
DONOVAN'S DISH

A CATERING COMPANY

Hors d'oeuvres

RED MEAT

Mini Fresh Ground Chuck Burger
Shaved Filet En Croute
Braised Short Rib Slider with Blue Cheese Slaw
Spicy Teriyaki Beef Satay
Mini Chili Tacos
Bite-Sized Shepherd's Pie
Bourbon Meatballs
Creamy Pepper Meatballs
Lollipop Lamb Chops with Mint Glaze
Charcuterie Display

WHITE MEAT

Mini Chicken & Waffles
Skewered Chicken Tzatziki
Crispy Chicken Rangoon
Hot Chicken Bite
Pork Belly Slider
Sharp Cheddar Sausage Balls
Pork Belly Hopping John on a Cheese Wafer
Sprout Wedge
Baby Back Eggroll
Pork Braciole Dumpling
Speared Kielbasa
Loaded Potato Skins
Memphis Style Baby Back Ribs
Mini Open Face Hot Browns
Gobble Gobble Meat Balls
Bacon Wrapped Water Chestnut
Chef TJ's Award Winning Pulled Pork Slider
Sweet & Savory Ham Rolls

FISH

Fried Oyster Rockefeller (seasonal)
Mini Fish & Chips
Pan-Seared Sesame Tuna
Lump Crab Tart
Carones a la Diablo
Shrimp & Grit Cake
Cast Iron Mini Crab Cakes
Smoked Salmon Potato Cake
Bloody Mary Shrimp Cocktail
Bacon Wrapped Fresh Scallops
New Orleans Style BBQ Shrimp
Prince Edward Island Mussels

VEGGIE AND OTHERS

Mini Fresh Mozzarella Lasagna Bite
Pear and Manchego Brochette
Fried Green Tomatoes with Pimento Cheese
Goat Cheese Quesadillas with Mango Salsa
Fried Okra Beignet
"Southern Devil" Eggs
Southwestern Deviled Eggs
Garlic Hummus Endive
Stuffed Jalapeno
Caprese Skewer
Baked Brie Bites
Stuffed Sweet Peppers
Belgium Endive & Blue Cheese Mousse
Baked Fromage *herbed ricotta, raspberry or apple walnut
Artisan Cheese Tray
Fresh Seasonal Fruit Display (seasonal selections)
Stuffed Mushrooms
Vegetable Crudit 
Grande Vegetable Crudit 
Shallot & Asparagus Roulade
Beer Cheese & Broccoli Shooter
Zucchini & Hummus Taco

BRUSCHETTA

Winter Bruschetta (seasonal)
Summer in Georgia Bruschetta (seasonal)
Strawberries in Love Bruschetta (seasonal)
Fall Bruschetta (seasonal)
Holiday Bruschetta (seasonal)
Classic Tomato Basil Bruschetta
Olive Tapenade Bruschetta
Mediterranean Bruschetta
Muffaletta Bruschetta
Reuben Bruschetta
Vegan Bruschetta

Bruschetta Bar *selection of any three bruschettas, served with Artisan Breads & Crackers

DIPS

Sweet Onion and Shallot Hot Dip
“Not Your Average” Spinach & Artichoke Hot Dip
Bacon & Stilton Hot Dip
Jack & Crab Hot Dip
Cannellini & Roasted Garlic Hot Dip
Queso Con Carne Hot Dip
Roasted Tomato
Layered Lump Crab
Blue Avocado
Roasted Garlic Spread
DD’s Signature Guacamole
Classic Hummus
Scratch made Salsa

*All dips served with selection of fresh pita, house-made chips, Artisan breads or crackers

Entrée Selections

(Plated, buffet or small plates station)

DONOVAN'S SIGNATURE STUFFED CHICKEN

Prosciutto wrap, sautéed haricot vert, Saffron infused rice, roasted tomato cream sauce

NC PIMENTO CHEESE STUFFED CHICKEN BREAST

pine nuts, panko, slow roasted Swiss chard, lemon roasted potatoes, Ashe Co. cheddar sauce

STUFFED CORNISH GAME HENS

rosemary thyme seasoning, root vegetables, wild rice pilaf, cranberry & orange compote

"BETTER THAN MOMMA'S" CHICKEN AND DUMPLINGS

pulled roasted whole chicken, scratch Marjoram dumplings, classic mirepoix

CHICKEN AND WAFFLES

Southern fried chicken, Belgium waffle, honey bourbon glaze

PESTO CHICKEN

on the bone free range chicken, pistachio, fried courgette, Cajun dirty rice, spinach pesto

PINEAPPLE GLAZED PORK TENDERLOIN

Heritage Farms pork tenderloin, slow cooked local greens, grilled pineapple, pistachio wild rice, coconut rum reduction

