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 Crudité
  Grande Vegetable Crudité
  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 GROOPER
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 RATATOULLE
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 braciole

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, craisins, 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