

CAROLINA'S GOURMET BUFFET

Carolina Kitchen & Catering Cost: \$27-60 per person

Appetizers (Choose two of the following options)

- Blackberry Cucumber Caprese Skewer with Balsamic. Cold
- Authentic Italian Bruschetta. Cold
- Spinach & Mushroom Dip. Warm
- Prosciutto Wrap (arugula, age white cheddar, honey, and apple). Cold
- Smoked Salmon Crostini. Cold
- Crab Dip with Crostini .Warm
- Peruvian Shrimp Cocktail. Cold
- Prosciutto Crostini (cream cheese, pear, arugula and honey). Cold
- Sirloin Saltado (Peruvian) Shooter . Warm
- Ceviche with Mahi Mahi (Peruvian)Shooter . Cold
- Red Roasted Beef Crostini (Peruvian).Cold
- Twice Baked Potato Bites (small potatoes, sour cream, bacon, cheese) Warm
- Stuffed Mushrooms with Spinach and Cheese. Warm
- Spinach-Sweet Onion Dip with Flatbread . Warm
- Aji De Gallina (Peruvian) Warm
- Spicy Shrimp and Sausage Skewers . Warm
- Spinach & Artichoke Dip. Warm



Salad (Choose one of the following options)

- Greek Salad
- Mediterránea Orzo Salad
- Summer Strawberry Spinach Salad
- Traditional Caprese Salad
- California Caprese Salad with Orange
- Traditional Cesar Salad
- Cucumber Watermelon and Feta Salad
- Mediterranea Quinoa Salad
- Peruvian Quinoa and Vegetable Salad Included Dinner Rolls & Butter.

Main entrée (Choose two of the following options)

- Honey Dijon Garlic Roasted Pork Tenderloin
- Pork Tenderloin Marinade (Peruvian)
- Penne Alla Casa with Chicken and Spinach
- Chicken Cordon Bleu with Creamy Dijon sauce
- Primavera Shrimp Skewers with Spaguetti (onions, artichoke, tomatoes, feta cheese and parsley)
- Shrimp Tallarin Saltado with Linguini (red onions, tomatoes ,cilantro , white wine) Peruvian
- Creamy Bacon Chicken with Penne
- Marry Me Chicken (sun-dry tomatoes , oregano, red pepper flakes and heavy cream)



- Chicken Marsala (mushrooms, heavy cream , garlic , marsala wine & parsley)
- Chicken French (lemon, garlic, parsley, flour & eggs)
- Lomo Saltado (sirloin , tomatoes, onions, cilantro & garlic) Peruvian

Side (Choose two of the following options)

- Garlic Roasted Mashed Potatoes
- Roasted Rosemary Potatoes
- Cheese Potatoe Cake Casserole (Peruvian)
- Garlic Herb Roasted Potatoes, Carrots and Zucchini
- Honey Roasted Brussels Sprout with Butternut Squash and Cranberries
- Cilantro & Beer Rice (Peruvian)
- Honey Glazed Carrots
- Honey Cinnamon Sweet Potatoes

Assorted Desserts (choose three of the following)

- Mini Cannoli (strawberry, vanilla and chocolate chip)
- Alfajores Dulce De Leche Cookies (Peruvian)
- Arroz Con Leche 4oz Cups (Peruvian Style)
- Summer Peach BlueBerry Cake
- Lemon Tart with Lavender Whip Cream
- Mini Strawberry Pavlova



All Buffets Include: delivery and pick up, trays, bowls, disponible serving utensils, dining ware and crystalware (set-up and clean-up, chafing dishes) personnel

Bartender Fee: \$250 for 5hrs (garnish/mixers include) over 5hrs \$60++ Party must provide their own liquor

Taxes 7% and Service Charge 18% are not included.