
DONOVAN'S DISH

A CATERING COMPANY

Hors d'oeuvres

RED MEAT

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

WHITE MEAT

Mini Chicken & Waffles
Skewered Greek Chicken Tzatziki
Crispy Chicken Rangoon
Nashville Hot Chicken Bite
Sharp Cheddar Sausage Balls
Speared Kielbasa
Loaded New Potatoes
Bacon Wrapped Date
Chef TJ's Award Winning Pulled Pork Slider
Sweet & Savory Ham Rolls

FISH

Mini Fish & Chips
Pan-Seared Sesame Tuna*
Lump Crab Tart in Phyllo
Chef TJ's Famous Shrimp & Grit Minis*
Cast Iron Mini Crab Cakes*
Smoked Salmon Potato Cake
Shrimp Cocktail
Bacon Wrapped Fresh Scallops*
New Orleans Style BBQ Shrimp

VEGGIE AND OTHERS

Pear and Manchego Brochette
Fried Green Tomatoes with Pimento Cheese
Goat Cheese Quesadillas with Mango Salsa
"Southern Devil" Eggs
Pimento Cheese Stuffed Jalapeno
Classic Tomato Basil Bruschetta
Caprese Skewer
Baked Brie Bites
Stuffed Sweet Peppers
Goat Cheese Stuffed Sweet Peppers
Belgium Endive & Blue Cheese Mousse
Artisan Cheese Tray
Fresh Seasonal Fruit Display (seasonal selections)
Goat Cheese & Leek Stuffed Mushrooms
Vegetable Crudité
Zucchini & Hummus Taco

DIPS

Sweet Onion and Shallot Hot Dip
"Not Your Average" Spinach & Artichoke Hot Dip
Jack & Crab Hot Dip
Queso Con Carne Hot Dip
Roasted Tomato
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

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

PORK TENDERLOIN

Slow cooked local greens, red bean risotto, smoked onion jam

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

RACK OF LAMB*

Goat cheese & Cremini mushroom risotto, caramelized carrots, mint almond pesto

*not available for buffet

CAST IRON FILET MIGNON

Seasoned & cooked to perfection, jumbo asparagus, roasted new potatoes, leek béarnaise sauce

*not available for buffet

BONELESS BEEF SHORT RIBS

Braised with thyme, garlic, cabernet sauvignon, shallots, truffled whipped potatoes, caramelized carrots & mushroom au jus

BISTRO FILET

Cast iron seared & slow roasted beef tender, truffle whipped potatoes, sauteed haricot vert, Cabernet demi glaze

BLACKENED CAROLINA SHRIMP SUCCOTASH

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

SHRIMP & SCALLOP FRICASSEE

Carolina succotash, linguini, Champagne Cream Sauce
*not available for buffet

PAN SEARED TUNA

Teriyaki marinade, sesame, pickled ginger, fresh wasabi, roasted seasonal vegetables, rice pilaf
*not available for buffet

CHEF TJ'S FAMOUS SHRIMP & GRITS

Cremini mushrooms, Apple Wood Smoked Bacon, stone ground cheese grits, Chef's special sauce
THE BEST YOU WILL EVER HAVE

HERB CRUSTED GROUPEL

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, loaded orzo, corn & tomato salad, arugula, jalapeno tarter
*not available for buffet

EGGPLANT ROLLITINI

Lightly battered and fried, house made ricotta, mozzarella, rigatoni a la vodka, sauteed haricot vert

SOUTHERN RATATOUILLE

Diced eggplant, sweet corn, zucchini, peppers, Jasmine 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

THE BEST YOU WILL EVER HAVE

MAC & CHEESE STATION

Mini elbow macaroni, Applewood smoked bacon, broccoli, roasted tomato, buttered & baked crumb topping, cheddar & gruyere cheese sauce

GRILLED FLATBREAD 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

Penne pasta paired with your choice of two sauces and two proteins

Sauce: marinara, alla vodka, Alfredo, basil pesto

Carne: Italian sausage, signature meatballs, pulled pork, chicken breast

SOUP AND GRILLED CHEESE BAR

Creamy Havarti & Ashe Co. cheddar, country white bread

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 & arugula salad

NEW ORLEANS STYLE BBQ SHRIMP

NC shrimp, North Cackalacky Ginger beer, sweet potato biscuit, signature hot sauce

GOURMET TACO BAR

Choice of two proteins and one side

Proteins: seasoned skirt steak, pulled slow roasted chicken, carnitas, roasted vegetables, fresh shrimp

Sides: hot queso dip & chips, black bean & corn salad, elote "street corn" salad

Accompanied by: flour tortillas (self serve, server attended)

Small Plate Carving Stations

(Chef & Server attended)

BEEF TENDERLOIN

Seasoned & cooked to perfection, leek béarnaise sauce
*prepared med-rare

HONEYBAKED HAM

Classic offering, house Guinness grain mustard

OVEN ROASTED TURKEY

Fresh turkey breast, sage & Chardonnay gravy

ROAST BEEF CARVING STATION

Beautifully slow roasted, horseradish cream, au jus

ROASTED PORK LOIN

Brined Gorgonzola compound butter

SLOW ROASTED PRIME RIB

Herb crusted, creamy horseradish

Self Serve Stations

FARMERS MARKET SALAD STATION

Mixed baby greens, Roma tomatoes, baby carrots, Romano cheese,
English cucumber, raisins, house made croutons,
DD's Signature vinaigrette, scratch Buttermilk dressing

MASHED POTATO BAR

Mashed Idaho potatoes & mashed sweet potatoes, bacon, brown sugar, butter, green onions, cheddar
cheese, sour cream

SIGNATURE MAC & CHEESE BAR

Mini elbow macaroni, Applewood smoked bacon, broccoli, roasted tomato, buttered & baked crumb
topping, cheddar & gruyere cheese 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)

SWEET TOOTH DISPLAY

Selections of fudge brownies, s'mores on a stick, general store cookies, individual banana pudding, "Just like Grandma's" seasonal bars
(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

Package & Pricing Information

Buffet Menus start at \$65 per person

Stations Menus start at \$75 per person

Plated and Family Style Menus start at \$85 per person

All Full Service Packages include 3 hors d'oeuvres, plated salad, bread & butter, 2 proteins and 2 sides

*denotes items with an up-charge

*Pricing is not inclusive of sales tax + 20% service fee
