

CATERING BY

New South

KITCHEN & BAR

&

Dakotas

HORS D' OEUVRES

LUNCH & DINNER BUFFETS

CASUAL ENTERTAINING

FINE CATERING

704-541-9990

8140 PROVIDENCE RD—300
CHARLOTTE, NC 28277

INFO@NEWSOUTHKITCHEN.COM

WWW.NEWSOUTHKITCHEN.COM

HORS D' OEUVRES

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 RILLETS :: 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 & BLUE CHEESE
- GOAT CHEESE FLATBREAD :: 18
OVEN DRIED TOMATOES & RED PEPPERS
- SMOKED SALMON CROSTINI :: 18
HORSERADISH & CAPERS
- DEVILED CRAB FRITTERS :: 20
REMOULADE
- 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
- HOUSEMADE TASSO HAM :: 50
SLICED THIN AND SERVED WITH REMOULADE, GRAIN MUSTARD & BISCUITS
- PESTO CHICKEN SALAD :: 55
WITH ROLLS, ROMA TOMATOES & CRISP LETTUCE
- ABALCORE TUNA SALAD :: 70
WITH ROLLS, ROMA TOMATOES & CRISP LETTUCE
- 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 WITH FRESH BERRIES, SPIKED HONEY & CRACKERS

BUFFETS

ALL BUFFETS INCLUDE YOUR CHOICE OF TWO SIDES, COUNTRY BREAD AND TABLE WARE. PRICES ARE PER PERSON. MINIMUM 10 PEOPLE.

SPICY CHICKEN PENNE :: 9.50

ROASTED CHICKEN, SMOKED BACON & TOMATO CREAM SAUCE

MEATLOAF :: 11

TOMATO DEMI GLACE

PORK TENDERLOIN :: 12

PAN ROASTED MEDALLIONS WITH MUSTARD BRANDY SAUCE

SHRIMP & GRITS :: 11

JUMBO SHRIMP, HOUSEMADE SAUSAGE & MUSHROOMS OVER WHITE CHEDDAR GRITS

DEEP FRIED TURKEY :: 11

CRANBERRIES, TURKEY GRAVY

CHICKEN & ARTICHOKE :: 10

SAUTÉED BREASTS WITH ARTICHOKE, TOMATOES AND MUSHROOM SAUCE

CHUCK ROAST :: 12

SLOW COOKED AND SERVED WITH RED WINE MUSHROOM JUS

ROASTED SALMON :: 13

ROASTED WITH TOMATOES, HERBS AND WHITE WINE BUTTER

LEMON GRILLED CHICKEN :: 10

LEMON GARLIC & HERB MARINATED BREAST WITH BUTTERMILK & HERB DIPPING SAUCE

CRAB CAKES :: 12

WITH CREAMY MUSTARD SAUCE

PULLED PORK :: 10

SLOW COOKED WITH BBQ SPICES AND SERVED WITH LIGHT BBQ DIP

BISTRO CHICKEN :: 10

PAN ROASTED BREAST WITH LEMON, GARLIC MARINADE & A RICH PAN SAUCE

ROASTED CHICKEN 1/4s :: 10

LEMON & HERB BASTED, PAN SAUCE

ST LOUIS RIBS :: 11

SLOW COOKED, 8 HOURS, BBQ GLAZED

FRIED CHICKEN :: 10

MARINATED IN BUTTERMILK & SPICES

DESSERTS

WHOLE CAKES & PIES

CHOCOLATE MOUSSE CAKE :: 35

12-16 SERVINGS

BUTTERSCOTCH BREAD PUDDING :: 20

10-15 SERVINGS

KEY LIME PIE :: 25

6-8 SERVINGS

LEMON TART :: 25

6-8 SERVINGS

PECAN PIE :: 25

6-8 SERVINGS

COOKIES & BARS

SOLD BY THE DOZEN. 2 DOZEN MINIMUM EACH

PEANUT BUTTER COOKIES :: 15

ICED SUGAR COOKIES :: 15

BROWNIES :: 15

CHOCOLATE CHIP COOKIES :: 15

LEMON BARS :: 15

SIDES

ADDITIONAL SIDES :: 2 PER PERSON

SELECTIONS MAY CHANGE SEASONALLY WITHOUT NOTICE

MASHED POTATOES

ROASTED VEGGIES

WHITE CHEDDAR GRITS

MIXED GREENS SALAD

ROASTED POTATOES

COLLARD GREENS

CREAMED SPINACH

CREAMED CORN

CEASAR SALAD

SOUTHERN GREEN BEANS

BEVERAGES

BEVERAGES ARE SOLD BY THE 1/2 GALLON AND INCLUDE CUPS & ICE

TEA—SWEET OR UN-SWEET :: 4

LEMONADE :: 5

POLICIES

THE BASICS

PLEASE ORDER AT LEAST 48 HOURS IN ADVANCE. ALL ITEMS ON THE MENU ARE PREPARED AND PRICED FOR PICK UP ON DISPOSABLE PLATTERS OR BAKING PANS. HOT FOOD WILL REQUIRE HEATING- INSTRUCTIONS WILL BE INCLUDED. 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. ARRANGEMENTS CAN BE MADE TO HAVE FOOD ALREADY HEATED OR TO HAVE FOOD PLATTERED ON CHINA. ADDITIONAL CHARGES MAY APPLY.

ADDITIONAL SERVICES

SERVICE

WE OFFER SERVERS AND BARTENDERS AT AN HOURLY RATE OF \$18 PER HOUR PLUS AN 18% GRATUITY. THE SERVER'S HOURLY RATE BEGINS WHEN THEY ARRIVE AT YOUR HOME OR OUR RESTAURANT AND ENDS WHEN THEY LEAVE YOUR HOUSE OR OUR RESTAURANT. 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 \$45 AND MAY INCREASE BASED ON LOCATION, SIZE OF ORDER AND SERVICES REQUIRED.

RENTAL

WE CAN PROVIDE TABLES, SEATING, LINEN, STEEL CHAFERS, CHINA GLASSWARE, ETC. UPON REQUEST. YOU ARE RESPONSIBLE FOR BREAKAGE, SHORTAGES, ADDITIONAL DELIVERY FEES, AND RENTAL COODRINATION 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.