

Hors d'oeuvres & Snacks

\$2.00pp

Pecan-Herb Cheese Ball

Franks in Puff Pastry
w/Mustard Sauce

Hummus ~

Classic or
Roasted Red Pepper

Chips & Salsa

\$2.50pp

Finger Sandwiches ~

Cucumber, Pimento Cheese
& Egg Salad

Spinach & Artichoke Dip

Collard Green Dip

Spinach Pinwheels

Assorted Breads & Crackers

Meatballs ~

Sweet & Savory or Swedish

\$3.00pp

Eggplant Caponata

Chicken Salad Tartlets

Chicken Fingers

w/Honey Mustard Sauce

Mini Country Ham Biscuits

w/Mustard Sauce

Southwestern Spring Rolls

w/Buffalo Ranch Dipping Sauce

Fresh Fruit Display

Fresh Vegetable Display

w/Dipping Sauce

Roasted Asparagus

w/Mustard Sauce

Mini Quiche

Baked Brie en Croute

\$3.50pp

Grilled Chicken Wings

w/Herb Rub

Chicken Satay

w/Peanut Sauce

Hot Crab Dip

w/Garlic Crostini

Crab-Stuffed Mushrooms

Mini Crab Cakes

w/Creole Remoulade or

Goddess Aioli

Barbeque Sliders

on Cornbread Crostini

Antipasti Display

Herb-Roasted Pork Loin

on Yeast Roll w/Apricot

Remoulade

Gourmet Cheese Display

Five-Cheese Tortellini

w/Alfredo & Herbs

\$4.00pp

Whipped Potato Bar

w/Assorted Toppers

Smoked Bacon Wrapped Scallops

or Shrimp

\$4.50pp

Beef Tip & Mushroom Skewers

Shrimp & Avocado Salad in Endive

Signature Shrimp-tini

Lamb Chops

w/Fresh Rosemary Glace

Rosemary Pork Skewers

\$6.00pp

Beef Tenderloin

w/Horseradish Sauce

on Herbed Crostini

Smoked Salmon

w/Dill Sauce

Scallops Rockefeller

Jumbo Shrimp Cocktail

Signature Sins

Southern Apple Cinnamon Pie ~ \$14.95

Key Lime Pie ~ \$14.95

Chocolate Pecan Pie ~ \$14.95

Banana Cream Pie ~ \$14.95

Peanut Butter Pie ~ \$14.95

Sweet Potato Pie ~ \$14.95

Banana Pudding ~ \$14.95

Fruit Cobblers ~ \$14.95

Caramel Cinnamon Bread Pudding ~ \$16.95

Southern Sin Cake ~ \$17.95

Ooey-Gooey Apple Cake ~ \$17.95

Carrot Cake ~ \$21.95

Pumpkin Roll ~ \$21.95

Perfect Chocolate Cake ~ \$24.95

Three-Day Coconut Cake ~ \$24.95

Fresh Whipped Cream ~ \$6.95 (16oz)

Assorted Brownies & Cookies (2 dozen minimum)

Custom Birthday Cakes & Cupcakes are available

**All menu offerings are made
from-scratch w/only the
freshest ingredients.**

Delivery, sales tax & gratuity will apply to all parties.
Additional fees apply for full service, including wait staff & clean up.



Southern Comforts

CATERING & EVENT PLANNING

1742 Blowing Rock Blvd. • Lenoir, North Carolina 28645

828.572.4050

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CATERING & EVENT PLANNING

WEDDINGS
BRIDAL SHOWERS
ENGAGEMENT PARTIES
BRIDESMAID LUNCHEONS
BACHELOR / BACHELORETTE PARTIES
REHEARSAL DINNERS
RECEPTIONS

BIRTHDAYS
ANNIVERSARIES
BABY SHOWERS
CHILDREN'S PARTIES
SWEET 16
GRADUATION
HOUSEWARMING PARTIES
LADIES NIGHT
GENTLEMEN'S NIGHT

CORPORATE EVENTS
BREAKFASTS
COFFEE BREAKS
LUNCHEONS
DINNERS
MEETINGS
RETIREMENT PARTIES

CLUB & CIVIC ORGANIZATIONS
LUNCHEONS
DINNERS
SPORTS EVENTS
AWARDS BANQUETS

DINNER ON-THE-GO
BEREAVEMENT MEALS
PICNICS & TAILGATING

GIFT BASKETS & PARTY FAVORS
ARE AVAILABLE

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julie@southerncomfortsnc.com

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Signature Comfort Casseroles

Penne Parmesan Primavera	Verde Vegetable Lasagna w/Ricotta, Asparagus & Spinach
Low-Country Shrimp & Cheese Grits	Black Bean Lasagna w/Cheddar, Black Beans & Sweet Corn
Chicken Pie	Classic Spinach & Ricotta Lasagna
King Ranch Chicken	Italian Lasagna w/Sausage or Beef
Chicken or Beef Enchiladas	Hash Brown Potato Casserole
Chicken & Dumplings	Squash Casserole
Chicken Tetrazzini w/ Mushrooms & Linguine	Corn Casserole
Baked Chicken w/Artichokes over Wild Rice	Green Bean Casserole
Cajun Chicken Pasta w/Smoked Sausage	Broccoli-Cheese Casserole
Chicken Divan w/Broccoli over Wild Rice	Scalloped Pineapple Casserole
Roasted Turkey & Dressing Bake	Sweet Potato Casserole
Beef Shepherd's Pie w/Cheddar Mashed Potatoes	Zucchini Parmesan Bake
Beef Stroganoff	Herb Dressing w/Golden Raisins & Pecans
Ham & Broccoli Bake	Baked Macaroni & Cheese
Double Cheese Baked Ziti w/Italian Sausage or Beef	

