

RALEIGH-DURHAM

Southern Harvest

- HOSPITALITY GROUP -

CATERING & EVENTS *menu*



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Some items can be made gluten free upon request



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.

WHO WE ARE



GRAZING

Grilled Baguette

Housemade Pimento Cheese

Housemade Pimento Cheese
with Applewood Smoked Bacon

Goat Cheese, Honey, and
Cracked Pepper

Creamy Brie with Seasonal
Compote and Balsamic
Reduction

Balsamic Heirloom Tomatoes
with tapenade

Smoked Salmon Rillettes with
Capers and Shaved Shallots

Smashed White Bean and Kale

Brussels Sprouts Tapenade with
Garlic Aioli, Bleu Cheese, and
a Balsamic Reduction (with or
without Bacon)

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

Deviled Eggs

Traditional Deviled Eggs topped
with Paprika

Pimento Cheese with
Applewood Smoked Bacon

Diablo Deviled Eggs with
Jalapeño and Cilantro

House-Made Dips

Hummus with Pita Points

Artichoke Dip

Potato, Broccoli, and Cheese
with Grilled Baguette

Southern She-Crab Dip with
Grilled Baguette or Crackers

Brussels Sprouts with Grilled
Baguette or Crackers

Stuffed Biscuits

Fried Chicken Salad with Fried
Green Tomato

Housemade Pimento Cheese

Housemade Pimento Cheese
with Country Ham or Bacon

Sweet Potato Salad with
Craisins and Arugula

Sliders & Such

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

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

GRAZING

Roasted or Smoked Turkey
Sliders *with Stuffing, Cranberry
Relish, and Gravy*

Grit Cakes *with Chipotle-Braised
Chicken*

Chicken and Waffles

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*

Shrimp and Grits Shooters

Shrimp Cocktail *with Cocktail
Sauce*

From the Garden

Roasted New Potato Boats
*with Goat Cheese, Honey, and
Caramelized Onions*

Stuffed mushrooms *with
Spinach, Roasted Red Pepper,
and Breadcrumbs*

Cucumber Cups
*stuffed with Thai Chicken Salad
stuffed with Tomato and
Cucumber Salad*

Zucchini Cups
*stuffed with Thai Chicken Salad
stuffed with Smashed White
Bean and Kale*

Deviled Potatoes *stuffed with
German Potato Salad*

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*

Caprese Skewers

*See our selection of sauces on
page 6*

**Pork-Belly must be grilled
on-site*

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BREADS, BUTTERS, & OILS

SALADS

Traditional Salads

Caesar Salad with Romaine, Herbed Crouton, Parmesan Cheese, and Caesar Dressing

Chopped Salad with Romaine, Bacon, Hard Boiled Eggs, Tomatoes, 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

Summer Spinach Salad with Baby Spinach, Strawberries, Toasted Almonds, Goat Cheese, and House-Made Strawberry Vinaigrette

Summer Bean Salad with Tomatoes, Green Beans, White Beans, Corn, Tossed in a White Balsamic 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

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, Craisins, Gorgonzola Bleu Cheese, and Balsamic Vinaigrette

Breads, Butters, & Oils

Yeast Rolls with choice of Butter

Brioche Rolls sliced

Jalapeño Cornbread

Butter Balls

Herbed Butter

Herbed Olive Oil served on each table (requires rental bowls)

SIDE ITEMS ENTREES

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

Braised NC Mustard Greens *with or without Bacon*

Wild Rice

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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*

Seafood Selections

Salmon *your choice of crispy-skinned or grilled*

Shrimp and Grits

Baked Haddock *with choice of sauce*

Grilled Red Snapper *with choice of sauce*

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Vegetarian Selections

Roasted Cauliflower & Mushroom Risotto

Zucchini And Mushroom Ragout *over Grits*

Asparagus Pasta *charred Asparagus and Kale tossed with Pasta and Lemony Cannellini Beans*

Lentil and Rice Stew

Spiced Chickpea Stew *with Coconut and Turmeric, served with Grilled Pita Bread*

Black Bean burgers

Pasta Primavera

ENTREES STATIONS

Beef Selections

Seasoned Grilled 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*

Pork Selections

Roasted Pork Loin *with choice of sauce*

Grilled Pork Chops *with choice of sauce*

Bacon-Wrapped Pork Tenderloin *with choice of sauce*

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...

