



FULL SERVICE / SEASONAL / CUSTOM CUISINE

THE *CATERING* COMPANY



The Catering Company is a Chapel-Hill based, full service catering company serving the Triangle, Triad and beyond.

A locally-owned and operated company since 1978, The Catering Company team is devoted to delighting guests with chef-driven cuisine and impeccable customer service.

We are available for events from 2 to 2,000 and are happy to work within a wide range of budgets, from box lunches to multi-course tasting dinners. We also feature a boutique wine and beer program with hand-picked, seasonal offerings.

Call us today. We can't wait to hear about your next event!

THE CATERING COMPANY
919.929.4775 | info@thecateringcompanych.com

hors d'oeuvres



l.

tabled

fresh-herb marinated, grilled pork
tenderloin with mayonnaise, mustard
and horseradish cream
served with freshly baked yeast rolls

mini shrimp & grits cups

apple cider-glazed chicken skewers with
dijon dipping sauce

sweet potato biscuits with smoked turkey
and chutney butter

flatbread selection:

bbq chicken & bacon with gorgonzola &
caramelized onions

margherita with tomatoes, fresh
mozzarella and basil

II.

passed

zucchini fritters with hot tomato chutney

herb-cheese stuffed artichoke hearts

tabled

caprese skewers with fresh mozzarella,
tomato and basil

tequila-lime shrimp skewers

smoked pork tenderloin on angel biscuits
with green tomato butter

smoked salmon crepe roulades

pecan toast with fig jam, gorgonzola,
prosciutto & fresh mint

cheddar gougeres with crab salad

III.

passed

mini wild mushroom tarts

sweet potato fritters with lime crema

tabled

asian-pesto shrimp skewers

rosemary shortbread with tapenade,
feta & roasted tomato

grilled chicken & seared pepper tartlets
with sriracha aioli

lamb meatballs with cucumber-yogurt
sauce

farmer's market crudite with green
goddess dip

fresh fruit skewers with lime, mint &
honey drizzle

IV.

passed

blackberry chicken on blue corn cake

vietnamese-style summer rolls with
leeks and shiitakes

marinated artichoke skewers

tabled

seared pork belly on risotto cake with
butternut squash puree and cranberry

warm piquillo-mancheago crab dip with
toasted pita chips

wild mushroom & fontina flatbread

grilled and raw crudite with
seasonal hummus

warm triple-creme brie with sultanas,
pine nuts and thyme

hors d'oeuvres



V.

tabled

wasabi-crusted tuna with pomegranate
glaze on wonton crisp

lemongrass chicken salad wonton tartlets

lemon-ricotta crostini with lima bean
and preserved lemon

rosemary shortbreads with tapenade,
roasted cherry tomato and feta

long, spiced parmesan twists

VI.

passed

orange-soy glazed duck on jasmine rice
cake with pickled ginger

smoked salmon crepe roulades

watermelon bites with feta and mint

tabled

tommy tang beef skewers with sweet chili
dipping sauce

italian-herb crusted shrimp brochette

gougere with fontina, quince and
prosciutto

mini red lentil cake with raita sauce

warm spinach artichoke dip with
crispy pita chips



buffet

I.

moroccan chicken with apricots & olives

red lentil cakes with raita

basmati & wild rice pilaf with chickpeas,
currants & herbs

oven-roasted broccoli & cauliflower

spinach-arugula salad with haricots verts,
shaved fennel, orange slices, feta cheese
& lemon-dijon vinaigrette

multigrain bread & butter

II.

marinated, grilled flank steak with
chimichurri

ancho-chile marinated, grilled
chicken kebabs

black bean cakes with avocado
salsa & lime crema

sweet potato wedges with
lime zest & sea salt

roasted vegetables with herb
gremolata

southwestern caesar salad

jalapeno-cheddar cornbread

III.

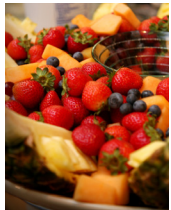
herb-marinated airline chicken breasts in
lemon beurre blanc

fontina & vidalia onion risotto cakes

buttered haricots verts with toasted garlic

mixed greens with sliced pear, dried
cranberries, candied pecans &
sherry vinaigrette

fresh baguette & sweet cream butter



IV.

mediterranean chicken with sundried tomatoes, artichoke hearts, lemon-basil sauce & feta cheese

heart of palm cakes with roasted red pepper coulis

herbed rice pilaf

sauteed broccoli with garlic & lemon

mixed greens salad with tomatoes, cucumber salad, shaved radish, julienned carrots & balsamic-dijon vinaigrette

housemade ciabatta & butter

V.

nc shrimp-n-grits with sauteed mushrooms, bacon & creamy parmesan grits

chicken breast with black-eyed pea, corn & red pepper salsa

creamy macaroni & cheese

garlicky greens with bacon

cucumber, tomato & sweet onion salad

cornbread & honey butter

VI.

harissa-rubbed, grilled chicken brochettes with lemon aioli

moroccan-roasted carrots

roasted cauliflower, lentil & date salad

mixed greens with roasted beets, oranges, pistachios & herb vinaigrette

warm flatbread with herbed olive oil



served lunch

I.

