

Chef Ashlyn B. Smith
Exec. Chef/Owner

126 Presidential Park West
2945 S. Miami Blvd
Durham, NC 27703



Hours: M-F 11am-2pm
Tele: 919 . 220 . 6040

Website: www.SpicyGreenGourmet.net
Email: SpicyGreenGourmet@frontier.com

Cocktail Buffet Hot Hors D'oeuvre Selections

Poultry \$3.75pp

Jerk Chicken Kabobs

Chicken Meatballs with Fresh Tomato-Basil Sauce

Chicken Salad Brochees

Coconut Chicken with Spicy Plum Sauce

Chicken Quesadillas with Condiments

Chicken Wings (Buffalo, Teriyaki, BBQ or Lemon Pepper)

Smoked Pulled Chicken Sliders

Vegetarian \$3.50pp

Zucchini & Corn Fritters

Wild Mushroom and Goat Cheese Quiche

Fried Green Tomato and Spicy Pimento Cheese Sliders

Vegetable Kabobs w/ Roasted Chili Pepper sauce

Fontina Stuffed Risotto Balls w/ Romesco Sauce

Italian Tomato Bruschetta w/ Roasted Garlic Aioli

Warm Spinach Dip with Vegetables and Crackers

Deep Fried Cheese Ravioli with Roasted Red Pepper Sauce

Spicy Deviled Eggs

Southwestern Black Bean Cakes

Black Bean and Corn Quesadillas with Condiments

Artichoke & Spinach Dip:

A hot cream cheese dip blended with artichokes, spinach and feta cheese. Served with gourmet breads

Asparagus Straws:

Fresh Asparagus wrapped in a puff pastry dough and baked.

Asparagus and Onion Dip:

Fresh Asparagus blended with Caramelized Onion dip and served with crackers

Spinach & Feta Triangles:

Spinach and feta cheese crusted with phyllo pastry and baked

Mexican 3 Bean & Cheese Dip:

Served w/ Tortillas

Seafood \$3.95pp

Crab Cakes w/ Remoulade

Salmon Spring Rolls w/ Ginger-Sesame Dipping Sauce

Shrimp Cocktail w/ Cocktail & Jalapeno Tartar Sauce

Blackened Shrimp Skewers w/ Roasted Red Pepper Coulis

Mini Southern Shrimp & Grits

SGG Hot Crab Dip:

Crawfish Beignets:

Beef & Pork \$3.95pp

Mini Meatballs Sandwiches

All American Sliders:

Angus Ground Beef, Cheddar Cheese, Pickles, Angry Onions, Mustard

Miniature Yorkshire Pudding

Shredded Roasted Beef, Yorkshire Pudding & Horseradish Cream

Jalapeno Zaps:

Jalapenos wrapped with Cream Cheese and Bacon

Beef Triangles:

Seasoned ground beef wrapped in phyllo pastry and baked till golden brown. Served with date and sweet onion chutney

Beef Kabobs:

Marinated Tender Beef with Seasonal Vegetables.

Cheerwine Braised BBQ Pork Crostini

Philly Cheese Steak Bites

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PLATTERS

Antipasto Platter: \$3.75pp

Grilled Asparagus, Marinated Mushrooms, Marinated Chickpeas, Pepperchinis, Olives, Roasted Almonds, and Crostini. Add Sliced Italian Meats for \$2.00pp

Southern Platter: \$4.25pp

Country Ham, Pimento Cheese, Pickled Okra, Crackers, Hot Pepper Jelly

Salmon Platter: \$6.50pp

Chipotle Roasted Salmon Filets, Capers, Red Onion, Crostini, served with Tzatziki Sauce.

Mediterranean Platter: \$4.00

Roasted Red Pepper Hummus, Feta Cheese, Pita Bread, Stuffed Grape Leaves, Tabouleh, and Caramelized Red Onions

Crudite & Dip \$3.75pp

Fresh Garden Vegetables to include: carrots, cherry tomatoes, broccoli, cauliflower, asparagus and served with either red pepper hummus, or herb dip

Cheese Display \$3.75pp

Selection of three local cheeses, honey, seasonal chutney and assorted crackers

Fresh Fruit & Cheese Display \$4.00pp

Fresh and Seasonal fruits to include: Sweet Pineapple, Melons, Berries, and Grapes served with International Cheeses

Baked Brie Served with Crostini \$3.50pp

Cucumber Cup with Lemon Chicken \$ 3.25pp

Fresh cucumber cup filled with herb lemon chicken salad.

CHAFFERED ITEMS

Spanish Chicken & Sausage Paella: \$3.50pp

Grilled Chicken & Sausage over Saffron Rice w/ Roasted Peppers & Onions

Italian Meatballs: \$3.00

House-Made All Beef Meatballs with fresh mozzarella cheese and pomodoro sauce

From Our Carving Table

Served with Slider Rolls and Condiments

Roasted Tenderloin of Beef \$9.95pp

Traditional Baked Ham \$5.50pp

Roasted Turkey Breast \$6.50pp

Roast Sirloin of Beef \$7.25pp

Pre-Sliced Combination of Ham, Turkey, and Top Round

Combination of Two Meats from Above \$9.95pp