

QUALITY CATERING BY

NASHVILLE,
NORTH CAROLINA

OnLocation



ROSE HILL

(252) 459-4058

visitrosehill.com



Rose Hill OnLocation Catering delivers superior dining options for a range of events, with a variety of eclectic menu choices that coincide with the atmosphere of casual, formal, personal or business functions.

Our accommodating team, along with our selection of diverse food offerings, ensure that every preference is met, no matter what our clients needs. We hope our exquisite dining experiences help make your event all the more memorable.

HORS D'OEUVRES

-3-

DISPLAYS, DIPS & SPREADS

-5-

STATION OPTIONS

-6-

BUFFET OPTIONS

-8-

PLATED DINNERS

-11-

DESSERTS

-12-

BEEF & POULTRY

FILET BURGER SLIDERS
with Caramelized Onion, Cheddar
Cheese, and Tomato Chutney

BEEF TARTARE
with Caper Jam and Shallots on
House Made Lavash

**SPICE DUSTED FRIED
CHICKEN SLIDERS**
with Quick Pickle Cucumbers and Onion

**ANDOUILLE SAUSAGE
AND SHRIMP KABOB**
with Coriander Chutney

CHICKEN BASTILLA
with Apricots, Raisins, and Yogurt

BLT WITH TOMATO JAM
with Smoked Pepper Bacon, Nuoc
Cham Mayo, and Micro Greens

BBQ PORK BELLY TACO
with Spinach Tortilla, Avocado
Mousse, Cilantro, and Fresh Lime

BRATWURST SLIDERS
with Brown Mustard and Pickled
Red Cabbage

VEGETARIAN

POTATO CROQUETTES
with Onion Jam

BLACK EYED PEA FRITTERS
with Smoked Tomato Jam

FRIED POTATO CAKE SLIDERS
with Tamarind Ketchup and Grilled Cilantro

ROASTED EGGPLANT CAVIAR
with Yogurt and Za'atar on Lavash

BEET TARTARE
with Buttermilk Gel, Fresh Herbs, and
Champagne Vinaigrette on Endive

GOAT CHEESE CAKE
with Red Onion Jam

SWEET POTATO PANCAKE
with Crème Fraiche and Herbs

SAVORY CORN BREAD
with Dried Fruit Compote

TOASTED QUINOA
with Potatoes, Shallots and Herb
Vinaigrette

SEAFOOD

SMOKED SALMON

with Crème Fraiche and Pickled Onions
on Spiced Butter Brioche

TUNA TARTARE

with Chiles, Lemon Gel, and
Fresh Herbs on Rice Chicharrón

SHRIMP CEVICHE

with Avocado, Chile, Red Onion,
Cilantro, and Leche de Tigre

CRAB CAKE

with Spicy Carrot Slaw and Nuoc
Cham Mayo

SEARED TUNA

with Nori and Pickled Daikon Radish

BRUSCHETTA

with Roasted Tomatoes, Goat Cheese,
and Parsley Sauce

SOUP

COLD SOUP SHOOTERS

CHOICE OF:

- Cold Melon, Smoked Almonds, and
Roasted Olive Oil
- Strawberry Gazpacho with Charred
Cucumber and Fresh Basil
- Red Beets, Crème Fraiche, and Za'atar

WARM SOUP SHOOTERS

CHOICE OF:

- Roasted Butternut Squash, Toasted
Pumpkin Seeds, and Chile Oil
- Ginger and Carrots, Crispy Bread,
and Parmesan
- Curried Sweet Potatoes, Peanut
Butter, and Yogurt

A MEMORABLE DINING EXPERIENCE

Whether you're searching for a small, casual meal outdoors, a fine dinner for large parties or business events, Rose Hill can offer your guests a wide variety of dining and catering options. We pride ourselves on offering dining options that can be tailored to any event or dietary restrictions.

