

OFF-SITE CATERING MENUS

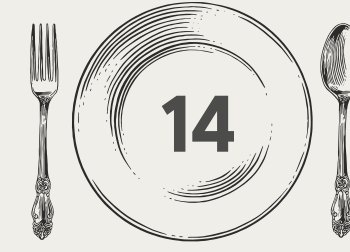
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WHO WE ARE

who we are

With more than 15 years of catering experience, 128 South's full-service catering will make your next event truly exceptional. We offer On-Site and Off-Site services which means we can cater for you at our venues, one of the area's other local venues, or in the privacy of your own backyard. Our professional staff will ensure everything is perfect so you can relax and enjoy the gathering.

Our exceptional food, five-star customer service, and true Southern hospitality will set the stage for a truly memorable event. Take a minute to peruse our catering menus. If you don't see what you're looking for, let us know...we are happy to create a custom menu for your event. We look forward to working with you.



CHOOSE YOUR HORS D'OEUVRES

SEAFOOD

Mini Crab Cakes with Lemon Basil Aioli
Bacon-Wrapped Shrimp
Sesame Tuna Sashimi in Cucumber Cups
Coconut Shrimp with Citrus Pineapple Sauce
Bacon-Wrapped Scallops
Poached Shrimp Salad Crostini
Sesame Seared Tuna with Asian Napa Slaw
Smoked Salmon Cucumber Cups
Shrimp Cocktail Shooters
Shrimp Wontons

POULTRY

Housemade Chicken Empanadas
Maple-Glazed Mini Chicken & Waffles
Jamaican Jerk Chicken Skewer
Chicken Salad Phyllo Cups
White Truffle Deviled Eggs

BEEF / PORK / LAMB

Housemade Beef & Chorizo Empanadas
Lamb Lollipops with Mint Pesto
Roast Beef, Goat Cheese & Arugula Crostini
Ham Biscuits with Dijon Mustard
Hand-rolled Pork & Shrimp Mini Eggrolls
Red Curry Beef Satay
Asian Style Meatballs
Classic Beef Sliders
Kofta Meatballs

VEGETABLE

Ricotta with Roasted Tomato Jam Crostini
Spanakopita - Spinach & Feta Phyllo Pies
Mac & Cheese Bites
Mushroom Bruschetta
Gorgonzola and Pine Nut Stuffed Endive
Roasted Vegetable & Olive Canapé
Fresh Mozzarella, Basil, and Tomato Bruschetta
Jalapeño Grit Cakes
Harissa Veggie Kabobs

PLATTERS & DISPLAYS

ITEMS CAN BE ADDED TO ANY MENU STYLE (BUFFET, PLATED OR STATIONED) OR ORDERED FOR PICK-UP FOR A MINIMUM OF 25 PEOPLE



CLASSIC FRUIT & CHEESE

Artisan cheese & fruit served with bread & crackers

GATHER & GRAZE

A variety of dried and cured meats, aged, semi-soft & gourmet cheeses, mixed nuts and dried fruits, assorted mustard, roasted garlic & white bean hummus, sweet fig jam, grapes, sliced fruit, olives, crostinis, artisan crackers and bread

COLD VEGETABLE CRUDITES

Assorted Seasonal Vegetables served with Housemade Ranch Dip & Classic Hummus

HOT & COLD

Spinach & Artichoke Dip with Crostini
Crab Dip with Old Bay Crostini
Pimiento Cheese with Toasted Flatbread
Cold Vegetable Crudites with Ranch Dip

SMOKED SALMON

Smoked Salmon, Cream Cheese, Crostini
& Accompaniments

RAW BAR

Crab claws, house-poached shrimp cocktail, raw oyster on the half shell, cocktail sauce, mignonette, lemons



PLATTERS & DISPLAYS cnt.

SHRIMP & GRITS BAR

Creamy cheddar grits & seasoned shrimp
Toppings include: bacon, sauteed mushrooms,
chives, shredded cheddar & hot sauce

MAC & CHEESE BAR

Housemade Mac & Cheese
Toppings include: bacon, scallions, diced
tomatoes, jalapeños & sriracha

MASHED POTATO BAR

Creamy Mashed Potatoes
Toppings include: butter, sour cream, bacon, chives,
shredded cheddar cheese, salsa, broccoli & blue
cheese crumbles

GARDEN GREENS

with Grilled Vegetable
Crudités with Balsamic
Reduction

and choice of two (2) salads:

Mixed Green Salad with Homemade
Balsamic Vinaigrette
Classic Caesar with Shaved Parmesan
Farm-to-Table Salad (Seasonal)
Tomato, Cucumber & Feta Salad
Beet & Arugula Salad
Quinoa Salad with Tomato Vinaigrette
Fattoush

