

The North Carolina Catering Company

Catering Menu

Weddings & Events



Appetizers

BRUSCHETTA & CROSTINIS 2.95

Sliced garlic toasted French baguette topped with diced tomatoes infused with basil.

PARMESAN STUFFED MUSHROOMS 2.95

Fresh mushrooms stuffed with Italian seasoned breadcrumbs, Parmesan cheese and herbs.

HAM & ASPARAGUS SPIRALS 2.95

Garlic infused asparagus stalks wrapped in Smokehouse ham & puff pastry.

ITALIAN SAUSAGE BITES 2.95

Mini sweet Italian sausage meatballs wrapped in puff pastry.

CHICKEN, BACON & CHEDDAR QUESADILLA 2.95

A buttery flour tortilla filled with marinated chicken breast, cheddar & jack cheeses, diced tomatoes and crispy bacon.

MACARONI & CHEESE BITES 2.95

Creamy macaroni & cheese baked in mini puff pastry bowls.



BROWN SUGAR GLAZED MEATBALLS 2.95

Mini beef meatballs sautéed in a thick and sweet brown sugar glaze.



SAUSAGE & PEPPER TOSTADAS 2.95

Toasted baguette topped with sweet Italian sausage, bell peppers and onions.

PULLED PORK TOSTADAS 2.95

Sliced baguette topped with BBQ pulled pork, crispy bacon and sharp cheddar & jack cheeses.

SPINACH & PARMESAN TOSTADAS 2.95

Sliced baguette topped with creamed spinach and parmesan cheese.

CRUDITE SHOTS 2.95

Carrots, celery sticks, bell peppers and cherry tomatoes served in a mini cup filled with Ranch dressing.

HAM & PINEAPPLE BITES 2.95

Grilled Smokehouse ham & pineapple drizzled with a Hawaiian glaze.

SHRIMP COCKTAIL SHOOTERS 2.95

Steamed jumbo shrimp served with lemon wedges and cocktail sauce.

BACON, PINEAPPLE & SHRIMP BITES 3.95

Bacon wrapped shrimp & pineapple skewered and grilled to perfection. (2 pieces of shrimp per mini skewer)

SMOKEY BUFFALO WINGS 3.95

Choice of Mild, Medium, Hot or BBQ.

Served with fresh cut celery sticks & blue cheese dressing.

CAPRESE SKEWERS 3.95

Mozzarella balls, cherry tomatoes and a basil leaf skewered and drizzled with a sweet balsamic reduction.

ARTISAN CHEESE & CRACKER PLATTER 4.95

Herb-infused crackers and traditional butter crackers accompanied with various artisan cheeses.

CHEESE & MIXED OLIVE MEDLEY 5.95

Various cubed cheeses and mixed olives tossed in an olive oil vinaigrette



ANTIPASTO PLATTER 5.95

Includes Genoa salami, mortadella, pepperoni, provolone, mozzarella, roasted red peppers, olives, cherry tomatoes and basil.

CLAMS CASINO 5.95

Fresh clams stuffed with breadcrumbs, chopped bell peppers, crispy bacon and Parmesan cheese. Baked until golden perfection.

Displays & Stations

THE ITALIAN BRUSCHETTA BAR 3.99

Sliced garlic toasted French baguette topped with your choice bruschetta.

Includes: Traditional Tomato & Basil, Balsamic & Garlic, Honey Sriracha & Roasted Pepper & Tomato

THE GARDEN VEGETABLE DISPLAY 4.49

An assortment of in-season and local vegetables displayed on decorative platters. Served with our homemade Ranch dipping sauce.

THE FRESH FRUIT DISPLAY 4.99

Diced and sliced in-season fruit served on decorative platters. Served with an Amaretto cream dipping sauce.

THE ARTISAN CHEESE & CRACKER DISPLAY 5.49

Assorted hard and soft cheeses served with toasted herb roasted crackers. Add grape vines +1.00

SOUTHERN BISCUIT BAR 5.95

Fluffy golden biscuits served with various jams, preserves, flavored butter spreads and honey drizzles.

THE POTATO BAR 6.95

A combination of baked and mashed potatoes served with shredded cheddar cheeses, crispy bacon, diced broccoli, sour cream, butter spreads, chives.



THE MAC & CHEESE STATION 6.95

Creamy macaroni & cheese served with various toppings including: seasoned bread crumbs, crispy bacon, shredded cheddar & jack cheeses, green onions and peas.

