



919-872-5600 252-747-4492

www.ScarboroughFareCatering.com

www.TheMartinsborough.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.

Boxed Meals, Buffets, Plated Meals

Sandwiches

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
Pimento Cheese
Gourmet Grilled Cheese Panini

Salads

Homestyle Chicken Salad, Tarragon Chicken Salad, Chicken Salad with Grapes & Pecans
Shrimp Salad
Garden Vegetable Potato Salad
Shredded Cole Slaw with Celery Seed
Pistachio Salad
Bowtie Pasta Salad
Couscous Salad with Feta & Fresh Mint
Orzo Salad with Chickpeas, Herbs, Grape Tomatoes, Cukes, Olives, & Feta
Asparagus with Tomato Relish
Fresh Fruit Salad with Poppyseed Dressing
Layered Fruit Salad w/ Whipped Pear Sauce
Caprese Salad – Tomato, Basil, Fresh Mozzarella
Rotisserie Chicken Cobb Salad
Warm Goat Cheese
Celery Root w/ Apples Walnuts & Blue Cheese
Tomato Steak w/ Baked Goat Cheese & Herb
Mandarin Orange & Mixed Green Salad, Blue Cheese, Red Onion, Balsamic Vinaigrette
Red Wine Poached Pear Salad, Blue Cheese (or Goat Cheese), Candied Nuts
Orange, Gorgonzola & Pecan Crunch Salad with Citrus Hazelnut Vinaigrette
Orange, Cured Ham, & Goat Cheese Salad with Citrus Hazelnut
Layered Southwestern Salad with Creamy Cilantro Dressing
Roasted Heirloom Beet Salad, Pistachios, Citrus Vinaigrette
Carpaccio of Golden Beet Salad, Goat Cheese, Candied Nuts, Mint Vinaigrette
Field Greens with Country Ham-Cornbread Croutons, Honey Crisp Apple, Muscadine Vin
Field Greens with Molasses Vinaigrette, Pancetta, Parmesan, Grilled Figs
Farmhouse Chopped Salad

Soups

Chilled Curried Zucchini Soup
Seafood Gazpacho – chilled clamato juice, onion, avocado, cucumber, cilantro, shrimp, crab
Tomato basil bisque
Taco Soup
Clam Chowder
Corn & Crab Chowder
Chili with Black Beans & Kidney Beans with Sour Cream, Chives, & Cheddar
Butternut Squash & Apple
Potato Bacon

Chicken & Poultry Entrees:

Barbecued chicken
Southern fried chicken
Garlic herb baked chicken w/ Cream Sauce
Chicken Salmobocca w/ Prosciutto, Swiss, & Herbs, Tarragon Sauce
Chicken Virginian – Country Ham, Bacon, Mushroom Cream Sauce
Chicken & Mushroom Crepes in Cream Sauce
Chicken Thighs with Braised Leeks & Dijon Mustard
Coq au vin – Braised chicken in wine, stock, mushrooms, pearl onions, bacon, herbs
Swiss Chicken Baked in a White Wine Cream Sauce
Sesame Chicken
Chicken Curry
Champagne Chicken
Orange Glazed Chicken Breast with Fresh Thyme
Lime Cilantro Marinated Chicken with Avocado Crema
Citrus Brined Turkey – brining makes all the difference in achieving moist, tender results
Chicken Jambalaya with Shrimp & Andouille Sausage
Chicken Satay with Peanut Dipping Sauce
Turkey with Mole Rub
Fig & Balsamic Glazed Quail or Cornish Game Hens
Duck Moulard Breasts

Beef Entrees:

