

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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email:

julie@southerncomfortsnc.com

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*CONSUMING RAW OR UNDERCOOKED MEATS, POULTRY, SEAFOOD, SHELLFISH, OR EGGS MAY INCREASE
YOUR RISK OF FOODBORNE ILLNESS, ESPECIALLY IF YOU HAVE CERTAIN MEDICAL CONDITIONS.

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

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