entree

roasted chicken -or- pan seared salmon
served over arugula with wild mushrooms,
toasted hazelnuts, crunchy quinoa, crumbled
goat cheese, caramelized shallots, sherry vinaigrette

dessert

chocolate mousse with fresh whipped cream
& sugar cookie tuile



II.

entree

grilled shrimp over mixed greens with black-eyed peas
marinated fennel, olives, feta & shaved country ham

dessert

classic strawberry shortcake

III.

entree

yakitori chicken skewers over mixed greens, cucumber,
carrots and tomatoes over marinated soba noodles
with tangy miso-sesame vinaigrette

dessert

coconut cake with strawberry coulis





IV.

first

roasted carrot salad with arugula, avocado, toasted sunflower seeds, housemade croutons & cumin-citrus vinaigrette

entree

moroccan chicken with apricots & olives, served over israeli couscous risotto with fresh herbs & diced vegetables

dessert

dark chocolate pudding with pinot noir sauce and toasted marshmallow meringue

V.

first

thai coconut curry butternut squash soup

entree

soba noodle salad with sweet chili-glazed tuna, baby lettuces, fresh herbs, pickled carrots & daikon, julienne red cabbage, alfalfa sprouts, peanuts & sweet chili vinaigrette

dessert

key lime tart with fresh whipped cream and lime zest

served dinner



I.

first

butter & bibb lettuces with cherry tomatoes, shaved hearts of palm, manchego, toasted pepitas, citrus vinaigrette

entree

pan-seared chicken breast with white wine pan sauce, creamy polenta with mascarpone, sauteed shiitakes, herb gremolata & haricots verts

dessert

macadmia-crusted white chocolate passion fruit cheesecake with fresh fruit garnish

II.

first

butter & bibb "wedge" salad with crunchy bacon, grape tomatoes and blue cheese vinaigrette

entree

seared corvina with feta-scallion potato puree, grilled zucchini, sundried tomatoes, black olives, wild oregano & tomato-fennel fondue

dessert

classic creme brulee with fresh berries

III.

first

pumpkin agnolotti with sage brown butter & toasted pepitas

entree

pan-seared halibut with truffled cauliflower fondue, sauteed spinach & artichokes in chive-butter sauce

dessert

bartlett pear crostada with cinnamon ice cream & caramel sauce

IV.

first

grilled romaine salad with honey crisp apple, guanciale, shaved parmesan, red wine vinaigrette

entree

pan-seared sea scallops with butternut squash, israeli couscous risotto, wisconsin grana padana, haricots verts

dessert

salted caramel chocolate mousse with crisp dark chocolate cookie

V.

first

grilled caesar salad, oven cured tomatoes, long herbed crostini, shaved parmesan

entree

54 ° ny strip steak, braised cipollini onions, celariac puree, crispy shallots, lightly buttered asparagus & baby carrots

dessert

apple clafoutis with cinnamon sabayon

VI.

first

house-smoked nc mountain trout with endive, granny smith apple, horseradish crema

entree

grilled beef tenderloin, madeira-truffle jus, fingerling potatoes, sweet corn puree, asparagus, oven-cured tomatoes

dessert

raspberry & pistachio pavlova with lemon curd

served dinner

VII.

first

mixed greens with apples, candied pecans, dried cranberries & sherry vinaigrette

entree

grilled flank steak with blue cheese compound butter, vidalia onion risotto cake, oven roasted brussels sprouts.

dessert

chocolate pot de creme with orange olive oil

VIII.

first

arugula salad with marinated beets, orange segments, shaved fennel, red onion & citrus vinaigrette

entree

marinated, grilled salmon with blistered cherry tomatoes, okra, grilled corn, herb-roasted micro potatoes & charred serrano vinaigrette

dessert

flourless chocolate cake with fresh berries

IX.

first

mesclun greens with caramelized pear, pomegranate seeds, toasted walnuts, camembert & champagne-pear vinaigrette

entree

pan-seared grouper with fresh puttanesca sauce of tomatoes, capers, black olives, garlic, parsley & oregano, served with herb-roasted fingerlings and garlicky broccolini

dessert

bartlett pear crostada with cinnamon ice cream & caramel sauce

X.

first

spring lettuces & herbs, strawberries, heirloom radish & red wine vinaigrette

entree

barbera-braised chicken, roasted bulb onions, cremini mushrooms, baby carrots, risotto cakes & asparagus

dessert

salted caramel chocolate mousse with crisp dark chocolate cookie



details



As a custom caterer, we value the process of creating unique events for each client through personalized menu creation. The menus offered here are only a sample of the range of our culinary expertise.

However, we do understand that efficiency in planning is important for busy clients. We offer these menus, and the following price ranges, as a tool to help begin planning your event.

Other service options are available; please contact us to discuss.

hors d'oeuvres receptions

menus: \$20.00 - \$45.00 per guest

staffing: \$5.00 - \$20.00 per guest

wine and beer service: by consumption

buffet lunches/dinners

menus: \$25.00 - \$48.00 per guest

staffing: \$8.00 - \$25.00 per guest

wine and beer service: by consumption

served lunches/dinners

menus: \$40.00 - \$59.00 per guest

staffing: \$20.00 - \$40.00 per guest

wine and beer service: by consumption

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