

BLUE CARDINAL

Food Truck & Catering



CATERING MENU

COCKTAIL APPETIZERS

Fried Chicken Sliders, 5-Spice Marinated with Garlic Aioli, Southern Slaw and House B&B Pickles

Crostinis with Tomato Jam, Caramelized Onion, Goat Cheese(V)

Crawfish Hushpuppies with Remoulade

Mini Crab Cakes with Poblano Peppers, Creamed Corn and Blue Cardinal Sauce

Fried Green Tomatoes with Pimento Cheese & Cilantro Lime Aioli(V)

Pulled Pork, Silver dollar Cornmeal Pancakes with Southern Slaw, Chipotle Tamarind BBQ, Maple

Fried Plantains with Whipped Coconut Goat Cheese & Papaya Chow Chow(V)(GF)

Raw Oyster Bar with Live Shucker- Inquire for Details

BLUE CARDINAL

CATERING MENU



DESSERT

Sheet Cakes: Coconut Black Bear Jam Strawberry Carrot Chocolate

Cookies By the Dozen: Chocolate Chip Peanut Butter Pumpkin Snickerdoodles Gingerbread Champagne Sugar

Banana Pudding
Chocolate Tart with Candied Oranges
Sweet Potato Chocolate Bars (GF)
Sweet Potato Bars with Whipped Cream
Lemon Bars
Cardinal Cranberry Bliss Bars

Proudly Serving Products from:

Hickory Nut Gap Farms
GUSTO Seafood
Mountain Foods Produce
City Bakery

ENTREES

HNG Bacon-Wrapped Meatloaf with Sorghum BBQ

Hungarian Chicken with Onion Jam, Sour Cream

Garam Masala HNG Pulled Pork with Chipotle Tamarind BBQ (GF)

Roasted Root Veggies with Whipped Feta, Arugula Pesto (GF) (Vegan on Request)

Tempeh Cassoulet with Butterbean and Seasonal Veg (GF) (VG)

Chicken Confit with Apricot Mustard Sauce (GF)

Roasted Cauliflower with Lemon Tahini Sauce (GF) (VG)

NC Wild Caught Shrimp & Grits with New Orleans BBQ Sauce, Tomato, Bacon, Onion, Peppers Add Fried Oysters-\$MKT

HNG Short Ribs with Red Wine Jus

Porchetta -OR- Pork Tenderloin with Rosemary Gravy

SIDES

Three Cheese Mac & Cheese

Roasted Garlic Mashed Potatoes(GF)

Garlic Herb Smashed & Fried Fingerling Potatoes (VG)(GF)

Shishito Peppers with Ponzu & Sesame Seeds (VG) (GF)

Seasonal Vegetable Succotash (VG)(GF)

Brussel Sprouts with Som Thum Glaze & Sesame Seeds (GF)

Pumpkin Cornbread

Collard Greens with Bacon, Onions(GF)

Asparagus with Roasted Garlic (VG) (GF)

Roasted Carrots with Honey(GF)

LATE NIGHT EATS

Fry Bar with Choriqueso or Poutine & Cheese Curds, Fixins'

Hot Dog Bar with HNG Hotdogs, Lobster Buns, Fixins'

Nacho Bar with Tortilla Chips, Queso, Jalapenos, Sour Cream, Guac & Salsa- ADD GROUND BEEF OR CHICKEN

@BlueCardinal_AVL  

BlueCardinalCatering.com