

*Off Site Caterings
Parties & Events*

FORAGERS CANTEEN

*Dine with us
42 Depot Street
Dillsboro, NC 28725
(828) 631 - 4114*

CATERING - DINNER BUFFET OPTIONS (ENTREES)

ATLANTIC SALMON (GF) - \$16 PER GUEST

Grilled with fresh Dill Pepper Pesto or Blueberry Glaze.

NC WILD SHRIMP - \$16 PER GUEST

Sauteed in a Lemon, Garlic, Butter, White Wine Scampi Sauce or Roasted with a Creole Seasoning.

GRILLED CHICKEN BREAST (GF) - \$13 PER GUEST

Herb Marinated or Carolina BBQ Rubbed.

PORTABELLO MUSHROOM CAP (V) - \$12 PER GUEST

Herb Marinated and Topped with Sundried Tomato & Goat Cheese.

STUFFED CHICKEN BREAST - \$15 PER GUEST

Prosciutto & Smoked Mozzarella, Or Spinach & Goat, Or Flambe Figs & Goat Cheese.

CENTER CUT PORK LOIN - \$14 PER GUEST

Herb Crusted with Peppercorn Gravy or Beer Mustard Sauce.

SOUTHERN LEGEND PULLED PORK - \$12 PER GUEST

Accompanied by 3 House Made BBQ Sauces: Carolina Gold, Jim Beam BBQ, and Blackberry BBQ.

CAROLINA VEGAN LASAGNA (VG) - \$130 PER PAN

Pan is approximately 10 servings

Twist on an Italian favorite! Layered with Sweet Potato, Spinach, Squash, Zucchini, Roasted Red Pepper, Vegan Mozzarella, Mushroom, Onion, Vegan Pasta, and House Marinara.

LOCAL RAINBOW TROUT - \$16 PER GUEST

Pan seared with Pine Nuts & Basil Pesto (GF), Or stuffed with Deviled Low Country Crab & topped with Lemon Buerre Blanc Sauce, Or Pecan Crusted with Drizzled Blueberry Compote

GAME HEN QUARTERS - MARKET PRICE

Sweet Tea Brine Cornish Game Hens with Sweet Jalapeno Jam Glaze.

BEEF TENDERLOIN MEDALLIONS (GF) - \$18 PER GUEST

Accompanied with House Horseradish Crema.

BACKYARD BEEF BRISKET - \$14 PER GUEST

Beef brisket smoked to perfection.

GEECHIE BOY CRAB CAKES - \$16 PER GUEST

Claw and Fin, Green Onion, Red & Green Peppers, and Herbs.

BUTTERMILK FRIED CHICKEN - \$12 PER GUEST

8-cut Chicken, Crispy Buttermilk Breading, finished with a Smoky Honey Butter Glaze.

(VG) = Vegan

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(GF) = Gluten Friendly

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CATERING DINNER BUFFET OPTIONS (ENTREES CONTINUED...)

VEGETARIAN LASAGNA (V) - \$120 PER PAN

Pan is approximately 10 servings

Marinated Wild Mushrooms, Fire Roasted Bell Peppers, Zucchini, House Marinara, Herb Ricotta Cheese, Parmesan, Mozzarella, and Basil Chiffonade.

MEAT LASAGNA - \$120 PER PAN

Pan is approximately 10 servings

House Marinara with Ground Beef & Italian Sausage, Herb Ricotta Cheese, Parmesan, Mozzarella, and Basil Chiffonade.

BOLOGNESE PASTA - \$12 PER GUEST

Traditional Italian meat sauce pasta. Ground Beef, Garlic, Basil, Onions, Peppers, and Parmesan Cheese over Buttery Fettucine Pasta.

BETTER THAN MA'S MEATLOAF - \$12 PER GUEST

Our take on the classic meat loaf. Ground Beef and Sausage mixed with herbs and spices and formed into individual meat muffins. Topped with House made Jim Beam bbq sauce, French Potato Puree, and a Roasted Cherry Tomato.

BUTTER POACHED LOBSTER TAIL - MARKET PRICE

Fresh Maine Lobster poached in clarified Butter and seasoned with House Bay Blend.

COUNTRY BOY CAPRESE STACK (V) - \$14 PER GUEST

Tower consisting of Fried Green Tomatoes, House Pimento Cheese, Fresh Mozzarella, House Pickled Vegetables, Basil, and Maple/Balsamic Glaze.

CLASSIC CHICKEN ALFREDO - \$15 PER GUEST

Sliced Herb Chicken Breast, House Alfredo Sauce, Garlic, Basil, Oregano, and Parsley over Pasta.