DIPS AND TRAYS

FIRE ROASTED EGGPLANT DIP

with Mediterranean Spices and Fried Pita

TOASTED QUINOA SALAD

with Potatoes, Shallots, and Fresh Herb Vinaigrette

SHRIMP CEVICHE

with Avocado, Chile, Red Onion, Cilantro, and Leche De Tigre

MOROCCAN SPICED MEATBALLS

with Parmesan

CHICKPEA HUMMUS

with Sesame, Roasted Garlic, and Pita Chips

CURED LEMON LEBNEH

with Fresh Herbs and Pita

SPINACH AND ASIAGO CHEESE DIP

with Fried Pita Bread

SPREADS

SALSA BAR

with Fried Corn Tortillas and your choice of 3 salsas:

- Pico De Gallo
- Salsa Rojo
- Salsa Verde
- Charred Pineapple Salsa
- Guajillo and Chile Salsa
- Black Bean and Lime Salsa

ADD GUACAMOLE +2.25

BRUSCHETTA BAR

- Olive Tapenade
- House Made Giardiniera
- Tomato and Herb Salad
- Fresh Mozzarella
- Feta Cheese
- Extra Virgin Olive Oil
- Balsamic Vinegar
- Lavash
- Grilled Artisan Bread

DISPLAYS

CHARCUTIER DISPLAY

- Domestic and Imported Cured Meats
- Smoked Almonds
- Pickled Onion
- Mostarda
- Pickled Vegetables
- Olives
- Grilled Rustic Breads

LOCAL AND IMPORTED CHEESES DISPLAY

- Dried Fruits
- Sweet and Spicy Onion Jam
- Local Honey
- Rosemary Lavash
- Crisps and Fresh Fruits

ASIAN STATION

CHOOSE THREE

CHAAT MASALA

with Red Onion, Eggs, Potatoes, Chiles, Cilantro, Lime, Tamarind Jus, and Corn Chips

COCONUT CHICKEN CURRY

with Jasmin Rice

SZECHUAN SPICED CRISPY BEEF

with Green Onion, Fried Red Chile, Cilantro, and Jasmine Rice

GREEN PAPAYA SLAW

with Toasted Peanuts, Fresno Peppers, Red Onion, and Cilantro

PULAO

with Fried Onion and Rose Essence

GINGER GLAZED ROASTED PORK LOIN

VEGETABLE FRIED RICE

PAN FRIED VEGETABLES

with Basil and Mint

MEDITERRANEAN STATION

CHOOSE FOUR

SHAKSHOUKA

with Tomatoes, Tunisian Spices, Farm Eggs, and Fried Pita Bread

FALAFEL

with Greek Yogurt and Pickled Onions

FIRE ROASTED EGGPLANT

with Za'atar, Cured Lemon, White Balsamic, and Fresh Basil

CHICKEN TAGINE

with Raz El Hannout, Dried Fruits, and Mint

PORCHETTA

with Pork Belly, Roasted Garlic, Apricots, Spices, Bean Stew, and Cured Lemon Chutney

ORZO

with Raw Vegetables, Olives, Herb Pesto, Cured Lemon, and Roasted Nuts

CREAMY POLENTA

with Wild Mushroom Ragù

ORECCHIETTE PASTA

with Fennel Sausage, and Lemon Cream Sauce

BARBEQUE STATION

CHOOSE THREE

PULLED PORK

with Carolina BBQ Sauce, Sweet and Spicy Sauce, and Achiote Roasted Pineapple sauce

SMOKED BRISKET

with Grilled Onion and Grain Mustard

CHURRASCO CHICKEN

with Amber Charred Salsa Verde

SPICED PORK RIB

with Red Chile and Cilantro Slaw

SAVANNAH RED RICE AND BEANS

MAC & CHEESE

with White Cheddar, Triple Cream, and Rosemary

ROASTED POTATOES

with Bacon and Onion

BRAISED MUSTARD GREENS

with White Beans

CORN BREAD

with Smoked Bacon

TACO BAR

SERVED WITH

- Corn & Flour Tortillas
- Grilled Green Onion
- Queso Fresco
- Lime
- Cilantro
- Salsa Rojo
- Salsa Verde
- Grilled Cactus

PROTEINS

Choose Two

- Pork Al Pastor with Grilled Pineapple
- Beef Barbacoa
- Carne Asada
- Grilled Chicken

CARVING STATION

SERVED WITH

- Assortment of breads
- Horseradish Cream
- Beef Jus
- Roasted Oil
- Whipped Butter

