

Displays

FRESH FRUIT DISPLAY / fresh melons, pineapple, seasonal berries, grapes and local fruit served with an orange vanilla bean yogurt dipping sauce.

DOMESTIC CHEESE DISPLAY / local hoop cheddar, pepper jack, smoked gouda and sage derby served with dried fruit, cheese spread and assorted nuts. assortment of black pepper and herb lavash, crostini and fresh baguette.

CHEF'S ARTISAN CHEESE BOARD / chef selected cheeses, both domestic and imported. accompanied by assorted nuts, dried fruits, house made orange-mint marmalade, black pepper and herb lavash, crostini, and fresh baguette.

CHARCUTERIE / assortment of cured & dried meats (spanish chorizo, prosciutto, salami, capicola) served with olive tapenade, antipasti and nc's lusty monk mustard. assortment of black pepper and herb lavash, grilled crostini and fresh baguette.

ROASTED VEGETABLE PLATTER / grilled zucchini, yellow squash, asparagus, roasted red peppers, marinated cioppolini onions and mushrooms served with balsamic and herbed evoo drizzle.

CHILLED SEAFOOD DISPLAY / oysters on the half shell, house cured salmon lox, poached shrimp. traditional accompaniments of cocktail sauce, horseradish, cucumber mignonette, shaved red onions, capers, whipped cream cheese, lemon wedges and lavash.

CRUDITE SHOTS / individually crafted fresh vegetable offerings with zucchini, baby carrots, red bell pepper, celery, asparagus and grape tomato served with creamy green goddess dressing for dipping.

FRESH FLAVORED POPCORN / freshly popped popcorn tossed with your choice of buffalo ranch seasoning, truffle and parmesan, salted caramel, s'mores, pb&j.

POTATO BAR / choose two potatoes: garlic mashed, herb roasted fingerlings, tater tots, sweet potato mash, and herb roasted red skinned. accompanied with brown gravy, bacon, butter, scallions, cheddar, blue cheese, marshmallows, brown sugar, candied pecans, sour cream and maple syrup.

Hot Dips

All are served with lavash and grilled crostini.

SIGNATURE CRAB DIP / fresh crab meat, a blend of spices, dry sherry and cheese.

PIMENTO CHEESE / a southern classic with roasted red peppers, jack and local hoop cheddar cheeses.

SPINACH AND ARTICHOKE / classic combination of artichoke hearts & baby spinach topped with parmesan cheese.

BUFFALO CHICKEN / roasted chicken, buffalo seasoning and cheddar cheese whipped to creamy perfection.

BLUE CHEESE AND BACON / tangy aged blue cheese and applewood smoked bacon.

Cold Dips

Served with lavash and grilled crostini or fresh corn chips.

ROASTED RED PEPPER HUMMUS / roasted red bell peppers, chickpeas puréed with roasted garlic and extra virgin olive oil.

WHITE BEAN SPREAD / italian white beans and caramelized onions puréed with roasted garlic and extra virgin olive oil

TAPENADE / a blend of olives combined with fresh lemon zest and extra virgin olive oil

PICO DE GALLO / fresh tomato, jalapeño and onions tossed with cilantro and lime juice

GUACAMOLE / chunky avocado, fresh tomato, jalapeño and onions tossed with cilantro and lime juice

FIRE ROASTED SALSA / roasted tomatoes, onions and jalapeño puréed with fresh garlic



ROCKY TOP CATERING

Flora's D'oeuvres (butler-passed and tabled)

Vegetarian

TRADITIONAL ARANCINI / fried risotto, mozzarella, rustic marinara
WILD MUSHROOM RISOTTO CAKES / topped with a truffle goat cheese
TOMATO SOUP SHOTS / with cheddar grilled cheese

MINI GRILLED BRUSCHETTA SLIDERS / fresh mozzarella, basil, mini tomato, balsamic jam, baguette toast
FRIED FOUR CHEESE RAVIOLI / with a spicy diablo sauce
ENDIVE BOATS / spiced pear compote, chopped pecans, blue cheese
CRUDITE SHOTS / seasonal vegetables, green goddess dressing
POTATO BASKET / with four cheese ricotta stuffing, chives
MINI POTATO LATKES / with sour cream, apple jam
GOAT CHEESE & ROASTED RED PEPPER STUFFED MUSHROOMS
GAZPACHO SOUP SHOTS / seasonal flavors, crème fraiche, fresh chive
TEA SANDWICHES / cucumber & spearmint, egg salad and pimento cheese served on artisan breads

