



ROCKY TOP  
CATERING

SAMPLE MENUS

*creative cuisine • superior service • renowned reputation*



*hors d'oeuvres & cocktail receptions*

PAGE 4

---

**AT ROCKY TOP CATERING, WE TAKE A TAILORED APPROACH  
WITH EACH AND EVERY CLIENT WE SERVE.**

This allows you to customize all of your details—menu, presentation and décor—to your vision. The sample menus you see in this brochure are actual packages we have created for previous clients. These samples represent a range of menu and service options, but are quite simply ideas for you to consider as you start putting together the vision for your event. Simply pick a menu that most reflects the event that you have dreamed of and the award-winning Rocky Top team will customize it to make it like no other.



*seated & served receptions*

PAGE 10



*buffet style receptions*

PAGE 6

**DON'T STOP AT THE MENUS!**

Each member of the Rocky Top team is experienced in helping you with all aspects of your event. We are a full-service team and work with the best vendors in the business that serve to supplement our amazing food and impeccable service. Whether it is rental coordination, DJ, cake or florals, our vendor partners will work seamlessly with our team to take away all the stress for you in planning a big event or wedding reception.



*station style receptions*

PAGE 13



*desserts*

PAGE 15

# HORS D'OEUVRES

NUMBER 1

## *heavy hors d'oeuvres, light faire*

**SAMPLE MENU \$19 PER GUEST**

does not include sales tax, labor, rentals or alcohol

**INCLUDED BEVERAGES**

**CHILLED SPA WATER AND SOUTHERN SWEET TEA**

**PASSED HORS D'OEUVRES**

**TOMATO BASIL SOUP SHOOTERS** cheddar grilled cheese

**THAI CHICKEN BEGGARS PURSES** mango chili sauce

**BBQ PORK & PIMENTO BISCUITS**

**STATIONARY DISPLAY**

**FRESH SEASONAL FRUIT DISPLAY** fresh melons, pineapple, seasonal berries, grapes and other seasonal fruit and orange-vanilla bean yogurt dipping sauce

**DIP**

**SIGNATURE CRAB DIP** fresh crab meat, blended spices, dry sherry and cream cheese





NUMBER 2

## heavy hors d'oeuvres, heavy faire

SAMPLE MENU \$25 PER GUEST

does not include sales tax, labor, rentals or alcohol

INCLUDED BEVERAGES

**CHILLED SPA WATER AND SOUTHERN SWEET TEA**

PASSED HORS D'OEUVRES

**SHRIMP & GRITS** tasso gravy, cheddar grits and chives

**POTATO BASKET** four cheese ricotta stuffing and chives

**CHICKEN & WAFFLES** roasted leek goat cheese and honey aioli

**PEPPER STEAK BRUSCHETTA** horseradish cream, micro greens and lavash crisp

**PAN SEARED CRAB CAKES** cilantro remoulade

STATIONARY DISPLAY

**ROASTED VEGETABLE PLATTER** grilled zucchini, yellow squash, asparagus, roasted red peppers, marinated crimini mushrooms served with balsamic and herbed evoo drizzle

**CHARCUTERIE BOARD** assortment of cured & dried meats (spanish chorizo, prosciutto, salami, capicola) served with assorted gourmet olives, antipasti, nc's lusty monk mustard, and an assortment of buttered sesame lavash and grilled crostini

DIP

**SPINACH & ARTICHOKE** classic combination of artichoke hearts and baby spinach topped with parmesan cheese



## BUFFET STYLE RECEPTIONS

NUMBER 1

### buffet style dinner

SAMPLE MENU \$18 PER GUEST

does not include sales tax, labor, rentals or alcohol

BUFFET DINNER

**CLASSIC CAESAR SALAD** hand torn romaine lettuce, buttered croutons, shaved parmesan and traditional caesar dressing

**HERB ROASTED RED SKIN POTATOES**

**VANILLA GLAZED CARROTS & PARSNIPS**

**HERICOT VERT ALMONDINE**

**MEDITERRANEAN CHICKEN** artichoke, roasted pepper, olive, spinach and caper brown butter sauce

NUMBER 2

### buffet style dinner

SAMPLE MENU \$23 PER GUEST

does not include sales tax, labor, rentals or alcohol

BUFFET DINNER

**MIXED GREEN SALAD** julienne carrots, cucumbers and grape tomatoes, complimented with balsamic vinaigrette or garlic herb dressing

