

# DONOVAN'S DISH

FOR ALL OF LIFE'S MOMENTS

## HORS D'OEUVRES

### RED MEAT

Chipotle Braised Short Rib Tostada  
Bite Sized Shepherd's Pie  
Smoky Beef Brisket Potato "Popper"  
Bourbon Meatballs  
Thai Style Beef Satay  
Bistro Filet Crostini Pepper  
House Made Beef & Parmesan Meatballs  
Lamb Samosas

### WHITE MEAT

Signature Mini Chicken & Waffles  
Nashville Hot Chicken Bites  
Grilled Chicken Tzatziki Bites  
Thai Style Chicken Satay  
Crispy Chicken Rangoon  
Lemon Grass Chicken Meatballs

### PORK

House Smoked Pork Belly "Burnt Ends"  
Pulled Pork Tostones  
Bacon Wrapped Dates  
Signature Ham Rolls  
Loaded Potato Bites  
Skillet Pierogies  
Charcuterie Cones  
Signature Tomato & Bacon Bisque Shooter

## **HORS D'OEUVRES CONTINUED**

### **SEAFOOD**

Spicy Tuna Poke  
Bacon Wrapped Scallops  
Cast Iron Mini Crab Cakes  
Lobster Arancini  
Our Famous Shrimp & Grits Minis  
Classic Shrimp Cocktail  
Fish & Chips  
Lump Crab Tart  
Chipotle Shrimp Tostada  
New Orleans Style BBQ Shrimp

### **VEGGIE AND OTHERS**

Bang Bang Cauliflower  
Vegetable Pakora  
Italian "Sausage" Stuffed Mushrooms  
Vegetable Samosas  
Caprese Skewer  
"The Best Ever" Fried Green Tomatoes  
Roasted Mushroom Arancini  
Crudite Cups  
"Not Your Average" Spinach & Artichoke Phyllo Cups  
Southern Deviled Eggs  
Jalapeno Poppers  
Stuffed Sweet Peppers  
Crispy Mac & Cheese Bites  
Goat Cheese Stuffed Mushrooms  
Pimento Cheese Crostini

# HORS D'OEUVRES CONTINUED

## DISPLAYED HORS D'OEUVRES

Signature Cheese Board  
Vegetable Crudite  
Seasonal Fruit Display  
Bruschetta Bar  
Nacho Bar

## GRAZING TABLES

Southern Grazing Table  
Signature Tuscan Display  
Cheese & Charcuterie Board  
Harvest Display  
Italian Market Display  
Mezze Platter  
Donovan's Signature Seafood Tower

## DIPS

**SERVED WITH SELECTION OF FRESH PITA, HOUSE-MADE CHIPS,  
ARTISAN BREADS OR CRACKERS**

Donovan's Dish Signature Guacamole  
Blue Guacamole  
Classic Hummus  
Layered Crab Dip  
Roasted Tomato Dip  
House Made Salsa  
Hot Queso Dip  
Jack & Crab Dip  
"Not Your Average" Spinach & Artichoke Dip  
Signature Sweet Onion Dip  
Buffalo Bleu Dip  
Bacon & Bleu Dip  
Warm Pimento Cheese Dip

# 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

## 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

## ENTRÉE SELECTIONS CONTINUED

### **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 GROUPE**

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





# SIDE SELECTIONS

## 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

# LATE NIGHT REBOOT

Our Late Night Reboot menu brings the energy with crowd-favorite bites designed to refuel your guests and keep the dance floor packed. It's the perfect second wind for a celebration that refuses to slow down.

## NACHO BAR

Chipotle Ground Beef or Tinga Chicken House fried corn tortilla chips, jalapeno queso dip, shredded lettuce, pico de gallo, black bean & corn salad, lime crema, and pickled jalapenos.

## LOADED TATOR TOT BAR

Seasoned tater tots, cheddar cheese sauce, applewood bacon, green onions, sour cream, "drinkable" ranch dressing, and ketchup.

## CRISPY CHICKEN BISCUIT BAR

Buttermilk biscuits, crispy "pickle-brined" chicken, pimento cheese, house pickles, buffalo sauce, and Guinness grain mustard.

## STREET TACO BAR

Signature chicken tinga & marinated skirt steak "Grab & Go" tacos topped with our pico de gallo, fresh cilantro and a squeeze of lime paired with our Signature Black Bean & Corn Salad.

## LATE NIGHT SLIDER STATION

Choose 2 of our signature sliders, served in paper boats with house fried chips.

