



CÉLINE & COMPANY CATERING

WARM HOSPITALITY
ENTHUSIASTIC SERVICE
UNIQUE FRESH CUISINE

Welcome to your menu planning adventure! We are a classically trained culinary team with a passion for our craft and are here to guide you along this exciting journey. We custom create each final menu, keeping in mind your overall vision, tastes and budget.

We are always happy to accommodate special dietary needs, restrictions and allergies. Please ask about including family and specialty regional recipes

A typical celebration menu includes passed hors d'oeuvres and a buffet, stations or plated courses to qualify as dinner. We generally include two main course protein options along with lavish salads, sides and starches. Also included are fresh locally baked breads with fun flavored butters.

For heavy hors d'oeuvre menus we create a balance of fork friendly items. We include an appropriate amount of food items for the timeframe of the event



HOUSE SPECIALTIES AND GUEST FAVORITES HORS D'OEUVRES

Bacon Wrapped Dates, Local “Goat Lady” Chevre **GF**

Brie and Roasted Apple Canape, “Cinnamon Toast”, Imladris Farm Jam

Little Tostadas, Black Beans, Hearts of Palm Pico, Avocado **Vegan GF**

Little Duck Tostados, Roasted Pineapple Salsa, Cilantro **GF**

Buttery Spanakopita

Proscuitto and Asparagus Phyllo “Cigars”

Carolina Bison Meatball, House Sweet ‘n Spicy Barbeque Sauce

Merguez Spiced Lamb Meatballs, Smoked Tomato Sauce

Short Rib Sliders – Glazed Pork Belly, Gingery Pickles, Sriracha Mayo

Chorizo & Cheddar Stuffed Forest Mushrooms **GF**

Escargot Stuffed Forest Mushrooms, Garlic Herb Butter & Parmesan Breadcrumbs **GF**

Charleston Style Marinated “Pickled” Gulf Shrimp, Capers, Artichoke, Lemon **GF**

Creamy “Shrimp and Grits”, Sherry Butter Sauce & Chives in little cups with little forks **GF**

Cocktail Crabcakes, Roasted Shallot Remoulade, Charred Lemon **GF**

Sesame Seared Ahi Tuna “Nacho”, Wonton Crisp, Seaweed Salad, Wasabi Aioli

Blackened Alligator Quesadillas, Pepper Jack Cheese and Chipotle Crema

Blistered Sweet Potatoes, Roasted Tomato Basil “Pesto”, Toasted Pine Nuts **Vegan GF**

Avocado “Toast”, Grilled Baguette and House Pimento Cheese

Roasted Pepper Hummus, Cucumber Cup, Local Sprouts GF **Vegan GF**

Saffron Dipped “Devilish” Eggs, Local Microgreens **GF**

Soup Shots – Creamy Tomato Soup with Mozzarella en Carroza Dipper, Delicate Crab Bisque **GF**, Butternut Squash Bisque with Toasted Spices **GF Vegan**



HOUSE SPECIALTIES AND GUEST FAVORITES HEAVY HORS D'OEUVRES DISPLAYS

DIPS AND SUCH (All dips are **GF**)

Garden Spinach Dip, Crab and Artichoke Dip, Smoked Pimento Cheese, Zesty **Vegan** Seasonal Hummus, served with Toasted Pita and Pretty Crudité.

COCKTAIL BAGUETTE BITES

Marinated Mozzarella, Roasted Tomatoes, Arugula, Basil, Balsamic Drizzle
Roasted Pork, Caramelized Onions, Provolone, Lusty Monk Mustard Honey
Dijonnaise Shaved Beef Tenderloin, Horseradish Cream, Pickled Peppers and
Arugula, Capicola, Salami, Provolone, Banana Peppers, Crisp Romaine, EVOO &
Vinegar Drizzle

CRAFT CHEESES AND CHARCUTERIE BOARDS – **GF Vegan options**

Breads, Lusty Monk Mustard and Mountain Honey with Fresh Fruit and Jam

LAVISH TOP YOUR OWN GRITS STATION – **GF**

Creamy Artisan Grits, Creole Roasted Shrimp and Savory Short Ribs, Smoky
Bacon, Grilled Onions, Scallions, Fresh Tomatoes, Smoked Cheddar, Andouille
Sausage, Truffle Salt

