

A photograph of a catering table set outdoors. In the foreground, a large wicker basket is filled with golden-brown biscuits, lined with a white cloth and decorated with a white floral arrangement. Behind the basket, several white trays hold various appetizers: one with salmon on bread, another with a dip and bread, and a third with sliced meats. A person's hands are visible, using tongs to serve from the trays. The background shows a white chair and greenery.

Catering & Events Menu

RALEIGH-DURHAM

Southern Harvest

- HOSPITALITY GROUP -

Who We Are

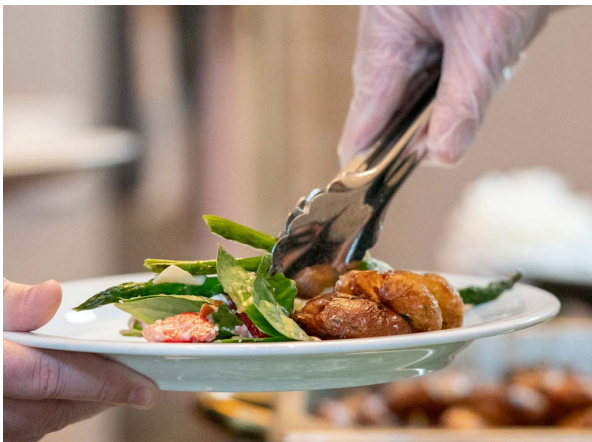
CHEF DRIVEN. LOCALLY SOURCED. *Southern-Inspired*

LOVE & NOURISH

Our mission is to love and nourish you, our guest, with gracious hospitality, wonderful food, and a listening ear for how we can turn your vision into a wonderful reality. From the initial planning stages to service, food, and beverage on your special day, we will be dedicated to providing you the very best service and hospitality. We promise to live up to our word and to your expectations.

SOUTHERN-INSPIRED CUISINE

Our menus are carefully curated and use fresh, seasonal ingredients inspired by traditional Southern cuisine. We offer a variety of items to suit every taste and style, with seasonal favorites available to spice up your menu. Mix-and-match hors d'oeuvres for a classy cocktail reception, choose your favorites for a full-service buffet, or add a touch of elegance with a hand-plated dinner. Whatever you have in mind, we have the perfect menu items for you.



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<i>presented by Southern Harvest</i>	





Braised Pork Osso Buco over Creamy Polenta, Braised Greens, & Demi-glace



Grazing



Grilled Baguette

- HOUSEMADE PIMENTO CHEESE with Ashe County Hoop Cheese
- HOUSEMADE PIMENTO CHEESE with Applewood Smoked Bacon
- LOCAL CHEESE, HONEY, AND CRACKED PEPPER
- CREAMY BRIE with Seasonal Compote and Balsamic Reduction
- BALSAMIC HEIRLOOM TOMATOES and Ashe County Bleu Cheese
- SMOKED SALMON RILLETTES with Capers and Shaved Shallots
- SMASHED WHITE BEAN AND KALE (fall/winter)
- BRUSSELS SPROUTS TAPENADE with Garlic Aioli, Bleu Cheese, and a Balsamic Reduction (with or without bacon)

Stuffed Biscuits

- FRIED CHICKEN SALAD with fried green tomato
- HOUSEMADE PIMENTO CHEESE
- HOUSEMADE PIMENTO CHEESE with Country Ham or Bacon
- SWEET POTATO SALAD with raisins and arugula

Platters

- CLASSIC NC FRUIT PLATTER with seasonal fruit selection
- NC LOCAL CHEESE PLATTER with crackers and grilled baguette
- VEGETABLE CRUDITÉ with ranch and hummus
- SOUTHERN HARVEST CHARCUTERIE PLATTER with local cheeses

House-Made Dips

- SWEET ONION AND TURNIP GREENS with grilled baguette
- HUMMUS with pita points
- ARTICHOKE DIP
- POTATO, BROCCOLI, AND CHEESE with grilled baguette
- SOUTHERN SHE-CRAB DIP with grilled baguette or crackers
- SAUTEED UPLAND CRESS DIP WITH ROASTED BEETS and baguette
- BRUSSELS SPROUTS with grilled baguette or crackers (fall/winter)

