

Fall/Winter Plated Dinner

PASSED HORS D'OEUVRE

Pipette of tomato soup topped with a rosemary Parmesan grilled cheese bite

Fried Pamlico Sound oyster served on the shell with a white cocktail sauce

Mini shredded duck confit taco with sweet and sour red cabbage and edamame cream

SALAD

Spinach topped with crispy sweet potato, blackberries, and goat cheese.
Served with a honey-lemon vinaigrette.

ENTRÉE

Braised beef short ribs with a red wine demi-glaze. Served with roasted winter root vegetables and Anson Mills gouda grits, topped with crispy parsnip

DESSERT

Krispy Kreme Bread Pudding with a Vanilla Bean Creme Anglaise



HL CATERING COMPANY
We put the delicious in your party!