

# FORAGERS CANTEEN

*On Site Catering  
Off Site Caterings  
Parties & Events*

*Dine with us  
42 Depot Street  
Dillsboro, NC 28725  
(828) 631 - 4114*

## CATERING - DINNER BUFFET OPTIONS (ENTREES)

### ATLANTIC SALMON (GF) - \$13 PER GUEST

Grilled with fresh Dill Pepper Pesto or House Made Blackberry BBQ or Blueberry Glazed.

### NC WILD SHRIMP - \$14 PER GUEST

Sauteed in a Lemon, Garlic, Butter, White Wine Scampi Sauce or Roasted with a Creole Seasoning.

### GRILLED CHICKEN BREAST (GF) - \$11 PER GUEST

Herb Marinated or Carolina BBQ Rubbed.

### PORTABELLO MUSHROOM CAP (V) - \$12 PER GUEST

Balsamic Marinated and stuffed with House Sundried Tomato & Goat Cheese Mousse.

### STUFFED CHICKEN BREAST - \$14 PER GUEST

Prosciutto, Smoked Mozzarella, Spinach, & Feta or Flambe Figs & Goat Cheese.

### CENTER CUT PORK LOIN - \$13 PER GUEST

Herb Crusted with Pan Gravy or Peppercorn Crusted with Maple Balsamic Glaze & Beer Mustard Sauce.

### SOUTHERN LEGEND PULLED PORK - \$10 PER GUEST

Accompanied by 3 House Made BBQ Sauces: Carolina Gold, Honey BBQ, and Blackberry BBQ.

### CAROLINA VEGAN LASAGNA (VG) - \$12 PER GUEST

Twist on an Italian favorite! Layered with Sweet Potato, Spinach, Squash, Zucchini, Roasted Red Pepper, Vegan Mozzarella, Mushroom, Onion, Vegan Pasta, and House Marinara.

### LOCAL RAINBOW TROUT (GF) - \$16 PER GUEST

Pan seared with Pine Nuts & Basil Pesto or stuffed with Deviled Low Country Crab & topped with Lemon Buerre Blanc Sauce.

### GAME HEN QUARTERS - \$13 PER GUEST

Sweet Tea Brine Cornish Game Hens with Sweet Jalapeno Jam Glaze.

### BEEF TENDERLOIN MEDALLIONS (GF) - \$18 PER GUEST

Accompanied with House Horseradish Crema and Red Wine demi Glace.

### BARREL CUT TERES MAJOR (GF) - \$16 PER GUEST

5 Pepper Pesto Rubbed or Madiera Wine Reduction.

### BACKYARD BEEF BRISKET - \$13 PER GUEST

Beef brisket with a chili/coffee rub, smoked to perfection.

### GEECHIE BOY CRAB CAKES - \$14 PER GUEST

Claw and Fin, Green Onion, Red & Green Peppers, and Herbs.

### BUTTERMILK FRIED CHICKEN - \$10 PER GUEST

Hibiscus Brine 8-cut Chicken, crispy Buttermilk Breading, with variety of House Drizzle Sauces.

*(VG) = Vegan  
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(GF) = Gluten Friendly*

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## *CATERING DINNER BUFFET OPTIONS (ENTREES CONTINUED...)*

### MEAT LASAGNA - \$10 PER GUEST

Ground Italian Sausage and Ground Beef with House Marinara, Herb Ricotta Cheese, Parmesan, Mozzarella, and Basil Chiffonade.

### VEGETARIAN LASAGNA (V) - \$10 PER GUEST

Marinated Wild Mushrooms, Fire Roasted Bell Peppers, Zucchini, House Marinara, Herb Ricotta Cheese, Parmesan, Mozzarella, and Basil Chiffonade.

### BOLOGNESE PASTA - \$10 PER GUEST

Traditional Italian meat sauce pasta. Ground Beef, Garlic, Basil, Onions, Peppers, and Parmesan Cheese over Buttery Fettucine Pasta.

### BETTER THAN MA'S MEATLOAF - \$10 PER GUEST

Our take on the classic meat loaf. Ground Beef and Sausage mixed with herbs and spices and formed into individual meat muffins. Topped with House Swanky Sauce, French Potato Puree, and a Roasted Cherry Tomato.

### BUTTER POACHED LOBSTER TAIL - \$20 PER GUEST

Fresh Maine Lobster poached in clarified Butter and seasoned with House Bay Blend.

### COUNTRY BOY CAPRESE STACK (V) - \$14 PER GUEST

Tower consisting of Fried Green Tomatoes, House Pimento Cheese, Fresh Mozzarella, House Pickled Vegetables, Basil, and Maple/Balsamic Glaze.

### CLASSIC CHICKEN ALFREDO - \$12 PER GUEST

Sliced Herb Chicken Breast, House Alfredo Sauce, Garlic, Basil, Oregano, and Parsley over Linguine Noodles.