Satay Skewers

- GRILLED VEGETABLE SKEWERS with choice of sauce
- GRILLED MARINATED CHICKEN SATAY with choice of sauce
- GRILLED MARINATED BEEF SATAY with choice of sauce
- SEARED PORK BELLY* with Southern Harvest BBQ Sauce
- FRIED GREEN TOMATO CAPRESE SKEWERS *must have fryer on-site

See our selection of sauces on page 6

Deviled Eggs

- TRADITIONAL DEVILED EGGS topped with paprika
- PIMENTO CHEESE with applewood smoked bacon
- DIABLO DEVILED EGGS with jalapeño and cilantro

*Pork Belly must be grilled on-site

From the Garden

ROASTED NEW POTATO BOATS with local goat cheese, honey, and caramelized onions

STUFFED MUSHROOMS with spinach, roasted red pepper, and breadcrumbs

CUCUMBER CUPS (spring/summer)
stuffed with Thai chicken salad
stuffed with tomato and cucumber salad

ZUCCHINI CUPS (fall/winter)
stuffed with Thai chicken salad
stuffed with smashed white bean and kale

DEVILED POTATOES stuffed with German potato salad

TWICE BAKED FINGERLING POTATO

From the Sea

MINI CRAB CAKES with chipotle aioli

MINI SALMON CAKES with dill crème fraiche

SHRIMP AND GRITS with Southern Harvest Trinity Sauce

SHRIMP CEVICHE with housemade chips

Sliders & Such

GRIT CAKES with chipotle-braised chicken

MINI ANGUS SLIDERS with American cheese, lettuce, tomato, onion

MEATLOAF SLIDERS with mashed potato & demi-glace (2 platter min)

ROAST BEEF SLIDERS with lettuce, tomato, onion & horseradish or whole-grain mustard (2 platter min)

PORTOBELLO MUSHROOM SLIDERS with roasted red peppers, chipotle aioli, and fresh mozzarella

CRAB CAKE SLIDERS with chipotle aioli

SALMON CAKE SLIDERS with dill crème fraiche

BRAISED PORK SLIDERS with smoky tomato sauce (2 platter min)



Photography: Long Yau Photography



Salads Breads, Butters, & Oils

Traditional Salads

CAESAR SALAD with romaine, herbed crouton, parmesan cheese, and caesar dressing

CHOPPED SALAD with romaine, bacon, Gorgonzola bleu cheese, and peppercorn-ranch dressing

SPINACH SALAD with baby spinach, crimini mushrooms, bacon, hard-boiled eggs, and honey mustard

GREEK SALAD with romaine, Kalamata olives, tomatoes, feta cheese, and Greek vinaigrette

Spring & Summer Salads

SEASONAL SPINACH SALAD with baby spinach, strawberries, toasted almonds, goat cheese, and house-made strawberry vinaigrette

SUMMER MINISTRONE SALAD with heirloom tomatoes, wax beans, white beans, roasted corn, basil, and house-made tomato vinaigrette

GRILLED WATERMELON SALAD with watermelon, fresh mint, feta cheese, and balsamic vinaigrette

BABY BIBB SALAD with baby bibb, mandarin oranges, toasted almonds, bleu cheese crumble, and house-made citrus vinaigrette

SOUTHERN PANZANELLA SALAD with house-made herbed croutons, heirloom tomatoes, fresh mozzarella and parmesan cheeses, and house-made citrus vinaigrette

ARUGULA SALAD with grilled beets, candied pecans, gorgonzola, and honey mustard dressing

Fall & Winter Salads

PEAR SALAD with mixed greens, sliced pear, toasted walnuts, bleu cheese, and balsamic vinaigrette

SOUTHERN KALE SALAD with NC Kale, roasted butternut squash, toasted walnuts, goat cheese, and balsamic vinaigrette

WINTER SALAD with shaved Brussels sprouts, kale, candied pecans, raisins, gorgonzola bleu cheese, and balsamic vinaigrette

Breads, Butters, & Oils

YEAST ROLLS with choice of butter

BRIOCHE ROLLS sliced

JALAPEÑO CORNBREAD from Yates Mill

BUTTER BALLS

HERBED BUTTER

HERBED OLIVE OIL served on each table (requires rental bowls)