ROASTED PORK TENDERLOIN

slow roasted & seasoned, slow cooked greens, truffled whipped potatoes, sage gravy

EAST VS WEST NC BBQ DUO

The best of both worlds! Smoked, slow roasted and pulled pork prepared two different ways: Chef T J's award winning homemade Eastern NC vinegar BBQ sauce and Western ketchup & brown sugar sauce

*not available for plated

GRILLED LAMB CHOPS

mint almond pesto, herbed Israeli cous cous, roasted baby zucchini *not available for buffet

CAST IRON FILET MIGNON

seasoned & cooked to perfection, pan seared jumbo asparagus, roasted fingerling potato, leek béarnaise sauce *not available for buffet

BRAISED SHORT RIB

braised with thyme, garlic, cabernet sauvignon, shallots, served over a bed of truffled whipped potato and topped with caramelized carrots & mushroom au jus

SLICED PEPPERCORN HANGER STEAK

slow roasted hanger steak, hand cut tri-color fingerling potatoes, spinach pesto

BLACKENED CAROLINA SHRIMP SUCCOTASH

Heritage Farms Applewood smoked bacon, sweet corn, lima beans, grape tomatoes

BLACKENED GROUPER

cast iron blackened, chef's seasoning, mango & pineapple salsa, pistachio rice pilaf
*not available for buffet

SHRIMP & SCALLOP FRICASSEE

lima bean & roasted red pepper Carolina succotash, Semolina Gnocchi, Champagne Cream Sauce
*not available for buffet

BLACKENED NC RED SNAPPER

served with dill buerre blanc, roasted rainbow fingerling potatoes & seared haricot vert
*not available for buffet

PAN SEARED TUNA

teriyaki marinade, sesame, pickled ginger, fresh wasabi, truffled courgette *not available for buffet

CHEF TJ'S FAMOUS SHRIMP & GRITS

Cremini mushrooms, Heritage Farms Apple Wood Smoked Bacon, stone ground cheese grits, Chef's special sauce

SEA BASS

broiled, Heritage Farms Andouille sausage Succotash, Pistachio Wild Rice Pilaf *not available for buffet

PAN SEARED ATLANTIC SALMON

cast iron blackened, chef's seasoning, mango & pineapple salsa, pistachio rice pilaf

JUMBO LOW COUNTRY CRAB CAKES

lump crab, jalapeno tarter, red pepper, corn & tomato salad, arugula *not available for buffet

CHICKEN AND SHRIMP CREOLE

Cajun rice, fried zucchini

EGGPLANT ROLLITINI

lightly battered and fried, house made ricotta, mozzarella, rigatoni a la vodka, steamed broccini

SOUTHERN RATATOUILLE

eggplant, green tomato, zucchini, peppers, Cajun rice

STUFFED BELL PEPPER

roasted root vegetables, wild rice, heirloom tomato broth

WILD MUSHROOM & SPINACH DUMPLINGS

house made ricotta, fresh spinach, roasted tomato, garlic buerre blanc

*all entrees are served with seasonal salad & Artisan breads

Our Signature Live Action Stations

(Chef attended)

CHEF TJ'S FAMOUS SHRIMP & GRITS

Cremini mushrooms, apple wood smoked bacon, stone ground cheese grits, Chef's special sauce

MAC & CHEESE STATION

mini elbow macaroni, Heritage Farms Applewood smoked bacon, broccoli, diced tomato, buttered & baked crumb topping,

Choose Two Cheeses: Gorgonzola, Ashe Co. Cheddar, Ashe Co. Redneck Romano

GRILLED FALTBREAD STATION

Choose two, hand tossed on site, requires grill rental

Let Them Eat Flat bread-English Stilton, mozzarella, wild arugula, Granny Smith apples, walnuts, olive oil, Signature Tarragon drizzle

Southern Boy-Chef TJ's Award Winning pulled pork, Ashe Co. Colby Jack, Western NC BBQ sauce

Kentucky Pie-our famous Bourbon Meatballs, red onion, Ashe Co. Cheddar, bourbon sauce

Wit Whiz-shaved top round, house fried onion, Cheese Whiz

MORE THAN JUST A PASTA STATION

Choice of 2 pastas, 2 sauces, & 2 toppings Pasta: penne, rigatoni, cheese ravioli

Sauce: marinara, allay vodka, Alfredo, basil pesto

Carne: Italian sausage, signature meatballs, Heritage Farms pork braciolo

SOUP AND GRILLED CHEESE BAR

creamy Havarti, imported provolone, Ashe Co. cheddar

choice of 2 soups: Tomato Bisque, Butternut Squash, Irish Potato or Sweet Potato

LOW COUNTRY CRAB CAKE STATION

lump crab, jalapeno tarter, pan seared fresh in front of you, tomato & corn salad

