



ONE CATERING
CHARLOTTE

Small Bites & Hors D'oeuvres Menu

All hors d'oeuvres selections require a minimum of 14 people.

All items are one piece per person unless otherwise noted.

Passed or Displayed

Cold Selections

Veggies on the Rocks |

baby crudité – herbed goat cheese – pesto – individual cups

Tomato Basil and Mozzarella Skewers |

grape tomatoes - basil - local mozz – balsamic reduction

Chilled Seasonal Soup Shooter |

micro celery – individual shot glass – 30 person minimum

Feta & Melon Stacks |

citrus marinade – cucumber relish – persian feta

Pate & Moonshine Jelly |

smoked sea salt – toasted bread

Potato Blini |

choice of smoked salmon or trout – crème fraiche – caviar

Jumbo Shrimp Summer Rolls |

citrus poached fresh shrimp – julienne vegetables – cilantro – peanuts – citrus ginger ponzu

Curry Chicken Tartlets |

rotisserie chicken – golden raisins – almonds – masaman curry

Tuna Tartar Tacos |

scallion – sesame – ponzu – wasabi aioli – crispy wonton

Squash & Kale Toasts |

charred kale – brown butter roasted squash – vella dry jack

Signature Fig & Brie Crostini |

fig jam – salted caramel

Beef Tenderloin Crostini |

chilled beef tenderloin – horseradish crème – pickled red onion

or chilled beef tenderloin – blue cheese rosemary mousse – arugula – balsamic reduction

Deviled Eggs |

traditional – pimento cheese – BBQ pork – blue cheese & bacon – pesto & truffle

“Forked” White Shrimp |

dried fruit compote – pickled mustard seed – micro green

Blue Crab Cocktail |

avocado – pickled ginger – cucumber disk

Ceviche Tasting "Spoons" |

scallop, shrimp or whitefish – citrus – kiwi – thai chili – mango – asian tasting spoons

Center Cut Tuna Tataki |

miso vinaigrette – togarashi – crisp tarro – scallion grass

Chilled Stone Crab Claws |

grain mustard – blossom honey – chive - *seasonal availability

Warm Selections

Petite Country Ham Biscuits |

pimento cheese – country ham

Peking Duck “Cigars” |

sesame crepes – hoisin – stir fry vegetables

Mini Carolina Crab Cakes |

crab - smoked trout – cracked mustard aioli – micro cilantro

Coconut Crusted Shrimp |

mango-thai chili chutney

Fish & Chip |

beer battered grouper – tartar sauce – crispy waffle chip

Prosciutto Wrapped Pears |

pan seared – vermont maple syrup – cracked black pepper

Steamed Pork Buns |

braised soy glazed pork belly – shaved scallions – kim chi – asian bbq sauce

Smoked Chicken Tacos |

chipotle aioli – avocado – lime & crispy corn tortilla

Mini Braised Pork Belly Tacos |

avocado cream – celery apple slaw

Grilled Oysters on the Half Shell

yuzu aioli – tobiko caviar - micro celery |

cultured butter – chili & lemon |

Stuffed Hushpuppies

shrimp – crawfish – leek fondue |

BBQ pork – carolina slaw |

butter poached lobster – sweet corn |

Fried Green Tomato Bite |

spicy ricotta – tomato jam

Lobster & Cheese Mini Macs |

signature lobster macaroni and cheese – served in individual cups

Potato Croquettes |

bacon – béchamel - chives

Lamb Lollipops |

colorado lamb meatballs – goat cheese fondue - grape jelly

Marinated Baby Lamb Chops |

rosemary & lemon marinade – fig and mint glaze

Thai Chicken or Beef Satay |

scallions – thai chili – peanut butter

Biscuits & Sliders

American Pub Classic – jack cheese – tomato jam |

Braised Beef Short Rib – celery root puree – fried onions |

Beef Tenderloin – horseradish crème – pickled onions |

Pork Belly BLT – jalapeno aioli – fried green tomato |

Braised Pork Mini Bahn Mi – pickled vegetables – coconut vinaigrette – crusty bread |

Carolina Pulled Pork Sliders – carolina slaw |

Buttermilk Fried Chicken Biscuit – tennessee hot sauce – brown sugar aioli |

Crab Cake Slider | perfect remoulade – butter lettuce |

Stationed Displays

Charcuterie and Artisanal Cheese Display |

artisanal cheese & charcuterie – assorted nuts & jams – pickled vegetables – hummus – crudité – crostini & grilled pita

International & Domestic Cheese and Fruit Board |

chef's choice assorted cheeses – seasonal fruits – assorted jams & honey – crackers & crostini

Domestic Cheese Board |

cheddar – jack – gouda – mozzarella – provolone – assorted crackers

Italian Antipasto Display |

hand sliced artisan meats, pickled and marinated vegetables, olives and Mediterranean Spreads

Farmers' Stand |

fresh & cooked crudité – choose two: buttermilk ranch – creamy blue cheese – pesto vinaigrette

Classic Shrimp Cocktail |

lightly spiced jumbo shrimp – with fresh cut lemons – herb aioli – spicy citrus cocktail sauce

House Smoked Salmon Display | \$7.00

smoked wild salmon – red onion – capers – chopped egg – whipped cream cheese – crostini

Ultimate Shellfish Indulgence | MP

old bay spiced shrimp – cracked crab claws – steamed PEI mussels – RI clams – assorted east & gulf coast oysters (seasonal variety) – displayed in a coastal setting over crushed ice – natural seaweed – sliced lemons – spicy citrus spiked cocktail sauce – herb aioli – mignonette

Dips and Spread

Oven Baked Artichoke & Crab Dip | \$ 2.75

roasted artichokes – baby spinach – lump crab – cream cheese – lemon – parmesan – pita chips

Southern Style Pimento Cheese | \$2.50

ashe county cheddar - pimentos - chives – celery – crostini

Classic Hummus | \$2.50

roasted garlic – tahini – olive oil – lemon – ancho dusted pita chips

Tiny Meat Ball | \$3.00

spicy marinara – tiny meatballs – toasted ricotta & brioche

Choose 2 From Above | \$5.00

Assorted Mediterranean Spreads | \$5.00

creamy tzatziki – baba ghanoush – spicy feta dip – pita chips