Southern
Inspired

Side Items



Traditional Sides

SMOKED GOUDA MACARONI & CHEESE

MASHED NEW POTATOES *with butter and garlic*

ROASTED NEW POTATOES *with olive oil and herbs*

GREEN BEANS HARICOT VERTS *with bacon and red onion*

GREEN BEANS HARICOT VERTS *with heirloom tomato & pistachio*

Spring & Summer Sides

GRILLED SEASONAL VEGETABLES *with balsamic glaze*

DIRTY RICE *with pork sausage and heirloom tomatoes*

GRILLED ASPARAGUS *with white balsamic butter*

CREAMED CORN *with charred leeks*

SUCCOTASH *with lima bean, corn, and stewed tomatoes*

Fall & Winter Sides

ROASTED NC ROOT VEGETABLES *with rosemary oil & herbs*

SAUTÉED BRUSSELS SPROUTS *with country ham and honey*

CANDIED SWEET POTATOES

BROWN SUGAR-GLAZED CARROTS

OVEN-ROASTED BABY CARROTS & PARSNIPS *with rosemary oil*

SWEET POTATO & CRANBERRY BAKE

WILD RICE *with butternut squash*

BRAISED NC MUSTARD GREENS *with or without bacon*



Entrees



Poultry Selections

- GRILLED CHICKEN BREASTS *with choice of sauce*
- ROASTED "AIRLINE CUT" CHICKEN BREAST *with choice of sauce*
- BRAISED CHICKEN THIGHS *with choice of sauce*
- ROASTED TURKEY BREAST *with choice of sauce*

Beef Selections

- SOUTHERN TEA-MARINATED FLANK STEAK *with choice of sauce*
- PRIME RIB *with choice of sauce*
- BRAISED BEEF RIBS *with choice of sauce*
- CHATEAUBRIAND *served medium rare with choice of sauce*

Seafood Selections

- SEARED HALIBUT *with choice of sauce*
- GRILLED AMBERJACK *with choice of sauce*
- SALMON *your choice of crispy-skinned or grilled*

Pork Selections

- ROASTED PORK LOIN *with choice of sauce*
- GRILLED PORK CHOPS *with choice of sauce*
- BACON-WRAPPED PORK TENDERLOIN *with choice of sauce*

Vegetarian Selections

- ROASTED CAULIFLOWER & MUSHROOM RISOTTO
- CAULIFLOWER & ROOT VEGETABLE CASSEROLE

Sauce Selections

Choose from our selection of house-made sauces to accompany your entree.

- MUSHROOM CREAM
- SOUTHERN HARVEST TRINITY SAUCE
- LEMON BUTTER DILL
- COUNTRY GRAVY

- CHIMICHURRI
- DIJON CREAM
- GORGONZOLA ALE
- BUTTERNUT CREAM

- PEACH BOURBON
- HORSERADISH
- DEMI-GLACE
- SHERRY PAN SAUCE

Stations



Carving Stations include rolls and sauces

- SOUTHERN TEA-MARINATED FLANK STEAK with choice of sauce
- PRIME RIB with Au Jus and horseradish
- ROASTED PORK LOIN with choice of sauce
- BEEF TENDERLOIN with choice of sauce

Chef-Attended Stations

- CHICKEN AND WAFFLES quartered waffles cooked on-site, buttermilk fried chicken,, honey butter, and warm maple syrup (requires fryer on-site)
- MACARONI AND CHEESE BAR with choice of up to five toppings
- MASHED POTATO BAR with choice of up to five toppings
- MAKE-YOUR-OWN SALAD BAR with choice of romaine, mixed greens, or NC Kale with up to five toppings and two dressings
- SEASONAL SALAD DISPLAY with any three pre-prepared salads of your choice

