

MENU INFO & PRICING

128 SOUTH CATERING

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WHO WE ARE



THEMED STATIONS



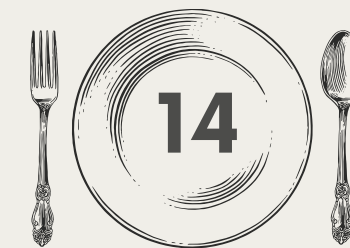
BRUNCH BUFFET



**CHOOSE YOUR
HORS D'OEUVRES**



PLATED DINNER



A LA CARTE



BUFFET



**SALADS, SOUPS
& SIDES**



**EXPLORE OUR
MENU**

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

PASSED

Chicken Salad Phyllo Cups
White Truffle Deviled Eggs
House-made Chicken Empanadas
Maple-Glazed Mini Chicken & Waffles
Jamaican Jerk Chicken Skewer
Roast Beef, Goat Cheese, Arugula Crostini
Asian Style Meatballs
House-made Beef & Chorizo Empanadas
Lamb Lollipops (Smkt)
Hand-rolled Pork & Shrimp Mini Eggrolls
Red Curry Beef Satay
Classic Beef Sliders
Shrimp Wonton
Mini Crab Cakes
Bacon-Wrapped Shrimp
Sesame Tuna Sashimi Cucumber Cups

Bacon-Wrapped Scallops (+\$1.5 pp)
Sesame Seared Tuna, Asian Napa Slaw
Shrimp Cocktail Shooters
Coconut Shrimp
Poached Shrimp Salad Crostini
Smoked Salmon Cucumber Cups
Ricotta & Roasted Tomato Jam Crostini
Mac & Cheese Bites
Mushroom Bruschetta
Roasted Vegetable & Olive Canapé
Mozzarella, Basil, & Tomato Bruschetta
Spanakopita
Gorgonzola & Pine Nut Stuffed Endive
Kofta Meatballs
Jalapeño Grit Cakes
Harissa Veggie Kabobs

STATIONED

COLD VEGETABLE CRUDITÉS

Assorted Seasonal Vegetables served with
Housemade Ranch Dip & Classic Hummus

CLASSIC FRUIT & CHEESE

Artisan Cheese & Fruit Served with
Bread & Crackers

HAM BISCUITS

with Dijon Mustard

DUO OF DIPS

Spinach & Artichoke Dip with Crostini
Pimiento Cheese with Toasted Flatbread

SLIDERS

Choice of two (2):

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

BUFFET

\$46 PER PERSON

3) Passed Hors d'oeuvres
Mixed Green Salad &
Fresh Bread
(2) Entree Selections
(2) Accompaniments

\$52 PER PERSON

(3) Passed Hors d'oeuvres
*Classic fruit & Cheese
display
Mixed Green Salad &
Fresh Bread
(2) Entree Selections
(3) Accompaniments

\$60 PER PERSON

(3) Passed Hors d'oeuvres
*Classic fruit & Cheese
display
Mixed Green Salad &
Fresh Bread
(3) Entree Selections
(3) Accompaniments

*GRAZING TABLE UPGRADE +\$10 PP

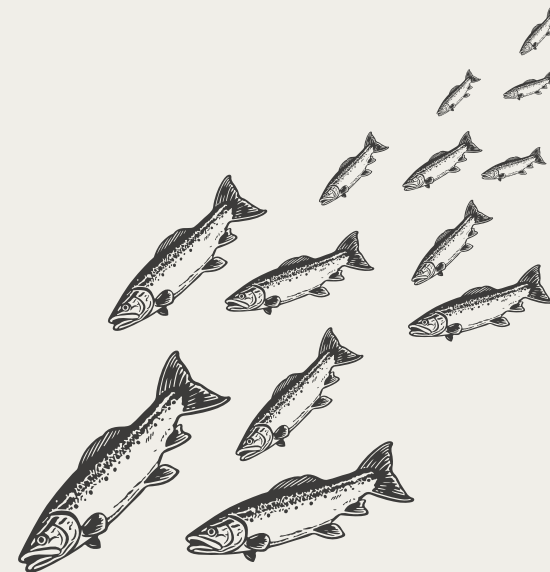
BUFFET AVAILABLE "FAMILY-STYLE"
(+ \$7.5 PER PERSON)