SLIDERS

Choice of two (2):

Classic,
Cuban,
Pulled Pork,
Nashville Hot fried Chicken
Chicken Salad

POPCORN BAR

Choice of two (2) Popcorn Flavors:
White Salted; Carmel; White Cheddar, **or** Confetti
Custom colors available upon request

S'MORES BAR

Graham Crackers, Hershey's Chocolate Bars,
and Marshmallows

MILK & COOKIES

Choice of two (2) Cookie Flavors:
Blueberry Lemon, Snickerdoodle,
Salted Caramel or Chocolate Chunk
and
Chilled Mini-Milk Cartons

PRETZEL BAR

Hot Pretzels with Mustard & Beer Cheese Sauce

LATE-NIGHT SNACKS

Mac n' Cheese Bites
Hot Salted Pretzels with Mustard
and
Classic Sliders **or** Flatbread Pizzas



BUFFET STYLE

OPTION 1

- (1) choice of salad
- fresh bread & butter
- (2) entree selections
- (2) side selections

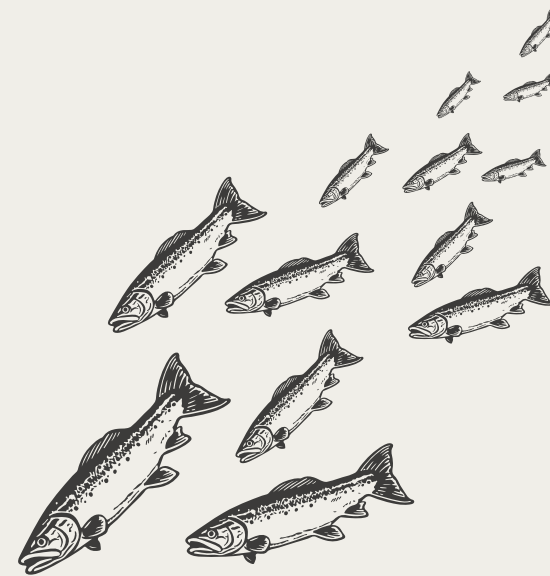
OPTION 2

- (1) choice of salad
- fresh bread & butter
- (3) entree selections
- (2) side selections

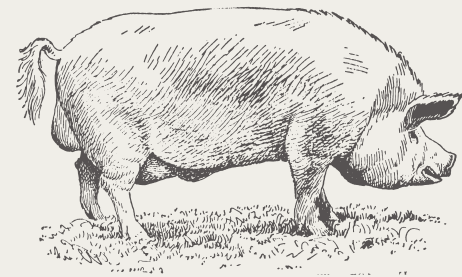
BUFFET SELECTIONS



- Free-Range Slow-Roasted Chicken
- 128 South Fried Chicken
- Grilled Chicken with Spinach & Feta
- Southern-Style Chicken Marsala
- Southern-Style or Traditional Chicken Piccata
- Chicken Confit
- Chicken with Tomato Fondue
- Smoked BBQ Chicken



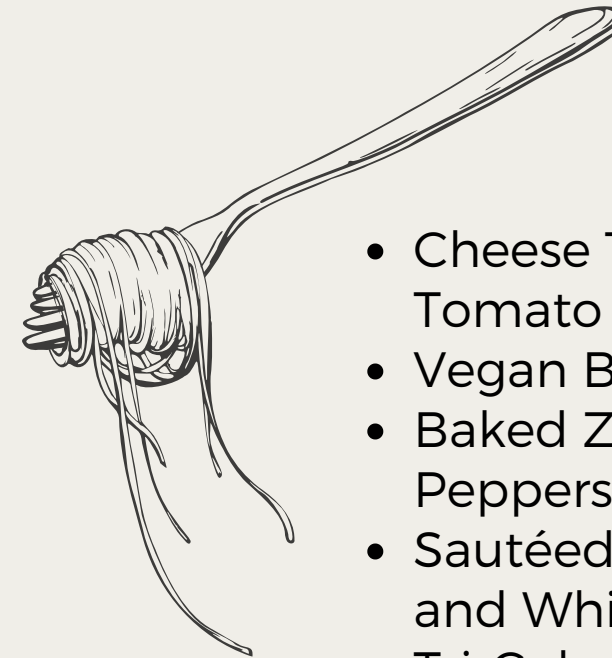
- Grilled Salmon with Thyme Lemon Burre Blanc
- Asian BBQ Salmon
- Mediterranean Mahi
- Fried Catfish with Tartar Sauce
- 128 South Crab Cakes
- Seared Grouper with Crispy Prosciutto
- Pan Seared Salmon Piccata
- Southern Shrimp & Grits
- Pan Roasted Salmon with Coconut Curry



