

HORS D'OEUVRES DISPLAYS | DINNER STATIONS

Customized pricing available based on event details.

DISPLAYS

**bountiful, room temp displays work well for cocktail hour or grazing style stations*

CHEF'S SELECTION CHEESE

Imported & Domestic Cheese | Seasonal Fruit & Berries | Salthouse Jams | Assorted Nuts | Crostini (V)

ITALIAN ANTIPASTO

Sliced Cured Meat | Roasted Peppers | Fresh Mozzarella | Parmigiano-Reggiano | Marinated Artichokes and Mushrooms | Peruvian Peppers | Mustard Braised Cauliflower | Nicoise Olive Tapanade | Seasonal Caponata | Assorted Olives | Marcona Almonds | Crostini | Grissini Breadsticks

FARMER'S MARKET

Local Seasonal Crudit  | Green Goddess Dip | Traditional Hummus | Assorted Seasonal Sliced Fruit & Berries | Mixed Nuts | Lavosh (V)

CHEF'S BEST OF SEASON

Local Seasonal Vegetables (Roasted, Pickled, Marinated, Raw) | Seasonal Sliced Fruit & Berries | Imported & Domestic Cheese | Salthouse Jams & Garnish | Mixed Nuts | Assorted Olives | Assorted Charcuterie | Gourmet Mustards | Lavosh Chips | Crostini

SOUTHERN ANTIPASTO

Chef's Selection of House Made Local Pickles | Fresh Seasonal Vegetables | Salthouse Pimento Cheese | Boiled Peanut Hummus | Sliced Benton's Country Ham | North Carolina Serrano Ham | Gourmet Mustards | Deviled Farm Eggs | South Carolina Pecans | Mini Buttermilk Biscuits | Pepper Jelly | Lavosh Chips | Cheese Zingers

SALTHOUSE BISCUIT BAR

House Made Mini Biscuits: Sweet Potato | Cheddar & Chive
Served with Condiments: Smoked Cranberry Jam | Apricot Jam | Apple Butter | Lusty Monk Mustard | Lemon-Boursin | Bacon-Chive Butter | Local Honey | Chef's Selection of Sliced Cured Meats | House Made Pickle Skewers | Mini Buttermilk Biscuits with Pimento Cheese & Roasted Red Pepper Jam

CHILLED RAW BAR

RAW BAR OYSTERS ON THE HALF SHELL

**market price per piece (100 pc min)*

Fresh Local Oysters | Little Neck Clams | Mignonette | Cracked Black Pepper Cocktail Sauce | Fresh Lemon | Horseradish | Saltines | Hot Sauce (GF except Saltines)

SHRIMP COCKTAIL (100 pc min)

Cracked Black Pepper Cocktail Sauce | Fresh Lemon (GF)

LOCAL CLAM CEVICHE ON THE HALF SHELL (100 pc min)

Little Neck Clam | Orange | Lemongrass | Rainbow Carrot | Fennel (GF)

SEASONAL CEVICHE CUPS (100 pc min)

Seasonal Local Fish & Shellfish | Fresh Cilantro | Citrus | Fried Plantain Garnish (GF)

CAVIAR SERVICE **market price per ounce*

Hackleback Caviar | House Made Potato Chips | Blinis | Chopped Egg | Red Onion | Cr me Fraiche

ROASTED OYSTERS ON THE HALF SHELL

**market priced per piece (100 pc min)*

Rockefeller: North Carolina Pancetta | Spinach | Parmesan | Herb Bread Crumbs

New Orleans Style: Parmesan | Romano | Garlic | Fresh Parsley | Lemon (GF)

SALTHOUSE SIDE OF SMOKED SALMON

Capers | Cr me Fraiche | Chopped Egg | Crostini

SMALL BITES

**a la carte items that make great additions to a display*

SALTHOUSE BISCUITS **PRICED PER SELECTION*

Mini Ham Biscuit: Sweet Potato Biscuit | Black Forest Ham | Austrian Gruyere | Lusty Monk Mustard

