



919-872-5600

252-747-4492

Fax: 252-747-4501

www.scarboroughfarecatering.com

Scarborough Fare Catering provides exceptional food, meticulous planning, and thoughtful, professional service. Since 1998, Scarborough Fare has offered full service catering to Eastern North Carolina from the Triangle to the beaches. Scarborough Fare provides catering for wedding receptions, rehearsal dinners, corporate events, cocktail parties, and galas. Whether your event is for twenty or 2000, Scarborough Fare Catering can provide you with wonderful food, great service, beautiful linens, glassware and china, tables, tents, and bartending.

Prices are based on customer's chosen menu and number of guests along with any other items including linens, beverages, tables, chairs, or any items Scarborough Fare must provide. Please contact us for pricing. We are happy to design a menu for you or answer any questions about our menu offerings. Menu options are endless as Scarborough Fare enjoys cooking from over 750 cookbooks thus it is impossible to list all the menu options below.

Lite Luncheon Fare

Sandwiches (Breads include croissants, bagels, tortillas, assorted kaisers, sour dough, white, wheat, pumpernickel, French, Focaccia, & Ciabatta)

Black Forest Ham, Turkey, &/or Roast Beef

Warm Roast Beef, Caramelized Onions, Roasted Red Pepper

Barbecued Pork Tenderloin on Freshly Baked Kaiser with Barbeque Ranch Sauce

Ham & Turkey Club

BLT

Homestyle Chicken Salad

Tuna Salad

Buffalo Chicken

Chicken Cordon Bleu

Pimento Cheese

Cucumber

Salads & Soups

Homestyle Chicken Salad

Chicken Salad with Grapes & Toasted Pecans

Shrimp Salad

Shrimp Louie

Grape Salad

Garden Vegetable Potato Salad

Shredded Cole Slaw with Celery Seed

Pistachio Salad

Bowtie Pasta Salad

Fresh Fruit Salad with Poppyseed Dressing

Layered Fruit Salad w/ Whipped Pear Sauce

Mandarin Orange & Mixed Green Salad, Blue Cheese, Red Onion, Balsamic Vinaigrette

Red Wine Poached Pear Salad, Blue Cheese, Candied Walnuts

Gorgonzola & Pecan Crunch Salad with Hazelnut Vinaigrette

Spinach, Cured Ham, & Goat Cheese Salad with Hazelnut & Honey Dressing

Layered Southwestern Salad with Creamy Cilantro Dressing

Caprese Salad – Tomato, Basil, Fresh Mozzarella

Cobb Salad

Couscous Salad with Feta & Fresh Mint

Asparagus with Tomato Relish

Warm Goat Cheese

Celery Root w/ Apples Walnuts & Blue Cheese

Tomato Steak w/ Baked Goat Cheese & Herb

Avocado & Sweet Onion

Orange, Red Onion & Mint Salad

Chilled Zucchini Soup

Seafood Gazpacho – chilled clamato juice, onion, avocado, cucumber, cilantro, shrimp, crab

Tomato basil bisque

Taco Soup

Vegetable Beef
Clam Chowder
Corn & Crab Chowder
Chili with Black Beans & Kidney Beans with Sour Cream, Chives, & Cheddar
Chicken Tortilla Soup

Luncheon or Dinner Buffets or Plated Meals

Chicken & Poultry Entrees:

Barbecued chicken
Southern fried chicken
Garlic herb baked chicken w/ Cream Sauce
Stuffed chicken breast – Filled w/ Prosciutto, Swiss, & Herbs
Chicken Virginian – Butterflied Chicken Breast Filled w/ Country Ham, Wrapped in Bacon, & Baked in a Mushroom Cream Sauce
Marinated Chicken Strips with Peppers, Onions, & Monterey jack
Chicken & Mushroom Crepes in Cream Sauce
Chicken Cordon Bleu
Chicken Florentine & Light Cream Sauce
Chicken Thighs with Braised Leeks & Dijon Mustard
Coq au vin – Braised chicken in wine, stock, mushrooms, pearl onions, bacon, herbs
Chicken Breast Topped with Swiss Cheese, Baked in a White Wine Cream Sauce
Sesame Chicken
Tortilla Chicken Casserole
Chicken & Dumplings
Sweet & Spicy Chicken Curry
Champagne Chicken
Freshly Grilled Orange Glazed Chicken Breast with Fresh Thyme
Turkey with Mole Rub
Citrus Brined Turkey – brining makes all the difference in achieving moist, tender results

