

# SOUTHERN SEASON CATERING MENU

201 S Estes Dr • Chapel Hill, NC 27514 • 919.913.1228 • www.southernseason.com

To place your order, please email us at catering@southernseason.com or call 919.913.1228, and it will be our pleasure to assist you.

## BREAKFAST PLATTERS

**BEST OF THE SEASON FRUIT** Chef's selection of the freshest fruits, hand cut with raspberry yogurt dip.  
per guest ..... **\$4**

**QUICHE LORRAINE** House-made crust filled with eggs, bacon, caramelized onions, and cheese, or choose three of your favorite fillings.  
whole (sliced into 8 portions) ..... **\$30**  
by the slice, per guest ..... **\$4.49**  
minis (1 dozen 3.5" quiche) ..... **\$40**

**ASSORTED MINI SCONES** An assortment of house-made bite-size scones. Available flavors include Traditional, Blueberry, Chocolate Chip, Apricot Ginger, Currant, Cranberry, and Lemon White Chocolate, in glazed and unglazed. Choose a combination or a platter of your favorite. Served with jam and clotted cream.  
per dozen ..... **\$12**

**HOUSE-MADE MINI BISCUITS** Our own bite-size biscuits available in Traditional, Sweet Potato, Pimento Cheese, or Ham & Cheese. Choose a combination or a platter of your favorite. Served with butter and red pepper jelly.  
per dozen ..... **\$18**

**ASSORTED MUFFINS** An assortment of medium-size house-made muffins, available in Chocolate Chip, Blueberry, Cranberry, and Lemon Poppy—ask about seasonal flavors. Choose a combination of all four or a platter of your favorite. Served with butter and preserves.  
per dozen ..... **\$18**

**BREAKFAST COMBO** Mini pastries, croissants, scones, and other bite-size breakfast treats.  
medium (15-30 guests) ..... **\$40**  
large (30-40 guests) ..... **\$60**

## SANDWICH BOX LUNCHES

All box lunches include fruit salad, your choice of either potato or pasta salad, a cookie, and bottled water.  
per guest ..... **\$12**

The Franklin: roast beef, horseradish Cheddar, cucumber, and horseradish sauce on country white bread

The Soprano: fresh mozzarella, oven-roasted tomatoes, and pesto on focaccia

The Tar Heel: ham, turkey, bacon, Havarti, honey mustard, and mayonnaise on a hero roll

The Kerala Tiffin Wallah: Kerala Curry Tuna Salad on multi-grain with Sriracha mayonnaise, lettuce, red onion and cucumber.

The Colonel: house-made almond chicken salad with lettuce and tomato on a croissant

Classic BLT: bacon, lettuce, tomato, and mayo on toasted sourdough

Just Ham and Jack: Jambon de Paris, Dijon Mustard and Beecher's "Just Jack" cheese with mayonnaise on a soft Kaiser roll.

The Roasted Root: roasted sweet potatoes, crunchy green apples, sprouts, balsamic vinegar, extra virgin olive oil, and white bean spread on multigrain bread.

Devil on the Green: Oven roasted Turkey, Virginia Chutney's Hot Peach Chutney, Arugula and Beecher's Jerk Cheddar with mayonnaise on Kaiser roll.

## SIGNATURE PLATTERS

*Platters require a minimum of 10 guests*

**ANTIPASTO** Traditional mortadella, capicola, and soppressata 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** 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**

**CRUDITÉ** 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 DEVILED 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, soppressata, 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**

## 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 lb* ..... **\$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.

*per guest (minimum of 10 guests)* ..... **\$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.

*per guest (minimum of 10 guests)* ..... **\$4**

- 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; 51 - 75 will incur a \$60.00 fee; 76 - 100 will incur a \$90.00 fee; 101+, a fee will be negotiated. We offer high-quality, sturdy cutlery, serving utensils, and plates. Please ask to see what we have to offer.
- 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/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.

## SIDES & SALADS

**BEST BAKED BEANS** An A Southern Season favorite! Great Northern Beans, onion, and bacon tossed in a sweet sauce made with brown sugar, Worcestershire, maple syrup, and a hint of ginger.

*per lb* ..... **\$8.99**

**TAILGATE SLAW** Shredded cabbage and carrots tossed with our house-made slaw dressing—a classic mayonnaise-based dressing with cider vinegar and a touch of Tabasco.

*per lb* ..... **\$6.99**

**ALMOND CHICKEN SALAD** Our most popular salad! Cubed chicken, toasted almonds, celery, scallions, and parsley tossed in a mayonnaise dressing with a hint of tarragon and lemon juice.

*per lb* ..... **\$10.99**

**VALINDA'S POTATO SALAD** Handmade creamy potato salad with mayonnaise, pickles, onion, and hard-boiled egg.

*per lb* ..... **\$8.99**

**MIXED GREENS SALAD** Choose greens and items from our salad bar or choose specialty items such as candied walnuts, goat cheese or fresh fruit for an additional charge.

*per lb* ..... **\$7.99**  
*specialty items* ..... **\$9.99**

## ENTRÉES

**LASAGNA BOLOGNESE** Traditional lasagna with cheese and our house-made meat sauce. Comes ready to reheat in aluminum pans.

*half pan (serves 9-12)* ..... **\$45**

**MACARONI & CHEESE** Our deliciously creamy mac 'n' cheese with crispy bread crumb topping.

*half pan (serves 10-14)* ..... **\$45**  
*full pan (serves 20-30)* ..... **\$90**

**GRILLED OR POACHED SALMON** A side or portions of poached salmon—ready to reheat in aluminum pans. The salmon can also be served chilled. Let us platter it for you with the traditional lemon, capers, and other fixin's for an additional \$15. A side of salmon will feed 6-10 depending on whether it is a main course or side dish.

*per lb* ..... **\$18.99**

**BBQ PORK SLIDERS** Tender pulled pork served on a mini bun and topped with our homemade coleslaw.

*per dozen* ..... **\$25**

**BEEF TENDERLOIN** Seasoned and roasted to medium rare. Can be served sliced or whole. Comes ready to reheat in an aluminum pan or let us platter it for you for an additional \$15.

*per lb* ..... **\$26.99**

## DRINKS

**MOONSHINE BOTTLED WATER**

*each (16.9-oz bottle)* ..... **99¢**

**SWEET LEAF ICED TEA** ask about flavors

*each (16-oz bottle)* ..... **\$1.79**

**COFFEE & HOT TEA** with all accoutrements

*carafe (12 cups, 8-oz)* ..... **\$10**