- Roasted Pork Loin with Granny Smith Applesauce
- Tuscan Pork Loin Roasted Tomatoes & Parmesan
- Chili Lime Pork Loin with Salsa Verde
- Garlic Rosemary Pork Loin with Berry BBQ Sauce
- Pulled Pork BBQ
- BBQ Pork Ribs



- Blackened Flank Steak with Creamy Horseradish
- Beef tips with Wild Mushrooms
- Herb Roasted Beef Tenderloin*
- Prime Rib*



- Cheese Tortellini with Truffle Chicken, Asparagus & Tomato
- Vegan Bolognese
- Baked Ziti with Italian Sausage & Roasted Red Peppers
- Sautéed Shrimp & Penne Pasta with Pancetta, Peas, and White Wine Cream Sauce
- Tri-Colored Tortellini with Basil Pesto & Parmesan (Optional - Grilled Chicken)



THEMED STATIONS

For the culinary food tour experience, choose from a variety of stations.

We recommend three (3) stations to provide a variety of options for your guests.

**TWO (2)
STATION
MINIMUM.
INDIVIDUAL
STATIONS CAN
BE ADDED TO
ANY MENU.**

***INDICATES CHEF-ATTENDED STATION**

CHOOSE YOUR THEMED STATIONS

COCKTAIL HOUR

Asian Meatballs **or** Chicken Salad Phyllo Cups
Smoked Salmon Cucumber Cups **or** Coconut Shrimp
Roasted Vegetable & Olive Canape **or** Mushroom Bruschetta
AND

Grazing Table - A variety of dried and cured meats, aged, semi-soft and gourmet cheeses, mixed nuts and dried fruits, mustard, fig jam, fruit, olives, crostini's, artisan crackers and bread

LOW-COUNTRY BOIL

Classic Seafood Boil with Seasonal Local Seafood, Sausage, Corn and Potatoes served with Cocktail Sauce

BBQ Chicken **or** Pulled Pork

AND

Southern-Style Green Beans & Bacon-Cilantro Red Potato Salad

ASIAN INFLUENCE

Wonton Shrimp

SELECT FROM THE LIST BELOW:

Seaweed Salad **or** Asian Slaw

AND

Ginger & Scallion Beef **or** Sticky Chinese Spareribs **or** a Poke Bowl Bar - Salmon **or** Tuna, Sticky Rice, Edamame, Mango, Avocado, Pickled Ginger, Wasabi, Ponzu, Kimchi Dressing & Toasted Sesame

SOUTHERN SOIREE

Country Biscuits

SELECT FROM THE LIST BELOW:

Southern Fried Chicken **or** BBQ Chicken **or** Southern-Style Shrimp & Grits **or** Pulled Pork

AND

Mac & Cheese **or** Mashed Potatoes **or** Sweet Potatoes

AND

Southern-Style Green Beans **or** Collards **or** Brussel Sprouts

MEDITERRANEAN

Rack of Lamb*

AND

Mediterranean Quinoa **or** Mujadara

AND

Tomato, Cucumber & Feta Salad

VIVA ITALIA

Toasted Garlic Bread

SELECT ONE FROM THE LIST BELOW:

Chicken Parmesan with Penne **or** Pasta & Meatballs **or** Baked Ziti with Italian Sausage & Roasted Red Peppers

AND

Classic Caesar **or** Mixed Green Salad

SOUTH OF THE BORDER

Fresh Guacamole & Pico de Gallo with Tortilla Chips

SELECT FROM THE LIST BELOW:

Elote Mexican Street Corn **or** Gallo Pinto & Pepper Relish

AND

Quesadillas (Choice of Beef or Chicken) with Sour Cream, Pico de Gallo, Guacamole & Salsa

OR

Taco Bar - (Choice of Beef or Chicken), Crispy Shells, Soft Tortillas, Guacamole, Shredded Cheese, Sour Cream, Onions, Salsa, Lettuce & Tomatoes

HUDSON RIVER VALLEY

Beef Tenderloin* with Creamy Horseradish & Rolls

AND

Herb-Roasted Potatoes **or** Garlic Roasted Mashed Potatoes

AND

Haricot Verts **or** Chef's Seasonal Vegetables

SLIDER STATION

with choice of mac and cheese bar or mashed potato bar

CHOICE OF TWO (2):

Classic, Cuban, Pulled Pork, Nashville Hot Fried Chicken or Chicken Salad

AND

Creamy Mashed Potatoes

Toppings: butter, sour cream, bacon, chives, shredded cheddar, salsa, broccoli & blue cheese crumbles

