Beau Catering Summer Menu

Appetizers

Crostini	Vegetarian	Seafood & Meat
Cucumber and Prosciutto with Fresh Dill Cream Cheese on Pumpernickel Toast Points	Fried Green Tomatoes with Chipotle Pimento Cheese	House Smoked Salmon with Dill Cream Cheese on Cucumber Rounds
Eastern NC BBQ Crostini with Slaw	Sweet Pea and Mint Puree with Rice Crackers (vegan)	Crab and Avocado Salad Served in Blue Corn Tortilla Cups
BBQ Shrimp BLT Crostini	Eastern NC Deviled Eggs	Bacon Wrapped Scallops
Heirloom Tomato Bruschetta with Red Onion, Basil, and Shaved Parmesan	Goat Cheese Stuffed Figs with Balsamic Reduction (August & September)	Braised NC Shrimp with Lemon, Garlic, and Basil
Grilled Peach Crostini with Herbed Goat Cheese, Arugula, and Balsamic Glaze	Sweet Potato Rounds with Avocado Salad	Lamb Lollipops with Mint Jelly
		Ham Biscuits with Whole Grain Mustard
		Crab Cakes with Red Pepper Aioli
		Mini Chicken & Waffles drizzled with Honey

Sides

Salads	Vegetables	Starches
Arugula Salad with Gorgonzola, Seasonal Fruit, and Walnut Vinaigrette	Tomato Pie	Baked Polenta with Parmesan and Herbs
Granny Smith Apple Salad with Baby Greens, Gorgonzola, Dried Cherries, Walnuts, and Apple Cider Vinaigrette	Succotash	Red Potato Salad with Fresh Dill
Tomato and Cucumber Salad	Vegetable Ratatouille	Rosemary Roasted Red Potatoes
Sliced Heirloom Tomatoes with Mozzarella finished with Basil Pesto *(June, July, and August)*	Grilled Asparagus with Lemon and Shaved Parmesan	Four Cheese Macaroni and Cheese
	Sauteed Squash and Zucchini with Basil and Shaved Parmesan	Roasted Garlic Mashed Potatoes
	Sauteed Haricots Verts with Mushrooms	Quinoa with Cucumber, Sundried Tomato, Red Onion, and Feta

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Entrees

Poultry	Seafood	Meat
Chicken Picatta	Grilled Mahi with Mango Chutney	Grilled Beef Tenderloin with Choice of 1 Sauce:
Seared Duck Breast with Mango Chutney	Lime Baked Salmon with Roasted Red Pepper Sauce	Chimichurri Gorgonzola Sauce Wild Mushroom Jus Demi Glace
Fried Buttermilk Pecan Chicken with Rosemary Gravy	Shrimp Scampi with Angel Hair Pasta	
Lemon Pepper Chicken with Lemon-Parmesan Cream Sauce	NC Shrimp & Grits with Bacon, Mushrooms, and Shallots	Herb Crusted Leg of Lamb with Mint Yogurt and Salsa Verde
Apple Brandy Chicken		Chili and Corriander Pork Loin with Caramelized Onions
Barbeque Chicken	Spice-Rubbed Grilled Grouper with Lemon and Herbs	Stuffed Pork Loin with Goat Cheese, Red Peppers, and Pine Nuts
Herb Grilled Chicken Quarters		
	Fried Flounder with Pineapple Chutney	Tequila and Lime Grilled Flank Steak with Cilantro

Vegetarian and Vegan		
Pistachio Encrusted Eggplant with Sundried Tomato and Red Pepper Sauce (vegan)	Butternut Squash Ravioli with Sage Pecan Pesto	Vegetable Ratatouille (vegan)
Stuffed Peppers with Feta, Spanish Rice, and Scallions	Spinach and Artichoke Stuffed Portabello Mushroom	Balsamic Grilled Portabello Mushroom with House-Made Marinara Sauce and Wilted Spinach (vegan)
Chicken-Fried Tempeh with Rosemary Gravy		