CHILLED SEAFOOD DISPLAY – **GF**

Fresh Oysters, Old Bay Spiced Shrimp, Sunburst Farms Smoked Trout Dip, Charred
Lemon, Mignonette, Cocktail Sauce

MIXED GRILL SMORGASBORD – **GF except for Baguettes**

Beer Brats, Toasted Garlic Spiced Colossal Shrimp, Herb Marinated Skirt Steak
and Chicken Satay in Peanut Sauce, Grilled Sweet Potatoes & Asparagus,
Carolina Gold Sauce, House Steak Sauce, Baguettes



HOUSE SPECIALTIES AND GUEST FAVORITES CARVING STATION STANDOUTS

House Made Classic Porchetta Pork Roast, Local Cider Mustard Glaze **GF**

Scottish Salmon Baked in Parchment with Charred Lemons, Sweet Onions, Fennel **GF**

Slow Roasted New York Strip Loin, Bordelaise and Horseradish Cream **GF**

Show Stopper! Long Bone Tomahawk Ribeye, House Steak Sauce **GF DF**



HOUSE SPECIALTIES AND GUEST FAVORITES SALADS

SERVED WITH LOCAL BREADS AND FANCY FLAVORED BUTTERS

NUTS AND BERRIES **GF**

Spring Greens, Fresh Berries, Tart Dried Cherries, Pickled Shallots, Crumbled Feta, Candied Carolina Pecans, Maple Champagne Vinaigrette

DELICIOUS LIGHT SPRING SALAD **GF Vegan**

Crips Romaine, Poached Asparagus, Fresh Sweet Peas, Shaved Golden Beets, Peruvian Pearl Peppers, Savory Toasted Pine Nuts, Lemon Vinaigrette

BURRATA, HEIRLOOM TOMATOES AND SUMMER PEACHES **GF**

Arugula, Savory Toasted Pumpkin Seeds, Asheville Microgreens and Edible Flowers, Orange Oil, White Balsamic Glaze

CLASSIC WEDGE

Baby Iceberg, Colorful Grape Tomatoes, Roasted Peppers, Crispy Bacon and Buttermilk Herb Dressing

MASSAGED LOCAL KALE **GF Vegan**

Charred Oranges, Tart Dried Cherries, Pickled Red Onions, Candied Pistachios, White Balsamic Reduction

QUINOA SALAD **GF Vegan**

Tamari Roasted Cashews, Sesame, Broccoli, Celery and Red Cabbage, Flash Fried Chickpeas



HOUSE SPECIALTIES AND GUEST FAVORITES ENTREES & ACCOMPANIMENTS

BEEF

Rosemary and Garlic Roasted Beef Tenderloin **GF**
Sauce Au Poivre, Chimichurri, Horseradish Cream

Tender Braised Boneless Short Ribs **GF**
Red Wine, Fresh Herbs, Rich Pan Jus

Hearty Rigatoni Bolognese with Hickory Nut Gap Grassfed Beef

CHICKEN

Stuffed French Style Breast of Chicken
Sweet Onions, Apples, Cornbread, Sage, Pan Gravy

Stuffed French Style Breast of Chicken **GF DF**
Wilted Greens, Fresh Lemon, Oven Dried Tomato Pesto, Toasted Pine Nuts

Coq Au Vin **GF DF**
Tender Chicken Breasts, Forest Mushrooms & Pearl Onions in a Rich Wine Sauce

Picnic Chicken with Honey Ale Sauce

Mojo Marinated Char-Grilled Chicken, Sweet Corn Pepper Relish **GF DF**

Leak and Appalachian Apple Braised Tender Chicken Breasts **GF**

Chicken Fricassee **GF**
Lightly Sautéed, Poached Leeks & Carrots, Light Cream and Vermouth Kissed
Chicken Stock



