

# *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*

Goat Cheese, Dried Cherry-Fig Mustard on Toasted Ciabatta

*\$3.00 per piece*

Deviled Eggs **(GF)**

*\$2.00 per piece*

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

*\$4.50 per piece*

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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

Sea Scallops wrapped with  
Apple Wood Bacon, Pineapple Shoyu  
**(GF without Shoyu)**  
\$6.50 per piece

Fried Goat Cheese  
Cherry Balsamic Dipping Sauce **(V)**  
\$3.50 per piece

Sausage Stuffed Mushroom Caps with  
Mustard Cream Sauce **(GF)**  
\$4.00 per piece

Grilled Sesame Chicken Satays  
Served with Peanut Sauce  
**(GF upon request)**  
\$3.50 per piece

Petite Pulled Pork Sandwich  
Slaw, Tobacco Onions served on a Potato Roll  
\$4.50 per piece

Shrimp and Lobster Spring Rolls  
Served with Soy-Ginger Dipping Sauce  
\$3.50 per piece

Undercurrent Mini Crab Cakes  
Served on Crostini, Remoulade Sauce  
\$6.00 per piece

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RESTAURANT