Mini Beef Tenderloin Biscuit: Cheddar & Chive Biscuit | Shaved Beef Tenderloin | Caramelized Shallots | Horseradish Dijonnaise

Mini Pimento Cheese Biscuit: Buttermilk Biscuit | Pimento Cheese | Roasted Red Pepper Jam (V)

SMOKED SALMON STUFFED POTATOES

Salthouse Smoked Salmon | Cr me Fraiche | Salmon Roe | Fresh Dill (GF)

SHRIMP & SAUSAGE PINCHOS

Local Shrimp | Chicken Sausage | Marinated Basil | Oven Roasted Tomato (GF)

MINI CRUDIT  CUP

Local & Seasonal Fresh Vegetables | Butterbean Hummus (GF, VE)

DEVILED FARM EGG

Pickle Jus | Caviar | Chive (GF)



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SELF SERVICE STATIONS

**pair with a side item or two to create a customized station/
mini meal*

SALTHOUSE SLIDERS

**served with house made cucumber pickles and sea salt
potato chips. Priced per selection.*

BBQ Pork Sliders: Choose one sauce: Carolina Mustard,
Red Pepper Vinegar, Sweet Red Sauce

Duck Confit Sliders: Black Pepper Mayo | Aged Gouda |
Pickled Red Onion | Fig Jam

Mini Cheeseburger Sliders: Aged Cheddar | Ketchup |
Caramelized Onions | Everything Bun

Mini Croque-Monsieur Sliders: Shaved Black Forest Ham |
Austrian Gruyere Mornay

Cheerwine Glazed Pork Belly Sliders: Smoked Dukes Mayo |
House Made Pickles | Benne Seed Rolls

Beef N Cheddar Sliders: Horseradish Crème Fraiche |
Pickled Red Onion | Smoked Cheddar Mornay

FRIED CHICKEN BISCUIT

Buttermilk Biscuit | Crispy Fried Chicken | Bourbon-Brown
Sugar Gravy

SALTHOUSE GRILLED KABOBS **priced per selection*

All Kabobs Include: Bell Pepper | Pearl Red Onion |
Cremini Mushroom | Cherry Tomato

Beef: Chimichurri (GF)

Chicken: Sorghum Glaze (GF)

Shrimp: Pesto (GF)

Vegetable: Aged Balsamic Glaze (GF, VE)

BBQ SPICE RUBBED PORK LOIN

Charred Corn Relish | Pickled Jalapeño &
Cheddar Mini Corn Muffins

SALTHOUSE MAC-N-CHEESE BAR

Cavatappi Pasta | Five Cheese Mornay with Toppings to Include:
Neuskies Bacon | Oven-Roasted Tomato | Wisconsin Cheddar |
Chopped Asparagus | BBQ Fried Shallots | Hot Sauce | Scallions

CHEF ATTENDED TASTING PLATES

**chef prepared & presented plates*

SALTHOUSE CRAB CAKE

Shaved Carrot & Currant Slaw | Roasted Red Pepper Relish |
Remoulade

SALTHOUSE SHRIMP AND GRITS

Seared Local Shrimp | Bell Pepper | Onion |
Tennessee Tasso Gravy | Marsh Hen Mill Creamy Stone
Ground Grits (GF)

LOWCOUNTRY BOIL

Andouille Sausage | Local Shrimp | Baby Red Potato |
Fresh Corn on the Cob | Old Bay | Lemon | Cocktail Sauce (GF)

MAINE LOBSTER ROLL **MARKET PRICE*

Fresh Lobster Claw | Chervil | Lemon | Dukes Mayo |
Toasted Bun | Salthouse Potato Chips

LOCAL, SEASONAL, SUSTAINABLE PAN SEARED FISH

Spring / Summer Plate Options:

Seasonal Succotash | Candied Carrot Coulis (GF)