NC sales tax & service charge not included in price per person

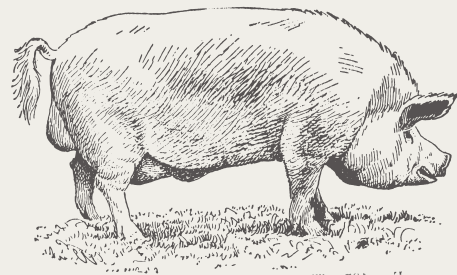
CHOOSE YOUR BUFFET ENTREES



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



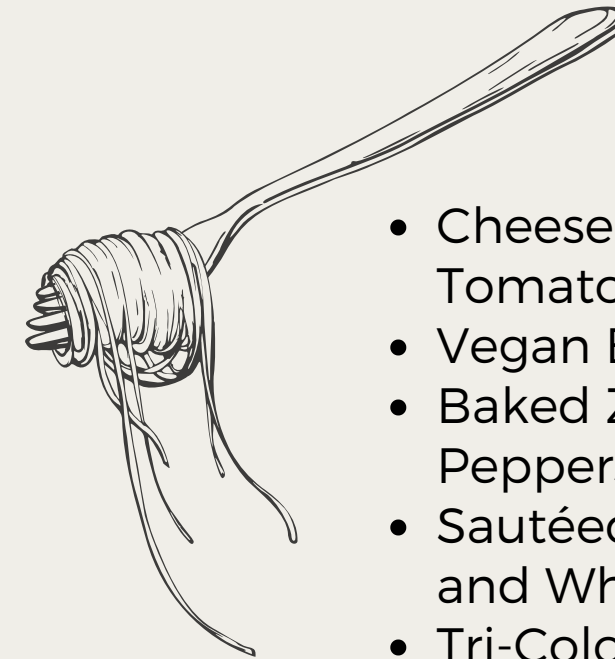
- Grilled Salmon with Thyme Lemon Burre Blanc
- Asian BBQ Salmon
- Mediterranean Mahi
- Fried Catfish with Tartar Sauce
- 128 South Crab Cakes (+\$mkt pp)
- Seared Grouper with Crispy Prosciutto (+\$mkt pp)
- Pan Seared Salmon Piccata
- Southern Shrimp & Grits
- Pan Roasted Salmon with Coconut Curry
- Low Country Boil - Shrimp, Andouille Sausage, Corn & Potatoes



- 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* (+\$11.00 pp)
- Prime Rib* (+\$11.00 pp)



- 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

\$52 PER PERSON

(3) Passed Hors d'oeuvres
(2) Stationed Hors
d'oeuvres
(2) Trend Stations

\$64 PER PERSON

(3) Passed Hors d'oeuvres
(2) Stationed Hors
d'oeuvres
(3) Trend Stations

NC SALES TAX & SERVICE CHARGE NOT INCLUDED IN PRICE PER PERSON

CHOOSE YOUR THEMED STATIONS

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

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

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

MEDITERRANEAN | (+\$MKT)

Rack of Lamb*

AND

Mediterranean Quinoa **or** Mujadara

AND

Tomato, Cucumber & Feta Salad

HUDSON RIVER VALLEY | (+\$11 PP) *

Beef Tenderloin* with Creamy Horseradish & Rolls

AND

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

AND

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

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

SLIDERS STATION

with choice of mac and cheese bar or mashed potato bar

CHOICE OF TWO (2):

Classic, Cuban, Pulled Pork or Nashville Hot Fried Chicken

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

SOUP & SAMMIES *

Bacon, Tomato & Cheddar Grilled Cheese

Basil Pesto, Mozzarella & Tomato Grilled Cheese

Brie, Apple & Chicken Grilled Cheese

AND

Choice of (1) of our Housemade Soups

***INDICATES CHEF-ATTENDED STATION; CHEF FEE APPLIES**



PLATED DINNERS

**SELECT TWO (2) ENTREES FOR YOUR GUESTS TO CHOOSE FROM.
(+ \$6 PP FOR CHOICE OF 3RD ENTREE)**

Plated Meals are Priced by the entree.

