



# Black Fig

Catering Menu

*hors d'oeuvres | entrée + dessert*



# Hors d'Oeuvres

## *tray passed*

let your guests mingle, as we bring passed bites to them

## *stationary display*

casual + efficient, a great way to offer variety

### **Platters**

Local Sweetgrass Dairy + Imported Cheese, Fruit and Charcuterie Displays  
paired with artisan breads and crackers  
Roasted Root Vegetable Displays with Twice Baked Butternut + Blue  
Cheese Spread, assorted Herb Dips  
Crudités Display  
Black Fig Smoked Salmon Display with Capers, Red Onion, Cream Cheese,  
Bread

### **Skewers**

Honey Rosemary Chicken  
Seared Rare Tuna Nicoise with Cherry Tomato + Kalamata Olive  
Peach Caprese with Basil and Mozzarella  
Traditional Caprese  
Honey Lavender Duck Skewers with Sweet Ginger Drizzle

### **Finger Sandwiches + Sliders**

Turkey Tapenade Pinwheels with Provolone  
Paulas Chicken Salad on Wheat  
Old Fashioned Chicken Salad on White  
Mini BLT's with Green Onion  
Ham with Sun Dried Tomato Spread, Provolone and Bacon  
Roast Beef with Dill Horseradish on Baguette Rounds (*or Rolls*)  
Smoked Turkey Salad  
Open Faced Shrimp and Dill Sandwiches with Cucumber  
Seared Pork Tenderloin Biscuits with Rosemary Aioli  
Caramelized Onion + Tomato Jam Sliders (either beef or spiced lamb)

### **Dips**

Blue Cheese Dip with Walnuts and Fig Preserves / Crackers  
Hummus: Creamy Lemon, Pesto with Pine Nuts or Kalamata  
Black Bean, Corn and Feta Salsa with Tortilla Chips  
Warm Blue Cheese and Bacon Dip / French Baguette  
Warm Brie (Sweet and Savory Options)  
Hot Spinach and Artichoke Dip / Pita Crisps  
Smoked Salmon Spread with Chips or Veggies  
Cheddar Crab Dip with Pita Crisps

*Black Fig*

# Hors d'Oeuvres

## Crostinis

Bruschetta with Shredded Mozzarella and Basil  
Roasted Veggie + Goat Cheese  
Pear, Blue Cheese, Walnut + Port Drizzle Crostini  
Prosciutto, Goat Cheese + Arugula  
Portobello + Goat Cheese  
Pistachio Duck Spread on Crostini with Plum Wine Sauce  
Roast Beef + Horseradish

## Shooters / Cups

Butternut Squash + Sage Soup  
Tomato Soup + Grilled Cheese  
Shrimp + Grit  
Mark's 5 Cheese Mac & Cheese with Assorted Toppings  
Seafood + Bradley's Sausage Paella  
Shrimp + "Bloody Mary" Gazpacho

## Small Bites

Arancini Lollipops  
Paula's Chicken Salad tart  
Smoked Turkey Salad with Toasted Pecans tart  
Shrimp Louie Salad with Avocado Sliver tart  
Caramelized Onion with Thyme + Swiss tart  
Portobello Mushroom with Bacon tart  
Mini Tomato Pie  
Sesame Seared Tuna with Wasabi  
Mini Lump Crab Cakes with Lemon + Caper Remoulade  
Bacon Wrapped Shrimp  
Fried: Shrimp, Oysters, Grouper, Cat Fish, Crab Claws, Crab Balls, Conch  
Fritters  
Local Sweetgrass Dairy Lil' Moo Stuffed Peppadew Peppers  
Local Bradley's Sausage in Puff Pastry with Mustard Cream Sauce  
Harissa Spiced Lamb Lollichop with Tzatziki Sauce