PROTEINS

Choose Two

- Roasted Strip Loin
- Pork Loin
- Turkey Breast
- Madras Spiced Ham

BUFFET I

Served with Sweet Tea, Water and Rolls

STARTERS - CHOOSE ONE

SEASONAL MIX GREEN SALAD
with Carrots, Red Onion, and
Cucumber. *Choice of Two House
Made Dressings*

WEDGE SALAD
with Pickled Onion, Crispy Bacon,
Tomatoes and Buttermilk Poppy
Seed Dressing

PASTA SALAD
with Tomatoes, Carrots, Celery,
Onion, Relish, and Fresh Herbs

ENTRÉES - CHOOSE ONE

BRINE ROASTED BONE IN CHICKEN
with Tamarind Glaze and Parsley

SLOW ROASTED BEEF SIRLOIN
with Grilled Onion

CAROLINA PULLED PORK
with Spicy Vinegar

SIDES INCLUDED

- Roasted Potatoes
- Cabbage Cole Slaw
- Succotash

BUFFET II

Served with Sweet Tea, Water and Rolls

STARTERS - CHOOSE ONE

HEARTY MIX GREENS
with Shaved Onion, Cucumber, Tomatoes,
and Carrots. *Choice of Two House
Made Dressings*

FATTOUSH SALAD
with Baby Tomatoes, Onion, Toasted
Bread, Fresh Herbs, and Olive Oil
Vinaigrette

CHOPPED SALAD
with Black Beans, Tomatoes, Eggs,
Onion, Parsley, Tortilla Strips, and
Lemon Dressing

ENTRÉES - CHOOSE TWO

BONE IN GRILLED CHICKEN
with Grilled Lemon, and Fresh Herbs

ROASTED PORK LOIN
with Coconut Curry and Herb Salad

SMOKED BRISKET
with Fried Onion, Lemon Grass, and Pan Jus

SIDES - CHOOSE THREE

- Roasted Vegetable Medley
- Louisiana Red Rice
- Stewed Blacked Eyed Peas
- Roasted Garlic Whipped Potatoes
- Braised Mustard Greens
- Cheddar Grits

BUFFET III

Served with Sweet Tea, Water and Rolls

STARTERS - CHOOSE ONE

HEARTY

MIX GREENS

with Blistered Tomatoes, Cucumbers, Red Onion, Toasted Bread, and Berry Vinaigrette

CLASSIC

CAESAR SALAD

with Parmesan Reggiano, Pickled Onions, and Herbed Croutons

ISRAELI

COUSCOUS SALAD

with Arugula, Pine Nuts, Baby Tomatoes, Fresh Herbs, Red Onion, Lemon Segments, and Sumac Oil

ENTRÉES - CHOOSE TWO

MARINATED PORK TENDERLOIN

with Mushroom Ragu and Fresh Herbs

SMOKED PEPPER BEEF ROAST

with Roasted Onion and Brandy Honey Mustard

TOMATO BUTTER ROASTED SALMON

with Salsa Verde, Wilted Shaved Fennel, and Fresh Herbs

BRINED ROASTED

BONE-IN CHICKEN

with Cilantro, Mint, Charred Lemon, and Honey

PENNE PASTA

with Chicken, Herb Pesto, Roasted Nuts, and Parmesan Cheese

SIDES - CHOOSE THREE

CURRIED GRITS

ROOT VEGETABLE STIR-FRY

with Maple and Benne Seeds

KIMCHI COLLARD GREENS

WHIPPED POTATOES

GRILLED CARROTS

with Dates and Spiced Yogurt

PARISIAN RATATOUILLE

with Goat Cheese

SEASONAL RICE PILAF

BUFFET IV

Served with Sweet Tea, Water and Rolls

STARTERS - CHOOSE ONE

LAOTIAN MIX GREEN SALAD

with Peanuts, Shallots, Tomatoes, Cucumber, Herbs, and Nuoc Cham Dressing (*a Laotian Sesame Dressing*)

ROASTED BEET SALAD

with Arugula, Farm House Blue Cheese, Pickled Beet Onion, Crisps, and Olive Oil Dressing