Beef Entrees:

Beef Tenderloin Tips in Mushroom Sauce Or Spiced Bourbon Sauce
Herb Encrusted Beef Tenderloin, Horseradish Sauce, Red Wine Sauce, or Mushroom Demi Glace
Herb Encrusted Prime Rib of Beef Au Jus
Beef Bourguignon- Red Wine, Stock, Celery, Onion, Garlic, Bay Leaves, Thyme, Parsley, served over Red Skin Mashed Potatoes with Gouda and Cream
Filet Mignon with Mushroom Demi Glace
Beef & Vegetable Kabobs
Herb Encrusted Roast Beef (Top Butt)
Braised Short Beef Ribs – red wine (or Guinness beer), garlic, tomatoes, served over Red Skin Mashed Potatoes with Gouda and Cream
Marinated Stuffed Filet of Beef- Mushrooms, Green Onions, Parsley
Chipotle Marinated Flank Steak, Corn Relish
Grilled Skirt Steak & Peaches

Pork Entrees:

Black Forest Ham
Cider Braised Ham with Apple Onion Compote
Brown Sugar Glazed Steven's Country Ham
Barbecued Ribs or Memphis Style w/BBQ sauce
Bourbon Spiced Pork Tenderloin with Apple Chutney
Stuffed Pork Tenderloin with Bacon & Apple Riesling Sauce – Stuffing of Sausage, Apple, Garlic, Thyme, Sage, Goat Cheese
Wild Mushroom Stuffed Herb Crusted Pork Loin
Pecan Crusted Pork Loin Roast with Bourbon Pan Gravy
Eastern NC Barbequed Pork
Collard Wrapped Pork Butts with Hot Paprika Rub & White Wine Vinegar Sauce
Braised Pork Shanks – Onion, Carrots, Celery, Garlic, White Wine, Chicken Stock, Rosemary, Bay Leaves and Thyme
Moroccan Spiced Pork & Red Pepper Brochettes
Hoison and Honey Glazed Thick Cut Pork Chops
Country Quiche- Bacon Monterey Jack, Cheddar & Thyme

Lamb Entrees:

Rack of Lamb, Freshly Grilled & Sliced (served with mint sauce, rosemary butter, mango salsa, or red wine sauce)
Roasted Butterflied Leg of Lamb
Lamb Stew – Braised Lamb with Wine, Stock, Celery, Onion, Garlic, Herbs, Butternut Squash, Served Over Red Skin Mashed Potatoes
Braised Lamb Shanks

Pasta Entrees:

Shrimp Scampi w/linguine
Meat Lasagna or Eggplant Lasagna
Seafood Pasta with Tuscan Hot Oil- Shrimp, Mussels, Sea Scallops, Red Snapper
Pasta with Tuscan Ragu
Penne Pasta w/ Southwestern Alfredo, Roasted Corn & Peppers, Black Beans, Fresh Cilantro, Parmesan
Spinach Ravioli, Creamy Alfredo, Wilted Spinach, Fresh Tomatoes, Parmesan
Bowtie Pasta, Cream, Pancetta, Shallots, Peas, Parmesan
Bowtie Pasta with Basil Oregano Sauce
Pine nut OR Hazelnut Pesto with Pasta & Fresh Parmesan

Seafood Entrees:

Low Country Boil – Shrimp, Crab, Sausage, Potatoes, Corn, Onions, Herbs
Flounder w/ Scallop Stuffing
Bloody Mary Marinated & Freshly Grilled Halibut
Spicy Shrimp Skewers

