



## Scarborough Fare

C A T E R I N G

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[www.ScarboroughFareCatering.com](http://www.ScarboroughFareCatering.com)

**Passion for Food, Hospitality, & Celebrations in Central & Eastern NC**

[www.TheMartinsborough.com](http://www.TheMartinsborough.com)

**Spectacular Events in Uptown Greenville, NC**

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.

The Martinsborough is a spectacular event space in Uptown Greenville, NC. Scarborough Fare provides event coordination and all food and beverages. The Martinsborough can accommodate up to 385 guests and includes tables of all sizes and beautifully upholstered chairs.

We look forward to assisting you in making your event a huge success!

Allison Thomas & Justin Wilkes

# Our Famous Appetizers

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Artisanal Cheese & Charcuterie Display  
Crackers, Baguettes, Fruit, Jams, Coarse Mustard,  
Pickles, Citrus Olives, & Specialty Roasted Nuts

Bacon Wrapped Dates with Manchego and Mint,  
Balsamic Drizzle

BLT Stacks – Jamaican Jerk Pork Belly, Fried Green  
Tomato, Basil Aioli, Balsamic Drizzle, Basil Microgreens  
\*picture 1

Cornmeal Encrusted Fried Oysters, Cocktail & Tartar

Empanadas with Cilantro-Avocado Dipping Sauce  
Chicken AND/OR Beef AND/OR Black Bean

Fresh Corn Cakes, Avocado Salsa

Petite Lump Crab Cakes, Lemon Dill

Pimento Cheese on Benne Wafer, Pickled Okra  
\*picture 2

Roasted Petite Beet Boxes with Goat Cheese,  
Microgreens, Balsamic

Sausage & Cream Cheese Stuffed Peppers AND/OR  
Mushroom

Seared Scallops with Creamy Sage Sauce & Bacon Jam  
OR with Guacamole & Mango Salsa \*picture 3

Soup Shooter w/ Crab or Grilled Cheese or Mac &  
Cheese Bite Garnish \*Check Soup section

Tuna Tartar on a Crispy Wonton

Warm Pear Crostini, Blue Cheese, Walnuts, Honey

Tempura Fried Soft Shell, Remoulade



# Delicious Appetizers

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## **Seafood Appetizers:**

Bacon Wrapped Scallops, Balsamic Drizzle  
Bloody Mary Oyster Shooters  
Chipotle Shrimp Salad with Corn & Red Peppers in Tortilla Cups  
Crab fritters w/ Creole Sauce  
Crab/Gouda Mushroom  
Lobster Rolls  
Okra & Shrimp Beignets with Salsa & Cilantro Sour Cream  
Open Faced Crab & Artichoke Melt  
Scallop Fritters, House made Tartar Sauce  
Shrimp Salad in Endive

## **Dip Appetizers:**

Black Bean Salsa  
Blue Collared Dip  
Chicken & Artichoke Mold with Crackers  
Chilled Spinach Dip  
Hot Crab au Gratin  
Hot Crab & Shrimp parmesan  
Hot Leek & Goat Cheese  
Hot or Chilled Pimento Cheese  
Hot Sausage, Cream Cheese, & Rotel  
Hot Spinach & Artichoke parmesan  
Hummus with Tabbouleh  
Roasted Eggplant Dip

## **Vegetarian Appetizers:**

Apple, Walnut, & Blue Cheese Salad in Endive, Balsamic Reduction Drizzle  
Assorted Finger Sandwiches & Canapés  
Avocado Eggrolls with Tamarind Dipping Sauce  
Baked Brie with Caramelized Ginger Pears or other fruit/onion compote  
Blue Cheese & Walnut Shortbread with Cream Cheese & Pear-Fig Jam  
Bruschetta with Asparagus & Fontina  
Caprese Salad Skewers  
Eggplant Frites, Tarragon Honey Mustard  
Fig, Goat Cheese, & Walnut Salad in Endive, Balsamic Reduction Drizzle  
Fried Green Tomatoes, Lemon Dill Sauce or Basil Aioli & Balsamic Reduction  
Goat Cheese Stuffed Figs or Roasted Figs w/ Gorgonzola  
Minted Watermelon with Goat Cheese or Feta, Balsamic  
Mushroom, Spinach, & Goat Cheese Tarts  
Pizzettes with Gorgonzola, Tomato, & Basil OR Margherita  
Quiche Petite Size –Polenta, Mushroom, & Goat Cheese  
Raspberry & Brie in Phyllo  
Red Pepper Mousse in Endive  
Savory Roquefort Cheesecake or Savory Pesto Cheesecake  
Spanakopita  
Spring Rolls  
Strawberry & Caramelized Onion Flatbread with Basil & Goat Cheese  
Sugar Snaps w/ Wasabi Mayo Dipping Sauce  
Sundried Tomato & Pesto Terrine  
Tuscan Mushrooms (Vegan)