Seafood

HOUSE CURED SALMON LOX / with herb crostini, citrus crème fraiche
PAN SEARED CRAB CAKES / with cilantro remoulade
TUNA NACHOS / seared rare tuna, wonton crisp, wasabi avocado crema, wakame salad, micro greens

SUSHI ROLLS / hand rolled and accompanied with pickled ginger, wasabi and soy
CALIFORNIA / crab, cucumber, avocado, cream cheese
SALMON / salmon, cucumber, cream cheese
SPICY TUNA / seasoned ahi tuna, cucumber, sriracha aioli
SHRIMP & LOBSTER PHYLLO STRUEDELS
CEVICHE / shrimp, mango, avocado, served in a frito scoop
CRAB WONTONS / with mango thai chili sauce
SHRIMP COCKTAIL / with traditional accompaniments
MINI LOBSTER SALAD MELTS / with provolone on a slider bun
SHRIMP & GRITS / with tasso gravy, cheddar grits, chives
PROSCIUTTO WRAPPED SCALLOPS / with cantaloupe and corn salsa
TUNA POKE SPOON / with toasted sesame
LOBSTER BISQUE SHOTS / with chive and crème fraiche

Flora D'oeuvres (butter-passed and tabled)



ROCKY TOP
CATERING

Protein

CHICKEN AND WAFFLES / with roasted leek goat cheese, honey aioli

BBQ PORK ARANCINI / fried risotto, pimento cheese, chipotle bbq

SHORT RIB POTATO BASKET / with pepper jack cheese, horseradish cream

THAI CHICKEN SALAD / with wonton crisp, micro greens

MOROCCAN-SPICED CHICKEN PHYLLO STRUEDELS

MINI GRILLED CHEESE SANDWICHES / house made pimento, applewood bacon, crisp baguette

BBQ PORK & PIMENTO BISCUITS

COUNTRY HAM BISCUITS / filled with cheddar cheese and lusty monk mustard

PEPPER STEAK BRUSCHETTA / with horseradish cream, micro greens, lavash crisp

FILET OF BEEF TARTARE SPOONS / with gherkin, boiled egg, shaved onion

GRILLED TENDERLOIN / with fontina, caramelized onion, grilled crostini





ROCKY TOP CATERING

Action Stations

CARVING STATION / choice of two. complemented with fresh baked breads, traditional sauces and accompaniments.

TIER 1 / oven-roasted turkey breast, herb crusted pork loin, or honey baked ham with mango chutney and horseradish cream

TIER 2 / cracked pepper-roasted filet of beef, garlic rosemary prime rib, or pink pepper seared rare tuna with horseradish cream, mushroom demi glace or pickled ginger, wasabi & soy

CHEF ATTENDED STIR FRY STATION / with fresh vegetables and toppings.

CHOICE OF TWO PROTEINS / chicken, shrimp, beef or tofu

CHOICE OF white rice or udon noodle

CHOICE OF TWO SAUCES / hoisin, mango thai chili sauce, sweet & sour sauce, or orange soy broth

CHEF ATTENDED PASTA STATION / complemented with assorted toppings, cheeses and crunchy breads.

CHOICE OF MEAT / (choose one) pesto marinated chicken breast, garlic roasted shrimp, italian sausage or italian meatballs

CHOICE OF SAUCE / (choose two) basil pesto, parmesan cream, traditional marinara

CHOICE OF PASTA / (choose one) farfalle, orecchiette, penne or tri-color rotini

GOURMET SALAD STATION / choice of one

CLASSIC CAESAR SALAD / hand torn romaine lettuce, buttered croutons, shaved parmesan, traditional caesar dressing

MIXED GREENS SALAD / bell peppers, julienne carrots, cucumbers, shaved red onion, and buttered croutons, complimented with balsamic vinaigrette and garlic herb dressing

GREEK SALAD / hand torn romaine lettuce, kalamata olives, roasted red peppers, tomatoes, pepperoncini, feta, balsamic vinaigrette

SPINACH SALAD / crisp bacon, boiled egg, shaved red onion, buttered croutons, maple vinaigrette

CHEF CRAFTED TACOS / choice of three. accompanied by pepper jack queso, tortilla chips, salsa and hot sauce bar.

TINGA CHICKEN / pico de gallo, pepper jack, cilantro

BEEF SHORT RIB / black bean corn salsa, cilantro aioli, pickled radish

BBQ PULLED PORK / pimento cheese, tomatillo salad

BLACKENED WHITEFISH / napa slaw, guacamole, hoop cheddar, white sauce

BLACKENED SHRIMP / hoop cheddar, salsa verde, cucumber relish

TEQUILA LIME TOFU / pico de gallo, cilantro, pepper jack

SLIDER BAR / choice of three. accompanied by traditional condiments, lettuce, tomato, onion and house made pickles, served on house made slider buns.