Filet Mignon with Mushroom Demi Glace
Beef Tenderloin Tips in Mushroom Sauce
Herb Encrusted Beef Tenderloin, Horseradish, Red Wine, or Mushroom Demi Glace
Herb Encrusted Prime Rib of Beef Au Jus
Grilled Skirt Steak with Salsa Verde
Chili Glazed Hanger Steak
Beef Bourguignon- Red Wine, Stock, Celery, Onion, Garlic, Bay Leaves, Thyme, Parsley,
Beef & Vegetable Kabobs
Braised Short Beef Ribs – red wine (or Guinness beer), garlic, tomatoes
Marinated Stuffed Filet of Beef
Chipotle Chili Marinated Flank Steak
Barbecued Beef Brisket
Beef Sliders, Assorted Toppings
Beef Satay with Peanut Dipping Sauce

Game Entrees:

Herb Encrusted Bison Tenderloin
Mini Buffalo Burgers (Sliders)
Buffalo Short Ribs
Elk Tenderloin
Elk 8 Rib Rack
Ostrich Tenderloin or Fan Filet
Drunken Boar (Stew Meat Marinated in Gin & Vermouth, Braised in Rich Stock)
Braised Rabbit and Cherries in Beer

Pork Entrees:

Pomegranate Jalapeno Glazed Ham
Brown Sugar Glazed Country Ham
Jalapeno Jerk Barbecued Ribs with Pineapple Glaze & Sweet/Smoky Sauce
Memphis Style Dry Rub Rib w/BBQ sauce
Bourbon Spiced Pork Tenderloin with Apple Chutney
Mustard & Sage Pork Tenderloin with Creamy Sage Sauce
Stuffed Pork Tenderloin with Bacon & Apple Riesling Sauce –Sausage, Apple, Garlic,
Thyme, Sage, Goat Cheese
Slow Roasted Bone In Pork Loin with molasses & Balsamic
Spicy Fruit Stuffed Pork Loin with Roasted Pears & Onions
Sundried Tomato & Goat Cheese Stuffed 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
Shredded Pork Taco Bar
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)
Catalan Lamb Chops with Apricots & Sage (Vermouth, Tomatoes, Cinnamon)
Pecan Crusted Rack of Lamb
Roasted Butterflied Leg of Lamb
Lamb Stew – Wine, Stock, Celery, Onion, Garlic, Herbs, Butternut Squash
Braised Lamb Shanks

Pasta & Vegetarian Entrees:

Shrimp Scampi w/linguine
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
Mushroom 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
Fusilli with Creamed Leek & Spinach
Cheese Tortellini with Herb Cream Sauce, Garlic Shrimp
Savory Roquefort Cheesecake
Savory Pesto Cheesecake
Asparagus Risotto

Seafood Entrees: see pasta entrees also

Low Country Boil – Shrimp, Crab, Andouille Sausage, Potatoes, Corn, Onions, Herbs, Stock
Flounder w/ Scallop Stuffing
Bloody Mary Marinated & Freshly Grilled Halibut
Brown Butter & Pecan Trout
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
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
Teriyaki Ginger Seared Tuna with Soy & Wasabi Sauce

Accompaniments

Marinated Asparagus
Grilled or Roasted Fresh Vegetables
Tempura Vegetables with Dipping Sauce
Sautéed Green Beans or Haricot Vert
Sautéed Asian Asparagus
Broccoli & cheese Casserole
Pineapple Casserole
Squash Casserole
Mixed Vegetable Casserole
Red Skin Mashed Potatoes (add Roasted Garlic or Gouda)
Rosemary & Olive Oil Fingerling Potatoes
Potato Cakes w/ Roquefort Cream
Elegant Potatoes or Potatoes au gratin
Candied yams
Corn Pudding
Baked Potatoes Or Sweet Potatoes or Twice Baked
Glazed carrots
Macaroni & Cheese with Crème Fraiche & Gruyere
Roasted Butternut Squash
Creamed Spinach
Mushroom Risotto
Caribbean Style Rice & Beans
Wild Rice Pilaf
Tomatoes with Warm Goat Cheese & Spinach Stuffing
Couscous w/ Saffron & Sautéed Zucchini