Toppings: Lettuce, Pico de Gallo, Cheddar Cheese or Cotija, Sauteed Onion, Seasoned Rice, Black Beans, Sour Cream, and Salsa

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*

Fajita Bar

INCLUDES FLOUR AND CORN TORTILLAS

Base: Seasoned Grilled Chicken Breast, Seasoned Flank Steak, Grilled Vegetables

SAUCE SELECTIONS

Mushroom Cream

Country Gravy

Horseradish

Southern Harvest
Trinity Sauce

Chimichurri

Demi-Glaze

Lemon Butter Dill

Dijon Cream

Sherry Pan Sauce

Butternut Cream

Peach Bourbon

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STATIONS

Carving Stations

INCLUDES ROLL AND SAUCES

Seasoned Grilled 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*

Roasted Turkey Breast *with gravy*

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, Sautéed Mushroom, Sautéed Red Onion, Roasted Garlic, Spinach, Grilled Zucchini, Grilled Yellow Squash, Baked Sweet Potato*

Late Night Snack Station

Nacho Bar: *Tortilla Chips, Seasoned Ground Beef, Cheese Sauce. Toppings: Lettuce, Tomato, Shredded Cheddar, Black Olives, Salsa, Sour Cream, Jalapeños*

Soft Pretzel Bar: *Warm Soft Pretzel (or Pretzel Bites) with Beer Cheese, Stone Ground Mustard, Melted Butter, Kosher Salt, Cinnamon and Sugar, Hummus*

Street Taco Bar: *Corn Tortillas, Seasoned Ground Beef, Shredded Chicken, Diced Onion, Chopped Cilantro, Salsa, Lime Wedges*

Tater Tot Station (requires fryer on site): *Regular and Sweet Potato Tots, Shredded Cheese, Bacon Bits, Sour Cream, Green Onions, Cinnamon and Sugar, Honey Butter*

AVAILABLE TOPPINGS

***Subject to additional charges*

Roasted Red Peppers
Caramelized Onions
Crispy Onions
Cheddar Cheese
Bleu Cheese
Sautéed Mushrooms
Seasoned Breadcrumbs
Smoked Gorgonzola
Sour Cream
Diced Tomatoes
Roasted Garlic
Jalapeños
Mild Salsa
Bacon Pieces
Diced Country Ham
Diced Grilled Chicken
Flank Steak**
Shredded Pork Shank**
Crab**
Sautéed Shrimp**

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KNUCKLEHEAD BBQ

Southern Appetizers

BBQ Meatballs *with House-Made Honey BBQ Sauce*

Hushpuppy Stuffed Mushrooms (V)

Jalapeño Poppers (V) *served with Ranch Dressing*

Buffalo Chicken Dip & Chips *with Tri-Color Tortilla Chips*

Spicy Pimento Cheese Sliders *with Sweet Pickles*

Jambalaya Skewers

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 Turkey Breast

Smoked Beef Brisket

St. Louis Cut Pork Ribs

Tempeh (VG)

Southern Fixins

Creamy Mac & Cheese

Mashed Sweet Potatoes

Handcut Cole Slaw

Spicy BBQ Beans

Potato Salad

Sweet Baked Beans

Collard Greens *with Bacon*

Knucklehead BBQ highlights our latest recipes and innovations on the world's oldest food! Fire. Smoke. Meat and oh yes, delicious sides. Knucklehead was born out of the marriage of pit smokers, pitmasters, and mastering the art of smoking. We use local, NC hickory and white oak and focus on whole cuts of meats with homemade sides, along with great sauces, spicy rubs, and a whole lot of fun. Let us bring the smokers to your next outing and cook on-site for you and your guests!



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Southern-Inspired

Request A Quote

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