ITALIAN PASTA STATION 14.95

*Includes: Fresh Sliced Italian Bread & Creamed Butter Pastas: Penne & Linguine Sauces: Marinara, Alfredo & Roasted Garlic Aioli
Meats: Grilled Chicken & Sliced Italian Sausage
Also Includes: Parmesan Cheese, Red Pepper Flakes and Herbs. Additional Sauces & Vegetables: +1.00 ea. Additional Meats +2.00 ea.*

MEXI-TACO STATION 14.95

*Includes: Soft flour and hard shell tortillas. Served with sliced grilled chicken, seasoned beef, yellow rice, black beans, shredded cheeses, lettuce, pico de gallo, black olives, jalapenos and diced onions.
Additional Vegetables +1.00 ea.
Additional Meats +2.00 ea.*



The Reception Dinner

Chicken

BALSAMIC GLAZED CHICKEN

12.95

Marinated grilled chicken drizzled with our signature balsamic reduction.

TEXAS STYLE BBQ CHICKEN 12.95

Marinated char-grilled chicken brushed with a Texas-style BBQ sauce.

HERB ROASTED CHICKEN 12.95

Herb marinated chicken roasted with butter and herbs until golden brown.

SOUTHERN FRIED CHICKEN 12.95

Buttermilk marinated chicken floured and fried to perfection.



MARGARITA GRILLED CHICKEN 13.95

Marinated chicken grilled to perfection, topped with our signature pico de gallo and served with lime wedges.

CHICKEN MARSALA 14.95

Filet of chicken topped with a marsala reduction and sautéed mushrooms.

CHICKEN CACCIATORE 14.95

Italian marinated chicken stewed in a hearty tomato basil sauce.

CHICKEN PARMIGIANA 14.95

Filet of chicken breaded and topped with marinara sauce and mozzarella cheese. Baked until golden and bubbly.

CHICKEN & PEPPER SKEWERS 14.95

Marinated chicken, bell peppers and onions skewered and char-grilled.

Pork

SMOKED PORK CHOPS 14.95

Bone-In chops smoked and brushed with a honey-bbq sauce.

PARMESAN CRUSTED PORK CHOPS 14.95

Bone-In chops seasoned with parmesan cheese and breadcrumb mixture then pan fried until golden brown.

NC BBQ PULLED PORK 14.95

Hand pulled and shredded then tossed with a Bourbon BBQ sauce



SPANISH STYLE PERNIL 15.95

Roasted pork shoulder seasoned with a garlic and herb mojo.



HONEY GLAZED SPIRAL HAM 15.95

Brown sugar glazed and baked in sweet pineapple sauce.

ROSEMARY PORK TENDERLOIN 15.95

Slow roasted in a thyme and rosemary infused butter sauce.

SAUSAGE, PEPPERS & ONIONS 17.95

Sliced Italian Sausage sautéed with colorful bell peppers and onions in olive oil.

Beef

BEEF TENDERLOIN 16.95

Topped with sautéed bell peppers, onions and mushrooms.

ROSEMARY ROAST BEEF 16.95

An American classic slow roasted and served with an herb infused gravy.

BALSAMIC STEAK ROLL UPS 17.95

Colorful bell peppers and sliced onions rolled inside seasoned flank steak and grilled to perfection.

Braised Beef Short Ribs 18.95

Seasoned with fresh herbs and butter, braised in a Cabernet red wine reduction.

PRIME RIB 21.95

Herb crusted and slow roasted. Served with a garlic-thyme au jus sauce.



Fish

SOUTHERN-STYLE SHRIMP & GRITS 14.95

A Southern classic featuring tender shrimp and crispy bacon served on top of cheesy grits.

ATLANTIC SALMON 17.95

Grilled and brushed with a garlic-butter sauce. Served with lemon wedges.

SWEET TEA SALMON 17.95

Filet of salmon grilled and drizzled with our signature buttery sweet tea reduction sauce.



GINGER SOY TUNA STEAKS 18.95

Yellowfin tuna pan seared with a scallion-butter Asian infused sauce.

TRADITIONAL SPANISH PAELLA 19.95

Muscles, little neck clams, shrimp, chicken, chorizo sausage and peas mixed with Arborio rice infused with saffron.

SURF & TURF 21.95

6 oz Sirloin topped with garlic shrimp in a cream sauce.



