

SMASH EVENTS, INC.

2016 CATERING MENU

HORS D'OEUVRES

SHRIMP CEVICHE "MARTINI"

shrimp, orange, lime, onion, tomato, bell pepper, plantain chip

MINI MASHED POTATO CRABCAKE

lump crabmeat, mashed potatoes, Dijon dill aioli

CAPRESE STACK

grape tomatoes, buffalo mozzarella, fresh basil, balsamic glaze

CHICKEN OR STEAK SLIDERS

grilled chicken or steak, jalapeño crema, chimichurri, cilantro-lime slaw

TOSTONES BITES

smashed green plantains, red refried beans, jalapeño crema,

cilantro-lime slaw, cotija

choice of chicken, steak, or queso frito

MINI FISH TACOS

crispy tilapia, secret sauce, red cabbage, cilantro, green onions, jalapeños

GAZPACHO SHOTS

chilled tomato soup

use cucumbers as "shot" glasses for an impressive upgrade

EGGPLANT PIZZETTES

lightly fried eggplant rounds, red gravy, fresh mozzarella, basil, balsamic glaze

YUCCA FRIES

lightly fried cassava wedges, chimichurri

GORGONZOLA, FIG, PROSCIUTTO, ARUGULA FLATBREAD

finished with balsamic glaze

BITE-SIZED CHICKEN + WAFFLES

grilled chicken, red pepper aioli, syrup, cotija, sweet plantain, mini waffle square

CHEVRE-MASCARPONE BALLS

rolled + topped in assorted flavors - dill/smoked salmon, black sesame

seed/tuna, pistachio/prosciutto, chives/candied tomato

"GOOGOOTZ"

thinly sliced, lightly-fried zucchini, garlic, balsamic vinegar, olive oil

served atop fresh bread

MINI GRILLED CHEESE + TOMATO SOUP

just as good as it sounds!

WATERMELON CUBE

feta, balsamic glaze, mint

BRIE, PEAR, SAUSAGE FLATBREAD

pear chutney, garlic, olive oil

TASTING TABLES + ACTION STATIONS

ANTIPASTO TASTING TABLE

an assortment of various artfully arranged imported + locally smoked and cured meats, accompanied by pickled veggies, olives, crackers, and housemade dips + spreads. ½ size available.

Full size \$6/guest

½ size \$3/guest

ARTISANAL CHEESE DISPLAY

a delectable assortment of local + imported cheeses, garlic herb water table crackers, and fresh bread. ½ size available.

Full size \$6/guest

½ size \$3/guest

FRUIT BAR

a bountiful selection of seasonal fruit. ½ size available.

Full size \$5/guest

½ size \$2.50/guest

ARTISANAL BREAD + OLIVE OIL TASTING TABLE

we source freshly baked artisanal bread from Farm and Sparrow Bakery, and select only the highest quality olive oils, vinegars, and spices to create a sophisticated + delicious display.

Full size \$7/guest

½ size \$3.50/guest

MAC + CHEESE BAR

we start with our gourmet four cheese mac + cheese recipe, then provide a unique and delectable selection of toppings from which to choose.

{chef-manned station}

\$6/guest

MAKE YOUR OWN GOURMET GRILLED CHEESE

guests choose from a wide variety of breads, cheese, and unique ingredients to create their own gourmet grilled cheese sandwiches!

{attendant-manned station}

\$5/guest

ARTISANAL SALAD STATION

the options are truly endless here! instead of a plated salad, guests choose from colorful + creative pasta salads, grilled veggies, fresh greens, and a luscious list of add-ins, including a variety of cheeses, fresh and dried fruits + nuts.

\$6/guest

MAKE YOUR OWN TACO BAR

a fun way to allow your guests to get creative! we start with fresh corn or flour tortillas, and can include all sorts of taco fixins, including, but not limited to, grilled chicken, steak, tempeh, a selection of cheeses, veggies, and unique housemade sauces + salsas. One of our most popular stations.

{fish tacos, pulled pork tacos, + chicken mole tacos also available}

As action station \$7/guest

As main entrée \$15/guest

SALADS

SHRIMP, AVOCADO, + MANGO SALAD
ginger sesame citrus dressing

BISTRO SALAD
our most popular salad
candied pecans, sliced pear, shaved parmesan, ginger pear dressing

CLASSIC CAESAR
housemade garlic croutons, shaved parmesan, housemade dressing
anchovies optional.

GARDEN SALAD
a bountiful selection of local, seasonal veggies atop chopped romaine lettuce.
dressing options include: parmesan ranch, bleu cheese, balsamic vinaigrette,
pear vinaigrette

WARM SUPERFOOD SALAD
sautéed kale, shredded carrots, dried cranberries, almonds, sunflower seeds,
edamame, balsamic glaze, goddess dressing

CAPRESE STACK
vine-ripened tomato rounds, fresh buffalo mozzarella, fresh basil, oregano
drizzled with aged balsamic vinegar + olive oil and finished with a balsamic
reduction. served with 2 rounds of freshly baked Italian bread.

