

WISHBONE

Catering Packages

The Cocktail Party

any combination of
6 APPETIZERS

The Wishbone

2 ENTREES
or PREMIUM ENTREES
and any combination of
3 SALADS OR SIDES

The Array

3 APPETIZERS
2 ENTREES
or PREMIUM ENTREES
and any combination of
4 SALADS OR SIDES

Plated Dinner

2 APPETIZERS
1 SALAD
1 ENTREE
or PREMIUM ENTREE
and any combination of
2 SIDES

APPETIZERS

MINI CHICKEN ANDOUILLE PO'BOY

grilled onions and spicy remoulade

MINI BLACKENED CATFISH PO'BOY

spicy remoulade or hot sauce

MINI BBQ PULLED PORK SANDWICHES

Lexington or traditional style BBQ sauce

MINI BEEF BRISKET SANDWICHES

BBQ or creamy horseradish sauce

BONE-IN-HAM SANDWICHES

yeast roll, cheese, honey mustard

MINI CHEESEBURGERS

muenster, Swiss, cheddar or blue cheese

MINI SALMON CAKES

lemon butter sauce

MINI CRAB CAKES

lemon butter sauce

MINI CRAWFISH CAKES

lemon butter sauce

QUESADILLA TRIANGLES

pork or chicken with cheese

SHRIMP AND GRITS

bacon, mushrooms & scallions

HOE CAKE SQUARES

grits, cheese, bacon, scallions

MINI TACOS

pork, chicken or fish, Pico de gallo

BLACKENED CHICKEN WRAPS

with lemon tahini dressing

BACON BOMBS

bacon wrapped tots, cheese, brown sugar glaze

SHRIMP or CRAB STUFFED MUSHROOMS

blue claw crab or gulf shrimp

CAJUN or SWEDISH STYLE MEATBALLS

Cajun spices or Swedish style

MINI GRILLED CHEESE

ham, tomato, muenster

SWEET POTATO SKEWERS

chicken andouille sausage, red pepper sauce

JUMBO GULF SHRIMP SKEWERS

lemon butter sauce --add \$1.50 per person

CHILI OR CHILI MAC

over rice or macaroni & cheese

CHICKEN OR CRAWFISH ETOUFFEE

over rice

VEGETARIAN APPETIZERS

VEGETARIAN STUFFED MUSHROOMS

with roasted vegetables

MINI VEGETARIAN PO'BOYS

roasted vegetables, Dijon

MINI BLACK BEAN CAKES

mango salsa or sweet red pepper sauce

MINI MILLET HARVEST CAKES

pico de gallo or sweet red pepper sauce

MINI STUFFED ZUCCHINI

grilled vegetables, brown rice

SEASONAL FRUIT SKEWERS

with yogurt honey dipping sauce

DEVILED EGGS

classic style, dill, Dijon

SOUP SHOTS

Cream of Tomato, Potato Leek and more

SALADS

WISHBONE

gruyere cheese, tomato, cucumber, balsamic vinaigrette

TOMATO & CUCUMBER

red wine onion vinaigrette

HOPPIN' JOHN

black-eyed peas, peanuts, peppers, carrots, tomatoes

KALE

fresh corn, carrots, peppers, ginger maple vinaigrette

MIDWESTERN POTATO

scallions & cheddar cheese

WALDORF

apples, roasted pecans, raspberry dressing

ASHEVILLE

pecans, raisins, blue cheese, apples, honey mustard dressing

SPINACH

egg, bacon, honey mustard dressing

ASPARAGUS/FRENCH GREEN BEAN

tomato, balsamic vinaigrette

FRESH FRUIT

assorted seasonal fruits

ICEBERG WEDGE

bacon, Danish blue cheese dressing

LEMON TAHINI

cucumber, tomato, lemon tahini dressing

SIDES

HOPPIN' JOHN

black eyed peas, rice, cheddar, tomato, scallion

HOPPIN' JACK

black beans, rice, cheddar, tomato, scallion

MACARONI & CHEESE

five cheese

COLLARD GREENS

cooked with smoked turkey wings

RED BEANS & RICE

cooked with chicken andouille sausage

SOUTHERN STYLE GREEN BEANS

green beans cooked with ham & vinegar

FRENCH GREEN BEANS WITH CARROTS

sauteed in sweet butter

RATATOUILLE

stewed vegetables, tomato, served over couscous

ROASTED ROOT VEGETABLES

seasonal, fresh herbs, olive oil

MIXED VEGETABLES

seasonal, sauteed in sweet butter

NORTH CAROLINA SMASHED POTATOES