ALL NATURAL BEEF / caramelized onions, bacon jam, blue cheese

ALL NATURAL BEEF / hoop cheddar, fried jalapenos, roasted tomato aioli

TURKEY / hoop cheddar, sprouts, cranberry apple chutney



ROCKY TOP CATERING

CRAB CAKE / cilantro remoulade, fresh spinach
BLACK BEAN VEGGIE BURGER / roasted tomato, sprouts, garlic herb dressing
"ALMOST FAMOUS" - pork/bacon blend, bacon, spinach, apple butter, brie, apple slices
CAJUN SHRIMP - pesto mayo, cucumber relish

DESSERTS FLAMBE / choose one

BANANAS FOSTER / bananas flambé, butter rum sauce, vanilla bean ice cream, cinnamon wonton
DONUTS FLAMBE / chocolate and vanilla donut holes, flavored liquors, vanilla bean ice cream

FRESH SEAFOOD STATION / fresh shucked oysters, shrimp cocktail, house cured salmon lox, traditional accompaniments of cocktail sauce, horseradish, cucumber mignonette, shave red onion, capers, whipped cream cheese, lemon wedges and lavash.

GROWN-UP MAC 'N CHEESE STATION / choice of two

LOBSTER MAC / orecchiette with brie, roasted tomato, crisp prosciutto
BLEU WITH BACON / penne, smoky blue cheese, crisp bacon, grilled scallion
FROM RUSSIA WITH LOVE / potato gnocchi, boursin sheese, kielbasa sausage, caramelized onion, vodka sauce
PIMENTO MAC / elbow pasta, house made pimento cheese, green tomato chow-chow
BRUSCHETTA MAC / farfalle, roasted tomato, fried basil, fresh mozzarella, balsamic drizzle



Action Stations



ROCKY TOP CATERING

Hot Sides

PIMENTO MAC & CHEESE
TRADITIONAL MAC & CHEESE
ROASTED FINGERLING POTATOES WITH
ROSEMARY BUTTER SAUCE
SEASONAL SUCCOTASH
ASPARAGUS BUNDLES
HARICOT VERT ALMANDINE
SOUTHERN COLLARD GREENS
HORSERADISH WHIPPED POTATOES
WHIPPED SWEET POTATOES
WITH MAPLE SYRUP PECANS
CHEDDAR GRITS

ROASTED ROOT VEGETABLES
LONG GRAIN WILD RICE
HERB ROASTED RED SKIN POTATOES
JALAPENO CHEVRE GRIT CAKES
ROASTED GARLIC MASHED POTATOES
SWEET CORN SOUFFLE
BACON & ONION SAUTEED
BRUSSELS SPROUTS
OVEN ROASTED SEASONAL SQUASH
VANILLA GLAZED CARROTS & PARSNIPS
CREAMED CIPOLLINI ONIONS
SWEET POTATO & BACON HASH

Cold Sides & Salads

OVEN ROASTED RED SKIN POTATO SALAD
ANTIPASTO SALAD
TOMATO CAPRESE
HOMESTYLE COLE SLAW
TRI COLOR ROTINI PASTA SALAD
ISRAELI COUSCOUS SALAD

SEASONAL BERRY SALAD
GARDEN SALAD
CAESAR SALAD
SPINACH SALAD
GREEK SALAD
VEGETARIAN NICOISE SALAD

Buffet Options



ROCKY TOP CATERING

Main Courses

COQ AU VIN / red wine-braised airline chicken breast with cipollini onions and wild mushrooms

MEDITERRANEAN CHICKEN / with artichokes, roasted peppers, olives, spinach and a caper brown butter sauce

PROSCIUTTO WRAPPED CHICKEN / stuffed with spinach and ricotta served with a lemon pesto cream sauce

PEANUT CHICKEN STIR FRY / udon noodles, sugar snap peas, carrots, onions, bell peppers, bean sprouts and broccoli tossed in an orange-soy broth

BBQ GRILLED CHICKEN / with bbq sauce, grilled pineapple and scallion

PISTACHIO CRUSTED SALMON / with papaya salsa and grilled shrimp over broccolini

OVEN ROASTED SALMON / with black bean & corn salad, salsa verde and chipotle butter

SHRIMP & GRITS / with creamy tasso gravy, cheddar grits, and chive

PAN SEARED CRAB CAKES / with roasted corn and green tomato chow-chow

HERB & LEMON CRUSTED GROUPER / with creamed spinach and leeks

SLOW BRAISED BEEF SHORT RIBS / with local grits, fried brussels sprouts and demi-glace

