp; GOAT CHEESE BISQUE SHOOTER</strong></td>
<td>confit oyster mushrooms and parmesan crisp</td>
</tr>
<tr>
<td><strong>MINI BEEF WELLINGTON PUFF</strong></td>
<td>mushroom duxelles, beef tenderloin, fresh herbs, djon aioli and puffed pastry</td>
</tr>
<tr>
<td><strong>TUNA NACHO</strong></td>
<td>seared pink pepper tuna, wakame salad, pickled ginger and wasabi crema</td>
</tr>
<tr>
<td><strong>HOUSE CURED SALMON LOX</strong></td>
<td>dill cream cheese, caper and red onion</td>
</tr>
<tr>
<td><strong>SMOKED SALMON DEVILED EGG</strong></td>
<td>caper, red onion and dill</td>
</tr>
<tr>
<td><strong>SMOKED TROUT WHIP</strong></td>
<td>gherkin-shallot relish and everything cracker</td>
</tr>
<tr>
<td><strong>MUSHROOM ARANCINI</strong></td>
<td>tomato jam</td>
</tr>
<tr>
<td><strong>BBQ PORK &amp; PIMENTO BISCUIT</strong></td>
<td></td>
</tr>
<tr>
<td><strong>PORK BELLY STEAMED BUN</strong></td>
<td>asian slaw and hoisin bbq</td>
</tr>
<tr>
<td><strong>BUTTERNUT SQUASH RISOTTO CAKE</strong></td>
<td>cranberry relish and fresh herbs</td>
</tr>
</tbody>
</table>

### PLATED MEALS

#### COMBINATION PLATES

- **HERB GRILLED CHICKEN & SHRIMP**
  - carolina dirty rice and bacon-onion crispy brussels sprouts
- **FILET OSCAR**
  - butter poached crab, tarragon béarnaise, roasted garlic mashed potatoes and grilled asparagus
- **BEEF TENDERLOIN WITH LOBSTER RAGOUT**
  - lemon-herb roasted fingerlings and charred broccolini

#### PLATED ENTREES & SMALL PLATES

- **MEDITERRANEAN ROASTED CHICKEN BREAST**
  - spinach, kalamata olives, artichoke, roasted peppers, herb roasted red skin potatoes and caper brown butter
- **SORGHUM FRIED CHICKEN**
  - bacon waffle bread pudding, collards and pink pepper honey
- **CORNMEAL CRUSTED FRIED GREEN TOMATOES**
  - smoked gouda grits, garlic braised chard and chicory tomato gravy
- **BROWN BUTTER GNOCCHI**
  - mushroom broth, sautéed swiss chard, parmesan and pine nuts
- **SLOW BRAISED BEEF SHORT RIBS**
  - roasted carrots, parmesan-parsley whipped potatoes and red wine demi-glace
- **RIBEYE FRITES**
  - crispy fried potatoes, grilled seasonal vegetables and harissa butter
- **PAN SEARED SCALLOPS**
  - mascarpone-brie risotto, asparagus, cranberry, pistachio and charred scallion oil
- **GRILLED SALMON**
  - pancetta-cannellini bean sauce, charred broccolini and pickled cabbage
- **SHRIMP & GRITS**
  - smoked andouille sausage, white cheddar grits and chicory tomato gravy

### PLATED DESSERTS

- **PUMPKIN CRUNCH TORTE**
  - whipped cream, walnut crumble and apple butter
- **SWEET POTATO “PIE”**
  - sweet potato custard, whipped cream, pie crust, cinnamon and sugar tule
- **TIA MARIA CAKE**
  - coffee liqueur-brushed chocolate chip cookies, whipped cream, mocha buttercream and chocolate covered espresso beans
### BUFFET