All are served with:
(1) choice of soup **or** salad
& fresh Bread
and
chef's choice accompaniments

**FOR COCKTAIL
HOUR**

+\$8 per person
(3) Passed Hors
d'oeuvres

OR

+\$12 per person
(5) Passed Hors
d'oeuvres

CHOOSE YOUR PLATED DINNER ENTREES

INCLUDES SOUP OR SALAD AND CHEF-PAIRED ACCOMPANIMENTS

POULTRY | DUCK

Free-Range Slow-Roasted Chicken | \$37

Southern-Style Chicken Marsala | \$37

Chicken Piccata | \$37

Chicken Cordon Bleu | \$39

Chicken with Tomato-Goat Cheese Fondue | \$39

Duck Breast with Fruit Chutney | \$44

SEAFOOD

Mediterranean Mahi | \$45

Pan Seared Salmon Piccata | \$39

Grilled Salmon, Thyme Lemon Beurre Blanc | \$39

Southern Shrimp & Grits | \$36

128 South Crab Cakes | \$mkt

Seared Grouper with Crispy Prosciutto | \$mkt

6oz Cold Water Lobster Tail | \$mkt

BEEF | PORK

Ribeye | \$48

NY Strip - Dry Rub | \$48

Herb Roasted Beef Tenderloin | \$48

Roasted Pork Loin, Granny Smith Applesauce | \$34

Garlic Rosemary Pork Loin, Berry BBQ Sauce | \$34

DUO PLATES

Petite Beef Tenderloin & 128 South Crab Cake | \$mkt

Chicken & 128 South Crab Cake | \$mkt

Petite Beef Tenderloin & Grilled Salmon | \$51

Petite Beef Tenderloin & Lobster Tail | \$mkt

PASTA

Cheese Ravioli with Truffle Chicken, Asparagus & Tomato | \$37

Shrimp & Penne with Pancetta, Peas, & White Wine Sauce | \$36

Tri-Colored Tortellini with Basil Pesto & Parmesan | \$34

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
poblano mashed potatoes
twice baked potatoes
loaded mashed potatoes
mashed potatoes & gravy
potato au gratin
scallop potatoes
lobster mac & cheese (+Smkt)
sweet potatoes
veggie fried rice

BRUNCH BUFFET

A STEP UP | \$19.50

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

THE CLASSIC | \$25.50

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 | \$30

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 | \$18

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)

Pricing (\$18) is based on a two hours.

***INDICATES CHEF-ATTENDED STATION; CHEF-FEE APPLIES**

A LA CARTE

PRICED PER PERSON. ITEMS CAN BE ADDED TO ANY MENU STYLE.

CRAB DIP | \$MKT

Old Bay Crostini

SMOKED SALMON | \$12

Smoked Salmon, Cream Cheese, Crostini
& Accompaniments

RAW BAR | \$MKT

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

GATHER & GRAZE | \$16.75

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

GARDEN GREENS | \$8.5

Choice of two (2) Salads:

Mixed Green Salad
Classic Caesar
Farm-To-Table Salad (Seasonal)
Tomato, Cucumber, & Feta Salad
Beet & Arugula Salad
Quinoa Salad
Fattoush
and

Grilled Vegetable Crudités with
Balsamic Reduction

S'MORES BAR | \$6.75

Graham Crackers, Hershey's Chocolate
Bars,
and Marshmallows

MILK & COOKIES | \$7.75

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

PRETZEL BAR | \$6.75

Hot Pretzels with Mustard & Beer Cheese Sauce

POPCORN BAR | \$5.50

Choice of two (2) Popcorn Flavors:

White Salted; Carmel; White Cheddar, **or** Confetti

Custom colors available upon request

LATE-NIGHT SNACKS | \$18

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




**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