



One Catering Weddings

Slightly Southern Table

Family Style Menu 1

served with whipped butter & rolls

Cocktail Hour | *select three*

Carolina Crab Cakes | cracked mustard aioli – micro greens
Prosciutto Wrapped Pears | cracked black pepper – vermont maple syrup
Petite Country Ham Biscuit | butter milk biscuit – pimento cheese
Fig & Brie Crostini | fig jam – salted caramel – sea salt
Potato Croquettes | smoked goat cheese – green onion
Smoked Chicken Tacos | avocado mousse – chipotle lime aioli
Feta & Melon Stack | citrus marinated watermelon – feta – cucumber relish
Curry Chicken Tart | golden phyllo tart – golden raisins – toasted almond

Plated Salads | *select one*

Simple Salad | seasonal vegetables – candied pecans – preserved lemon vinaigrette
Wedge of Carolina Butter Lettuce | oven dried tomato & bleu cheese vinaigrette – toasted pumpkin seeds
Arugula Salad | fresh strawberries – lemon poppy seed vinaigrette – candied pecans

Mains | *select two*

Pan Roasted Stuffed Airline Chicken Breast | fennel sausage – carolina spinach – pan jus
Parmesan Crusted Chicken Paillard | pesto – shaved parmesan
Pecan Crusted Chicken | bacon – sweet mustard
Hickory Grilled Hanger Steak | port wine reduction
24hr Braised Beef Short Ribs | hazelnut gremolata – smoked crème fraiche
Low Country Shrimp and Grits | smoked tomato & tasso gravy – carolina grits – charred peppers & onions
Pan Roasted Salmon | honey lemon butter
Pecan Crusted NC Mountain Trout | honey lemon butter – peach chutney

Accompaniments | *select three*

Skillet loaded Potatoes | house bacon – cheddar – sweet onions
Heirloom Rice Pilaf | wild mushrooms – fresh herbs
Pimento Mac N' Cheese | ashe county cheddar – ritz crumbs

Roasted Brussels | candied bacon – balsamic reduction
Southern Braised Collards | chili & honey
Various Seasonal Vegetables | chef selected – marinated & grilled
Sautéed Green Beans | butter & shallots

Assorted Southern Pies to Finish | *chefs selection*

Coconut Cream | toasted coconut
Fresh Fruit | seasonal – chantilly cream
Chocolate Pecan | warm caramel sauce
Lemon Custard | toasted meringue

*These menus are subject to change based on the seasonality and availability of certain ingredients
Please let us know of any allergies or dietary restrictions*



ONE CATERING
CHARLOTTE • NC

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Family Style Menu 2

served with whipped butter & rolls

Cocktail Hour | *select 3...includes meat & cheese display*

Meat & Cheese Display | artisan cheese & charcuterie – pickled vegetables – hummus – crackers & crostini
Wood Oven Roasted Oysters | cultured butter, chili & lemon
Carolina Crab Cakes | perfect remoulade – micro greens
Beef Tenderloin Crostini | blue cheese rosemary mousse – arugula – balsamic reduction
Veggies on the Rocks | herbed goat cheese – pesto vinaigrette – served in individual cups
Potato Croquettes | bacon – béchamel – chives
Tuna Tartar Tacos | tuna tartar – wasabi aioli – ponzu
Feta & Melon Stack | citrus marinated watermelon – feta – cucumber relish
Prosciutto Wrapped Pears | cracked black pepper – vermont maple syrup
Smoked Trout Blini | baby crepe – smoked trout mousse – caviar
Baked Brie | phyllo cup – roasted fig jam

Plated Salad | *select one*

Simple Salad | candied pecans and shaved rainbow carrots
Kale Caesar | cured ham and preserved lemon
Wedge of Butter Lettuce | oven dried tomato vinaigrette
Autumn Beet Salad | spicy arugula & looking glass goat cheese

Mains | *select two*

24 Hour Braised Short Ribs | hazelnut gremolata – smoked crème fraiche
Slow Roasted Prime Rib | rosemary garlic crust – port wine reduction
Hickory Grilled Sirloin Steak | chimichurri sauce
Pan Roasted Airline Stuffed Chicken Breast | fennel sausage – carolina spinach – pan jus
Signature Smoked Chicken | bbq glaze – alabama white sauce
Roasted Duck Breast | cornmeal griddle cakes
Cedar Plank Roasted Salmon | dill crème – lemon zest
Pan Seared Diver Sea Scallops | celery root & potato puree – crispy country ham
Pecan Crusted NC Mountain Trout | honey lemon butter – peach chutney

Accompaniments | *select three*

Loaded Potatoes | house bacon – cheddar – sweet onions

Roasted Red Potatoes | butter – shallot

Mashed Sweet Potatoes | maple syrup – candied pecans

Carolina Gold Rice | stewed red peas

Heirloom Rice Pilaf | wild mushrooms – fresh herbs

Lobster Mac N' Cheese | ashe county cheddar – ritz crumbs

Southern Braised Collards | chili – lemon – honey

Various Seasonal Vegetables | chef selected – marinated & grilled

Sautéed Green Beans | butter & shallots

Roasted Brussels | candied bacon – balsamic reduction

Grilled Asparagus | lightly charred

Buttered Corn Succotash | sweet corn – lemon – shallot

Fresh Fruit Cobbler and Ice Cream to finish | *choices are seasonal*

Peach, apple or blueberry

Brown sugar oat crust – chantilly cream

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