#### ENTRÉES

<table>
<thead>
<tr>
<th>Entree</th>
</tr>
</thead>
<tbody>
<tr>
<td><strong>HERB GRILLED CHICKEN BREAST</strong> quinoa-kale salad and cherry jus</td>
</tr>
<tr>
<td><strong>SORGHUM GRILLED CHICKEN</strong> crispy brussels sprouts and red eye jus</td>
</tr>
<tr>
<td><strong>SUN-DRIED TOMATO &amp; ASIAGO STUFFED CHICKEN BREAST</strong> roasted red skin potatoes, crispy collards and caper butter</td>
</tr>
<tr>
<td><strong>GREEN CHILI ROASTED PORK SHOULDER</strong> goat cheese grits and salsa verde</td>
</tr>
<tr>
<td><strong>VEGAN PAELLA</strong> calasparra rice, mushrooms, asparagus, peppers, tomatoes, roasted cauliflower, saffron broth and sofrito</td>
</tr>
<tr>
<td><strong>BROWN BUTTER GNOCCHI</strong> mushroom-brown butter broth, sautéed swiss chard, parmesan and pine nuts</td>
</tr>
<tr>
<td><strong>SLOW BRAISED BEEF SHORT RIBS</strong> roasted rainbow carrots, parsnip, red onion and red wine demi-glace</td>
</tr>
<tr>
<td><strong>SMOKED BEEF BRISKET</strong> apple-bell pepper chutney</td>
</tr>
<tr>
<td><strong>SHRIMP &amp; CHICKEN JAMBALAYA</strong> andouille sausage, peppers, tasso ham, roasted tomatoes, spices and creamy grits</td>
</tr>
<tr>
<td><strong>HOT SMOKED SALMON</strong> butternut squash-brussels sprout hash and tarragon aioli</td>
</tr>
<tr>
<td><strong>BACON WRAPPED BBQ SHRIMP &amp; GRITS</strong> charred scallions</td>
</tr>
<tr>
<td><strong>TRADITIONAL SEAFOOD BOUILLABAISSE</strong> grilled bread and saffron rouille</td>
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</tbody>
</table>

#### SIDES

<table>
<thead>
<tr>
<th>Side</th>
</tr>
</thead>
<tbody>
<tr>
<td><strong>ROASTED GARLIC &amp; PARSLEY MASHED POTATOES</strong></td>
</tr>
<tr>
<td><strong>HERB ROASTED RED SKIN POTATOES</strong></td>
</tr>
<tr>
<td><strong>HOOP CHEDDAR GRITS</strong></td>
</tr>
<tr>
<td><strong>CAROLINA DIRTY RICE</strong></td>
</tr>
<tr>
<td><strong>BROCCOLI MAC &amp; CHEESE</strong></td>
</tr>
<tr>
<td><strong>BACON &amp; ONION CRISPY BRUSSELS SPROUTS</strong></td>
</tr>
<tr>
<td><strong>BUTTERNUT SQUASH, GRILLED CORN &amp; PANCETTA HASH</strong></td>
</tr>
<tr>
<td><strong>HARICOT VERT AMANDINE</strong></td>
</tr>
</tbody>
</table>

#### SALADS

<table>
<thead>
<tr>
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</tr>
</thead>
<tbody>
<tr>
<td><strong>GARDEN SALAD</strong> fresh greens, tomatoes, cucumbers, shaved carrots, parmesan, croutons and balsamic dressing</td>
</tr>
<tr>
<td><strong>CAESAR SALAD</strong> crisp baby romaine lettuce, heirloom tomato, kalamata olives, creamy caesar dressing and toasted parmesan crisps</td>
</tr>
<tr>
<td><strong>LATE TOMATO &amp; SWEET CORN SALAD</strong> baby kale, charred onion, goat cheese and red wine vinaigrette</td>
</tr>
<tr>
<td><strong>FALL HARVEST SALAD</strong> brussels sprouts, kale, apples, walnuts, hoop cheddar and cider vinaigrette</td>
</tr>
</tbody>
</table>

### FAMILY STYLE

Served with sweet potato biscuits. Complete your meal with one salad and two sides.

