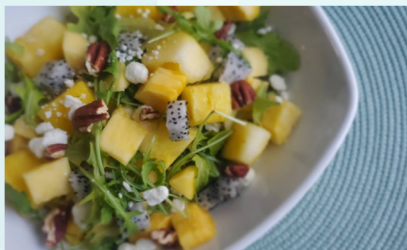




Carolina Cookery

Catering Menu Spring 2023





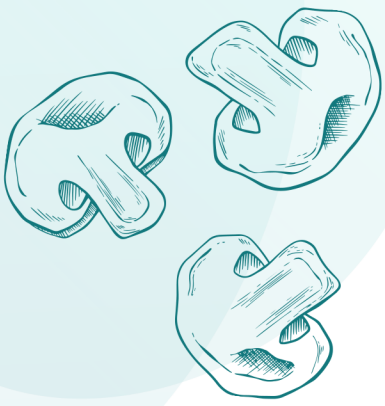
Our Catering Services

Catering by Carolina Cookery is a truly unique dining experience that offers guests a delicious blend of Lowcountry cuisine with modern touches. Drawing inspiration from Gullah-Geechee culture and the changing seasons, Carolina Cookery offers a truly special experience that is sure to tantalize the taste buds. Whether you're looking for something familiar or something more adventurous, Carolina Cookery is the perfect choice for a memorable meal.

Carolina Cookery is proud to serve the Charleston, SC and surrounding areas with a wide selection of catering services for a variety of group sizes. Our team of experienced chefs will work with you to create a menu that meets your needs, budget, and preferences. Whether you are hosting a corporate event, birthday party, or wedding reception, we can provide delicious and unique dishes to make your event memorable.

We would be delighted to answer any questions you have. Please don't hesitate to contact us and we'll be more than happy to help. Thank you!





Passed Hor d'Oeuvres

Designed to be chef assembled and server passed. Pricing based on number of selections and duration of service