Hors d'oeuvres

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 Leek & Goat Cheese
Chilled Spinach
Hummus with Tabbouleh
Butter Bean & Bacon Hummus
Pimento Cheese (Cold or Hot Tex Mex)
Cream Cheese, Corn, & Jalapeno
Roasted Eggplant Dip
Black Bean Salsa

Fruit & Cheese Platter or Display

Assortment of Artisanal Cheeses Served w/ Assorted Crackers &/or Baguettes, Citrus
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 Ham Served
w/ Assorted Breads & Condiments

Cocktail Shrimp w/ Sauce

Delicious Seasoned Shrimp Presented w/ Cocktail Sauce & Lemon Wedges **OR** Marinated
Shrimp in Oil, Vinegar, Capers, Bay Leaves, Lemon, Onion **Or** White Wine Poached with
Citrus Horseradish Dipping Sauce

Oyster Roast

Cornmeal Crusted 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!

Penne Pasta w/ Southwestern Alfredo, Roasted Corn, Peppers, & Black Beans, Cilantro
Mushroom Ravioli, Creamy Alfredo, Wilted Spinach, Fresh Tomatoes, Parmesan
Bowtie Pasta, Cream, Pancetta, Shallots, Peas, Parmesan
Pine nut **OR** Hazelnut Pesto with Pasta & Fresh Parmesan
Cheese Tortellini with Herb Cream Sauce & Sautéed Garlic Shrimp
Rigatoni with Italian Blend of Tomatoes, Garlic, Parmesan, Fresh Basil

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!

Hot Selections

Pizzettes with Gorgonzola, Tomato, & Basil
Tuscan Mushrooms (Vegetarian)
Quiche Wedges
Spring Rolls
Bruschetta with Asparagus & Fontina
Baked Brie with Caramelized Ginger Pears
Artichoke Dip in Wonton Baskets
Goat Cheese Stuffed Figs or Roasted Figs w/ Gorgonzola & Prosciutto di Parma
Spanakopita
Tempura Vegetables – Asparagus, Mushroom, Onion, Okra
Fried Green Tomatoes, Dill Sauce
Raspberry & Brie in Phyllo
Mushroom, Spinach, & Goat Cheese Tarts
Tomato Basil Bisque with Crab Garnish & Gourmet Grilled Cheeses – passed butler style
Soup Shots
Sesame Chicken
Deep fried chicken tenders
Coconut Crusted Chicken Tenders with Apricot-Horseradish Dipping Sauce
Mini Buffalo Sliders
Angus Beef Sliders
BBQ Sliders
Beef or Chicken Empanadas
Sausage & cheddar cheese balls
BBQ Meatballs
Chicken or Beef Satay w/ Peanut Sauce
Sausage & Cream Cheese Stuffed Mushrooms
Bacon Wrapped Dates with Manchego & Mint, Balsamic Reduction
Country Ham Rolls with Orange Mustard
Pork & Red Pepper Brochettes with Mango Salsa
Lime Cilantro Chicken Brochettes, Avocado Crema
Crab fritters w/ Creole Sauce
Scallop Fritters, Housemade Tartar Sauce
Crab Cakes w/ Lemon Dill Sauce
Sundried Tomato & Garlic Seared Scallops with Mango Salsa – in Asian Boat Spoon
Seared Tuna with Soy & Wasabi Sauces
Steamed Mussels in a Wine & Cream Sauce Served w/ Crostini
Canadian Bacon & Scallop Skewers w/ Lime Slices
Frenched Baby Lamb Chops, Herb Gremolata
Tempura Soft Shell Crabs
Okra & Shrimp Beignets with Salsa & Cilantro Sour Cream
Open Faced Crab & Artichoke Melt
Miniature Shrimpburgers

