



Encore Catering

2401-A Distribution St., Charlotte, NC 28203
voice: 704-790-8646 fax: 704-790-6368 www.encorecatering.org

Elise Barksdale, Office Manager elise@encorecatering.org

Plated Events

We request that for plated events a group must be limited to no more than 2 different main entrees selections. Side items must be the same for all guests. Additional courses must be the same for all guests.

Soup

Lobster Bisque \$4.25

Chilled Watermelon Gazpacho with Jicama and Lime \$3.00

Cream of N.C. Shiitake Mushroom with Lemon and Thyme \$3.50

Puree of Parsnip with Spring Radishes and Pepper Toast \$3.00

Lobster Chowder with Sherry and Parmesan Toast \$6.50

Cream of Broccoli Soup \$3.00

Three Onion Soup \$3.00

Salad

Garden House Salad of Spring Lettuces with Traditional Garnishes, House Dressing \$4.50

Classic Caesar Salad with a Parmesan Crisp \$5.25

Baby Field Lettuces \$6.00

with Roasted Beets, Walnuts, Green Apple, and Oven-Dried Grapes in a Goats' Cheese Vinaigrette

Baby Spinach \$5.25

with Bacon, Chopped Egg, Sautéed Wild Mushrooms, and Red Onion

Micro Lettuces \$6.00

with Mediterranean Vegetables and Feta Cheese, Lemon/Herb Vinaigrette

Baby Frisee and Red Cabbage Salad with Shallot/Tangerine Vinaigrette \$5.75

* = Vegan option

♥ = Healthy Choice

Contact Us @ 704-790-8646

Entrees

Petit Sirloin Steak \$15.00
with Brown Butter, Asparagus, and White Truffle Oil

Grilled Chicken Breast \$12.00
with Garlic Jus and Cheese Macaroni

Barbecued Salmon \$26.00
with Warm Potato Salad, Feta Cheese, and Roasted Corn Salsa

Grilled Yellowfin Tuna \$21.00
with Couscous, Tomato Coulis, and Greek Olive Tapenade

Roasted New York Strip Loin \$21.00
with Wilted Greens, Black Pepper Sauce, and Roasted Pear

Roulade of Free Range Chicken \$18.00
with Wild Mushroom, Vanilla, and Blackberry Fricassee

Alaskan Halibut \$22.00
sautéed with Artichokes, French Green Beans, Cipolline Onions, and Sun-Dried Tomatoes

Braised New Zealand Lamb Shank \$17.00
with Baby Vegetables, Barolo Wine, and Roasted Pepper/Almond Romesco

Petit Filet Mignon and Butter Poached Shrimp \$28.00
with Asparagus, Prosciutto Ham, and Macaroni

With Mix & Match Plated Events guests design their own main course plates by choosing the center-of-the-plate item, the cooking method, and the sauce. Then simply plug in any two side items. Our staff is happy to help you choose compatible combinations. No more than two main item choices per event. All plates must use the same side items.

Plated Mix and Match Options

Choose 1

- Boneless Chicken Breast \$12.00
- Bone-In Chicken Pieces 11.00
- Sirloin Steak \$13.00
- Flat-Iron Steak \$20.00
- New York Strip Steak \$24.00
- 8 oz Filet Mignon \$29.00
- 6 oz Filet Mignon \$26.00
- 12 oz Ribeye Steak \$26.00
- Center Cut Pork Chop \$17.00
- Pork Tenderloin \$14.00
- Lamb Loin Chop \$17.00
- Lamb Rib Chop \$21.00
- Veal Rib Chop \$41.00
- Salmon Filet \$20.00
- Tuna Steak \$18.00
- Tilapia Filet \$18.00
- Sea Scallops \$27.50
- Jumbo Shrimp \$27.50
- Whole Maine Lobster
(market price)
- Cold Water Lobster Tail
(market price)

Choose 1

- Grilled
- Sautéed
- Roasted
- Braised
- Poached
- Steamed
- Butter Poached

Choose 1

- Red Wine Demi-Glace
- Wild Mushroom Cream
- Rosemary/Dijon Jus
- Natural Jus
- Roasted Garlic Demi-Glace
- Shallot Sauce
- White Wine Butter Sauce
- Red Wine Butter Sauce
- Lemon/Caper Butter Sauce
- Roasted Corn/Chili Cream
- Garlic Butter Sauce
- Tomato Vinaigrette
- Teriyaki Sauce
- Pesto Cream
- Curry Sauce

Choose 2

French Green Beans
Steamed Asparagus
Seasonal Baby Vegetables
Roasted Seasonal Vegetable Medley
Garlicky Creamed Spinach
Honey Glazed Carrots
Squash and Zucchini Angels' Hair
Sautéed Napa Cabbage
Ratatouille

Garlic Mashed Potatoes
Creamy Risotto
Butter Mashed Potatoes
Oven Roasted Potatoes
Wild Rice Pilaf
Jasmine Rice Pilaf
Duchesse Potatoes
Saffron Cous Cous
Quinoa Pilaf

Dessert

Plated Confections

Strawberry Shortcake \$3.50
Homemade sweet biscuits filled fresh strawberries, lavender, and whipped mascarpone

Pavlova \$5.00
Crisp meringue filled with seasonal fruit

Panna Cotta \$5.00
Eggless Italian custard served with seasonal fruit and honey

Flourless Bittersweet Chocolate Cake \$5.50
with berry compote and rosemary honey

Chocolate Roulade \$3.50
Chocolate sponge cake rolled with Swiss buttercream and hazelnuts

Cheesecake \$4.50
Served with seasonal fruit topping

Custom Confections

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.

Sweet Stations

Assorted Mini Desserts and Petit Fours \$4.25
Stand alone little sweets or a perfect accompaniment to a special occasion cake

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