# Salads & Soups



Arugula, Grilled Peaches, Pancetta, Burrata, Golden Raisins,  
Maple Cider Vinaigrette \*picture 1

Caprese Salad – Tomato, Basil, Fresh Mozzarella

Carpaccio of Golden Beet Salad, Goat Cheese, Candied Nuts,  
Mint Vinaigrette

Farmhouse Chopped Salad \*picture 2

Field Greens with Country Ham-Cornbread, Honey Crisp  
Apple, Muscadine Vinaigrette

Field Greens with Molasses Vinaigrette, Pancetta, Parmesan,  
Grilled Figs, Golden Raisins

Kale Salad, Sweet Potatoes, Golden Raisins, Apples, Beets,  
Red Onion, Candied Nut, Maple Vin \*picture 3

Layered Southwestern Salad with Creamy Cilantro Dressing  
Mandarin Orange & Mixed Green Salad, Blue Cheese, Red  
Onion, Balsamic Vinaigrette

Orange, Gorgonzola & Pecan Crunch Salad with Citrus H  
Hazelnut Vinaigrette

Red Wine Poached Pear Salad, Blue Cheese, Candied Nuts  
Roasted Heirloom Beet Salad, Pistachios, Citrus Vinaigrette



Asparagus with Lemon Crème

Chili with Assorted Beans with Sour Cream, Chives, & Cheddar

Chilled Curried Zucchini Soup

Clam Chowder or Corn & Crab Chowder

Potato Bacon

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

Tomato Basil Bisque

Vegetarian Chili



# Stations – Make it an Action\*!

\*Served in a vessel by an attendant

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## **Carving Station**

Your Choice of Meat (check entrees), sides, assorted rolls, and sauces include Mushroom Demi-Glace, Horseradish Cream sauce, Red Pepper Mayo, Chimichurri

## **Crab Cake Station**

Lump Crab Cakes, Sweet Corn Maque Choux, Tomato Jam, Remoulade &/or Fried Green Tomatoes

## **Guinness Braised Short Ribs**

Creamy Grits OR Red Skin Mashed Potatoes, Herb Gremolata & Fried Okra

## **Mediterranean Station**

Marinated Lamb or Chicken Kabobs, Feta Spread, Tabbouleh, Naan Flat Bread, Couscous with Sautéed Zucchini, Onions, Saffron & Fresh Herbs

## **Oyster Roast**

Cornmeal encrusted fried oyster, Freshly Steamed Oysters, Raw with Cucumber Ginger Mignonette. Cocktail, Crackers, Butter, and all the fixins'

## **Spicy Shrimp & Creamy Grits**

Toppings can include bacon, pancetta, chorizo, chives, sautéed peppers and onions

## **Sushi Display**

A huge variety of freshly made sushi. Sushi Chefs available to wow guests!

## **Taco or Sopa Station**

House made Tortillas/Sopas with Flavorful protein varieties - Chicken, Shrimp, Pork, Beef - peppered slaw, guacamole, cilantro-avocado sauce, salsa Verde, radish, pickled onion



# Entrees

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## **Beef Entrees:**

Barbecued Beef Brisket  
Beef Bourguignon- Red Wine, Stock, Celery, Onion, Garlic, Bay Leaves, Thyme, Parsley  
Beef Satay with Peanut Dipping Sauce  
Chipotle Chili Marinated Flank Steak  
Herb Encrusted Filet Mignon, Beef Tenderloin, Skirt Steak, or Flat Iron  
Herb Encrusted Prime Rib of Beef Au Jus  
Marinated Flat Iron with Cilantro & Onion, Resting Butter

## **Pork Entrees:**

Balsamic - Molasses Bone in Thick Pork Chops  
Bourbon Spiced Pork Tenderloin with Apple Chutney  
Braised Pork Shanks –Garlic, White Wine, Chicken Stock, Rosemary, Bay Leaves and Thyme  
Brown Sugar Glazed Country Ham  
Collard Wrapped Pork Butts with Hot Paprika Rub & White Wine Vinegar Sauce  
Eastern NC Barbequed Pork  
Jalapeno Jerk Barbecued Ribs with Pineapple Glaze & Sweet/Smoky Sauce  
Memphis Style Dry Rub Rib w/BBQ sauce  
Moroccan Spiced Pork & Red Pepper Brochettes  
Mustard & Sage Pork Tenderloin with Creamy Sage Sauce  
Pecan Crusted Pork Loin Roast with Bourbon Pan Gravy  
Red-Eye Brined Smoked Pork Loin with Spicy 1000 Island Dipping Sauce  
Stuffed Pork Tenderloin with Bacon & Apple Riesling Sauce  
Sundried Tomato & Goat Cheese Stuffed Pork Loin

