



# One Catering Weddings

## Plated Dinner Menu

Priced a la carte | includes assorted rolls & whipped butter

### Salads | *choice of one*

Simple Salad | seasonal vegetables – candied pecans – lemon vinaigrette  
Wedge of Carolina Butter Lettuce | blistered tomato & blue cheese vinaigrette – bacon lardons – pepita  
Kale Caesar Salad | baby kale – shaved parmesan reggiano – buttered croutons – preserved lemon vinaigrette  
Arugula Salad | fresh strawberries – lemon poppy seed vinaigrette – candied pecans  
Autumn Beet Salad | spicy arugula – goat cheese – pumpkin seeds

### Entrees | *choice of two*

Stuffed Airline Chicken Breast | fennel sausage – carolina spinach – whipped yukon gold potatoes – pan jus  
Parmesan Crusted Chicken Paillard | mushroom risotto – baby green beans – shallot butter – pesto  
Signature Smoked Chicken | bbq glaze – alabama white sauce – pimento mac n' cheese – southern greens  
Filet of Beef Tenderloin | potato puree – haricot verts – port wine reduction  
24hr Braised Beef Short Ribs | roasted fingerlings – grilled asparagus – pickled red onion – crème fraiche  
Slow Roasted Prime Rib | roasted red bliss potatoes – sautéed green beans – au jus  
Hickory Grilled NY Strip Steak | buttered corn succotash – crispy potato wedge – chimichurri  
Roasted Duck Breast | cornmeal griddle cakes – celery apple slaw – pan jus  
Pecan Crusted NC Mountain Trout | potato puree – haricot verts – honey lemon butter – peach chutney  
Pan Roasted Salmon | roasted artichokes – blistered tomato – fennel – citrus butter  
Pan Seared Diver Sea Scallops | celery root potato puree – crispy country ham – lightly charred asparagus  
*Vegetarian Option Included in all Menus | seasonal – local – chef selected*

### Dessert | *choice of one*

Bourbon Pecan | warm caramel sauce – vanilla bean ice cream  
Cherry Chocolate Bread Pudding | toffee – vanilla cream  
Seasonal Fruit Cobbler | brown sugar oat crust – chantilly cream  
Chocolate Silk Cake | brown sugar walnut crust – orange chocolate fudge – toasted meringue  
Fruit & Cheese for the Table | artisanal cheeses – fresh sliced fruits – chocolate strawberries – jams – crostini

*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*