



LUNCH & DINNER

919.390.1964

HorizonCatering@FoodShuttle.org

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Horizon Catering is a division of Inter-Faith Food Shuttle

THEMED BUFFETS

Minimum 25 people on all orders

HORIZON'S PASTAS - \$13

All pasta dishes served with Italian garden salad, dinner rolls, Sweet & Unsweet Tea and Tiramisu.

CHICKEN TORTELLINI PESTO

Tender diced chicken, cremini mushrooms, diced red onion, and sautéed peppers on tricolor tortellini with pesto cream.

LEMON CHICKEN FUSILLI

Fusilli Pasta tossed with roasted chicken, diced zucchini and yellow squash, lemon zest and finished with an herbed Veloute

PASTA CARBONARA

Diced hickory smoked bacon, freshly minced garlic, chopped herbs served in a brandy cream sauce and finished with shaved parmesan served over trotole pasta.

PASTA BOLOGNESE

Seasoned ground beef, chunky tomatoes, minced garlic and basil served over Penne and finished with a hint of sea salt and freshly ground pepper.

FARM FRESH PRIMAVERA

An array locally sourced seasonal vegetables lightly sautéed in your choice of Garlic Alfredo or Classical Marinara. Garnished with chopped herbs, served over bowtie pasta.

SOUTHWEST TACO BAR - \$14

Served with corn and flour tortillas, sweet and unsweet tea, and Churro Brownies for dessert.

Choose one:

Seasoned ground beef, grilled chicken or shredded beef, grilled seasonal fish or shredded roasted pork (Add \$2 for additional per protein)

Toppings Include:

Shredded lettuce, Pico de Gallo, sour cream, Jalapeños, shredded cheese, Roast corn & Black Bean Salsa, scallions, citrus guacamole, wedged limes, chopped Cilantro.

DOWN HOME COMFORT - \$15

Each Entree comes with a garden salad, seasonal fruit cobbler, Sweet and Unsweet Tea

HOMESTYLE MEATLOAF

Classic meatloaf served with barbeque tomato glaze.

ROASTED CHICKEN

Whole cut roasted chicken with your choice of lemon sage sauce, herb velouté, ginger teriyaki, mushroom marsala, pesto cream, gorgonzola cream, or roasted tomato marinara sauce.

CAROLINA CATFISH

North Carolina catfish with your choice of blackened, cornmeal crusted, or pan seared. Served over crispy citrus slaw.

BEEF STROGANOFF

Tender beef tips braised with onions, mushrooms and caraway seed. Finished with a sauce of Red Wine orange zest and sour cream

Your choice of two of the following side items:

Yukon gold fork mashed potatoes
Smoked Gouda Mac & Cheese
Roasted seasonal vegetables
Bacon creamed spinach
Broccoli cheddar casserole

Southern sweet potato souffle
Rice pilaf
Cheesy grits
Country style green beans
Oven roasted fingerling potatoe

Carolina Barbeque Buffet - \$14

Served with Sweet & Unsweet Tea and Chef's Assorted Cookie platter

Choose one: Slow roasted pulled pork, farm fresh chicken quarters, or shredded beef brisket.

Sauce options:

Eastern North Carolina BBQ sauce (vinegar based)

North Carolina Piedmont BBQ sauce (tomato based)

Our signature Cheerwine BBQ sauce (sweet tangy tomato based)

Choose Two Sides: Mac & Cheese, Creamy coleslaw, Molasses beer baked beans, Braised collards with ham hocks, Stewed okra, Southern macaroni salad, Homemade potato salad, Stewed sweet basil tomatoes, or Apple kale slaw.

New Orleans's Madi Gras Buffet - \$15

Served with Tossed Salad, Sweet & Unsweet Tea

Chicken & Sausage Gumbo, Red Beans & Rice, Roasted Ratatouille Vegetables, Bread Pudding

Choose From: Shrimp Etouffee, Blackened Catfish, Horseradish Beef Tips or Creole Chicken

SOUP & SALAD Combo \$14

Served with Rolls & butter, Sweet and Unsweet Tea and Chef's Fresh Baked Cookies

Soups:

Roasted Tomato Basil
Southwest Black Bean
New England Clam Chowder
Caribbean Seafood Callaloo
Sweet Corn Chowder
Curry Crab Bisque

