



Encore Catering

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voice: 704-790-8646 fax: 704-790-6368 www.encorecatering.org

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Chilled Displays

♥ Fresh Cut Fruit Display (only the season's best) \$3.50 *

Domestic Cheese Board with Crackers and Toasts \$3.75

Selection of Imported Cheeses with Artisan Crackers, Dried Fruit, and Honey \$5.50

♥ Garden Display of Raw and Grilled Vegetables with appropriate sauces \$3.50

Italian Antipasti (selected Italian meats, cheeses, and vegetables) \$7.00

Seafood

Poached Shrimp served on Ice with Cocktail Sauces \$8.00

Sushi Display (raw and cooked varieties) \$7.50

Whole Poached Salmon presented with Herbed Mayonnaise \$8.25

Whole Seared Tuna Loin thinly sliced and accompanied by Asian condiments \$7.50

Chilled Seafood Display (our Chef will choose the season's best) \$8.50

Smoked Atlantic Salmon with Traditional Garnishes \$8.25

Composed Salads, etc.

Trio of Chilled Dips with Crackers and Breads \$4.50

Curried Chicken Salad \$5.00

Firecracker Shrimp Salad \$6.50

Southern Hoppin' John Salad \$3.25 *

Sicilian Pasta Salad \$4.00

* = Vegan option

♥ = Healthy Choice

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♥ Tomato, Mozzarella, and Basil Salad with Extra Virgin Olive Oil and Sea Salt \$6.00

♥ Tomato/Feta Salad with Arugula, Olives, and Barley \$5.50

♥ Middle East Tabouleh \$4.50 *

Hot Displays

Salad

Tossed Salad \$3.00

A mixture of cut premium lettuces with appropriate vegetable garnishes and 2 dressings, Rolls and Butter

Garden Salad Bar \$4.00

Spring Lettuces with 2 dressings, Carrots, Cucumbers, Onions, Tomatoes, Hand-Cut Croutons, Rolls and Butter

Caesar Salad Bar \$5.00

*Romaine Lettuce with Caesar Dressing on the side, Hand-Cut Croutons,
Shredded Parmesan Cheese, Rolls and Butter*

Add to any Salad Bar:

Shredded Cheddar Cheese \$1.00

Blue Cheese Crumbles \$1.00

Candied Walnuts \$1.25

Kalamata Olives \$1.25

Crumbled Feta Cheese \$1.00

Grilled Chicken \$3.00

Grilled Beef Strips \$3.50

Sautéed Shrimp \$3.00

Applewood Smoked Bacon \$1.25

Chopped Egg \$1.00

Fried Onion Strings \$1.00

Crispy Potato Matchsticks \$1.00

Toasted Sunflower Seeds \$1.25

Dried Cranberries \$1.25

Orange Wedges \$1.00

Artichoke Hearts \$1.25

Chef Carved Roasts

served with split rolls and appropriate condiments

Herb Roasted Beef Tenderloin \$12.00

Prime Rib Au Jus \$11.50

Sage and Garlic Roasted Turkey Breast \$5.50

Maple Dijon Pork Loin \$7.25

Garlic and Herb Roasted Leg of Lamb \$9.50

Horseradish Crusted Salmon Fillet \$10.00

Roasted Beef Top Round \$6.00

Roasted "Prime Rib" of Veal \$22.00

Requires a chef/carver at our normal staffing fee of \$20 per staff per hour for a 4 hour minimum

Hot Buffet

Chicken

Chicken Breast Roulade \$8.00

Stuffed with Italian sausage, spinach, goats' cheese, and pinenuts—oven-roasted tomato sauce

♥ Grilled Chicken Breast with Wilted Spinach, Summer Squash “Angels’ Hair”, and Rst. Pepper Coulis \$7.00

Grilled Boneless Chicken Breast with Udon Noodles and Ginger/Soy Glaze \$7.00

Grilled Chicken Parmesan on Spaghetti Marinara \$7.50

Herb Roasted Chicken with Natural Jus \$6.00

Chicken and Wild Mushroom Ragout \$7.50

Boneless breast pieces simmered in white wine and cream with wild mushrooms and pearl onions

Braised Chicken Hunters’ Style \$7.00

Whole chicken pieces simmered in a tomato demi-glace with white wine, wild mushrooms, and garlic

Baked Mexican Chicken \$6.00

Boneless chicken breast covered with spicy salsa, crushed tortilla crumbs, and cheese