red potatoes, corn, scallions, cheddar

MASHED POTATOES

with homemade gravy

AU GRATIN POTATOES

cream, bacon & gruyere cheese

WISHBONE SCALLOPED POTATOES

cooked with chicken broth, topped with parmesan

MASHED SWEET POTATOES

topped with toasted pecans

ROASTED RED POTATOES

fresh herbs, olive oil

CORN BREAD STUFFING

southern style

YANKEE COLESLAW

fresh cabbage, red wine onion vinaigrette

FRIED CORN

fresh corn pan fried with red peppers

PENNE PASTA

marinara or alfredo

ENTREES

CHICKEN

JAMBALAYA CAJUN STEW- *poached chicken, peppers and chicken andouille sausage served over rice*

GUMBO- *turkey, ham or sea food with andouille sausage, served over rice*

BLACKENED CHICKEN BREAST- *boneless breast seared in Cajun spices*

STUFFED CHICKEN BREAST- *ricotta cheese, bacon, spinach, topped with chicken gravy & roasted red peppers*

GRILLED CHICKEN BREAST- *mango salsa, BBQ sauce, tarragon butter or rosemary gravy*

CHICKEN ETOUFFEE- *Cajun stew with peppers and onions, served over rice*

SMOTHERED CHICKEN- *braised leg and/or breast with chicken gravy, served over rice*

PAPRIKA CHICKEN- *braised leg and/or breast with sherry, onion, paprika, tomato, served over rice*

SEAFOOD

BLACKENED CATFISH- *pan seared in Cajun spices*

SALMON CAKES- *fresh salmon, with lemon butter sauce*

HERB CRUSTED TILAPIA- *with lemon caper sauce*

PORK & BEEF

NORTH CAROLINA PULLED PORK- *with Lexington or traditional style BBQ sauce*

BAKED BONE-IN-HAM- *sliced & served with honey mustard sauce*

ROASTED PORK LOIN- *with an apple demi glaze*

VEGETARIAN

BLACK BEAN CAKES- *vegan black bean & vegetable patties with mango salsa or sweet red pepper sauce*

MILLET HARVEST CAKES- *vegan millet & roasted vegetable patties with sweet red pepper sauce or Pico de gallo*

VEGETARIAN HOE CAKES- *grilled zucchini, portabello mushrooms, spinach, sweet red peppers, white wine, cream sauce*

RATATOUILLE- *stewed fresh vegetables and tomato, served over couscous*

STUFFED ZUCCHINI- *grilled vegetables & brown rice topped with parmesan cheese & toasted bread crumbs*

PENNE PASTA WITH SPINACH- *grilled vegetables, portabello mushrooms, white wine, cream sauce*

PREMIUM ENTREES

CHICKEN

PECAN CHICKEN BREAST- *with honey mustard sauce*

ROASTED ROSEMARY CHICKEN- *Freebird™ chicken, rosemary, garlic & thyme, breast and/or leg*

SMOKED BBQ CHICKEN- *Freebird™ chicken, breast and leg*

SEAFOOD

HERB CRUSTED TILAPIA- *with spicy shrimp sauce*

JUMBO GULF SHRIMP SKEWERS- *with lemon butter sauce*

SALMON & SHRIMP EN PAPPILOTE- *baked in parchment with white wine, dill, shallots, butter & green beans*

JAIL ISLAND SALMON- *grilled, poached or blackened*

CRAWFISH or CRAB CAKES- *with lemon butter sauce*

CRAWFISH and/or SHRIMP ETOUFFEE- *Cajun stew with peppers and onions, served over rice*

PORK & BEEF

FRENCH CUT GRILLED PORK CHOP- *White Marble Farm™ with apple demi glaze*

SMOKED BABY BACK RIBS- *Slow-smoked, served with our traditional style BBQ sauce*

HOISIN RIBS- *with a tangy hoisin, honey & soy glaze*

PREMIUM CARVING ENTREES

SMOKED BEEF BRISKET- *served with horseradish sauce or traditional style BBQ sauce*

BAKED BONE-IN-HAM- *glazed, oven-baked & served with honey mustard sauce*

ROASTED TURKEY-*with cranberry sauce or gravy*

NEW YORK STRIP-*bourbon shallot demi glaze or béarnaise sauce (additional charges will apply)*