### LOW COUNTRY SHRIMP & GRITS - \$18 PER GUEST

Wild Caught Shrimp, Apple Sorghum Sausage, Green Onion, Garlic, Smoked Gouda Grits, and House Low Country Cream Sauce.

*At Azalea, our goal is always to provide excellent service so that you may enjoy your events without worry. We are always open to creating custom menus to meet the vision of our customers. If your event needs to be a custom event then feel free to contact us to schedule a meeting with our team.*

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## CATERING DINNER BUFFET OPTIONS (SIDES)

### STARCHES - \$3 PER GUEST

Buttermilk Mashed Potatoes  
Smoked Gouda Polenta Grits  
Garlic Parmesan Fingerling Potatoes  
Wild Rice Mushroom Pilaf  
Ginger Mashed Sweet Potatoes  
Cheddar Smashed Potatoes  
Glazed Sweet Potatoes  
Frenched Mashed Potatoes  
Rosemary Roasted Red Potatoes

### VEGETABLES - \$3 PER GUEST

Blistered Balsamic Brussel Sprouts  
Southern Style Green Beans  
Brown Butter Amandine Green Beans  
Braised Collard Greens  
Sautéed Seasonal Vegetables  
Fried Okra  
Mini Street Style Corn on the Cob  
Steamed Garlic Broccoli

### SPECIALTY SIDES - \$5 PER GUEST

Lemon Garlic Asparagus  
Garlic roasted Broccolini  
Balsamic Roasted Root Vegetables  
Wild Mushroom Risotto  
Potatoes Au Gratin  
Honey Ginger Glazed Carrots  
Herb Fire Roasted Vegetables

### SALADS- \$4 PER GUEST

**The Village Garden** - Mixed Greens, Dried Cranberries, Candied Pecans, Local Goat Cheese, Pickled Onions, Grape Tomatoes, and Cucumbers.

**Caesar Salad** - Romaine Lettuce, Parmesan Cheese, House Croutons, and House Dressing.

**Classic House** - Mixed Greens, Cucumbers, red Onion, Tomatoes, and Cheddar Cheese.

### HOUSE MADE DRESSINGS

House Caesar, Country Ranch, Chipotle Ranch, Green Goddess, Honey Vinaigrette, Raspberry Vinaigrette, Bleu Cheese, Oil & Vinegar, and Thousand Island.

### BREAD - \$2 PER GUEST

Locally Baked Focaccia  
Buttery Yeast Rolls  
Parker House Rolls  
Skillet Cornbread  
Buttermilk Biscuits  
Mexican Cornbread  
Wheat Dinner Rolls  
Poppy Seed Dinner Rolls

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## *CATERING OPTIONS (HORS D'OEUVRES)*

### **VEGETARIAN - \$4 PER GUEST**

Pylo Wrapped Asparagus Spears  
tomato Basil Bruschetta Crostini  
Fig & Mascarpone Pastry Purse  
Mini Fried Green Tomato and Pimento Sliders  
Goat Cheese & Heirloom Tomato Canape Cups  
House Hummus on Pita Crisps  
Herb Cream Cheese Cucumber Dill Canape  
Caprese Skewers

### **CHICKEN, BEEF, AND PORK - \$6 PER GUEST**

Sweet Chili Bacon Wrapped Chicken Bites  
House Chicken Salad Canape Cups  
Spanish mini Duck Egg Rolls  
Mini Beef Wellingtons  
Chicken & Waffle Sliders  
Prosciutto Wrapped Asparagus  
Mini Ham Biscuits  
Prime Rib Sliders  
Mini Pulled Pork Sliders  
Beef, Onion, Pepper, Mushroom Skewers  
Thai Peanut Chicken Skewers  
Mac & Cheese Bites on Spoon

### **SEAFOOD - \$7 PER GUEST**

Smoked Salmon Canape on Pumpnickel  
Shrimp & Grit Bites on Spoon  
Bacon Wrapped Scallops  
Scallop Bites on Spoon with Potatoe Puree  
Curry rubbed Shrimp on Crispy Pita  
Mini New England Crab Cakes  
Confetti Crab Salad Crostini  
Blackened Shrimp Skewers

### **SPECIALTY OPTIONS - \$8 PER GUEST**

Steak Salad with Chimichurri Aioli Crostini  
Caviar filled Fingerling Cups  
Chicken Liver Pate on Crostini with Apple Crisp  
Beef Carpaccio Crostini with Asparagus Tips  
Ahi Tuna Poke Spoons

### **DESSERT OPTIONS - \$4 PER GUEST**

Assorted Mini Cheesecake Bites  
Assorted Mini Pies in a Jar  
Cake Pops  
Cake Bars  
Sopapillas  
Cobbler Bites on Spoons  
Apple Brown Betty Spoons  
Cake Shooters  
Mousse Shooters