

NEW YEAR'S ENTERTAINING MENU

APPETIZER PLATTERS

Great for parties, light suppers, and open houses.

Minimum of 10 guests per platter.

STUFFED NEW POTATOES

Elegant two-bite-size new potatoes, hollowed out and then stuffed with a mixture of bread crumbs, bacon, Parmesan, Asiago, mushrooms, cherry tomatoes, and herbs. *Can be made without bacon upon request.*

(7 - 9 potatoes per lb)..... per pound - \$14.99

A SOUTHERN SEASON COUNTRY HAM BISCUITS

Classic bite-size buttermilk biscuits topped with NC country ham and cheese dozen - \$18

CHARCUTERIE

A sampling of some of the finest meats in the world—Cantimpalo Chorizo, Bresaola, Bauernschinken, Prosciutto di Parma, Hot or Mild Lomo, and Molinari Dried Salame. Garnished with roasted peppers, figs, and olives.

..... per guest - \$7

SMOKED FISH

Smoked Scottish and Norwegian salmon, sable, sturgeon, peppered bluefish, and whitefish salad, caperberries, salmon roe, crème fraîche, lemon, and dill. per guest - \$7

LOCAL CHEESE PLATTER

A selection of our finest local cheeses from Black River Farms, Goat Lady Dairy, Chapel Hill Creamery or Looking Glass Creamery—representing NC from the Triangle to the mountains! The platter is garnished with fresh fruit, nuts, and jam or chutney. Includes crostini for serving on the side.

medium (serves 10 - 15)..... \$69

large (serves 20 - 25) \$99

LOCALLY SMOKED SALMON

Fresh Pacific salmon, oak and applewood-smoked to order in Greensboro. We platter it with a traditional garnish of chopped egg, red onion, crème fraîche, and capers. Choose your favorite flavor: green tea, balsamic, herbes de Provence, or garlic. *We recommend 2 - 3 ounces of salmon per guest. Orders must be placed at least 5 days in advance.*

..... per pound - \$24.99

ROASTED VEGETABLE CRUDITÉS

Take your average veggie platter up a notch with this assortment of roasted Brussels sprouts, fennel, sweet potatoes, carrots, and asparagus, served with a garlic aioli for dipping..... per guest - \$3.50

MAKE YOUR OWN PLATTER

Don't see quite the right mix? Choose an assortment of cheeses, meats, and antipasti from the deli and cheese departments and we will platter them for you for just \$15! *Please note that there may be a wait at busy times and it is always best to preorder if possible.* prices vary

SIGNATURE PLATTERS

Minimum of 10 guests per platter.

ANTIPASTO Traditional mortadella, capicola, and sopressata served with roasted tomatoes, artichoke hearts, mixed olives, stuffed grape leaves, fresh mozzarella, and feta cheese per guest - \$8

PÂTÉ A selection of three flavorful pâtés such as mousse truffée, pâté au poivre, duck mousquetaire, pâté de Campagne, and pheasant terrine. Served with cornichons, coarse Dijon mustard, grapes, and crostini on a cutting board. per guest - \$3.50

SMOKED SALMON Smoked salmon sliced and garnished with diced red onion, crème fraîche, capers, chopped egg, pumpnickel rounds, and fresh dill. per guest - \$6

FINGER SANDWICH A selection of assorted small sandwiches perfect for a party. Choose from cucumber, watercress, smoked salmon, chicken salad, tuna salad, and pimento cheese in any combination..... per guest - \$4

SHRIMP COCKTAIL Beautiful steamed shrimp served with house-made cocktail sauce, capers, and lemon per guest - \$5

CRUDITÉS An assortment of crunchy vegetables with a choice of either our house-made cucumber dip or red pepper aioli per guest - \$3.25

CHICKEN TENDERS Choose either our house-made crispy coconut chicken tenders with pineapple sauce; chicken souvlaki rubbed with oregano, paprika, and lemon served with our house-made tzatziki sauce; or chicken satay rubbed with cumin, turmeric, and curry served with peanut sauce..... per guest - \$4

MINI CRAB CAKES Our house-made mini crab cakes served with cajun rémoulade sauce per dozen - \$30

FRESH JALAPEÑO DEVEILED EGGS A slightly spicy twist on the classic deviled egg, topped with a slice of fresh jalapeño. per dozen - \$10

DELI PLATTERS

CLASSIC A combination of roast beef, roast turkey, ham, and corned beef sliced and served with Havarti, Swiss, and Cheddar cheeses; leaf lettuce, tomatoes, grilled red onion, sliced cucumber, and grilled vegetables; condiments; and an assortment of bread to accompany your platter..... per guest - \$8.50

ASSORTED SANDWICHES A selection of our turkey, ham, roast beef, and tuna salad sandwiches, halved and served with garlic aioli, mayonnaise, and Dijon mustard..... per guest - \$9