Lump Crab Cakes w/ Lemon Dill Sauce
 Spicy Shrimp & Creamy Grits
 Poached Salmon with Tarragon Sauce
 Salmon with Grits and Caper-Cream Sauce
 Grilled Marinated Grouper
 Grouper with Pecan Sauce
 Grilled Bourbon Glazed Salmon with Mango Salsa
 Seared Scallops with Tomato Jam, Wilted Spinach
 Deep Fried Soft Shell Crabs
 Cornmeal Crusted Fried Oysters, Housemade Tartar & Cocktail Sauces
 Oyster Bar featuring freshly steamed & shucked oysters & sauces
 King Crab Legs
 Seared Tuna with Soy & Wasabi Sauce

Accompaniments

Red Skin Potato salad	Garden Peas	Rice Pilaf
Cole slaw w/ Celery Seed	Broccoli & cheese Cass	Pineapple Casserole
Marinated Asparagus	Green bean casserole	Fingerling Potatoes
Roasted Asparagus	Elegant Potatoes	Candied yams
Whole Kernel Corn	Baked potatoes	Baby Lima beans
Glazed carrots	Twice baked potatoes	Field peas
Macaroni salad	Scalloped potatoes	Mac n' Three cheese
Green beans	White or Wild Rice	Squash casserole
Sautéed Green Bean Blend	Mexican Fiesta Rice	Choice of Salads – see above
Baked Sweet Potatoes	Mixed Vegetable Casserole	Garlic Red Skin Mashed Pot
Sautéed Asian Asparagus	Corn Pudding	Baked Apples
Roasted Butternut Squash	Creamed Spinach	Seafood Risotto
Caribbean Style Rice & Beans	Wild Rice Pilaf	
Potato Cakes w/ Roquefort Cream		
Tomatoes with Warm Goat Cheese & Spinach Stuffing		
Marinated & Grilled Fresh Vegetables		
Couscous w/ Saffron & Sautéed Zucchini		

Hors d'oeuvres - Specialty Platters OR Displays

Dips w/ Toast Points

Hot Crab
 Hot Crab & shrimp parmesan
 Hot Spinach & artichoke parmesan
 Hot Artichoke
 Hot Spinach & Bacon
 Hot Sausage, Cream Cheese, & Rotel
 Hot Cream Cheese Corn & Jalapeno
 Hot Cheese & Chorizo
 Hot Leek & Goat Cheese
 Chilled Spinach
 Hummus with Tabbouleh

Chilled Curry
Pimento Cheese

Seasonal Fruit Platter or Display

Melons, pineapple, berries, grapes, and other tropical fruit beautifully presented w/ either chocolate fondue or marshmallow cream

Cheese Platter or Display

Assortment of Artisanal Cheeses Served w/ Assorted Crackers &/or Baguettes, Marinated Olives, Fresh & Dried Fruit

Expertly Carved Meat Table or Platter

Your Choice of Herb Encrusted Beef Tenderloin, Standing Rib Roast, Top Butt Sirloin, Bourbon Spiced Pork Tenderloin, Brined & Roasted Turkey Breast, &/or Black Hills Ham Served w/ Assorted Rolls, Fresh Croissants & Spicy Mayonnaise, Fresh Horseradish, Red Pepper Mayonnaise, &/or Spicy Mustard

Colorful Crudités Display, Basket, or Platter

Assortment of Fresh Vegetables with Herb dip overflowing from a Fresh Green lined Basket or Platter Or a Country Garden of Wheatgrass Popping up in Fresh Vegetables

Cocktail Shrimp w/ Sauce

Delicious Seasoned Shrimp Beautifully Presented w/ Cocktail Sauce & Lemon Wedges OR Marinated Shrimp in Oil, Vinegar, Capers, Bay Leaves, Lemon, Onion

Oyster Roast

Deep Fried, Ancho-BBQ or Freshly Steamed Eastern Shore Oysters Hand Shucked & Served w/ Butter, Cocktail Sauce, &/or Tartar Sauce with Crackers

Spicy Shrimp & Grits Station or Passed Hors d'oeuvre

A Southern Favorite! Plump Seasoned Shrimp Sautéed & Bathed in a Spicy Gravy & Served over Creamy Grits or have the Hors d'oeuvre passed to your guests in Mini Martini Glasses w/ Fresh Garnish

Pasta, Pasta, Pasta Station!