SHAVED VEGETABLE SALAD

with Fresh Herbs, Toasted Quinoa, Feta, and Cured Lemon Dressing

ENTRÉES - CHOOSE THREE

PERUVIAN STYLE POLLO ASADO

with Grilled Herbs and Lemon Garlic Oil

PAN SEARED CRAB CAKES

with Toasted Quinoa, Fresh Herbs, and Cured Lemon Salsa Verde

BRINE & ROASTED PORK LOIN

with Apricot & Cumin Glaze, Scallions, and Fresno Chile Salad

DRY CURED RIB EYE

with Seawater Potatoes, Grilled Green Onion, and Mostarda

SPICED MOROCCAN MEATBALL

with Harrisa Tomato Stew, Dried Fruits, and Fresh Mint

SIDES - CHOOSE THREE

ROASTED ROOT VEGETABLES

with Curried Vinaigrette

GRILLED CARROTS

with Annatto Sauce

ROASTED POTATOES

with Ember Green Onions

BRAISED COLLARD GREENS

with Bacon and Reserved Lemon

MEXICAN STREET CORN ON THE COB

with Sour Cream, Parmesan, Lime, and Cayenne

RICE PILAF

with Fresh Herbs

PLATED DINNERS

Served with Sweet Tea, Water and Rolls

STARTERS - CHOOSE ONE

TOMATO AND CRAB

with Fresh Basil, Crispy Capers, Beet Pickled shallots, Flower of Salt, and Olive Oil

SEASONAL ROASTED SQUASH AND KALE SALAD

with Pumpkin Seeds, and Grana Padano

BABY ROMAINE & ARUGULA

with Feta, Mint, Radishes, and Shiso Vinaigrette

CAESER SALAD

with Crisp Romaine and House Made Croutons

HEARTY MIX GREENS

with Blistered Tomatoes, Cucumbers, Red Onion, Toasted Bread, and Sumac Vinaigrette

MIX GREENS AND HERB SALAD

with Mission Figs, Toasted Walnuts, Parmesan Cheese, and Sherry Vinaigrette

SMOKED SALMON TARTINE

with Peppery Greens, Potato and Dill Cream, Fried Bread, Shallots, and Chive Vinaigrette

ENTRÉES - CHOOSE UP TO TWO

SEARED BEEF TENDERLOIN

with Black Truffle Potatoes, Blistered Cipollini, Horseradish Butter, and Roasted Oil

SKILLET SEARED SALMON

with Curried Lentils, Kaffir Lime Coconut Cream, Wilted Bok Choy, and Coconut Gremolata

ROASTED SALMON

with Roasted Carrots and Labneh, Pickled Shallots, Urfa, and Lime

ROASTED CHICKEN BREAST

with Salsa Verde, Mushrooms, Zucchini, Israeli Couscous, and Vadouvan Butter

HAY SMOKED BONE IN

PORK CHOP

with Sweet Potato Mash, Burnt Onion, Apple Chutney, Honey Apple Jus, and Spicy Herbs

PORK SHANK OSSO BUCCO

with Saffron Polenta, Apple Cider Pork Jus, and Spiced Nut Crumble

PAN SEARED GROUPE

with Corn Custard, Roasted Shallots, Brûléed Orange, Smoked Carrots, and Achiote Oil

DESSERTS

PETITE DESSERTS

PETITE CHEESECAKES
(assorted flavors)

PETITE SWEET POTATO TARTS

PETITE COCONUT CREAM PIES

**PETITE BUTTER SCOTCH
POT DE CRÈME**

PETITE APPLE PIES

PETITE CHERRY PIES

**PETITE LEMON
MERINGUE TARTS**

PETITE PECAN PIES

WHOLE CAKES

Priced per each

3 LAYER COCONUT CAKE
(approximately 12 slices)

CARROT CAKE
(approximately 12 slices)

SOUTHERN PECAN PIE
(approximately 8 slices)

SWEET POTATO PIE
(approximately 8 slices)

2 LAYER VELVET CAKE
(12 slices)

NY STYLE CHEESECAKE
with fruit Jam *(12 slices)*

**DOUBLE LAYER
CHOCOLATE CAKE**
(12 slices)

CHEF ATTENDED STATION

BANANAS FOSTER STATION
Banana Flambé with vanilla bean Ice Cream

CREPE STATION
With your choice of seasonal fillings

***ASSORTED FRENCH
MACAROONS***
(70 pieces)

PETIT FOURS
(50 pieces)
(Various Flavors)