ITALIAN SUB Crusty bread piled high with pepperoni, mortadella, sopressata, and fontal cheese, and topped with lettuce, tomato, mayonnaise, and banana peppers. Cut into 10 slices per sub - \$39

CHEESE PLATTERS

CLASSIC CHEESE Classic cubed cheese platter garnished with fresh fruit. Includes our exclusive Amish Yogurt Cheese, Ashe County Hoop Cheese, French Brie, Danish Blue, and Dutch Gouda.
medium (serves 10-20)..... \$40
large (serves 20-30)..... \$70

AMERICAN ARTISAN Wedges of 5 of our finest American cheeses: Cypress Grove Humboldt Fog, Chapel Hill Creamery Carolina Moon, Thomasville Tomme, Buttermilk Blue, and Cabot Clothbound Cheddar. Garnished with fig jam, almonds, grapes, and crostini. Substitutions may be made depending on availability.
medium (serves 10-20)..... \$85
large (serves 20-30)..... \$150

EUROPEAN RUSTIC Wedges of 5 of our finest European cheeses: Campo de Montalbán, Cantal A.O.C., Farmstead Taleggio, Bûcheron, and Cambozola. Garnished with quince paste, almonds, grapes, and crostini.
medium (serves 10-20)..... \$85
large (serves 20-30)..... \$150

GREAT BUBBLY \$20 & UNDER

DIBON CAVA BRUT RESERVE \$8.99
LUNA ARGENTO PROSECCO \$13
FRANCOIS MONTAND BRUT..... \$13.99
GRAHAM BECK BRUT..... \$16.99
J SPARKLING 20TH ANNIVERSARY CUVÉE..... \$20

FABULOUS GROWER CHAMPAGNES— ALL GRAND CRUS

GRONGNET BLANC DE BLANCS..... \$32
GRONGNET ROSÉ \$32
E. BARNAUT BLANC DE NOIRS..... \$47.99
PEHU SIMONET BLANC DE BLANCS..... \$61.99
PEHU SIMONET BRUT SELECTION..... \$47.99

DESSERTS

LEMON RASPBERRY DELICE A three-layer yellow cake filled with lemon filling and raspberry preserves. French white buttercream surrounds the outside of the cake with a delicious apricot glaze topping. Delicate flowers garnish the top.
6" Cake (serves 6-9)..... \$21.99
10" Cake (serves 10-14)..... \$39.99

AMERICAN BEAUTY A three-layer chocolate cake filled with chocolate mousse and surrounded by chocolate ganache.
6" (serves 6-10)..... \$21.99
10" (serves 11-16)..... \$39.99

BANANA PUDDING Made from scratch with chunks of bananas and layers of vanilla wafers. Topped with house-made whipped cream..... per pound - \$6.99

COOKIE PLATTER An assortment of our medium-size cookies. Varieties include chocolate chunk, sugar and oatmeal raisin as well as other seasonal flavors. Choose a combination or a platter of your favorite flavor. (minimum of 10 guests)..... per guest - \$2.50

BROWNIE AND BAR PLATTER An assortment of our bite-size brownies and bars including Truffle, Cheesecake, or Salted Caramel Brownies; Seven Layer Bars; Lemon Bars; or Pecan Squares. Choose a combination of any of these or a platter of your favorite. (minimum of 10 guests)..... per guest - \$4

BEERS

CHIMAY ALE GRAND RESERVE, BELGIUM 2010
VINTAGE MAGNUMS..... \$32.99
PIRAAT GIFT PACKS, BELGIUM
..... 6 bottles and 1 glass - \$40
PIRAAT MAGNUMS, BELGIUM \$31.50
FOUNDERS BREAKFAST STOUT
Double chocolate coffee oatmeal stout, yum!..... per bottle - \$2.80

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- All A Southern Season Catering orders arrive ready to eat and chilled.
 - There is no charge for disposable cutlery, serving utensils, and paper goods for parties of less than 25. Parties of 25 - 50 will incur a flat \$30.00 fee; 50 - 75 will incur a \$60.00 fee; 75 - 100 will incur a \$90.00 fee. We offer high quality, sturdy cutlery, serving utensils, and plates. Please ask to see what we have to offer. For parties of more than 100, a fee will be negotiated.
 - Please indicate any dietary requirements or allergies when placing your order—we will do our best to accommodate.
 - All items subject to availability; substitutions of equal value may be made.
 - 48 hours' notice required for all orders. At least 72 hours' notice required for parties of more than 25 guests. A credit card number with expiration date is required to hold all orders. The credit card will be charged the day of pickup or delivery unless otherwise instructed by the customer. Cancellations made within 24 hours of the due date will incur the full charge of the order.
 - Delivery is available Monday through Saturday from 9am - 7pm. Delivery fee is \$15 to Chapel Hill/UNC/ Carrboro (27510, 27514-17, 27599); \$20 for most Durham zip codes; \$25 for Raleigh and North Raleigh. Delivery fees vary for other parts of the Triangle; we will let you know the rate depending on the zip code of the recipient.