Sides

Signature Sides

Creamy Mashed Potatoes
Garlic Mashed Potatoes
Herb Roasted Potatoes
Yellow Rice
Rice Pilaf
Buttery Corn
Corn Soufflé
Tri Color Coleslaw
Honey Glazed Carrots
Roasted Garlic String Beans
Southern Green Beans
Steamed Broccoli
Macaroni Salad
Potato Salad
Pasta (red or white sauce)



Premium Sides

Loaded Baked Potatoes
Loaded Mashed Potatoes
Creamy Macaroni & Cheese
Sweet Potato Bake
German Potato Salad
Smoked Collards
Caramelized Corn
Caramelized Corns
Succotash



Pastas

SPAGHETTI MARINARA 12.95

Spaghetti pasta tossed with a basil infused marinara sauce.

Add Grilled Chicken +1.95

Add Grilled Shrimp +3.95

LINGUINI WITH ROASTED GARLIC AIOLI 12.95

Linguine pasta sautéed with roasted garlic, olive oil and red pepper flakes.

Add Grilled Chicken +1.95

Add Grilled Shrimp +3.95

BAKED ZITI 13.95

Ziti pasta baked with marinara sauce, mozzarella and parmesan cheese.

Add Grilled Chicken or Beef +1.95

RIGATONI BOLOGNESE 13.95

Rigatoni pasta tossed with a hearty ground beef gravy.

LINGUINE WITH WHITE WINE SAUCE 13.95

Linguine pasta tossed in a garlic infused white wine reduction sauce.

Add Grilled Chicken +1.95

Add Grilled Shrimp +3.95

FETTUCCINE ALFREDO 13.95

Fettuccine pasta tossed in a creamy parmesan cheese sauce topped with fresh parsley.

Add Grilled Chicken 1.95

Add Grilled Shrimp 3.95

BAKED STUFFED SHELLS 14.95

Jumbo pasta shells stuffed with seasoned ricotta cheese, mozzarella and parmesan. Topped with a basil infused marinara sauce.

GARLIC CHICKEN RIGATONI 14.95

Rigatoni pasta, grilled chicken and diced plum tomato tossed with a garlic aioli sauce topped with melted mozzarella cheese.



PENNE ALA VODKA 14.95

Penne pasta tossed with a creamy tomato sauce infused with cream and vodka.

Add Grilled Chicken +1.95

Add Sliced Italian Sausage +3.95

CHICKEN FRANCESE 15.95

Filet of chicken lightly battered and simmered in a buttery lemon-wine sauce. Served over a bed of penne pasta.

SPAGHETTI & MOZZARELLA STUFFED MEATBALLS 15.95

Giant meatballs stuffed with mozzarella cheese, rolled in parmesan cheese and stewed for hours in a tomato-basil sauce.

PASTA PRIMAVERA 16.95

Bow tie pasta tossed with roasted vegetables in a creamy parmesan sauce.

Add Grilled Chicken +1.95

CLASSIC LASAGNA 16.95

Pasta noodles layered with hearty gravy, ricotta cheese, mozzarella cheese, cheddar cheese and parmesan cheese. Baked until golden and bubbly.

SHRIMP SCAMPI 17.95

Linguine pasta and shrimp sautéed in a buttery white wine sauce.

LINGUINE WITH CLAMS 18.95

Steamed Little Neck clams tossed in linguine pasta and served with a red or white garlic herb sauce.

PASTA DEL MAR 22.95

Linguine pasta tossed with clams, mussels shrimp and lobster.

Choice of red or white sauce.



Desserts

Priced per person.

FUDGE BROWNIES 1.95

Chocolate fudge brownies dusted with confectioners sugar.

THE COOKIE PLATTER 2.95

Includes various freshly baked cookies

**Nut-free option available*

CUPCAKES 1.95

Various flavors available including, vanilla, chocolate, red velvet and coconut.

HOMEMADE APPLE PIE 2.95

Organic red delicious apples on top a flaky and buttery crust.



PUMPKIN PIE 2.95

Sweetened pumpkin on top a graham cracker crust.

ITALIAN BUTTER COOKIES 3.95

Includes various colorful cookies lightly topped with powdered sugar and sprinkles.

NEW YORK STYLE CHEESECAKE 4.95

The original style cheesecake on a buttery graham cracker crust. Served with a strawberry topping.



Beverages

Priced per person.

BOTTLED WATER 1

SODA 1

Pepsi, Diet Pepsi, Sierra Mist, Sunkist, Mountain Dew & Diet Mountain Dew.

SWEET & UNSWEETENED TEA 1.25

FRESH LEMONADE 1.5

FRUIT PUNCH 1.5

JUICES 1.5

Apple, orange, pineapple & grapefruit.

HOT TEA OR COFFEE 2

