

policies

the basics

Please order at least 48 hours in advance. We will do our best to accommodate orders with less notice. Since all of our offerings are produced from scratch, not all menu items may be available on short notice. We offer a wide variety of services to you so that you can relax and enjoy your party. Some of these services may require additional charges.

additional services

service

We offer servers and bartenders at an hourly rate of \$15 per hour plus an 18% gratuity. The server's hourly rate begins when they arrive at your home or our restaurant, whichever is first, and ends when they leave your house or our restaurant, whichever is last. There is a four hour and \$800 purchase minimum for full service.

delivery

If you do not need a full service staff we also offer delivery, set up and pick up services as well. These fees start at \$25 and may increase based on location, size of order and services required.

rental

We can provide tables, seating, linen, china, glassware, etc. upon request. You are responsible for breakage, shortages, additional delivery fees, and rental coordination fees, if any.

payment Schedule

A credit card number is required to secure your date. A 35% non refundable deposit will be billed to your card 1 week prior to your event. Final guest count due 7 days prior to your party. Payment of the balance is due 1 day prior to your event unless other arrangements have been made. Any overages will be billed to your credit card accordingly. Sales tax will be added to each order.

New South

KITCHEN & BAR

catering menu

hors d'oeuvres

warm & cold platters

desserts

704-541-9990

8140 providence rd-300

charlotte, nc 28277

info@newsouthkitchen.com

www.newsouthkitchen.com

New South

KITCHEN & BAR

dips & spreads

served with flatbread & crostini

sold by the quart feeds 10-15

pimento & cheese 13

spinach & artichoke dip 10

crab & artichoke dip 14

smoked trout rillet 12

black eye pea hummus 9

butter bean 9

goat cheese *with tomato pesto* 13

caramelized shallot 9

truffle white bean 10

tomato basil bruschetta 10

gorgonzola, roasted pepper & basil 13

bite-size hors d'oeuvres

Sold by the dozen may require some heating

Minimum 2 dozen each

shrimp skewers 20

wrapped in country ham chimichurri

plantation chicken skewers 18

battered & fried with buttermilk & herb dipping sauce

lemon chicken skewers 18

marinated & grilled with honey mustard dipping sauce

pecan crusted goat cheese 24

peach chutney

pulled pork spring rolls 24

sweet & spicy dipping sauce

cheddar puffs 18

tasso ham, pecan & chive butter

duck quesadillas 22

caramelized onions & goat cheese

goat cheese flatbread 18

oven dried tomatoes & red peppers

smoked trout crostini 18

horseradish & capers

bacon tomato tarts 18

mini crab cakes 22

creamy mustard sauce

cold platters

each of these platters feeds 10-15 people

shrimp cocktail 65

50 jumbo (21-25) shrimp with spicy cocktail sauce

beef tenderloin 180

feeds 20-25, roasted medium rare and served with rolls, grain mustard, chipotle mayo &

horseradish sauce

pork tenderloin 65

mustard & rosemary crusted, served with rolls, dijon, mayo & peach chutney

cheese Board 50

a selection of hand crafted cheeses served with chutney, pecans & crostini

grilled & marinated veggies 35

assorted grilled & marinated seasonal veggies with buttermilk & herb

smoked salmon 75

served with capers, red onion, eggs, crème fraiche & crackers

roasted turkey breast 50

orange & sage marinated, served with rolls, spicy mustard & aioli

cranberry pecan chicken salad 55

with rolls, roma tomatoes & crisp lettuce

new south tuna salad 70

with rolls, roma tomatoes & crisp lettuce

deviled eggs 40

with traditional garnishes

warm appetizers

Each of these items will require heating.

Each pan feeds 10-15.

spinach ravioli 60

spinach, ricotta & romano ravioli with tomato cream sauce

meatballs 70

hand roll blend of beef & pork simmered with red wine & roma tomatoes

stuffed mushrooms 60

cremini mushrooms filled with sausage, spinach & goat cheese

grilled chicken wings 60

spicy bbq sauce

almond crusted brie 60

deep fried, drizzled with spiked honey & served with crostinis

whole cakes & pies

chocolate mousse cake 35

12-16 servings

butterscotch bread pudding 20

10-15 servings

lemon tart 25

6-8 servings

pecan pie 25

6-8 servings

apple sour cream pie 25

8-10 servings

cookies & bars

sold by the dozen. 2 dozen minimum each

peanut butter cookies 15

iced sugar cookies 15

chocolate chip cookies 15

brownies 15

lemon bars 15

bite-size desserts

a choice or assortment of priced by the dozen

lemon tartlettes 18

pecan pies 18

chocolate truffles 20

beverages

beverages are sold by the 1/2 gallon

Tea—sweet or un-sweet 4

Lemonade 5