# -CATERING MENU. 

 entréesTIER I 10/person

## CHICKEN

## Chicken Salad PICK 1

Original • Grapes \& Almonds
Sesame Mandarin

## Shredded Chicken Sandwich

BBQ Chicken PICK 1
Carolina Gold • Spicy BBQ • Regular BBQ

## PORK

## Glazed Carving Ham PICK 1

Brown Sugar Honey Glaze
Sweet \& Spicy Glaze
BBQ Pulled Pork PICK 1
White Lightning • Carolina Gold
Spicy BBQ • Regular BBQ

## BEEF

## 8oz Beef Burger

Includes: Lettuce, Tomato, Onion,
White Cheddar, Ketchup, and Mustard
BBQ Beef PICK 1
Carolina Gold • Spicy BBQ • Regular BBQ

## VEGETARIAN

## Vegetable Fritter Sliders

with Cucumber Dill Sauce

## Stuffed Portabella Mushrooms

| T\|ER || 15/PERSON | T\|ER ||| $25 /$ PERSON |
| :---: | :---: |
| CHICKEN | CHICKEN |
| Chicken Saltimbocca with Lemon-Caper Cream Sauce | Half Smoked Chicken |
| Rosemary Chicken | B E F |
| Lemon Pepper Chicken |  |
| Caribbean Jerk Chicken with Pineapple \& Bacon | Carving Station* PICK 1 <br> Beef Tenderloin • Beef Prime Rib Roast |
|  | Beef Ribeye* |
| P 0 R K | Beef Filet ${ }^{*}$ |
| Grilled Sous Vide Pork Chop PICK 1 | */ncludes options of Sauteed Mushrooms and Onions, Demi-Glace, and Benaise |
| Stone Ground Mustard Cream Sauce <br> Apple Butter BBQ | *Additional add-ons are available |
| Blackened Pork Chop PICK 1 <br> Spicy BBQ • Carolina Gold | P 0 R K |
|  | Pork Tenderloin |
| B E F |  |
| Baked Steak | SEAFOOD |
| Pot Roast | Mahi Mahi PICK 1 |
|  | Sweet Chili Cream Sauce |
| SEAFOOD | Blackened with Creole Sauce Panko Ginger Crusted with |
| Stuffed Flounder Cilantro Rice | Soy-Butter Cream Sauce |
| stuffed with Coconut Cream Sauce | Seared Salmon PICK 1 <br> Lemon Aioli • Dill Caper Sauce • Beurre Blanc |
| VEGETARIAN |  |
| Black Bean Burger |  |
| Pulled Jackfruit PICK 1 |  |
| White Alabama • Carolina Gold Spicy BBQ • Regular BBQ |  |

## THE

SYNDIICATE

## -CATERING MENU.

## SIDES

| TIER I 3 / PERSON |
| :--- |
| VEGETABLES |
| Green Beans |
| with Caramelized Onions |
| Corn |
| Vegetable Medley |
| Garden Salad CHOICE OF 3 DRESSINGS |
| List of dressings available upon asking |
| $\quad$ S T A R C H E S |
| Roasted Potatoes PICK 1 |
| Regular • Garlic \& Rosemary • Red-Skin |
| Potato Salad |
| Baked Potato |
| with Sour Cream \& Butter |
| Rice Pilaf PICK 1 |
| Vegetable Coconut Curry |
| Baked Beans |
| Coleslaw Cucumber Dill Sauce |
| Stuffed Portabella Mushrooms |

## STUFFED M U S HROOMS

1.5/PIECE served hot

Bleu Cheese • Olive Tepenade Spinach Artichoke • Herbed Goat Cheese Crab Rangoon

## MEATBALLS

1.5/PIECE served hot

Swedish • Italian • Southern Sweet Heat
SKEWERS
2/PIECE served hot
Honey Sriarcha Chicken
Spicy Thai Peanut Chicken

| T\|ER||3.5/PERSON |
| :---: |
| VEGETABLES |
| Skillet Beans Green Beans, Red Onions, Red Peppers \& Pecans |
| Roasted Asparagus, Zucchini \& Squash |
| Creamed Corn |
| Santa Fe Salad |
| STARCHES |
| Mashed Potatoes PICK 1 <br> Cheddar • Red-Skin Roasted Garlic Red-Skin Roasted Garlic \& Rosemary |
| Roasted Potatoes PICK 1 <br> Red-Skin Garlic \& Rosemary |
| Rice Pilaf PICK 1 <br> Sesame Sweet Chile • Cilantro Lime Lemon \& Thyme |
| Pasta Salad |

## TIER III 4/person

## VEGETABLES

## Hummus

Mixed Peppers, Celery, Carrots \& Pitas
Corn on the Cob
Lemon Poppyseed Salad
Greek Salad
with House Red-Wine Vinaigrette

## STARCHES

Mashed Potatoes PICK 1
Roasted Jalapeno • Cheddar
Potato Medley PICK 1
Regular • Garlic \& Rosemary
Rice Pilaf PICK 1
Jamaican Rice \& Peas
Macaroni and Cheese

## HORS D'OEUVRES

LETTUCE WRAPS<br>2/PIECE served hot

Sweet Soy Pork • Thai Chicken

## SIIDER STATION <br> 6/PERSON served hot

Beef•Chicken • Portobello

## STUFFED CUCUMBERS <br> 2/PIECE served cold

Bleu Cheese • Spinach Artichoke Dilled Shrimp Salad • Herbed Goat Cheese Caprese • Crab Rangoon

SKEWERS
1.85/PIECE served cold

## LETTUCE WRAPS <br> 2/PIECE served cold

Tabbouleh and Tzatziki
Chicken Salad, Avocado Ranch \& Bacon

## PINWHEELS

3.5/PIECE served cold

Wrap of Ohio • TEX MEX
Turkey, Bacon \& Avocado Ranch
Buffalo Chicken • BBQ Chicken

## BRUSCHETTA <br> 2.5/PERSON served cold

Tomato \& Basil • White Bean \& Prosciutto
Salmon \& Herbed Spread
Roasted Red Pepper