LOW COUNTRY SHRIMP & GRITS - \$18 PER GUEST

Wild Caught Shrimp, Apple Sorghum Sausage, Green Onion, Garlic, Smoked Gouda Grits, and House Low Country Cream Sauce.

At Foragers, our goal is always to provide excellent service so that you may enjoy your events without worry. We are always open to creating custom menus to meet the vision of our customers. If your event needs to be a custom event then feel free to contact us to schedule a meeting with our team.

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CATERING DINNER BUFFET OPTIONS (SIDES)

STARCHES - \$6 PER GUEST

Buttermilk Mashed Potatoes
Smoked Gouda Polenta Grits
Garlic Parmesan Fingerling Potatoes
Wild Rice Mushroom Pilaf
Ginger Mashed Sweet Potatoes
Cheddar Smashed Potatoes
Glazed Sweet Potatoes
Frenched Mashed Potatoes
Potatoes Au Gratin

VEGETABLES - \$6 PER GUEST

Blistered Balsamic Brussel Sprouts
Southern Style Green Beans
Brown Butter Amandine Green Beans
Braised Collard Greens
Sautéed Seasonal Vegetables
Fried Okra
Mini Street Style Corn on the Cob
Steamed Garlic Broccoli
Honey Ginger Glazed Carrots
Lemon Garlic Asparagus
Balsamic Roasted Root Vegetables

BREAD - \$3 PER GUEST

House Made Focaccia
Buttery Yeast Rolls
Parker House Rolls
Skillet Cornbread
Buttermilk Biscuits

SALADS- \$6 PER GUEST

The Village Garden - Mixed Greens, Dried Cranberries, Candied Pecans, Local Goat Cheese, Pickled Onions, Grape Tomatoes, and Cucumbers.

Caesar Salad - Romaine Lettuce, Parmesan Cheese, House Croutons, and House Dressing.

Classic House - Mixed Greens, Cucumbers, red Onion, Tomatoes, and Cheddar Cheese.

HOUSE MADE DRESSINGS

House Caesar, Country Ranch, Chipotle Ranch, Green Goddess, Cranberry Vinaigrette, Bleu Cheese, Oil & Vinegar, and Thousand Island.

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CATERING OPTIONS (HORS D'OEUVRES)

VEGETARIAN - \$6 PER GUEST

Phyllo Wrapped Asparagus Spears
Tomato Basil Bruschetta Crostini
Fried Green Tomato and Pimento Sliders
Goat Cheese & Heirloom Tomato Canape Cups
House Hummus with Pita Crisps
Herb Cream Cheese Cucumber Dill Canape
Caprese Skewers

CHICKEN, BEEF, AND PORK - \$8 PER GUEST

Sweet Chili Bacon Wrapped Chicken Bites
House Chicken Salad Canape Cups
Mini Beef Wellingtons
Chicken & Waffle Sliders
Prosciutto Wrapped Asparagus
Mini Ham Biscuits
Prime Rib Sliders
Mini Pulled Pork Sliders
Beef, Onion, Pepper, Mushroom Skewers
Thai Peanut Chicken Skewers
Mac & Cheese Bites

CHARCUTERIE BOARDS- PRICED PER GUEST

CRUDITÉS - \$7

Selection of fresh fruits and vegetables with house-made ranch.

SOLITO- \$7

Selection of crackers, meats & cheese including Cheddar, Salami, & Pepperoni.

MEZZO- \$10

Same items as Solito board plus premium meats & cheeses such as Prosciutto, & Brie.

PREMIO- \$15

A majestic culmination of all the above listed boards plus house-made jams and acutramons

SEAFOOD - \$10 PER GUEST

Smoked Salmon Canape on Pumpernickel
Shrimp & Grit Bites on Spoon
Bacon Wrapped Scallops
Scallop Bites on Spoon with Corn Elote
Curry rubbed Shrimp on Crispy Pita
Mini New England Crab Cakes
Confetti Crab Salad Crostini
Blackened Shrimp Skewers

SPECIALTY OPTIONS - \$12 PER GUEST

Steak Salad with Chimichurri Aioli Crostini
Caviar filled Fingerling Cups
Chicken Liver Pate on Crostini with Apple Crisp
Beef Carpaccio Crostini with Asparagus Tips
Ahi Tuna Poke Spoons

DESSERT OPTIONS - \$8 PER GUEST

Assorted Mini Cheesecake Bites
Cake Pops
Cake Bars
Sopapillas
Cake Shooters
Mousse Shooters

DESSERT SPECIALTY OPTIONS- PRICED PER GUEST

Assorted Mini Pies in a Jar: \$10

Dessert Charcuterie Board begins at \$7
includes cookies, brownies and other local baked items.

Dessert Grazing Table: \$15
includes chef's selection of local baked sweets
including cheesecake bites and pies in a jar.