## **Lamb Entrees:**

Braised Lamb Shanks  
Catalan Lamb Chops with Apricots & Sage (Vermouth, Tomatoes, Cinnamon)  
Lamb Stew – Wine, Stock, Celery, Onion, Garlic, Herbs, Butternut Squash  
Pecan Crusted Rack of Lamb  
Rack of Lamb, Freshly Grilled & Sliced  
Roasted Butterflied Leg of Lamb

## **Game Entrees:**

Bacon Wrapped Elk Tenderloin  
Buffalo Short Ribs  
Cornmeal Crusted Rabbit  
Herb Encrusted Bison Tenderloin  
Ostrich Tenderloin or Fan Filet  
Pheasant or Quail

## **Slider Options:**

BBQ Sliders  
Beef Brisket Sliders with Crispy Onions, Blue Cheese, Molasses BBQ Sauce  
Buffalo Chicken, Blue Cheese  
Italian Meatball Sliders, Parmesan, Fresh Basil  
Mini Buffalo Sliders or Angus Beef



# Entrees

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## **Chicken & Poultry Entrees:**

Barbecued chicken  
Champagne Chicken  
Chicken & Mushroom Crepes in Cream Sauce  
Chicken Jambalaya with Shrimp & Andouille Sausage  
Chicken Saltimbocca w/ Prosciutto, Swiss, & Herbs, Tarragon Sauce  
Chicken Thighs with Braised Leeks & Dijon Mustard  
Chicken Virginian – Country Ham, Bacon, Mushroom Cream Sauce  
Citrus Brined Turkey or Turkey with Mole Rub  
Coq au vin – Braised chicken in wine, stock, mushrooms, pearl onions, bacon, herbs  
Creamy Garlic Parmesan Chicken, Mushrooms & Sautéed Spinach  
Duck Moulard Breasts, Duck Confit  
Fig & Balsamic Glazed Quail or Cornish Game Hens  
Lime Cilantro Marinated Chicken with Avocado Crema  
Sesame Chicken  
Southern fried chicken

## **Seafood Entrees:**

Bloody Mary Marinated & Freshly Grilled Halibut  
Brown Butter & Pecan Trout  
Butter Poached Lobster with Basil & Tomatoes  
Flounder w/ Scallop Stuffing  
Ginger Lime Marinated Shrimp  
Grilled Salmon Bourbon Glazed OR Citrus Chili with Mango Salsa  
Grouper with Pecan Sauce  
Lightly Seasoned White Fish, Chargrilled Lemon  
Low Country Boil – Shrimp, Crab, Andouille Sausage, Potatoes, Corn, Onions, Herbs, Stock  
Poached Salmon with Tarragon Sauce  
Red Snapper Ceviche  
Shrimp Cocktail  
Seared Scallops with Tomato Jam, Wilted Spinach  
Steamed Clams or Garlic Shrimp in Tomato Herb Cream Sauce or Butter, Leek, Garlic Wine Sauce  
Teriyaki Ginger Seared Tuna with Awesome Sauce, OR Mango Salsa

## **Pasta & Vegetarian Entrees:**

Asparagus Risotto  
Bowtie Pasta with Basil Oregano Sauce  
Bowtie Pasta, Cream, Pancetta, Shallots, Peas, Parmesan  
Butternut Squash Ravioli, Brown Butter, Sage, Dried Cranberries, Walnuts  
Cheese Tortellini with Herb Cream Sauce, Garlic Shrimp  
Eggplant Lasagna  
Fusilli with Creamed Leek & Spinach  
Mushroom Ravioli, Creamy Alfredo OR Truffle Butter Cream Sauce, Wilted Spinach, Mushrooms,  
Penne, Southwestern Alfredo, Roasted Corn/Peppers, Black Beans, Cilantro, Parmesan  
Pine nut OR Hazelnut Pesto with Pasta & Fresh Parmesan  
Polenta Napoleon with Wild Mushrooms  
Quinoa Stuffed Peppers  
Rigatoni with Italian Blend of Tomatoes, Garlic, Parmesan, Fresh Basil  
Savory Pesto Cheesecake  
Seafood Pasta with Tuscan Hot Oil- Shrimp, Mussels, Sea Scallops, Red Snapper  
Shrimp Scampi w/linguine