Choose from Acclaimed Favorites including our Chef Recommended:

Penne Pasta w/ Southwestern Alfredo, Roasted Corn, Peppers, & Black Beans, Cilantro

Shrimp Scampi w/ linguine

Spinach Ravioli, Creamy Alfredo, Wilted Spinach, Fresh Tomatoes, Parmesan

Bowtie Pasta, Cream, Pancetta, Shallots, Peas, Parmesan

Pine nut OR Hazelnut Pesto with Pasta & Fresh Parmesan

Fresh Cilantro, & Parmesan or Mushroom Ravioli Served w/ Tomato Pesto & Parmesan or

House Made Marinara Served over Your Favorite Pasta—You may even add Sautéed

Mushrooms

Sushi, Sushi, Sushi!

Freshly Prepared Sushi! A Huge Variety to choose from...Everything from Tuna to Red Snapper to Sea Urchin, Scallop, to the Famous Rolls....Philadelphia, California, Tuna, Spider, Cucumber, Shrimp Tempura, Rainbow, and the list goes on! All served appropriately with Chopsticks, Pickled Ginger, Wasabi, & Sauces. Sushi Chefs available to wow guests!

Hors d'oeuvres

Hot Selections

Pea & Shrimp Samosas with Mango Chutney
Pizzettes with Gorgonzola, Tomato, & Basil
Deep fried chicken tenders
Coconut Crusted Chicken Tenders with Apricot-Horseradish Dipping Sauce
Smoked Turkey & Mole Rollups
Shrimp Stuffed Portobello Mushrooms
Tuscan Mushrooms
Roasted Figs w/ Gorgonzola & Prosciutto di Parma
Open Faced Crab & Artichoke Melt
Spicy Shrimp Ball
Stuffed mushroom caps w/ Sausage or Crab
Beef Empanadas
Roasted Fingerling Potatoes w/ Crème Fraiche & Chives
Assorted Petite Quiche
Shrimp & pork eggrolls
Swedish Meatballs with Whole Roasted Mushrooms
Sausage & cheddar cheese balls
BBQ Meatballs
Chicken Satay w/ Peanut Sauce
Bruschetta with Asparagus & Fontina
Beef Satay w/ Peanut Sauce
Crab fritters w/ Creole Sauce
Scallop Fritters, Housemade Tartar Sauce
Roasted Red Pepper & Chevre Bruschetta
Spanakopita
Raspberry & Brie in Phyllo
Crab Cakes w/ Lemon Dill Sauce
Seared Scallops with Tomato Jam or Buerre Blanc Sauce
Seared Tuna with Soy & Wasabi Sauces
Tuna Tartare
Savory Baked Brie
Asparagus Rounds
Sesame Chicken
Artichoke Dip in Wonton Baskets
Seared Beef Tenderloin atop Crusty bread with Horseradish Cream & Watercress
Pork & Red Pepper Skewers with Mango Salsa
Goat Cheese Stuffed Figs
Steamed Mussels in a Wine & Cream Sauce Served w/ Crostini
Canadian Bacon & Scallop Skewers w/ Lime Slices
Bacon Wrapped Dates, Balsamic Reduction

Ancho-BBQ Roasted Oysters
Frenched Baby Lamb Chops, Herb Gremolata
Deep Fried Soft Shell Crabs
Blinis w/ Crème Fraiche & Caviar
Tomato Basil Bisque with Crab Garnish & Gourmet Grilled Cheeses – passed butler style