**SOUTHERN COLLARD GREENS**

**WHIPPED SWEET POTATOES** maple syrup and pecans

**BBQ GRILLED CHICKEN** grilled pineapple and scallion

**SLOW BRAISED BEEF SHORT RIBS** oven roasted rainbow carrots, red onion and parsnip in a red wine demi glace

**FRESH ARTISAN ROLLS**



NUMBER 3

## buffet style dinner

SAMPLE MENU \$28 PER GUEST

does not include sales tax, labor, rentals or alcohol

PASSED HORS D'OEUVRES

**ARANCINI** fried risotto, mozzarella and rustic marinara

**SHORT RIB POTATO BASKET** pepper jack cheese and horseradish cream

BUFFET DINNER

**GREEN APPLE & BLUE CHEESE SALAD** mixed greens, candied pecans and maple vinaigrette

**BRUSCHETTA MAC & CHEESE**

**HERICOT VERT ALMONDINE**

**OVEN ROASTED SALMON** black bean & corn salsa, salsa verde and chipotle butter

**GRILLED PORK LOIN** roasted corn & edamame succotash and cheerwine chipotle bbq sauce

**FRESH ARTISAN ROLLS**





## BUFFET STYLE RECEPTIONS

NUMBER 4

### *buffet style dinner*

SAMPLE MENU \$35 PER GUEST

does not include sales tax, labor, rentals or alcohol

HORS D'OEUVRES DISPLAY

**NORTH CAROLINA CHEESE & CHARCUTERIE BOARD** north carolina cheeses and cured meats, local honey, house cured pickles, local mustard, lavash and grilled crostini

PASSED HORS D'OEUVRES

**LOBSTER BISQUE SHOOTERS** chive and crème fraiche

**COUNTRY HAM BISCUITS** cheddar cheese and local "lusty monk" mustard

**SWEET CORN RISOTTO CAKE** orange-sage crema

BUFFET DINNER

**BERRY SALAD** mixed greens, seasonal berries, mandarin orange, goat cheese and orange-poppy seed vinaigrette

**HERB ROASTED RED SKIN POTATOES**

**ASPARAGUS BUNDLES** carrot wrapped

**ISRAELI COUSCOUS SALAD** chopped mint, parsley, juicy diced tomato, red onion, cucumber, EVOO and rice vinegar

**PROSCIUTTO WRAPPED CHICKEN** spinach ricotta stuffing and lemon pesto cream sauce

**GRILLED FLAT IRON STEAK** caramelized onions & peppers and chimichurri

**FRESH ARTISAN ROLLS**







NUMBER 5

## buffet style dinner

SAMPLE MENU \$45 PER GUEST

does not include sales tax, labor, rentals or alcohol

HORS D'OEUVRES DISPLAY

**BISCUIT BAR** freshly baked sweet potato & buttermilk biscuits, country ham, crisp bacon, chicken-apple sausage, pimento cheese, whipped honey butter, strawberry jam, peach & jalapeño jam, chipotle-raspberry jam, apple butter and maple mustard