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## Entrée + Dessert

### buffet

casual + efficient, a great way to offer variety

### plated

classic + comfortable, served by Black Fig

### Soup

Black Bean with Chicken + Chorizo  
Butternut Squash with Parmesan + Sage  
White Bean with Wilted Greens  
Hearty Chicken Noodle

### Salad

House Salad with Feta, Shredded Carrots, Red Onion,  
Dried Berries  
Caesar with Herbed Croutons  
Greek with Kalamata olives, Red Onion, Feta,  
Cucumber, Tomato, Pepperoncini And Croutons  
Spring Greens with Strawberries, Mandarin Oranges,  
Feta, Toasted Pecans  
Chopped "Wedge" Iceberg with Avocado, Bacon,  
Tomato + Blue Cheese Crumbles

*Dressings: Honey Balsamic, Citrus Dijon, Greek, Blue  
Cheese, Caesar, Ranch And Ginger Sesame*

### Specialty Salad

Paula's Chicken Salad with Toasted Almonds, Celery  
and Grapes  
Adelaide's Chicken Salad with Celery and Egg  
Mediterranean Tuna Salad with Artichokes, Capers and  
Feta  
Seared Salmon Salad in Vinaigrette  
Chicken and Wild Rice Salad with Black Olives and  
Toasted Pecans  
Smoked Turkey Salad  
Szechwan Noodle Chicken Salad with Red Peppers  
Asian Chicken Salad with Rice Noodles and Peanut  
Sauce  
Greek Pasta Salad  
Old Fashioned Potato Salad

### Casserole

Chicken Paella Salad with Olives + Artichokes  
Chicken + Artichoke Alfredo  
Chicken + Wild Rice Casserole  
Chicken Pot Pie  
Chicken + Spinach Lasagna  
Classic Meat Lasagna  
Roasted Vegetable Lasagna with Goat  
Cheese  
Baked Seafood Orzo Casserole with Feta

### Protein

Chicken Picatta with Capers  
Chicken Marsala with Button Mushrooms  
Chicken Marbella with Olives + Brown  
Sugar  
Specialty Stuffed Chicken Breast  
Specialty Stuffed Pork Loin  
Herb Seared Pork Tenderloin  
Caribbean Spiced Pulled Pork  
Roasted Pork Loin  
Beef Tenderloin (optional sauces)  
Porcini Crusted Filet with Tarragon Butter

### Seafood

Salmon Florentine  
Seared Salmon (optional sauces)  
Seafood Paella  
Shrimp Jambalaya  
Baked Grouper (optional sauce)

# Black Fig

## Vegetable

Seared Green Beans with Almonds + Caramelized  
Onion  
Sugar Snap Peas  
Summer Vegetable Tian  
Roasted Seasonal Vegetables  
Balsamic Seared Zucchini  
Pesto Crusted Tomatoes  
Tomato Pie  
Creamed Spinach  
Butternut Squash with Sage Butter

## Starch

Roasted Vegetable Orzo with Feta  
Wild Rice with Sautéed Mushrooms and Pecans  
Twice Baked Potatoes  
5 Cheese Mac N Cheese with optional specialty  
toppings  
Cheese Grits  
Smashed Potatoes with Cheddar and Green onion  
Herb and Butter New Potatoes  
Roasted Potatoes with Bacon and Rosemary  
Brown Rice Pilaf  
Mashed Sweet Potatoes

## Dessert

Warm Berry Cobbler  
Key Lime Pie with Walnut Graham Cracker Crust  
White Chocolate Macadamia Nut Pie  
Fresh Fruit Trifle  
Double Chocolate Croissant Bread Pudding with  
chocolate Sauce or Praline Sauce  
Fresh Berries in Vanilla Sauce with Ice Cream  
Coconut Cake or Cupcakes  
Brownies with Peanut Butter Swirl  
Salted Caramel Brownies  
White Chocolate Pecan Bread Pudding with  
Kentucky Bourbon Sauce  
Lemon Angel Cake  
Carrot Cake Cookies with Cream Cheese Icing