Cold Selections

Red Pepper Mousse in Endive
Apple, Walnut, & Blue Cheese Salad in Endive, Balsamic Reduction Drizzle
Fig, Goat Cheese, & Walnut Salad in Endive, Balsamic Reduction Drizzle
Cucumber Cups with Blue Cheese Mousse & Crispy Bacon
Ham & Swiss cheese Tortilla Roll-ups
Deviled Eggs
Deviled Quail Eggs atop Pumpernickel Toast Rounds
Party ham biscuits w/ Beehive Butter
Marinated Asparagus w/ Dill Sauce
Assorted Finger Sandwiches & Canapés
Blue Cheese & Walnut Shortbread with Cream Cheese & Mango Chutney
Chicken Salad Pastries
Sundried Tomato & Pesto Terrine
Spinach Dip w/ Pita Points
Caprese
Black bean salsa w/ tri-colored chips
Hummus Garnished w/ Basil Tabbouleh
Sugar Snaps w/ Wasabi Mayo Dipping Sauce
Chipotle Shrimp Salad with Corn & Red Peppers in Tortilla Cups
Whole Poached Salmon Chilled & Freshly Garnished & Served with Tarragon Sauce
Seafood Gazpacho – served in individual stemware
Antipasto Skewers
Lemon /Chocolate Meringue Tartlets Bourbon Pecan Tartlets
Cream Cheese Tartlets
Mini Cheesecakes
Assorted Petit Fours
Belgian Cream Puffs w/ Powdered Sugar
Lemon Squares w/ Powdered Sugar
Cappuccino Crisps
Chocolate Tulips Filled w/ Chocolate Mousse
Assorted cookies
Chocolate-Peanut Butter Truffles
Chocolate Praline Wafers
White Chocolate Maple Leaves Filled w/ Dark Chocolate Mousse
Crepes Station – Sweet Cheese or Flaming Apple
Bananas Foster Flaming Station

Your choice of beverages Include Domestic & Imported Beers & Wines, Champagne or Sparkling Wine, Lime Sorbet Punch, Wedding Blush Punch, Lime Spice Spritzer,

Cranberry or Strawberry Spritzer, Peet's Coffee & Hot Tea, Iced Tea, Wassail, & Assorted Soft Drinks

Delicious Desserts

Cakes

Carrot Cake w/ Cream Cheese & Pecan Icing
Pineapple Cream
Lemon Supreme
Chocolate Layer
Southern Pound Cake w/ Cream Cheese & Pecan Icing
Red Velvet
Cuban Opera
Fresh Coconut Cream
Chocolate Peanut Butter w/ Cream Cheese and Butterfinger Frosting
Black Walnut Chocolate Pound
Plum
Pumpkin Rum w/ Brown Sugar Icing
German Chocolate
Chocolate Raspberry Chambord Torte
Flourless Chocolate Torte, Fresh Whipped Cream, & Raspberry Sauce
Chocolate Mousse Cake with Chocolate Ganache Icing
Assorted Cheesecake

Pies

Coconut Custard
Chocolate Cream
Pecan Bourbon Pie
Cardamom Buttermilk
Crunchy Caramel Apple
Cream Cheese
Cherry
Lemon Tart
Blueberry Pie w/ Crème Chantilly
Peanut Butter Cup
Pumpkin
Key Lime
Sweet Potato
Cappuccino Silk
Lemon Meringue
Fruit Tarts
AC's Chocolate Chess

Desserts for a Crowd

Hot & Wonderfully Southern Banana Pudding
Strawberry Shortcake
Bread Pudding
Decadent Chocolate Mousse

Peach, Apple, or Blueberry Crumb Cobblers
Punch Bowl Cake
Pumpkin Delight
Figgy Pudding w/ Custard Sauce
Flaming Station Featuring Bananas Foster
Chocolate Amaretto Trifle
Peanut Butter Balls
Chocolate Chip Crème Brulee
Chocolate Kahlua & Heathbar Trifle
Assorted Cookies
Crepes – Make it a Station! Sweet Cheese, Apple, & Peach

Homemade Ice Cream

Strawberry, Espresso, Pumpkin, Mint Chocolate Chip, Peach, Ginger, Chocolate, Vanilla
Raspberry Sorbet...Or Your Favorite Flavor

*Special design, birthday, and wedding cakes - - - Priced upon request

Catering Guidelines & Policies

Deposit & Payment

All functions require a \$1000.00 or a 50% non-refundable deposit, whichever is greater, to book and confirm orders. Full payment is due two weeks prior to the event.

Ordering

Although we can handle last minute orders, we encourage menu selections to be completed two weeks prior to the event.

Prices

All quoted prices are for the specified number of people. If the number should change, the price per person may change. The final number of people is required two weeks prior to the event.

Minimum Order

There is a \$3000.00 minimum event order for Friday, Saturday and Sunday events.