Lobster Bisque
Country Vegetable
Split Pea with Ham
Chicken Gumbo
Italian Bean and Vegetable
Chicken Tortilla

Choose one Decomposed Salad:

Classic Caesar with Romaine or Kale;

With herbed croutons, parmesan cheese and Caesar Dressing

Horizon Wild Green Salad:

Mixed greens, seasonal berries, spiced nuts and Balsamic vinaigrette

Greek Salad:

Romaine and Iceberg lettuces, Cucumber, olives, feta, tomato, roasted red peppers, pepperoncini and our Greek Style Red Wine vinaigrette

Urban Garden Salad:

Mixed seasonal lettuces, grilled vegetables, tomatoes, garlic herbed croutons with Honey Jalapeño Ranch

Spinach Salad:

Shaved red onions, sliced Strawberries (when in season), Candied walnuts, chopped egg, chopped bacon, peppercorn dressin

BOXED LUNCHES \$14

Served with kosher dill pickle spear, a fresh baked cookie, sweet and unsweet tea.

Your choice of house made potato chips, Italian Pasta salad, New Potato salad, or apple kale slaw.

Ask about Gluten Free options

HORIZON TARRAGON CHICKEN SALAD

Tender chicken, raisins, chopped celery, fresh Tarragon, sweet onion, and crisp lettuce served on a buttery croissant.

RALEIGH TUNA SALAD

Chunk light tuna mixed with celery and sweet onion with coastal seasonings served on whole grain bread.

ASHE COUNTY CHEDDAR PIMENTO CHEESE

Shredded hoop cheese, roasted pimento, and mayonnaise on sourdough bread.

HORIZON'S EGG SALAD

Food Shuttle Farm raised eggs, chopped celery, pickle relish folded in mayonnaise on sourdough bread.

SOUTHWESTERN CLUB WRAP

Slow roasted turkey, smoked bacon, avocado spread, crispy lettuce, and tomato in a whole wheat tortilla.

THE B.L.T.

Applewood smoked bacon, romaine lettuce, tomato and roasted garlic mayo on sourdough bread.

CAROLINA SMOKED HAM AND SWISS

Smoked pit ham, swiss cheese, crisp lettuce, and sliced tomato on sourdough bread.

ROAST BEEF AND SMOKED GOUDA

Tender sliced roast beef, gouda cheese, crispy lettuce, and horseradish aioli on ciabatta.

COASTAL SHRIMP ROLL

Carolina sourced shrimp mixed in a savory celery and Bermuda onion mayonnaise on a soft bun.

CAMDEN GARDEN WRAP

Balsamic marinated seasonal vegetables roasted and served with Black Bean Hummus spread in a spinach tortilla wrap.

DECANDENT DESSERTS

BROWNIES, COOKIES & BARS

\$2.00 per person minimum 25 people

LEMON BAR

Meyer lemon curd atop of a pastry crust.

KEY LIME TARTLETTE

Creamy and tart key lime on a graham cracker crust.

BUTTERY COCONUT BAR

Coconut Custard and Sweet Shredded Coconut resting on a flakey Pastry crust

CHURRO BROWNIES

Scratch made blend of sweet chocolate, Cinnamon sugar and a hint of chili.

CHOCOLATE CHIP BLONDIE

Crispy golden chocolate chip crust drizzled with spice chocolate sauce.

ASSORTED COOKIES

Ask about our assortment of freshly baked cookies.

PIES, CAKES & COBBLERS

\$2.50 per person minimum 25 people

SEASONAL FRUIT COBBLER

Local seasonal fruit topped with a sugar pastry crumble.

STRAWBERRY SHORTCAKE

Our take on the classic dish with macerated berries and whipped cream.

PEANUT BUTTER PIE

Creamy peanut butter whipped with ricotta cream cheese in a graham cracker pie shell drizzled with caramel sauce.

NEW YORK STYLE CHEESECAKE

Whipped with ricotta and cream cheese in a graham cracker pie crust Garnished with fresh seasonal berries

GERMAN CHOCOLATE CAKE

Rich triple layer of Chocolate Cake with Toasted Coconut and Pecan Custard

PINEAPPLE UPSIDE DOWN CAKE

Traditional upside-down preparation with Caramelized Pineapple and whipped cream