Signature Comfort Casseroles are available in three sizes

Small (serves 4-6) ~ \$18.95

Medium (serves 8-12) ~ \$24.95

Large (serves 20-24) ~ \$49.95

Signature Deli Salads

Signature Pasta Salad, 32 ounces ~ \$8.95

Pimento Cheese, 16 ounces ~ \$8.95

Signature Chicken Salad, 16 ounces ~ \$8.95

White Albacore Tuna Salad, 16 ounces - \$8.95

Tomato-Basil Salad w/Buffalo Mozzarella & Italian Herbs, 16 ounces ~ \$7.95

Broccoli Salad, 16 ounces ~ \$6.95

Comfort Caviar, 16 ounces ~ \$6.95

Spicy Corn Salad, 16 ounces ~ \$6.95

Baby Sweet Pea Salad, 16 ounces ~ \$6.95

Coleslaw w/Garden Veggies, 16 ounces ~ \$5.95

Cucumber Salad, 16 ounces ~ 5.95

Herbed Rice Salad, 16 ounces ~ \$5.95

Signature Leafy Salads

Signature Garden (full-size portion) ~ \$6.95

Signature Caesar (full-size portion) ~ \$6.95

Signature Iceberg Wedge (full-size portion) ~ \$6.95

Greek (full-size portion) ~ \$6.95

*add Grilled Chicken or Shrimp \$2.00

Side Salad w/one dressing ~ \$3.95

Side Salad w/two dressings ~ \$4.95

Four Serving Minimum

Signature Salad Dressings

Ranch, Bleu Cheese, Caesar, Italian, House Vinaigrette,
Balsamic Vinaigrette & Raspberry Walnut Vinaigrette ~ \$5.95ea

*Signature Salad Dressings are packaged per 16oz container

Signature Soups, Chowders & Stews

Black Bean Vegetable Beef	Loaded Potato Beef Chili	Chicken & Wild Rice Cajun Gumbo
Creamy Tomato Basil	Chicken Noodle	Minestrone
Chicken Corn Chowder	Zucchini	Wonton

*Soups are \$4.75 per 12 ounce serving

Four Serving Minimum

Signature Sandwiches

Italian

A Bolillo Roll stacked w/Genoa Salami, Prosciutto Ham, Pepperoni Sausage, Mozzarella Cheese, Roasted Red Peppers, Black Olives, Baby Greens & a Pesto Spread ~ \$8.95

Roast Beef

A hefty portion of sliced Roast Beef, Baby Greens, Red Onion & an Herb Spread piled high on a fresh Bolillo Roll ~ \$8.95

Turkey

Thinly sliced Smoked Turkey Breast, Havarti Cheese, Baby Greens, Tomato & Artichoke-Spinach Spread on a Bolillo Roll ~ \$8.95

Ham & Cheese

Black Forest Ham, Swiss Cheese, Baby Greens, Tomato w/Brown Mustard on a Bolillo Roll ~ \$7.95

Chicken Salad

Signature White-Meat Chicken Salad, Baby Greens & Tomato on a Bolillo Roll ~ \$7.95

Tuna

Signature Tuna Salad, Baby Greens, & Tomato on a Bolillo Roll ~ \$7.95

Veggie

Grilled Portobello Mushroom w/Muenster Cheese, Cucumbers, Tomato, Baby Greens & Horseradish Spread on a Bolillo Roll ~ \$7.95

Signature Sandwiches are served with Chips & Pickle

Four Serving Minimum

Lunch & Dinner Selections

Please call for a consultation and customized proposal.

Entrees

Lemon Chicken Piccata topped w/Chardonnay Artichoke Caper Sauce

Chicken Cacciatore over Rice

Classic Chicken Marsala over Angel Hair Pasta

Buttermilk Fried Chicken

London Broil w/Wild Mushroom Sauce

Beef Pot Roast w/Potatoes, Carrots & Onions

Grilled Beef Filet Mignon w/Mushroom Demi-glace

Herb-Crusted Prime Rib

Sirloin Beef Tips w/Sauteed Onions & Mushrooms

Chicken-Fried Steak w/Cream Gravy

Roasted Turkey w/Cranberry Chutney

Three-Meat Meatloaf

Salisbury Steak w/Portobello Mushroom Gravy

Mediterranean Shrimp w/Tomatoes, Feta, Zucchini & Olives

Crab Cakes (3) w/Creole Remoulade or Goddess Aioli

Spicy Salmon Cakes (3) w/Roasted Corn Salsa or Goddess Aioli

Sliced Honey-Roasted Ham

Pulled Pork Barbeque w/Vinegar-Based Sauce & Sweet Traditional Sauce

Herb-Roasted Pork Loin w/Dijon Mustard Sauce

Carving Stations Available

Sides

Mashed Potatoes ~
Buttery, Garlic Herb, or Cheddar

Oven-Roasted Herbed Potatoes

Red Bliss Smashed Potatoes

Herbed Rice

Creamy Orzo
w/Asparagus & Mushrooms

Garlic Roasted Green Beans

Southern Green Beans Seasoned
w/Smoked Pork or Turkey

Sauteed Zucchini, Yellow Squash
& Onions

Roasted Asparagus

Sauteed Spinach
w/Garlic

Roasted Brussels Sprouts

Sauteed Oriental Cabbage

Steamed Broccoli

Marinated or Sautéed Mushrooms

Spicy Black Eyed Peas

Pintos
w/Smoked Ham

Signature Baked Beans