Pasta Station includes 1 pasta, 2 sauces, 2 meats, and 3 veggies or cheeses

- PASTAS: Penne, Fettuccine, Spaghetti, Rotini, Gnocchi**
- SAUCES: Marinara, Alfredo, Basil Pesto, Butternut Cream, Gorgonzola Cream
- MEATS: Ground Beef, Turkey, or Chicken, Italian Sausage, Shrimp**
- CHEESES: Parmesan, Romano, Cheddar, Mozzarella, Asiago
- VEGETABLES: Black Olives, Grilled Eggplant, Sun-Dried Tomato, Hot Peppers, Sweet Peppers, Sauteed Mushroom, Sauteed Red Onion, Roasted Garlic, Spinach, Grilled Zucchini, Grilled Yellow Squash, Baked Sweet Potato

Fajita Bar includes flour and corn tortillas

- BASE: Seasoned Grilled Chicken Breast, Seasoned Flank Steak, Grilled Vegetables
- TOPPINGS: Lettuce, Pico de Gallo, Cheddar Cheese or Cotija, Sauteed Onion, Seasoned Rice, Black Beans, Sour Cream, and Salsa

Slider Bar includes your choice of two sliders and four slider toppings

- SLIDERS: Angus Beef, Meatloaf, Shredded Pork Shank, Grilled Portobello, Grilled Seasonal Vegetables, Roast Beef**
- TOPPINGS: Lettuce, Tomato, Cheddar Cheese, Swiss Cheese, Pepperjack Cheese, American Cheese, Cole Slaw, Sauteed Red Onion, Mushroom, Bacon, Roasted Red Peppers, and more...

Available Toppings

**Subject to additional charges

ROASTED RED PEPPERS	ROASTED GARLIC
CARAMELIZED ONIONS	JALAPENOS
CRISPY ONIONS	MILD SALSA
CHEDDAR CHEESE	BACON PIECES
BLEU CHEESE	DICED COUNTRY HAM
SAUTÉED MUSHROOMS	DICED GRILLED CHICKEN
SEASONED BREADCRUMBS	FLANK STEAK**
SMOKED GORGONZOLA	SHREDDED PORK SHANK**
SOUR CREAM	CRAB**
DICED TOMATOES	SAUTÉED SHRIMP**

The Q Shack

BY SOUTHERN HARVEST



Southern Appetizers

- BBQ MEATBALLS *with house-made honey BBQ sauce*
- HUSHPUPPY STUFFED MUSHROOMS (V)
- BBQ PORK STUFFED MUSHROOMS (V)
- JALAPENO POPPERS (V) *served with ranch dressing*
- BUFFALO TURKEY DIP & CHIPS *with tri-color tortilla chips*
- SPICY PIMENTO CHEESE SLIDERS *with sweet pickles*
- JAMBALAYA SKEWERS *with chipotle bleu cheese*
- BRISKET & BALSAMIC CROSTINI *with gorgonzola cream sauce*
- BBQ PULLED PORK or CHICKEN SLIDERS *served with slaw*
- BBQ BEEF BRISKET SLIDERS *chopped and sauced*

Pit-Smoked Meats

- PULLED PORK BBQ
- PULLED CHICKEN BBQ
- SMOKED SAUSAGE
- SMOKED PORK LOIN
- SMOKED CHICKEN BREAST
- SMOKED TURKEY BREAST
- SMOKED BEEF BRISKET
- ST. LOUIS CUT PORK RIBS

Southern Fixins

- CREAMY MAC & CHEESE
- MASHED RED POTATOES
- MASHED SWEET POTATOES
- HANDCUT COLE SLAW
- SPICY BBQ BEANS
- POTATO SALAD
- SWEET BAKED BEANS
- COLLARD GREENS *with bacon*



The Q Catering Story

You might be thinking, "Wait, how is this The Q Shack?" Well, let us tell you a story. Our founder and owner, Tom Meyer, opened The Q Shack in North Hills more than a decade ago. BBQ is in our blood. In 2013, we created Southern Harvest Catering to provide our Triangle family with a wider variety of farm-fresh, Southern-inspired dishes. When we closed the doors to our restaurant's physical location, we took our tried and true recipes with us and now operate The Q Shack Catering as part of our Southern Harvest family. The delicious BBQ you know and love is still here - and we're not going anywhere.



CHEF DRIVEN. LOCALLY SOURCED.
Southern-Inspired

REQUEST A QUOTE

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We look forward to serving you!