Chicken Piccata \$7.50

Sautéed chicken breast with lemon, butter, capers, and parsley

Meat

Petit Sirloin Steaks with Grilled Onions and Mushrooms, Red Wine Sauce \$11.50

Roasted Pork Loin with Dijon/Rosemary Jus \$7.50

Korean Garlic/Chili Beef Ribs \$14.00

Marinated London Broil with Red Wine Demi-Glaze \$7.50

Sliced Roasted Beef Top Round with Mushrooms and Gravy \$8.00

Braised Beef Short Ribs with Red Wine and Shallot Jus \$14.00

Fish and Seafood

♥ South American Corvina Bass with Artichokes, Fennel, and Sun-Dried Tomatoes \$15.00

Barbecued Salmon with Honey and Whole Grain Mustard—Fire Roasted Corn Cream \$15.00

Pan Seared Alaskan Halibut with Brown Butter, Raisins, and Grapefruit \$14.00

Low Country Shrimp and Grits with Tasso Ham, Andouille Sausage, and Creole Vegetables \$11.50

Grilled Salmon with Brandy Lobster Cream and Lemon/Parsley Pesto \$15.00

♥ Seared Tuna Steaks with Ginger/Teriyaki Vinaigrette and Wasabi Drizzle \$13.00

Grilled Mahi-Mahi with Macadamia Nut Crust and Pineapple Salsa \$15.00

Shrimp, Scallops, and Lobster “Newberg” in a Flaky Pastry Shell \$16.00

Pasta

Baked Penne Pasta \$7.00

With sausage, meatballs, and parmesan in a spicy tomato cream

Italian Beef and Sausage Lasagna \$7.00

Cajun Blackened Chicken and Penne with Peppers, Green Onion, and Tomatoes \$7.50

Gulf Shrimp and Orecchiette with Garlic, Mushrooms, and Pesto Cream \$10.00

Cheese Tortellini in Garlic/Parmesan Cream with an array of Garden Vegetables \$6.50

Neapolitan Pasta Bar

Penne Marinara and Farfalle Alfredo with:

Steamed Broccoli
Sautéed Mushrooms
Grilled Chicken

Sautéed Peppers
Italian Sausage
Parmesan Cheese

\$7.95

add Shrimp for \$3.00

Vegetable Entrees

Vegetable Alfredo Lasagna \$7.00

♥ Roasted Vegetable Cous-Cous \$6.50 *

Wild Mushroom Ragout over Pappardelle Pasta \$9.00

Risotto Bar

Creamy Italian rice with a variety of toppings

Wild Mushrooms
Roasted Shallots
Toasted Pinenuts
Roasted Eggplant

English Peas
Asparagus Tips
Sun-Dried Tomatoes
Chopped Fresh Herbs

\$8.50

Side Items \$1.75

Baked Beans
Southern Potato Salad
Italian Pasta Salad
Green Beans, Onions, & Bacon
♥ Steamed Broccoli
Au Gratin Potatoes
♥ Jasmine Rice Pilaf
♥ Mediterranean Potato Salad
Sweet Potato Soufflé
♥ Steamed Asparagus
Butter Mashed Potatoes
Grilled Summer Squash Medley
♥ Tossed Salad
Wild Rice Pilaf

Green Beans Amandine
Broccoli Salad
♥ Fresh Cut Fruit
Oven Roasted Potatoes
Honey Glazed Carrots
Green Peas and Pearl Onions
Buttered Noodles
Green Bean Casserole
Macaroni & Cheese
♥ Whole Grain Barley Salad
Southern Pasta Salad
Black Bean/Corn Salad
Red Cabbage Salad
Broccoli and Cheese Casserole

Fresh Baked Rolls & Butter OR Garlic Bread \$.75

Mashed Potato Bar		
<i>Our creamy butter mashed potatoes with an array of condiments</i>		
Sour Cream	Whipped Butter	Bacon
Chives	Wasabi	Horseradish
Cheddar Cheese	Blue Cheese	Cracked Black Pepper
\$6.00		

Beverages

Bottled Water \$1.25

Soft Drinks \$1.25

Bagged Ice
\$3.00 serves 20

Iced Tea by the Gallon
Sweet and Unsweetened
\$10.00 serves 10

Lemonade by the Gallon
\$10.00 serves 10

Dessert

Banana Pudding \$3.00

Cupcakes \$3.00

Chocolate or vanilla cakes with chocolate or vanilla icing. One selection only please.