Seasonal Melon | English Cucumber | Heirloom Tomato |
Pickled Red Onion | Fresh Basil | Watermelon Gastrique |
Cornbread Crouton

**Grilled Peaches | Baby Arugula | Dried Cranberry |
Candied Pecan | Local Honey Vinaigrette (GF)*

**May through August*

Fall / Winter Plate Options:

Carolina Gold Middlins Rice | Roasted Garlic Broccolini |
Smoked Tomato Pureé (GF)

Roasted Sweet Potatoes | Braised Swiss Chard |
Beet Beurre Rouge (GF)

Candied Ginger & Parsnip Purée | Roasted Shiitake Mushroom |
Kale Chips | Pomegranate Jus (GF)

ROSEMARY CHICKEN SPIEDIE

Quinoa | Fresh Cucumber | Dried Cranberry | Mint | Feta |
Red Wine Vinaigrette | Tennessee Sorghum Glaze (GF)

MEDITERRANEAN GRILLED CHICKEN

Chopped Greek Salad | Tzatziki | Hummus | Pita

GRILLED HARISSA LAMB CHOP

Tumeric-Parsnip Pureé | Roasted Cauliflower |
Mint Chimichurri (GF)



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CHEF ATTENDED TASTING PLATES (CONT.)

COQ AU VIN

Braised Chicken | Roasted Pearl Onion | Shiitake Mushroom | Bacon Lardon | Farro

TENNESSEE HOT CHICKEN OR QUAIL

Sourdough | Fermented Green Tomato | Buttermilk Ranch

BRAISED SHORT RIB

Potato Puree | Mepkin Abbey Mushroom Ragout | Herb Pesto (GF)

COUNTRY FRIED CHICKEN

Smoked Cheddar Mac-n-Cheese | Bourbon Brown Sugar Gravy

BRAISED PORK SHANK

Hoppin John | Smoked Collard Greens | Pot Likker Jus (GF)

HERB RUBBED BEEF TENDERLOIN

Potato Gratin | Horseradish Dijonnaise (GF) | Assorted Rolls

PAN SEARED BUTCHER'S STEAK

Roasted Haricot Verts with Shallots | Lemon Beurre Blanc (GF)

GRILLED FLANK STEAK

Salthouse Salad | Chimichurri (GF)

PORCHETTA

Sage Breadcrumbs | Roasted Garlic | Meyer Lemon | Parmesan | Roasted Brussels Sprouts

SALTHOUSE SOFT TACOS

**choose one selection*

Buffalo Shrimp: Blue Cheese Coleslaw

Jerk Chicken: Shredded Iceberg Lettuce | Pineapple Chutney

Grilled Fish: Jicama Slaw | Avocado-Yuzu Purée | Green Papaya Relish

BUTTERNUT SQUASH RAVIOLI

Shaved Brussels Sprouts | Sage | Brown Butter | Candied Pecan (V)

CHEESE RAVIOLI

Heirloom Tomato Sauce | Lemon | Pistachios (V)

BOILED PEANUT FALAFEL

Cucumber Fregole | Green Garlic Yogurt | Red Pepper Hummus (V)

LATE NIGHT MUNCHIES

FRENCH FRY CONES

Garlic Aioli (GF, V)

POUTINE CONES

French Fries | Black Pepper Gravy | Cheese Curds | Smoked Aioli (V)

FRIED CHICKEN BISCUIT

Bourbon Brown Sugar Gravy

MINI CHEESE BURGER

Aged Cheddar | Ketchup | Caramelized Onions | Everything Bun

WALKING TACO

Fritos | Beef Chili | Sour Cream | Aged Cheddar | Scallion (GF)

SOFT PRETZEL BITES

Warm Local Beer Cheese Mustard (V)

SALTHOUSE SNACKS

**presented in glass canisters with scoops and bamboo cones for self service (priced per selection)*

Pork Rinds (GF) | Smoked Chex Mix (V) | Sea Salt Potato Chips (GF, VE) | Boiled Peanuts (GF, VE)

