

DARLING CATERING MENU

HALF PAN SERVES 12-14

FULL PAN SERVES 24-28

	HALF	FULL
• ON THE TABLE •		
DARLING HUMMUS WITH GARLIC NAAN + CARROTS HOUSE STYLE IS SERVED WARM. MAY BE SERVED CHILLED, BY REQUEST	80	150
JUMBO SHRIMP COCKTAIL TABLE JUMBO SHRIMP POACHED IN COURT-BUILLON, SERVED WITH LEMON WEDGES AND HOMEMADE COCKTAIL SAUCE	150	290
LOCALLY SOURCED CHARCUTERIE BOARD ASSORTED MEAT AND CHEESES WITH ANCILLARY FIXINS	150	290
LOCALLY SOURCED CHEESE + FRUIT BOARD ASSORTED CHEESES AND FRUIT PRESERVES WITH ANCILLARY FIXINS	90	170
CRUDITE' MIX OF FRESH VEGETABLES AND APPROPRIATE DIPPINGS	80	150
FRESH FRUIT BOARD MIX OF FRESH SEASONAL FRUIT SELECTIONS CUT BITE SIZED WITH DIPPINGS	110	210
• SALADS •		
GARDEN SALAD TOMATOES, RED ONION, AND CUCUMBER. CHOICE OF DRESSINGS	70	130
CAESAR SALAD INCLUDES ROASTED RED PEPPER, RED ONIONS AND CAESAR	70	130
DARLING HOUSE SALAD DRIED CRANBERRIES, CANDIED PECANS, CRUMBLER GOAT CHEESE AND CITRUS VINAIGRETTE	80	150
• STARTERS •		
SAUSAGE STUFFED MUSHROOMS MAY BE MADE VEGETARIAN	85	160
BUFFALO CHICKEN SPRING ROLLS SERVED WITH BLEU CHEESE	90	170
GOAT CHEESE CROSTINIS W/HONEY SERVED WITH BLACKBERRY AND BASIL	85	160
LAMB SLIDERS FETA, MINT, PICKLED ONION AND MEDITERRANEAN SPICES	110	210
SLOW ROASTED PULLED PORK SLIDERS SERVED WITH COLESLAW AND A PICKLE	120	230
SPINACH ARTICHOKE PUFF PASTRY TART - V	100	190
MUSHROOM ARANCINIS SERVED WITH ROASTED RED PEPPER COULIS	110	210
MINI BEEF WELLINGTONS SERVED WITH A WHOLE GRAIN DIJON AIOLI	150	280



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• **ENTRÉES** •

10 OZ NY STRIP STEAKS	220	410
CUT IN-HOUSE. SERVED WITH GARLIC BUTTER. MARKET PRICE. PRICES SHOWN ARE BUDGETED AS OF MARCH '23		
BRAISED BEEF SHORT RIB	190	370
SEARED BEEF TIPS BRAISED W/RED WINE, MUSHROOMS, VEGETABLES AND FRESH HERBS		
PAN SEARED SALMON - GF	210	400
CHOICE OF MAPLE BOURBON, HONEY GARLIC, OR LEMON BEURRE BLANC GLAZES		
PAN SEARED SEA BASS	190	360
SERVED WITH LEMON BEURRE BLANC		
LEMON HERB ROASTED CHICKEN	150	280
MAY BE MADE GLUTEN-FREE		
HOMEMADE CHICKEN POT PIE	150	280
CHICKEN, VEGETABLES AND FRESH HERBS IN GRAVY, BAKED IN A PASTRY CRUST		
TERIYAKI TOFU W/BROCCOLI AND JASMINE RICE (V)	140	270
GRILLED CAULIFLOWER STEAKS (V, DF, GF)	175	340
SERVED OVER JASMINE RICE WITH COCONUT CURRY SAUCE		
RIGATONI OR FETTUCINE PASTAS W/CHOICE OF SAUCE (V)	90	170
MARINARA, ALFREDO, OR PESTO ADD A PROTEIN! (CHICKEN, PRIMAVERA, MEATBALLS, SHRIMP OR SCALLOPS - MP)		
HOMEMADE MAC & CHEESE (V)	140	270
ADD A PROTEIN! (CHICKEN, PRIMAVERA, MEATBALLS, SHRIMP OR SCALLOPS - MP)		

• **OUR SIDES** •

RISOTTO	90	170
WITH CHOICE OF MUSHROOM, CORN OR HOUSE-STYLE		
JASMINE RICE	60	110
MAY BE SUBSTITUTED WITH COCONUT OR PILAF		
PARMESAN TRUFFLE FRIES	80	150
SWEET POTATO FRIES	80	150
HONEY DIJON ROASTED BRUSSELS - GF	80	150
MASHED POTATOES	70	130
SEASONAL VEGETABLES - GF V	70	130
COLESLAW	70	130
YOUR CHOICE: TANGY OR CLASSIC		
COLLARD GREENS	90	170
SERVED WITH PORK		

• **DESSERTS** •

CHEESECAKE CREME BRULEE	150	290
THREE LAYERED CARROT CAKE TOWER	120	230
SNICKER-DOODLE PIE	120	230
RED VELVET CAKES INDIVIDUALLY WRAPPED	90	170
ASSORTED DESSERT BAR INCLUDES OLD FASHIONED LEMON, MOUNT CARAMEL, RASPBERRY RHAPSODY, AND SEVEN LAYER BARS		220



Extras:
Paper Products: \$2 per guest
Beverages: \$3 per guest (16oz bottled Pepsi products)
Disposable Chafing Racks: \$25 each
Delivery: \$25 within 10 miles
Service Fee: 6%
Gratuity: 20%
Pricing subject to change

Most dishes can be prepared to accommodate a mix of dietary restrictions. Please bring any dietary requirements to our team's attention.