Brownies and Blondies \$1.75

Assorted Fresh Baked Cookies \$1.75

Fresh Cut Fruit \$3.50

Strawberry Shortcake \$3.50

Homemade sweet biscuits filled fresh strawberries, lavender, and whipped mascarpone

Chocolate Roulade \$5.00

Chocolate sponge cake rolled with Swiss buttercream and hazelnuts

Buffet Events

...continued

Cheesecake \$4.50
Served with seasonal fruit topping

Sweet Shots \$5.00
Shooters of sweet custards, creams, and liqueurs

A Chocolate Bar \$6.00
An assortment of anything we can build out of chocolate...with a berry garnish (just for color)

Cheesecake Bar \$6.50
Bites of cheesecake with dips, sauces, and garnishes to make it more fun

Viennese Table \$6.00
A display of our Pastry Chef's finest creations

Assorted Mini Desserts and Petit Fours \$3.75
Stand alone little sweets or a perfect accompaniment to a special occasion cake

Consult us about your specialty Cake or Dessert needs!

Special Occasion Cakes may be made with a minimum 7 day
notice

in a variety of styles, flavors, fillings, and frostings

Buffets with a Theme

Our culinary staff is well versed in international cuisines and the special dietary needs of various cultures. Please don't hesitate to consult us for custom themed events. The following are our most popular.

Little Italy \$21.95
Antipasti Display
Caesar Salad
Steamed Mussels and Clams with Garlic, Lemon, and Herbs
Cheese Tortellini Pasta and Risotto Bar with a variety of Add-Ins
Italian Sausage and Peppers
Roasted Eggplant and Tomato Ragout
Parmesan/Garlic Bread
Tiramisu

* = Vegan option

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Far East \$20.95

Asparagus, Ginger, and Red Cabbage Salad
Pork Shaomai Dumplings
Cashew Chicken
Stir-Fried Pepper Steak
Thai Curry Vegetables
Vegetable Fried Rice
Display of Fancy Fortune Cookies and Fresh Fruit

Tapas \$22.95

Display of Marinated Vegetables, Olives, Meats, and Spanish Cheeses
Olive Oil Toasts with sliced Tomatoes and Potato/Garlic Mayonnaise
Broad Bean Salad with Garlic and Fennel
Steamed Mussels with Spanish Chorizo, Sweet Peppers, and Cilantro
Marinated Tuna with Olives and Potatoes
Chicken Croquetas with Ham and Pimientos
Caramel Custard Shooters

Tejas 21.95

Tortilla Chips
Nacho Cheese Sauce
Taco Meat with Shells
Black Bean/Corn Quesadillas
Beef and Chicken Fajitas with Onions, Peppers, and Flour Tortillas
Pico de Gallo, Guacamole, Sour Cream, Tomatoes, Lettuce, Shredded Cheese
Mexican Rice and Refried Beans
Apple Enchiladas

Savor the South \$15.95

Herb Roasted Chicken
Country Style Steak and Gravy
Green Beans with Bacon and Onions
Spicy Collard Greens
Stewed Okra and Tomatoes
Hoppin' John
Biscuits and Corn Bread
Warm Peach Cobbler and Fresh Whipped Cream

Eastern Carolina Barbecue \$16.95

Barbecued Chicken
Pulled Pork Barbecue
with Eastern Vinegar Based Sauce and Western Tomato Based Sauce
Sandwich Buns and Cornbread
Corn on the Cob
Cole Slaw
Southern Potato Salad
Sliced Watermelon
Assorted Cookies and Brownies

Parisian Crepery \$14.95

Fresh Handmade Crepes prepared to order with choices of:

Baked Ham	Roasted Peppers
Sliced Chicken Breast	Sautéed Spinach
Swiss Cheese	Sour Cream
Cheddar Cheese	Sliced Strawberries
Green Onion	Whipped Cream
Mushrooms	Nutella Chocolate/Hazelnut Spread

Club Med \$20.95

Middle Eastern Hummus, Tapenade, and Tabouleh Platter
Carrot, Honey, and Almond Salad
“Fattoush” Pita Bread and Vegetable Salad
Chicken Tagine with Apple, Dates, and Preserved Lemon
Garlic/Herb Marinated Pork Souvlaki with Pita Bread
Saffron Vegetable Cous Cous
Middle Eastern Pastry Display