HOUSE SPECIALTIES AND GUEST FAVORITES ENTREES & ACCOMPANIMENTS

PORK

Pork Tenderloin Roulade

Sautéed Spinach, Smokey Bacon, Metled Onions and Pan Jus

Pork Roast

“Forestiere” Mushrooms, Fresh Tomatoes and Tons of Herbs

Sage, Garlic and Cider Brined Pork Tenderloin

Appalachian Apple and Melted Sweet Onion Sauce

Classic Pork BBQ

Sweet and Smoky House Sauce, Confetti Slaw

Penne Ala Vodka, Hickory Nut Gap Sweet Italian Sausage

SEAFOOD

Toasted Garlic Roasted Fresh Scottish Salmon, Clementine Butter Glaze,
Scallions

Delicate Scottish Salmon, Pink Peppercorn Dill Butter Sauce

Seafood Thermidore

Creamy Bake with Bay Scallops, Crab, Shrimp and Crispy Parmesan Gruyere
Topping

Stuffed Coastal Carolina Flounder, Spinach Oven Dried Tomatoes, Feta, Herbs

Pan Seared Sunburst Fresh Farms Trout over Carolina Pecan Cornbread Stuffing



HOUSE SPECIALTIES AND GUEST FAVORITES ENTREES & ACCOMPANIMENTS

VEGETARIAN

Southern Style Cajun Pasta **Vegan**

Pecan breadcrumbs, Roasted Bell Peppers, Sweet Grape Tomatoes, Wilted Greens

Smoked Forest Mushroom Bourguignon **Vegan GF**

Red wine, Leeks, Colorful Carrots, “Ombre” Smashed Potatoes with Sweet Corn Cream, Peruvian Blue, Sweet, Red & Gold Potatoes

Pepper Pasta **Vegan**

Rigatoni, Garden Peppers, Balsamic Roasted Crimson Onions, Market Zucchini and Yellow Squashes, Colorful Organic Carrots, Toasted Hazelnuts, EVOO, Fresh Basil, Thyme and Toasted Garlic

Four Cheese Cannelloni with Bright Basil Oil

In the Summer with Fresh Local Summer Tomato Sauce

In the Winter with Roasted Butternut and Parmesan Cream



HOUSE SPECIALTIES AND GUEST FAVORITES POPULAR SIDE DISHES

“Sunset” Whipped Potatoes **GF**

Leek and Celery Root Infused Yukon Gold Puree **GF**

Toasted Garlic Smashed Golden Potatoes **GF Vegan**

Jeweled Wedding Rice with Carrots, Almonds, Pistachios, Barberries, Orange and Saffron **GF Vegan**

Forest Mushroom Rice Melange **GF**

Orzo Salad with Arugula, Pine Nuts and Fresh Herbs **Vegan**

Creamy Artisan Grits **GF**

Creamy Succotash with Butter Beans, White Beans, Summer Squash, Sweet Corn and Roasted Peppers **GF**

Baked Zucchini and Yellow Squash, Garden Herbs, Feta, Tomatoes and Olives

Sunburst of Roasted Colorful Seasonal Vegetables **GF**

Sesame Roasted Carrots, Asparagus and Local Shitake Mushrooms with Tamari Roasted Cashews **GF Vegan**



HOUSE SPECIALTIES AND GUEST FAVORITES SWEET TREATS

Shortcake Bar

Fluffy Scratch Shortcakes, “Chocolate Gravy”, Fresh Berries, Caramel Praline Sauce, Chantilly Cream

Assorted Petit Parfait

Flavors Available – Banana Pudding, Passionfruit Betty, Black Forest, **Vegan** Coconut with Roasted Pineapple and Toasted Almonds

Creme Brûlée

Flavors Available – Classic Vanilla Bean, Butterscotch, Dark Chocolate

Chocolate Espresso Pot De Creme **Vegan GF**

Cookies Galore

Including delicious **Vegan** and **Gluten Free** Options

Chocolate Truffle Brownies **GF**

Cupcakes

Flavors Available – Arnold Palmer, Red Velvet with Cream Cheese Frosting, Italian Cream Cake, Dark Chocolate with Hazelnut Buttercream

NY Style Cheesecake Bites

Pies and Tarts

Flavors Available – Butterscotch, Buttermilk, Key Lime, Rustic Apple, Chocolate Derby with Kentucky Bourbon, Grasshopper Ice Box

Seasonal Fruit Crisp or Cobbler, available in **GF Vegan** versions



HOUSE SPECIALTIES AND GUEST FAVORITES LATE NIGHT SNACKS

Crispy & Street Tacos with your favorite fixings **Vegan
and GF options**

Hot Dog Bar with Cocktail Size Nathan Hot Dogs

Little Big Macs

Pigs in a Pretzel, Spicy Mustard

House Made Soft Pretzels with Beer Cheese

Crispy Potato Skins with Jalapeno Sour Cream and
Smoked Cheddar