Cold/Room Temperature Selections

Tuna Tartare
Shrimp Salad in Endive
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
Melon, Prosciutto, Fresh Mozzarella Brochettes, Mint Drizzle
Antipasto Display
Cucumber Cups with Blue Cheese Mousse & Crispy Bacon
Deviled Eggs
Deviled Quail Eggs atop Pumpernickel Toast Rounds
Brown Sugar Glazed Country Ham & Sweet Potato Biscuits w/ Beehive Butter
Marinated Asparagus w/ Dill Sauce
Assorted Finger Sandwiches & Canapés
Blue Cheese & Walnut Shortbread with Cream Cheese & Mango Chutney
Chicken Salad Tartlets
Sundried Tomato & Pesto Terrine
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
Bloody Mary Oyster Shooters
Seafood Gazpacho – served in individual stemware
Antipasto Skewers
Savory Roquefort Cheesecake or Savory Pesto Cheesecake
Bacon Peanut Truffles

Delicious Desserts

Cakes

Carrot Cake w/ Cream Cheese & Pecan Icing
Southern Pound Cake w/ Cream Cheese & Pecan Icing
Red Velvet with White Chocolate Amaretto Frosting
Fresh Coconut Cream
Black Walnut Chocolate Pound
Pumpkin Rum w/ Brown Sugar Icing
Chocolate Raspberry Chambord Torte
Flourless Chocolate Torte, Fresh Whipped Cream, & Raspberry Sauce
Chocolate Mousse Cake with Chocolate Ganache Icing
Queen Anne Hershey Cake
Chocolate Chip Tiramisu Cake with Mascarpone Filling & Mocha Buttercream
Caramel – Pear Cake with Hazelnut Syrup & Caramelized Pear Filling
Mocha Apple Cake with Browned Butter Frosting
Goat Cheese Cheesecake with Pineapple Rum Compote
Cupcake Tree – French Vanilla, Chocolate, Pumpkin, Strawberry, Southern Pound

Pies

Coconut Custard
Pecan Bourbon Pie
Cardamom Buttermilk
Crunchy Caramel Apple

Cream Cheese
Lemon Chess, Chocolate Chess, Chocolate Pecan Chess
Blueberry Pie w/ Crème Chantilly
Key Lime
Sweet Potato Meringue

Desserts for a Crowd

Hot & Wonderfully Southern Banana Pudding
Strawberry Shortcake
Bread Pudding, Bourbon Sauce
Decadent Chocolate Mousse
Peach, Apple, or Blueberry Crumb Cobblers
Pecan Pie Cobbler
Bananas Foster Station
Chocolate Amaretto Trifle
Crème Brulee
Chocolate Kahlua & Heathbar Trifle
Crepes – Make it a Station! Sweet Cheese, Apple, & Peach

Petite Desserts

Assorted Cookies – Molasses Spice, Citrus Cornmeal, Chocolate Fudge, Cappucino Crisps,
Hazelnut Sandies, White Chocolate Macadamia, Oatmeal Raisin
Peanut Butter Balls
Lemon /Chocolate Meringue Tartlets
Bourbon Pecan Tartlets
White Chocolate Mousse Cups with Nutella, Almonds
Southern Pound Cake Petit Fours
Belgian Cream Puffs w/ Powdered Sugar
White Chocolate Cups with Chocolate Mousse, Raspberry Sauce, Mint
Chocolate Praline Wafers
Pumpkin Fritters, Cinnamon Sugar
Chocolate Chip Flautas, Powdered Sugar
Bars – Chocolate Chip Milky Way, Gingerbread, Congo, Butterscotch, Hermit, Rum Raisin,
White Chocolate, Candy Cane Brownies, Butterscotch Flip, Cardamom, Orange
Walnut Blondies, Molasses Brownie, Zucchini Carrot, Apple Hello Dollies, Coconut
Cheesecake Candy Bars

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**

Beverages

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

Sweet & Unsweet Tea

Wassail

Assorted Soft Drinks

Specialty Drinks/Spirits

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.