PETIT FILETS OF BEEF / with wild mushrooms and creamed cipollini onions (add \$5 per person)

GRILLED FLAT IRON STEAK / with caramelized peppers & onions and chimi-churri

PEPPERCORN CRUSTED & SLOW SMOKED BEEF BRISKET / with peach and bell pepper chutney

TRADITIONAL BEEF LASAGNA / with italian sausage, mozzarella, parmesan and ricotta in our house made marinara

GRILLED PORK LOIN / with cheerwine bbq sauce

DIJON CRUSTED PORK LOIN / with creamed cipollini onion and wild mushrooms

ISRAELI COUSCOUS STUFFED BELL PEPPERS / with roasted red pepper coulis

ASIAN QUINOA STUFFED BELL PEPPERS / with sugar snap peas and ponzu

ROASTED EGGPLANT RATATOUILLE / with sauce provencal

Bucket Options



ROCKY TOP CATERING

Pricing is available based on the number of selected entrees. all plated meals begin with choice of salad and include fresh baked bread. plated desserts can be added as well. the client is responsible for providing to the caterer the final entrée count.

Seafood

HERB DUSTED GROUPE / with roasted fingerling potatoes, sautéed artichokes, red pepper, local greens, lemon butter

PINK PEPPERCORN CRUSTED SEARED TUNA (SERVED RARE) / with coconut rice cake, asian slaw, edamame, ponzu

PAN SEARED ATLANTIC SALMON / with seasonal succotash, cheddar grit cake, basil beurre blanc

PROSCIUTTO AND BASIL WRAPPED GROUPE / with mushroom risotto cake, asparagus, tomato-caper butter sauce

BLACKENED MAHI MAHI / with avocado salad, wild rice pilaf, asparagus bundle, salsa verde, sriracha drops

Chicken/Pork

PAN SEARED AIRLINE CHICKEN BREAST / with jalapeno chive grit cake, seasonal succotash, smoked tomato jus

PROSCIUTTO WRAPPED CHICKEN / stuffed with spinach and ricotta, mushroom risotto cake, haricot vert, lemon pesto cream sauce

CHICKEN AND "DUMPLINGS" / pan-seared chicken breast, gnocchi, asparagus, basil, smoked tomato cream

PORK MEDALLIONS / with sweet potato bread pudding, collard greens, cranberry apple chutney

PORK CHOP MARSALA / with savory tomato-marsala jus, wild mushrooms, fingerling potato, haricot vert

Beef/Lamb

PEPPER CRUSTED NY SIRLOIN / with creamed spinach, horseradish mashed potato, red wine pan sauce

GRILLED BEEF TENDERLOIN / with sautéed gnocchi and asparagus in a roasted tomato jus and smoked blue cheese

BEEF SHORT RIBS / with seasonal succotash, cheddar grit cake, cabernet jus

HERB RUBBED FLAT IRON / with roasted fingerling potatoes, bacon and onion sautéed brussels sprouts, green pepper corn cream

WALNUT ROASTED RACK OF LAMB / with roasted cauliflower puree, grilled broccolini, beurre rouge, shiitake bacon

Plated Meals

Vegetarian

GOAT CHEESE FILLED BEET RAVIOLI / with sautéed rainbow chard, crushed pistachio

STUFFED PEPPERS / asian edamame & quinoa with ponzu or mediterranean couscous, topped with goat cheese, roasted red pepper coulis

EGGPLANT RATATOUILLE / with sauce provençal

Combination Plates

STEAK & LOBSTER / grilled beef tenderloin, lobster and brie mac & cheese, grilled asparagus, red wine demi

SURF & TURF / beef tenderloin with choice of jumbo shrimp, crab cake or chicken breast, served with roasted potatoes and asparagus

SOUTHERN COMBO / bbq chicken breast, bacon wrapped shrimp, seasonal succotash, cheddar grit cake



Plated Meals



ROCKY TOP CATERING

All packages include coffee, decaf coffee, orange juice and water. minimum of 20 people.