# Sides

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Asparagus with Tomato Relish/Marinated w/ Dill Sauce/ Grilled or Sautéed Asian Asparagus  
Baked Potatoes OR Sweet Potatoes/ Twice Baked  
Bowtie Pasta Salad with Sautéed Onions & Peppers  
Broccoli & cheese Casserole/Mixed Vegetable Casserole  
Pineapple Casserole/ Squash Casserole  
Broccoli Salad  
Cold Soba Noodle Salad\* pictured below  
Couscous Salad with Feta & Fresh Mint OR Couscous w/ Saffron & Sautéed Zucchini  
Creamed Chipotle Spinach  
Flash Fried Brussels with Pecorino Romano  
Fresh Fruit Salad with Poppseed Dressing, Layered Fruit Salad w/ Whipped Pear Sauce  
Garden Vegetable Fingerling Potato Salad  
Grilled or Roasted Fresh Vegetables  
Homestyle Chicken Salad, Chicken Salad with Grapes & Pecans  
Hot Honey Butter Sweet Potatoes, Spiced Pepitas, Lime  
Leek & Potato au Gratin  
Orange - Honey Glazed Whole Baby Carrots  
Orzo Salad with Chickpeas, Herbs, Grape Tomatoes, Cucumbers, Olives, & Feta  
Potato Cakes w/ Roquefort Cream  
Red Skin Mashed Potatoes (add Roasted Garlic or Gouda)  
Roast Root Veggies, Feta, Pom Seeds  
Rosemary & Olive Oil Fingerling Potatoes  
Rotisserie Chicken Cobb Salad  
Sautéed Green Beans or Haricot Vert  
Sautéed Mushroom & Onion Rice Bake  
Shredded Cole Slaw or Napa Asian Slaw  
Shrimp Salad  
Sweet Corn Maque Choux OR Corn Pudding  
Sweet Potato Salad  
Tempura Vegetables – Asparagus, Mushroom, Onion, Okra Fries, with Comeback Sauce  
Tomatoes with Warm Goat Cheese & Spinach Stuffing  
Upscale Mac & Cheese w/ Thyme





# Desserts



Assorted Cookies – Molasses Spice, Chocolate Fudge, Cappuccino Crisps, Hazelnut Sandies, White Chocolate Macadamia, Oatmeal Raisin

Bananas Foster Station

Belgian Cream Puffs w/ Powdered Sugar

Bourbon Pecan Bars

Bourbon Bruleed Peaches

Carrot Cake w/ Cream Cheese & Pecan Icing

Chew Bread

Chocolate Amaretto Trifle

Chocolate Kahlua & Heath bar Trifle

Chocolate Bread Pudding, Bourbon Sauce, Ice Cream

Chocolate Chip Flautas, Powdered Sugar

Chocolate Chip Tiramisu Cake

Chocolate Mousse Cake with Chocolate Ganache Icing

Chocolate Mousse with Raspberry Sauce & Mint

Chocolate Praline Wafers

Chocolate Raspberry Chambord Torte

Coconut Cheesecake Candy Bars

Crème Brulee, Coffee Bourbon Crème Brulee

Crunchy Caramel Apple Pie

Flourless Chocolate Torte, Raspberry Sauce

Hot or Cold Southern Banana Pudding

Lemon / Key Lime / Chocolate Meringue Tartlets

Lemon Blueberry Whoppie Pies

Lemon Posset w/ French Butter Cookies

Lemon Chess, Chocolate Chess, Chocolate Pecan Chess

Milk Shake Shots

Mocha Apple Cake with Browned Butter Frosting

Peach, Apple, or Blueberry Crumb Cobblers

Peanut Butter Balls/Bourbon Balls

Pumpkin Fritters, Cinnamon Sugar

Banana Beignets, Powdered Sugar

Queen Anne Hershey Cake

Red Velvet with White Chocolate Amaretto Frosting

Rum Walnut Cake

Southern Pound Cake

Sticky Toffee Pudding a la mode, Caramel Sauce

Strawberry Shortcake

White Chocolate Cheesecake, Amarena Cherries

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



# Catering Guidelines & Policies

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## **Deposit & Payment**

All functions require a 50% **non-refundable deposit**, to book and confirm orders. Full payment is **due two weeks** prior to the event.

\*\*\*\*Please note that the **required deposit to confirm your event is non-refundable, non-transferable**. Our policy is included at the bottom of your event proposal where the deposit amount is included. **The balance of the event is required two weeks prior to the event along with the final number of guests.**

Life is unpredictable and because events have been cancelled or postponed due to all sorts of reasons, we highly recommend you purchase event insurance to protect your investment. Event insurance can be purchased through many providers. We are somewhat familiar with Private Event Insurance and WedSafe but encourage you to do the research and make careful consideration of event insurance through your chosen provider.

## **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 will 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.

