

Stationed Appetizers

Cheddar Bacon Grit Fritters

Cheddar cheese grit balls with chopped bacon rolled in panko bread crumbs and lightly fried - served with our red pepper jelly

Sweet Potato Biscuits with Ham

Our own famous biscuits - petite cut and stuffed with shaved VA Country Ham - a favorite at all events

Seasonal Fruit and Vegetable Medley

Fresh cut and stationed on platters or as a display with strawberry yogurt fruit dip, cream cheese pineapple fruit dip, spinach ranch vegetable dip

Lumpia

Chicken or Beef Spring Rolls with a sweet chili dipping sauce

Seasoned Pork Skins

House Fried Pork Rinds - seasoned 3 ways
One of our most requested items!

Classic Shrimp Cocktail

Chilled Steamed Medium Peeled Tail on Shrimp with our house cocktail sauce

Warm Dips

Buffalo Chicken, Spinach Artichoke, Deep River Crab
Creamy Collard, Country Sausage Queso

Domestic Cheese with Crackers

Cheddar, Swiss, and Pepper Jack

Classic Sweet and Sour Meatballs

Served with a sweet bbq sauce

Chicken Kabobs

Marinated Grilled Chicken on a skewer
served glazed or with a dip

Petite Smoked BBQ Brisket Skewers

Portioned for bite size apps and glazed with a sweet house brisket sauce.

Grilled Tuna Bites

Seasoned and seared on a flat top griddle served with an Old Bay Dipping Sauce



SOUTHLAND Restaurant & Catering

OFFSITE CATERING MENU

**Wedding Receptions, Banquets, Award Dinners,
Celebrations, Special Occasions, Retirements, and More!**

Attended Buffet Entree Options

Two Entree Casual Buffet Menu

The Best Southern Fried Chicken
Carolina Minced or Pulled Pork BBQ

*Smoked BBQ Beef Brisket

Chopped Chicken BBQ

Baked or Barbecued Chicken

Smoked BBQ Rib Tips

Beef Tips w/ Mushroom Gravy and Onions

Fried Shrimp, Catfish, or Flounder

Fried or Grilled Pork Chops

Cajun Chicken and Broccoli Alfredo

Special Buffet Menu / Carving Stations

*Top Round Roast Beef Au Jus

*VA Baked Glazed Ham

*Smoked Sliced Turkey Breast

*Sliced Char-crusted Petite Beef Tender

Seasoned Sliced Pork Loin

Mesquite Seasoned Chicken Breast

w/ mango or fresh pineapple salsa

Grilled Tuna or Mahi

w/ mango or fresh pineapple salsa

Creamy Sun-dried Tomato & Spinach Chicken

Chicken Cordon Bleu

*Events are booked by signed quote and 25% deposit
to reserve dates

*Service fees apply and are based on time at event

*Yes we drop off deliver or setup and go

141 Caratoke Hwy Moyock, NC 27958

www.southlandrestaurant.com

Stationed or Plated Salads

Caesar Salad - Classic Garden -
Cucumber Salad - Fruit Salad

Buffet Side Options

Mashed Red Potatoes	Seasoned Green Beans
Mashed Yukon Gold	Southern Collard Greens
Garlic Mashed Potatoes	Grilled Seasonal Veggies
Loaded Mashed Potatoes	Roasted Asparagus
Baked Potato	Steamed Broccoli
Baked Sweet Potato	Cole Slaw
Roasted Potatoes	Glazed Carrots
Roasted Sweet Potatoes	Wild Rice w/ Mushrooms
Cheddar Mac n Cheese	Corn and Baby Limas
Buttered Red Potatoes	Southern Corn Pudding
Molasses Baked Beans	Yellow Rice
Au Gratin Potatoes	Fresh Fruit Salad
Potato Salad	Brunswick Stew
Orzo Pasta Salad	Sweet Potato Casserole
Classic Pasta Salad	Green Bean Casserole
Fire Roasted Corn	Hash Brown Casserole
Corn on the Cob	Cornbread Stuffing
Baked Cinnamon Apples	Cranberry Sauce

All special event catering is priced per person and includes clear or white acrylic disposable place setting, uniformed professional staffing and service for your event. Prices will also include hot buffet setup, meal service, stationed beverages, and travel to and from your event.

We are an approved caterer at many regional event venues throughout Northeastern NC and Southeastern VA.
Licensed and Insured.

Contact us today for your custom event quote. Email inquiries to:
catering@southlandtrade.com

www.southlandrestaurant.com

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