PASSED HORS D'OEUVRES

**CHICKEN & WAFFLES** roasted leek goat cheese and honey aioli

**PAN SEARED CRAB CAKES** cilantro remoulade

**TOMATO BASIL SOUP SHOOTERS** mini cheddar grilled cheese

BUFFET DINNER

**SPINACH SALAD** baby spinach, boiled egg, shaved onion, crisp bacon, buttered croutons and maple vinaigrette

**SAUTEED BRUSSELS SPROUTS** bacon and onions

**HORSE RADISH WHIPPED POTATOES**

**VEGETARIAN PAELLA** asparagus, tomato, zucchini, portabella, peppers, cauliflower, saffron broth and sofrito

**HERB & LEMON CRUSTED GROUPER** creamed spinach and leeks

**FILET OF TENDER SIRLOIN** wild mushroom ragout

**FRESH ARTISAN ROLLS**

LATE NIGHT BITES

**CREAMY LOCAL CHEDDAR ARANCINI** roasted garlic sour cream

**BEEF & CHEDDAR SLIDERS** hoop cheddar, fried jalapenos and roasted tomato aioli



## SEATED & SERVED RECEPTIONS

### NUMBER 1

## *seated dinner, single entrée*

### SAMPLE MENU \$23 PER GUEST

does not include sales tax, labor, rentals or alcohol

#### SALAD COURSE

**GREEN APPLE & BLUE CHEESE SALAD** mixed greens, candied pecans and maple vinaigrette

**FRESH ARTISAN ROLLS**

#### ENTRÉE COURSE

**PAN SEARED AIRLINE CHICKEN BREAST** jalapeno chevre grit cake, seasonal succotash and smoked tomato jus

### NUMBER 2

## *seated dinner, single entrée w/ passed*

### SAMPLE MENU \$30 PER GUEST

does not include sales tax, labor, rentals or alcohol

#### PASSED HORS D'OEUVRES

**ROASTED BUTTERNUT SQUASH SKEWER** pancetta, smoked mayo and fresh basil

**WILD MUSHROOM RISOTTO CAKE** truffled goat cheese

#### SALAD COURSE

**BERRY SALAD** mixed greens, seasonal berries, mandarin orange, goat cheese and orange-poppy seed vinaigrette

**FRESH ARTISAN ROLLS**

#### ENTRÉE COURSE

**HERB RUBBED FLAT IRON** roasted fingerling potatoes, bacon & onion sauteed brussels sprouts and green peppercorn cream



NUMBER 3

## *seated dinner, combo plate*

SAMPLE MENU \$35 PER GUEST

does not include sales tax, labor, rentals or alcohol

PASSED HORS D'OEUVRES

**CANTALOUPE & CUCUMBER GAZPACHO**

**PAN SEARED CRAB CAKES** cilantro remoulade

**GRILLED TENDERLOIN** fontina, caramelized onion and grilled crostini

FIRST COURSE

**TOMATO CAPRESE** thick sliced juicy tomato, fresh mozzarella, sweet basil, sea salt, balsamic reduction and olive oil

**FRESH ARTISAN ROLLS**

ENTRÉE COURSE

**STEAK & LOBSTER DUO** pepper-crusted beef tenderloin, fresh lobster & brie mac, grilled asparagus and red wine demi-glace





## SEATED & SERVED RECEPTIONS

NUMBER 4

### *seated dinner, choice of entrée*

#### SAMPLE MENU \$40 PER GUEST

does not include sales tax, labor, rentals or alcohol

#### PASSED HORS D'OEUVRES

**PEPPER STEAK BRUSCHETTA** horseradish cream, micro greens and lavash crisp

**SHRIMP & GRITS** tasso gravy, cheddar grits and chives

**CRISPY PIMENTO CHEESE** smoked apple jelly

#### SALAD COURSE

**BERRY SALAD** mixed greens, seasonal berries, mandarin orange, goat cheese and orange-poppy seed vinaigrette

#### FRESH ARTISAN ROLLS

#### ENTRÉE COURSE

(guests rsvp for entrée selection 7 days prior to wedding)

| **BEEF SHORT RIBS** seasonal succotash, cheddar grit cake and cabernet jus

| **PINK PEPPERCORN CRUSTED SEARED TUNA (SERVED RARE)** coconut basmati,  
| asian slaw, edamame and ponzu

| **PAN SEARED AIRLINE CHICKEN BREAST** jalapeno chevre grit cake, seasonal  
| succotash and smoked tomato jus

#### LATE NIGHT SNACK DISPLAY

**BISCUIT BAR** freshly baked sweet potato & buttermilk biscuits, country ham, crisp bacon, chicken-apple sausage, pimento cheese, whipped honey butter, strawberry jam, peach & jalapeño jam, chipotle-raspberry jam, apple butter and maple mustard



## STATION STYLE RECEPTIONS

NUMBER 1

### *station style dinner*

**SAMPLE MENU \$35 PER GUEST**

does not include sales tax, labor, rentals or alcohol

PASSED HORS D'OEUVRES

**POTATO BASKETS** four cheese ricotta stuffing and chives

**PROSCIUTTO WRAPPED SCALLOPS** cantaloupe and corn salsa

**ORANGE-SESAME GRILLED CHICKEN SKEWER**

SALAD STATION

**SPINACH SALAD** crisp bacon, boiled egg, shaved red onion, buttered croutons and maple vinaigrette

**ROASTED VEGETABLE PLATTER** grilled zucchini, yellow squash, asparagus, roasted red peppers, marinated crimini mushrooms, balsamic and herbed evoo drizzle