### BRAISED SHORT RIB SLIDER

Hand-cut bleu cheese slaw.

### PIMENTO CHEESE BURGER SLIDER

Pimento cheese, and house made pickles.

### NASHVILLE HOT CHICKEN SLIDER

House made pickles.

### CHEF TJ'S PULLED PORK SLIDER

Eastern style bbq sauce, and hand cut cole slaw.

### BAY STYLE CRAB CAKE SLIDER

Jalapeno tartar sauce.

### WIT WHIZ

Shaved sirloin, caramelized onions, and cheese whiz.

### IMPOSSIBLE PIMENTO CHEESE SLIDER

Pimento cheese, and house made pickles.

# LATE NIGHT REBOOT CONTINUED

## CHEF ATTENDED STATIONS

### RAMEN BAR

Our house made miso broth, served over ramen noodles with roasted pork belly or grilled shrimp. Accompanied with kim chi, bean sprouts, green onions, sweet corn, shredded carrots, soy sauce, and sriracha.

### POUTINE STATION

Choose 2 Options. Seasoned Fries served in paper boats and topped with your choice of toppings.

Classic Poutine  
Nashville Hot Chicken  
Southwestern Poutine  
Pub Style  
Cajun Poutine  
Carolina Style  
Short Rib Poutine  
Lobster Poutine

### HOT DOG STATION

Choice of 2 signature style hot dogs - served in paper boats with mustard and ketchup packets.

Carolina  
New Yorker  
Chicago  
Cincinnati  
New Jersey  
Sonoran

### FLATBREAD STATION

Choose 2 of our signature flatbreads, served with parmesan cheese and red pepper flakes.

Kentucky Pie  
Let Them Eat  
Southern Boy  
Wit Whiz  
Margherita  
Classic Pepperoni

# REHEARSAL DINNER

Whether you're gathering the crew for elevated comfort food or hosting a gourmet celebration, we've got you covered. Below you'll find our Rehearsal Dinner Menu: our not-so-secret weapon for pulling off a night that tastes as good as it looks.

## Donovan's Italian Classics

Choose two of our signature entrées. Served with Classic Caesar Salad and Warm Garlic Bread.

### MEAT LASAGNA

Layers of tender pasta, Italian sausage, and ground chuck, combined with house-made ricotta and mozzarella, all baked in Donovan's Family Marinara for a hearty, classic Italian favorite.

### CHICKEN PARMESAN

Crispy, hand-breaded chicken breast topped with Donovan's Family Marinara, melted mozzarella, and Romano cheese, served over a bed of perfectly cooked penne pasta.

### RICOTTA MANICOTTI

Tender manicotti shells filled with creamy ricotta, finished with a trio of sauces: Donovan's Family Marinara, house-made basil pesto, and rich Alfredo; for a beautifully layered flavor experience.

### CHICKEN FETTUCCINE ALFREDO

Sliced chicken breast and crisp broccoli florets tossed in Donovan's creamy, house-made Alfredo sauce and finished with shaved Romano cheese.

### EGGPLANT ROLLATINI

Thinly sliced eggplant rolled with house-made ricotta and mozzarella, topped with a velvety alla vodka sauce, and served over penne pasta.

## CAROLINA BBQ

A feast of signature Eastern-style pulled pork and fall-apart tender beef brisket. Served with Big John's legendary mac & cheese, slow-cooked collard greens, BBQ baked beans, hand-cut coleslaw, and soft potato buns. Accompanied by house-made barbecue sauce.

## SOUTHERN GRAZING TABLE

A lighter meal presented hors d'oeuvres style, featuring signature pulled pork sliders, grilled shrimp cocktail with comeback sauce, warm pimento cheese dip, house-fried salt & vinegar pork cracklins, Southern-style deviled eggs, seasonal vegetable crudités, and our signature "drinkable" ranch.

## SIGNATURE GOURMET TACO BAR

Create-your-own tacos with a choice of two flavorful proteins: tinga chicken, marinated skirt steak, pork carnitas, vegan chorizo or blackened shrimp. Served with house-made guacamole, pico de gallo, queso fresco, salsa verde, Spanish rice, black beans, and both flour and corn tortillas.

## LOW COUNTRY SEAFOOD BOIL

Peel & eat shrimp, little neck clams, and mussels simmered with andouille sausage, sweet corn on the cob, and red potatoes in a flavorful Cajun-spiced beer broth. Served with Old Bay seasoning, zesty cocktail sauce, fresh lemon wedges, and warm hoop cheddar drop biscuits.