OR

Housemade Mac n' Cheese

Toppings: bacon, scallions, diced tomatoes, jalapeños & siracha

PLATED DINNERS

**SELECT TWO (2) or (3) ENTREES FOR YOUR
GUESTS TO CHOOSE FROM.**

All are served with:

(1) choice of soup **or** salad

& fresh bread

and

chef's choice accompaniments

**OR ASK FOR DETAILS ABOUT OUR
DUO-PLATES!**

**FINAL
HEADCOUNT
& ENTREE
SELECTIONS
MUST BE
PROVIDED 14
DAYS PRIOR
TO THE
EVENT DATE**



CHOOSE YOUR PLATED DINNER ENTREES

INCLUDES SOUP OR SALAD AND CHEF-PAIRED ACCOMPANIMENTS

POULTRY | DUCK

Free-Range Slow-Roasted Chicken
Southern-Style Chicken Marsala
Chicken Piccata
Chicken Cordon Bleu
Chicken with Tomato-Goat Cheese Fondue
Duck Breast with Fruit Chutney

SEAFOOD

Mediterranean Mahi
Pan Seared Salmon Piccata
Grilled Salmon, Thyme Lemon Beurre Blanc
Southern Shrimp & Grits
128 South Crab Cakes
Seared Grouper with Crispy Prosciutto
6oz Cold Water Lobster Tail

BEEF | PORK

Ribeye
NY Strip - Dry Rub
Herb Roasted Beef Tenderloin
Roasted Pork Loin, Granny Smith Applesauce
Garlic Rosemary Pork Loin, Berry BBQ Sauce

PASTA

Cheese Ravioli with Truffle Chicken, Asparagus & Tomato
Shrimp & Penne with Pancetta, Peas, & White Wine Sauce
Tri-Colored Tortellini with Basil Pesto & Parmesan

DUO PLATES

Petite Beef Tenderloin & 128 South Crab Cake
Chicken & 128 South Crab Cake
Petite Beef Tenderloin & Grilled Salmon
Petite Beef Tenderloin & Lobster Tail

SALADS & SOUPS & SIDES



mixed green salad with
homemade balsamic vinegar

classic caesar with
shaved parmesan

farm-to-farm table
salad (seasonal)

beet & arugula salad

quinoa salad with
tomato vinaigrette

fattoush



tomato basil

french onion

chicken tortilla

clam chowder

broccoli cheese



haricot verts
chef's choice seasonal vegetable
roasted brussels sprouts
southern style collards
charred cauliflower with crispy bacon
slow-cooked baby lima beans
roasted asparagus with lemon butter
broccoli with fresh herb garlic butter
southern style green beans
truffle cream corn
herb roasted potatoes
mac & cheese
roasted garlic mashed potatoes
twice baked potatoes
loaded mashed potatoes
mashed potatoes & gravy
potato au gratin
scallop potatoes
lobster mac & cheese
sweet potatoes
veggie fried rice

BRUNCH BUFFET

A STEP UP

Orange Juice, Water, & Coffee
Seasonal Fruit & Yogurt
Breakfast Breads, Muffins &
Pastries
Scrambled Eggs
Sausage and Bacon
Home fries, Hash browns, **or**
Grits

THE CLASSIC

Orange Juice, Water, & Coffee
Seasonal Fruit & Yogurt
Breakfast Breads, Muffins
& Pastries
Scrambled Eggs
Sausage and Bacon
Home fries, Hashbrowns, **or** Grits
Chef's Choice Frittata
Cinnamon French Toast

PERFECT BRUNCH

Orange Juice, Water, & Coffee
Seasonal Fruit & Yogurt
Breakfast Breads, Muffins
& Pastries
Chef's Choice Frittata
***Chef-Attended Omelet Station**
Home fries, Hashbrowns, **or** Grits
Sausage and Bacon
Belgian Waffles

CHAMPAGNE BAR OR BLOODY MARY BAR

Champagne Bar with assorted juices and fresh berries

OR

Bloody Mary Bar with horseradish, hot sauce, olives, bacon, celery, etc.

(Only available in conjunction with an attended Brunch Menu)

***INDICATES CHEF-ATTENDED STATION**

**CLICK HERE TO
EXPLORE OUR
MENU ITEMS**




LET'S
WORK
TOGETHER


Questions?

We can help.
If you have any questions, concerns,
or special requests, we are here to
make your special day AMAZING!

XOXO
The 128 South & Bakery 105 Team

 910.399.1709

 info@128southevents.com

 @128south