CHEF CRAFTED TACO STATION

**TINGA CHICKEN / CARNE ASADA**

**FEATURES** corn and flour tortillas. accompanied by our toppings bar that includes: shredded cheddar cheese, shredded lettuce, marinated napa cabbage, pico de gallo, corn and black bean salsa, guacamole, chive sour cream, lime wedges, pickled radish and cilantro. spanish rice, cuban black beans, assorted hot sauces, hot pepper jack queso and tortilla chips

SMALL PLATE STATION

**PROSCIUTTO WRAPPED CHICKEN** stuffed with spinach and ricotta and served with a lemon and pesto cream sauce over sautéed hericort verts

**GRILLED BEEF TENDERLOIN** roasted cauliflower puree, asparagus, blue cheese and smoky tomato jus



## STATION STYLE RECEPTIONS

NUMBER 2

### *station style dinner, small entrée*

**SAMPLE MENU \$45 PER GUEST**

does not include sales tax, labor, rentals or alcohol

**PASSED HORS D'OEUVRES**

**CHICKEN & WAFFLES** roasted leek goat cheese and honey aioli

**PAN SEARED CRAB CAKES** cilantro remoulade

**TOMATO BASIL SOUP SHOOTERS** mini cheddar grilled cheese

**SALAD STATION (SERVED IN MASON JARS)**

**GREEN APPLE & BLUE CHEESE SALAD** mixed greens, candied pecans and maple vinaigrette

**TOMATO CAPRESE** thick sliced juicy tomato, fresh mozzarella, sweet basil, sea salt, balsamic reduction and olive oil

**SMALL PLATE STATION**

**BEEF SHORT RIBS** seasonal succotash, cheddar grit cakes and cabernet jus

**PINK PEPPERCORN CRUSTED SEARED TUNA (SERVED RARE)** coconut basmati, asian slaw, edamame and ponzu

**DIP**

**SPANISH CHARCUTERIE & CHEESE BOARD** serrano ham, spicy chorizo, buttifarra sausage, mild chorizo, manchego cheese, illbores goat cheese and majon reserve cheese, served with assorted olives, roasted peppers, artichokes, membrillo fruit spread, buttered sesame lavash and grilled crostini

**POTATO BAR**

**CHOOSE TWO POTATOES:** garlic mashed, herb roasted fingerlings, tater tots, sweet potato mash, and herb roasted red skinned. accompanied with brown gravy, bacon, butter, scallions, cheddar, blue cheese, marshmallows, brown sugar, candied pecans, sour cream, maple syrup and fried onion straws

**DESSERT STATION**

**A DISPLAY OF:** chocolate dipped strawberries, tia maria cookie stacks, key lime tarts and pumpkin crunch tortes



## DESSERTS

---

NUMBER 1

### *petites desserts*

**SAMPLE MENU \$6 PER GUEST**

does not include sales tax, labor, rentals or alcohol

**PETITES DISPLAY** tia maria cookie stacks, key lime tarts, chocolate mousse cups and mini red velvet cupcakes

NUMBER 2

### *dessert display*

**SAMPLE MENU \$7 PER GUEST**

does not include sales tax, labor, rentals or alcohol

**DESSERT DISPLAY** white chocolate mousse cake, raspberry chocolate torte, mini sour cherry pies, coconut & chocolate macaroons and blueberry sour cream cheesecake bites

NUMBER 3

### *farm table display*

**SAMPLE MENU \$8 PER GUEST**

does not include sales tax, labor, rentals or alcohol

**FARM TABLE DESSERT DISPLAY** chocolate sin cake, strawberry shortcake, carrot cake, turtle cheesecake, tia maria cookie stacks, mini apple crumb pies, french macaroons and assorted cookies



LET'S GET STARTED.



1705 E MILLBROOK RD, RALEIGH, NC 27609  
919 850.2340 // [ROCKYTOPCATERING.COM](http://ROCKYTOPCATERING.COM)