NEW ORLEANS STYLE BBQ SHRIMP

NC shrimp, North Cackalacky Ginger beer, sweet potato biscuit, signature hot sauce (Chef attended)

GOURMET TACO BAR

seasoned skirt steak, pulled slow roasted chicken, hand cut Napa cabbage slaw, chopped cilantro, pico de gallo, guacamole, sliced jalapenos, queso fresco, flour tortillas (self serve, server attended)

FISH TACO STATION

seared tilapia, blackened NC shrimp, hand cut Napa cabbage slaw, chopped cilantro, pico de gallo, guacamole, sliced jalapenos, queso fresco, Black Bean & Corn Salad, flour tortillas

Small Plate Carving Stations

(Chef & Server attended)

BEEF TENDERLOIN

seasoned & cooked to perfection, pan seared jumbo asparagus, leek béarnaise sauce
*prepared med-rare

HONEYBAKED HAM

classic offering, Heritage Farms Ham, red eye gravy, whipped Carolina sweet potato

OVEN ROASTED TURKEY

cornbread stuffing, sage & Chardonnay gravy

ROAST BEEF CARVING STATION

beautifully slow roasted, au jus, toasted French baguette, wilted greens, Vidalia onion sauce

ROASTED PORK LOIN

Heritage Farms Cheshire Pork, Pork Belly Mustard Greens, sage gravy

SLOW ROASTED PRIME RIB

seasoned, creamy horseradish, truffled whipped potatoes

Self Serve Stations

FARMERS MARKET SALAD STATION

mixed baby greens, Roma tomatoes, baby carrots, Ashe Co. cheddar, shaved Ashe Co. Redneck Romano, English cucumber, sweet banana peppers, marinated olives, raisins, house made croutons, DD's Signature vinaigrette, scratch Buttermilk dressing (self serve)

MASHED POTATO BAR

mashed Idaho potatoes & mashed sweet potatoes, bacon, brown sugar, butter, green onions, cheddar cheese, sour cream, shaved country ham (self-serve)

MEATBALL MEDLEY BAR

Carne: sweet Italian sausage, veal & chuck blend, turkey
Sauce: classic marinara, creamy pepper, Bourbon BBQ (self serve)

SIGNATURE MAC & CHEESE BAR

mini elbow macaroni, Heritage Farms Applewood smoked bacon, broccoli, diced tomato, buttered & baked crumb topping, Ashe Co. Cheddar & Redneck Romano sauce

Dessert Stations

DONUT FLOMBE STATION

Krispy Creme donuts holes, caramelized seasonal apple or pear, brandy, spices, vanilla ice cream
(chef attended)

BANANAS FOSTER STATION

caramelized sliced banana, brandy, vanilla ice cream
(chef attended)

S'MORES STATION

sweet & airy marshmallows, Hershey's Original chocolate bar, crunchy graham crackers
(self-serve)

SWEET TOOTH DISPLAY

Fudgy brownies, S'mores on a stick, General Store cookies, glass bottle local milk
(self-serve)

SOUTHERN FAVORITES DESSERT BAR

Signature individual Banana Pudding, Seasonal Cobbler, "Just like Grandma's" seasonal bars,
Pecan Pie Tartlets
(self-serve)

PASSED BROWNIES AND SWEET CREAM SHOOTERS

Our Signature fudgy brownies, secret recipe sweet cream, house made raspberry preserves,
passed tray or cart style

Accompaniments

Starches

Saffron Infused Rice
Lemon-Roasted Potatoes
Blended Wild Rice Pilaf
Leek Orzo
Pistachio Wild Rice Blend
Pork Belly Hopping John
Truffled Whipped Potato
Cheddar Stone-Ground Grits
Roasted Rainbow Fingerling Potatoes
Pistachio Rice Pilaf
Penne ala Vodka
Southern Mac & Cheese
Whipped Sweet Potatoes

Vegetables

Sautéed Asparagus
Fried Zucchini
Haricot Vert
Fall in Carolina Succotash
Carolina Succotash
Slow Cooked Greens
Roasted Seasonal Vegetables
Sautéed Haricot Vert
Pancetta and Sprouts
Roasted Baby Zucchini
Truffled Zucchini and Squash
Caramelized Carrots
Truffled Courgette
Southern Greens
Fried Zucchini
Steamed Broccini
Andouille Sausage Succotash
"Sweet and Salty" Broccoli & Bacon Salad
Joanne's Potato Salad
Corn & Tomato Salad
Blue Cheese Slaw
Mediterranean Penne Pasta
Black Bean & Corn