Fish and Seafood

CRAB STUFFED SHRIMP

Crab | Shrimp

CAVIAR AND POTATOES

Roasted Potatoes | Creme Fraiche | Caviar

MINI CRAB CAKES

Crabmeat | Bread Crumbs | Remoulade | Lemon | Dill

SMOKED SALMON RILLETTES

Smoked Salmon | Cream Cheese | Sour Cream | Red Onion | Capers

SALMON CAKES

Salmon | Bread Crumbs | Herbs

SHRIMP FRITTERS

Shrimp | Saltfish | Peppers | Onion |

PICKLED SHRIMP AND OKRA

Jumbo Shrimp | Fresh Cut Okra | Lemon Herb Brine

Chicken and Poultry

CHICKEN SKEWERS

Piri Piri | Smoke House Rubbed | Honey Garlic

CHICKEN SALAD CANAPÉ

Chicken Salad | Toast Points

Beef, Pork and Game

SEARED STEAK CROSTINI

Steak | Horseradish Cream | Wilted Greens | Blue Cheese

RICE PUDDING BOULETTE

Local Pork Pudding Sausage | Ground Pork | Rice

HERB CRUSTED LAMB CHOPS

Lamb | Mint Chimichurri

KOFTA GREEK MEATBALLS

Beef | Lamb | Spices | Tzatziki

MINI EMPANADAS

Savory Ground Beef | Flaky Pastry | Creamy Verde Sauce

Vegetables and Grains

TEA SANDWICHES

Cucumber | Egg Salad | Pimento Cheese

FRIED GRIT POPPERS

Creamy Grits | Panko Breading | Pepper Jelly

PIMENTO CHEESE

Pimento Cheese | Crackers

LIMA BEAN HUMMUS

Lima Beans | Olive Oil | Tahini | Served with Sliced Veggies

SOUP AND SANDWICH SHOOTER

Tomato Bisque | Corn Bisque | Autumn Squash Bisque | Mini Grilled Cheese

LOWCOUNTRY ARANCINI

Red Rice or | Chicken Perloo | Panko breading

Appetizers, Platters, and Boards

Suitable options for buffet, platters or stations

Fish and Seafood

SRHRIMP COCKTAIL

Shrimp | Cocktail Sauce

KRAB RANGOON

Crispy Wonton | Cream Cheese | Surimi

MINI CRAB CAKES

Crabmeat | Bread Crumbs | Remoulade | Lemon | Dill

PICKLED SHRIMP AND OKRA

Jumbo Shrimp | Fresh Cut Okra | Lemon Herb Brine

Chicken and Poultry

MINI CHICKEN QUESADILLIAS

Shredded Chicken | Cheese | Salsa

CHICKEN POTSTICKERS

Ground Chicken | Steamed Dumpling | Soy Ginger Sauce

BUFFALO CHICKEN DIP

Chicken | Cream Cheese | Cayenne Buffalo Sauce | Hot or Cold

Beef, Pork and Game

BBQ MEATBALLS

Sweet and Spicy BBQ Sauce | Beef Meatballs

MINI SLIDERS

Pulled Pork, Pulled Chicken, Cheeseburger or Ham & Cheese

PORK & GINGER POTSTICKERS

Ground Pork | Garlic | Ginger | Steamed Dumpling

Platters and Boards

CRUDITÉS

Fresh Cut Veggies | House Made Dipping Sauces

CHARCUTERIE

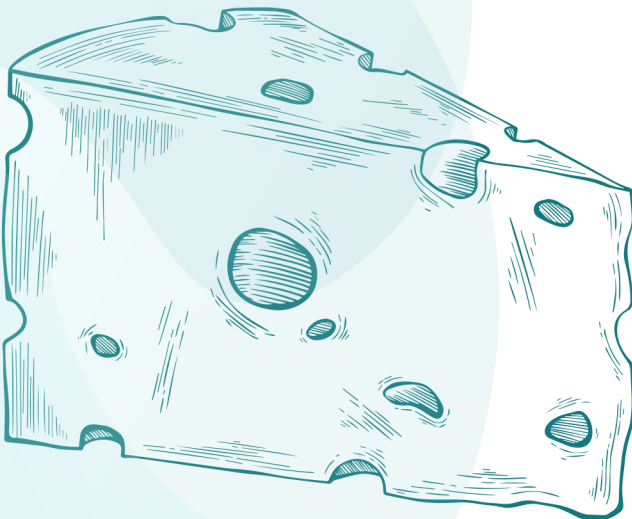
Assorted Meats | Cheeses | Fruit | Nuts

DIPS AND SPREADS

Lima Bean Hummus | Pimento Cheese | Salmon Rillettes | Crackers

FRUIT & CHEESE CROSTINI

Crostini | Whipped Goat Cheese | Fruit Preserves



Soups & Stews

Fish and Seafood

CORN AND CRAB CHOWDER

Corn | Crab | Potatoes | Cream

LOBSTER BISQUE

Lobster | Cream

SHE-CRAB SOUP

Crab | Crab Roe | Cream | Sherry

CREOLE SEAFOOD GUMBO

Brown Roux | Shrimp | Crab Clusters | Crawfish Tails | Okra

Chicken and Poultry

CHICKEN AND SAUSAGE GUMBO

Brown Roux | Chicken | Andouille Sausage | Okra

WHITE BEAN CHICKEN CHILLI

Great Northern | Cannellini | Navy Beans | Chicken | Green Chili

WEST AFRICAN PEANUT SOUP

Chicken | Tomatoes | Peanut Butter | White Yam

Beef, Pork and Game

FRENCH ONION SOUP

Beef Broth | Caramelized Onions | Crouton | Gruyere

GULLAH OKRA SOUP

Okra | Tomatoes | Corn | Beans | Ham Hocks | Sausage | Shrimp

Vegetables and Grains

TOMATO BISQUE

Tomatoes | Basil | Cream

ELOTE CORN CHOWDER

Corn | Onion | Peppers | Cotija Cheese | Tajin

CORN BISQUE

Corn | Leeks | Sweet Onion | Cream

AUTUMN SQUASH BISQUE

Butternut Squash | Onion | Apple | Autumn Spice Blend

VEGETARIAN OKRA SOUP

Okra | Tomatoes | Corn | Beans



Seasonal Salads

Spring & Summer

CEASAR

Romaine Lettuce | Shaved Parmesan | Croutons | Caesar Dressing

WATERMELON FETA

Watermelon | Blackberries | Feta | Arugula | Pine Nuts

CUCUMBER TOMATO

Tomatoes | Cucumber | Red Onion | Red Wine Vinaigrette

FIRE ROASTED CORN

Charred Corn | Diced Peppers | Cilantro Lime Crema

