

Undercurrent Restaurant

HORS D'OEUVRES *Cold Selections | November - March*

Cold Platters

Imported and Domestic Cheese Display
with House Made Flat Bread **(V/GF without bread)**

Small \$150.00 (25 people)

Large \$275.00 (50 people)

Premium Vegetable Display featuring
an Assortment of Grilled, Raw, Blanched,
and/or Marinated Vegetables.

Served with Balsamic Vinaigrette and/or
Creamy Herb Dipping Sauce **(V/GF)**

Small \$125.00 (25 people)

Large \$250.00 (50 people)

Hummus and Tzatziki Display with Feta Cheese,
Pine Nuts, Roasted Red Pepper, Cucumber
and Pita **(V/GF without bread)**

Small \$125.00 (25 people)

Large \$250.00 (50 people)

Smoked Salmon Display served with Traditional
Garnitures and Lemon - Dill Cream and
House Baked Bread **(GF without bread)**

Small \$125.00 (25 people)

Large \$250.00 (50 people)

Charcuterie Display with Johnston County Prosciutto
Style Ham, Artisan Salami, Fresh Mozzarella,
Steeped Fruit, Grapes, Bleu Cheese and Flatbread
(GF without bread)

Small \$150.00 (25 people)

Large \$300.00 (50 people)

Carved Grilled Beef Ribeye Sliders served on
House Baked Rolls with Horseradish Sauce,
Grain Mustard **(GF without bread)**

Small \$300.00 (25 people)

Large \$600.00 (50 people)

Cold Party Bites

Almond Chicken Salad and Apricot Shallot Chutney on Toasted Ciabatta

\$3.00 per piece/15 piece minimum

Goat Cheese, Dried Cherry-Fig Mustard on Toasted Ciabatta

\$3.00 per piece/15 piece minimum

Deviled Eggs **(GF)**

\$2.00 per piece/15 piece minimum

Petite Roast Beef Sandwich with
Organic Greens, Roasted Red Pepper, Grain Mustard,
Peppercorn Mayonnaise, Challah Bun

\$4.50 per piece/15 piece minimum

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HORS D'OEUVRES *Hot Selections | November - March*

Hot Platters

Grilled Beef Ribeye Cap

Served with House Baked Rolls, Horseradish Sauce, Grain Mustard **(GF without bread)**

Small \$350.00 (25 people)

Large \$700.00 (50 people)

Baked Brie

Fresh Berries, Honey Dijon Spread and Toasted Ciabatta **(V)**

Small \$100.00 (25 people)

Large \$200.00 (50 people)

Roasted Pork Tenderloin

Served with House Baked Rolls and Sun Dried Cherry Chutney **(GF without bread)**

Small \$225.00 (25 people)

Large \$450.00 (50 people)

Spinach-Artichoke Dip

Sautéed Spinach and Shaved Parmesan Cheese Married with Cream Cheese and Baked. Served with Crostini **(V/GF without bread)**

Small \$100.00 (25 people)

Large \$200.00 (50 people)

Hot Party Bites

Spiced Sausage
in Puff Pastry

\$3.50 per piece/15 piece minimum

Sea Scallops wrapped with
Apple Wood Bacon, Pineapple Shoyu
(GF without Shoyu)

\$6.50 per piece/15 piece minimum

Fried Goat Cheese
Cherry Balsamic Dipping Sauce **(V)**

\$3.50 per piece/15 piece minimum

Sausage Stuffed Mushroom Caps with
Mustard Cream Sauce **(GF)**

\$4.00 per piece/15 piece minimum

Grilled Sesame Chicken Satays
Served with Peanut Sauce
(GF upon request)

\$3.50 per piece/15 piece minimum

Petite Pulled Pork Sandwich
Slaw, Tobacco Onions served on a Potato Roll

\$4.50 per piece/15 piece minimum

Shrimp and Lobster Spring Rolls
Served with Soy-Ginger Dipping Sauce

\$3.50 per piece/15 piece minimum

Undercurrent Mini Crab Cakes
Served on Crostini, Remoulade Sauce

\$6.00 per piece/15 piece minimum

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