SUNRISE BREAKFAST

yogurt with house made granola, seasonal fruit and choice of two bagels with cream cheese
(choose from plain, everything, poppy seed and cinnamon raisin)

THE HEARTY

fresh biscuits, sausage or bacon, choice of frittata and fresh fruit

BAGELS AND LOX

chilled, house cured salmon served with an assortment of bagels, shaved red onion, capers, chives, whipped cream cheese and seasonal fruit

Add these to enhance your breakfast package or order individually:

FRITTATA

ROASTED VEGETABLE / HAM & CHEDDAR / SPINACH FLORENTINE

DEEP DISH QUICHE

LORRAINE / CHEVRE & ROASTED TOMATO / BLT

a la carte Breakfast Additions

WAFFLES OR FRENCH TOAST / complete with fresh berries, butter and warm syrup

HASHBROWN CASSEROLE / shredded potatoes with peppers, onions and cheddar cheese

BREAKFAST POTATOES / herb roasted red skinned potatoes topped with asiago cheese

CREAMY LOCAL GRITS / topped with cheddar cheese

ASSORTED MINI MUFFINS / available per dozen or per person

BLUEBERRY / LEMON POPPYSEED / DOUBLE DUTCH CHOCOLATE

ASSORTED BAGELS / available per dozen or per person

BLUEBERRY / EVERYTHING / PLAIN / WHOLE WHEAT / CINNAMON RAISIN

BREAKFAST BEVERAGE PACKAGE

orange juice, cranberry juice, coffee (regular or decaf)



ROCKY TOP CATERING

Minimum order of 20, requiring a two business day notice please. Choose up to three selections.

Market Fresh Sandwiches

Made fresh from scratch using the best possible locally sourced ingredients. Includes kettle chips, a fresh baked chocolate chip cookie, and your choice of fresh fruit or black eyed pea, tomato & cucumber salad.

HONEY PECAN CHICKEN SALAD / with dried cranberries and brie on grilled multigrain bread

BALSAMIC GRILLED PORTABELLA / with roasted peppers, arugula and smoked tomato mayo on toasted ciabatta

THE PLT / crispy prosciutto, tomato, greens and smoked tomato mayo with fresh basil on toasted ciabatta

HOUSE CARVED ROASTED BEEF / with caramelized onion, arugula, provolone and creamy horseradish on toasted ciabatta

SEARED AHI TUNA (SERVED RARE) / with olives, basil, roasted tomato and green goddess mayo on focaccia

ROASTED TURKEY / with avocado spread, marinated cucumbers, pepper jack cheese and sprouts on focaccia

HONEY HAM / with goat cheese, mixed greens and orange mint marmalade on grilled honey wheat

CLUB / turkey, crispy prosciutto, lettuce, tomato, onion, pesto mayo and cheddar cheese on toasted multi grain

Signature Wraps

Made fresh from scratch using the best possible locally sourced ingredients. Includes kettle chips, a fresh baked chocolate chip cookie, and your choice of fresh fruit or black eyed pea, tomato & cucumber salad. Can be gluten-free upon request.

HONEY PECAN CHICKEN SALAD WRAP / with dried cranberries and brie

PORTABELLA MUSHROOM / with mixed greens, tomato, goat cheese and a balsamic glaze

TURKEY CLUB / with crispy prosciutto, lettuce, tomato, onion, pesto mayo and cheddar cheese

MARKET VEGGIE / grilled zucchini and squash, roasted peppers, olive tapenade, artichoke hearts and white bean spread

ROAST BEEF / with grilled onion, arugula, roasted tomato, provolone and creamy horseradish



Fresh Salads

Includes house made crackers and a fresh baked chocolate chip cookie.

PEPPER SEARED TUNA SALAD / with haricot vert, egg, roasted potato, artichoke hearts, tomato, white beans, olives and green goddess dressing over mixed greens

CHICKEN SALAD / honey pecan chicken salad with fresh fruit

ANTIPASTO SALAD / italian cured meats, artichoke hearts, banana peppers, olives, roasted peppers, bowtie pasta, basil and lemon caper vinaigrette

GRILLED VEGETABLE SALAD / zucchini, squash, portabella, and red onion with tomatoes over mixed greens with a balsamic reduction

APPLE & GORGONZOLA SALAD / with candied pecans and dried cranberries over mixed greens with maple vinaigrette

SEASONAL BERRY SALAD / with carrots, cucumbers, grape tomatoes, fresh seasonal berries, goat cheese and a pomegranate vinaigrette over mixed greens

GARDEN SALAD / mixed seasonal greens, bell peppers, carrots, cucumbers, shaved red onion, grape tomatoes, buttered croutons and balsamic vinaigrette

TRADITIONAL CAESAR SALAD / hand torn romaine and buttered croutons with caesar dressing and parmesan

SPINACH SALAD / with crisp bacon, boiled egg, shaved red onion, buttered croutons and a maple vinaigrette

GREEK SALAD / hand torn romaine lettuce, Kalamata olives, roasted bell pepper, tomato, pepperoncini, feta and a balsamic vinaigrette