BROCCOLI & BACON

Broccoli | Aioli Dressing | Red Onion | Bacon Bits | Cheddar

PASTA & PEA

Elbow Pasta | Aioli | Sweet Pea | White Cheddar | Bacon | Red Onion

SEAFOOD PASTA

Pasta | Aioli | Shrimp | Surimi | Sweet Relish

Fall & Winter

HARVEST GREEN

Baby Kale | Roasted Sweet Potatoes | Quinoa | Dijon Vinaigrette

ROASTED BEET

Kale Greens | Beets | Goat Cheese | Pecans | Dijon Vinaigrette

WINTER BLEU

Spinach | Blue Cheese Crumbles | Blueberries | Walnuts | Maple Vinaigrette

FIELD PEA SALAD

Field Peas | Black Eyed Peas | Diced Onions & Peppers | Vinaigrette



Plated Entrées



Fish and Seafood

CRAB STUFFED SHRIMP

Crab | Shrimp

STUFFED SALMON

Salmon Filet | Seafood or Spinach Stuffing

CRAWFISH CAKES

Crawfish Cakes | Maque Choux

LOBSTER TAIL

Broiled | Garlic Herb Butter

LOBSTER MAC AND CHEESE

Lobster | White Cheddar Béchamel

BUTTERMILK FRIED CATFISH

Broiled | Garlic Herb Butter

Chicken and Poultry

OVEN ROASTED CHICKEN

Bone in Chicken | Crispy Skin | Herbs

GRILLED CHICKEN

Smokehouse Rubbed | Citrus Garlic Herb Marinated

DUCK BREAST

Crispy Skinned Duck Breast | Served Medium

Beef, Pork and Game

ROSEMARY SEARED STEAK

Steak | Horseradish Cream | Wilted Greens | Blue Cheese

BRAISED SHORT RIBS

Beef Short Ribs | Red Wine Reduction

HEIRLOOM PORK CHOPS

Locally Raised Pork | Grilled or Pan Seared

Vegetables and Grains

PORTABELLA STEAKS

Marinated Portabella Mushroom Caps | Grilled

FRIED OYSTER MUSHROOMS

Buttermilk Battered | Mushrooms

TRUFFLE RISOTTO

Short Grain Rice | Black Truffle | Parmesan

STUFFED GOLDEN SQUASH

Butternut Squash | Savory Herb Stuffing

Family Style and Buffet Entrées

Suitable options for buffet, or Family Style Service

Fish and Seafood

SALMON FILLET

Cajun Blackened or Lemon Herb

BUTTERMILK FRIED FISH

Catfish, Whiting or Flounder | Seasoned Cornmeal Breading

CRAB CAKES

Crabmeat | Bread Crumbs | Remoulade | Lemon | Dill

SHRIMP AND SAUSAGE GRAVY

Shrimp | Cream Gravy | Onions & Peppers

WHOLE ROASTED FISH

Locally Caught Fish | Lemon | Garlic | Herbs

Beef, Pork and Game

PULLED PORK

Pork Shoulder | Smokehouse Spices | BBQ Sauce

PORK CHOPS

Grilled | Fried | Smothered

BROWN SUGAR GLAZED PORK

Pork Tenderloin | Brown Sugar Glaze

BEEF TENDERLOIN

Roasted Beef Tenderloin | Served Medium

STEWED BEEF

Chuck Roast | Potatoes | Carrots | Onions | Gravy

HOMESTYLE MEATLOAF

Beef | Pork | Veal | Bread Crumbs | Savory Herb

Chicken and Poultry

OVEN ROASTED CHICKEN

Chicken | Gullah Spice Blend

GRILLED OR BBQ CHICKEN

Citrus Garlic & Herb Marinade, BBQ, or Jerk

BUTTERMILK FRIED CHICKEN

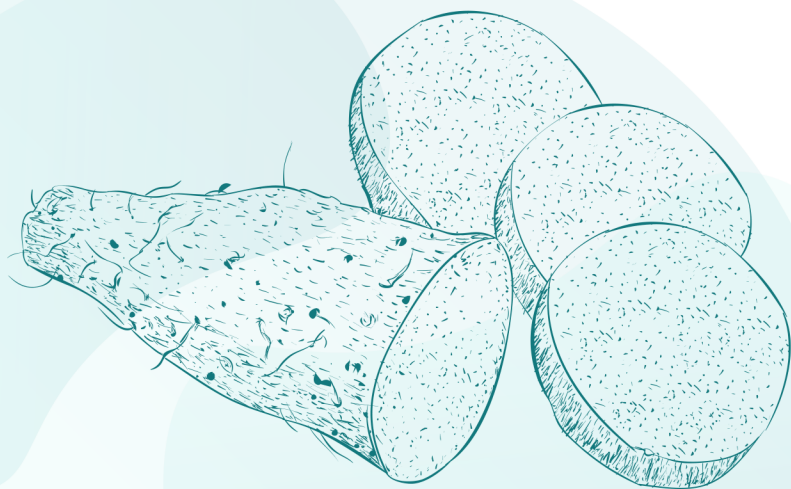
Buttermilk Brined | Seasoned Fried Chicken

STEWED CHICKEN

Southern Style, Brown Stew Chicken or Curry Chicken

SMOTHERED TURKEY WINGS

Turkey Wings | Brown Gravy | Stewed Vegetables



Sides & Vegetables

Starches

CREAMY GRITS

Grits | Cream

MASHED POTATOES

Potatoes | Cream | Butter | Garlic | Herbs

OVEN ROASTED POTATOES

Lima Beans | Olive Oil | Tahini

LOWCOUNTRY RED RICE

Tomato Broth | Rice | Local Sausage

RICE PERLOO

Chicken | Season Broth | Rice

DIRTY RICE

Ground Sausage | Savory Herbs | Rice

RISOTTO

Short Grain Rice | Broth | Parmesan

ROASTED ROOT VEGETABLES

Sweet Potatoes , Butternut Squash or Carrots

RICE

White Rice, Brown Rice or Yellow Rice

Veggies

COLLARD GREENS

Collard Greens | Smoked Turkey

ROASTED VEGETABLES

Brussels Sprouts, Green Beans or Zucchini & Squash

GRILLED OR SAUTED VEGEABLES

Zucchini & Squash, Garlic Green Beans or Broccolini

RISOTTO

Short Grain Rice | Broth | Parmesan

BRAISED CABBAGE

Cabbage | Bacon

SOUTHERN STYLE BEANS

Lima Beans, Black Eyed Peas or Field Peas | Smoked Turkey or Smoked Pork

Breads

CORNBREAD

Buttermilk Corn Bread

BISCUITS

Buttermilk Biscuits

YEAST ROLLS

Dinner Rolls







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