<table>
<thead>
<tr>
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<tbody>
<tr>
<td><strong>HERB GRILLED CHICKEN BREAST</strong> quinoa-kale salad and cherry jus</td>
</tr>
<tr>
<td><strong>SUN-DRIED TOMATO &amp; ASIAGO STUFFED CHICKEN BREAST</strong> crispy collards and caper butter</td>
</tr>
<tr>
<td><strong>BROWN BUTTER GNOCCHI</strong> mushroom broth, sautéed swiss chard, parmesan and pine nuts</td>
</tr>
<tr>
<td><strong>SLOW BRAISED BEEF SHORT RIBS</strong> roasted carrots and red wine demi-glace</td>
</tr>
<tr>
<td><strong>CHILI RUBBED SIRLOIN</strong> mexican &quot;street corn&quot; salad and ranchero mole</td>
</tr>
<tr>
<td><strong>BACON WRAPPED BBQ SHRIMP &amp; GRITS</strong> charred scallions</td>
</tr>
<tr>
<td><strong>SESAME ROASTED SALMON</strong> watercress-almond salad and citrus vinaigrette</td>
</tr>
</tbody>
</table>
DESSERT

ON TO THE BEST PART, DESSERT!

Now that you have made your best first impression, our in-house pastry team wants to make sure your guests leave feeling the same way. The options are endless and most of our desserts are prepared in different forms to suit the needs of your event. From our plated dessert options, full cakes and pies to our most popular array of petite desserts and chef attended dessert stations. There is truly something for everyone.

It is important to know that all of our desserts are made from scratch in our pastry kitchen by our experienced pastry team. Because they are made from scratch, it allows us to customize desserts with colors and extras that theme with your event perfectly. Whether you want dessert to be the star with a huge display and assortment of petite desserts and cakes, or you are just looking for a small selection of desserts to compliment your tiered wedding cake we have you covered. Consult with your sales manager to guide you through the best options that suit your event. You won’t regret it!

CHEF ATTENDED DESSERT STATIONS

BANANAS FOSTER STATION bananas flambé, butter rum sauce, vanilla bean ice cream and cinnamon wontons

FUDGE CARVING STATION peanut butter, white chocolate, dark chocolate, salted caramel, chocolate, white chocolate-cherry with pistachios, chocolate chip cookie dough, coconut-cranberry with walnuts and peppermint bark

DONUT FLAMBÉ plain and chocolate donut holes flambéed with brown sugar, butter, rum and orange juice. Served with vanilla ice cream.
PETITE DESSERTS

FRENCH MACARONS assorted colors and flavors
MACAROONS chocolate dipped coconut
TARTS apple, banana cream, chocolate chess, coconut cream, key lime and lemon curd
CHEESECAKE SQUARES blueberry sour cream, turtle, raspberry white chocolate, triple chocolate mousse, ny style, banana pudding, peanut butter, peach streusel, cookie dough, pumpkin, cinnamon swirl, caramel apple and white chocolate peppermint bark
CUPCAKES bacon butterscotch, caramel rum, carrot, chocolate sin, cookie dough, tres leche, red velvet, salted caramel, vanilla and vegan chocolate
CAKE POPS carrot cake, chocolate sin, red velvet and white chocolate mousse
TRUFFLES turtle, Kahlua white chocolate and chocolate raspberry
SHOOTERS banana pudding, blackberry-lemon, blueberry pie, carrot, chocolate sin, coconut pie, lemon cheesecake mousse, neapolitan mousse, red velvet, s’mores, strawberry shortcake and white chocolate mousse

BROWNIES salted caramel, fudge, butterscotch blondies, 7 layer, snickerdoodle blondies and pumpkin blondies
MINI PIES apple, blueberry, chocolate chess, coconut cream, peanut butter, pecan and sour cherry
COOKIES chocolate chip, oatmeal raisin, sugar, snickerdoodle, twisted, white chocolate cherry and ginger snap
OMBRE CAKE STACKS almond cake, raspberry jam, apricot jam, chocolate ganache and assorted colors
TIA MARIA COOKIE STACKS coffee liqueur-brushed chocolate chip cookies, whipped cream, mocha buttercream and chocolate covered espresso beans
MINI PUMPKIN CRUNCH TORTES walnut, vanilla wafer, brown sugar, butter, pumpkin batter and sweetened whipped cream
CHERRY KITCHEN tart cherries, flaky crust and powdered sugar icing
NANAIMO BARS graham-coconut crust, pastry cream and chocolate glaze
CHOCOLATE MOUSSE CUPS
CHOCOLATE HAZELNUT POT DE CRÈME

A FULL ASSORTMENT OF WHOLE PIES AND CAKES ARE ALSO AVAILABLE FOR DESSERT DISPLAYS.