SIDE DISHES

TWO SIDES INCLUDED WITH EACH MAIN ENTRÉE

CREAMY GARLIC MASHED POTATOES

WHIPPED SWEET POTATOES

ROASTED SEASONAL VEGETABLES

CREAMY TARRAGON
GRILLED POTATO MEDLEY
fingerling, yukon gold, purple

SAUTEED BRUSSELS SPROUTS

GINGER GLAZED CARROTS

HAND-CUT SEASONED FRENCH FRIES

FOUR CHEESE MAC + CHEESE
aged cheddar, fontina, gruyere, parmesan

SAUTEED GREEN BEANS
garlic, onion, red pepper

BAKED BEANS

CORN CASSEROLE

QUINOA
green chiles, pepitas, cilantro, lime

GALLO PINTO
Nicaraguan red beans + rice

BROWN OR WHITE SEASONED RICE

MAIN ENTREES

EACH MAIN ENTREE IS SERVED WITH 2 SIDE DISHES

CHICKEN

SIGNATURE GRILLED CHICKEN

Chef Nestor, aka, The Chicken Whisperer, does something to grilled chicken that many have tried to emulate, but none have achieved. It's juicy + seasoned to perfection. We think he has special powers.

Served with guests' choice of chimichurri sauce and/or jalapeño crema.

CHICKEN FRANCESE

Learned in the kitchen of Grandma Vino herself, this is an Italian classic done right.

Butter, white wine, lemon, Italian parsley

MUSHROOM ASIAGO CHICKEN

Delicious wild mushroom, asiago, and white wine cream sauce

HONEY - LIME GLAZED CHICKEN THIGHS

Honey, lime, and soy make the perfect combination of sweet + tangy flavors.

BEEF

BEEF TENDERLOIN

red wine reduction

CHURRASCO

Chef Nestor honors a rich Nicaraguan tradition with perfectly seasoned and grilled flank steak.

Served with guests' choice of chimichurri sauce and/or jalapeño crema.

PORK

ACHIOTE-HERB PORK TENDERLOIN

Pork tenderloin is first rubbed with a special blend of spices, the pan seared and braised until fork tender and juicy.

Available with our housemade BBQ Mole Sauce

PAN SEARED PORK CHOP

Pork chops are pan seared and topped with a Granny Smith apple + onion compote.

ROASTED STUFFED PORK TENDERLOIN

Pork tenderloin is stuffed with mushrooms, bacon, and spinach, then roasted and drizzled with a lemon, parsley and honey sauce.

SEAFOOD

BAKED HONEY-MARINATED COD

Cod is marinated in honey, sesame oil, apple cider vinegar, soy sauce, and ginger for 24 hours, then baked onsite until it's caramelized, flaky, and oh so buttery. Cod has a naturally high oil content, making it a great fish choice for weddings and larger events.

CRABCAKES WITH DIJON DILL AIOLI

This is an entrée-sized portion of our crabcake appetizer. We combine lump crabmeat with mashed potatoes, veggies, and various aromatics, then delicately fry them to create a flavor profile you won't forget.

SHRIMP + JALAPENO PASTA

Shrimp and jalapeños are sauteed in butter, white wine, and garlic, and parmesan. Served over angel hair pasta or linguine. This dish comes straight from the kitchen of Nonno Vino and is always a hit.

VEGETARIAN

GRILLED STUFFED PORTOBELLO

A large Portobello mushroom is stuffed with a pesto, parmesan, sun-dried tomato, and panko mixture, topped with mozzarella cheese and grilled on the flattop. Some folks have said that this is the best stuffed mushroom they've ever eaten!

VEGETABLE PASTA

This is a wonderful veggie option that packs a big punch. Seasonal vegetables are sauteed in garlic, olive oil, and a splash of white wine, and parmesan, and are served over your choice of linguine, fusilli, or angel hair pasta.

SMILING HARA TEMPEH SUPERFOOD SALAD

Entrée sized salad, with your choice of local grilled tempeh, over sautéed kale, shredded carrots, dried cranberries, almonds, sunflower seeds, edamame, balsamic glaze, goddess dressing

CAROLINA BARBEQUE

Looking for some delicious Carolina BBQ? We do that too.

Choose 2 of the following proteins

Choose 3 Side Dishes

Served with Jalapeño Cornbread and Sliced Bread

*Additional proteins may be added a la carte

A variety of BBQ sauces, both traditional to the region and our own housemade creations, are available for guests.

BBQ BRISKET

BABY BACK RIBS

PULLED OR CHOPPED PORK

PULLED OR CHOPPED CHICKEN

DESSERT STATIONS

Looking for an alternative to a wedding cake? We've got you covered.

TRADITIONAL DESSERT BAR

We have several recommendations for companies that offer a fantastic dessert buffet, which can include your choice of cupcakes, mini cupcakes, cookies, cake pops, French macarons, and more. Your dessert bar will be customized to be coordinated with your wedding's theme and color scheme.

Prices are quoted

GOURMET FIRESIDE S'MORES

Bring the outside in, with this fun take on the traditional s'more! Guests will love building their own. Can also be set up outside for your guests to enjoy during your wedding bonfire. Choose three of the following s'more flavors:

Traditional
Salted Caramel + Bacon
Strawberry Banana
Lemon Merengue
The Elvis – Graham, Banana, Peanut Butter Cup, Bacon, Marshmallow
Grasshopper – Chocolate Graham, Mint Chocolate, Marshmallow
Strawberry Nutella
Cinammon Dulce de Leche

\$3/guest

POPCORN BAR

Guests will love scooping their own popcorn into personalized bags. Includes rental of an old-fashioned popcorn machine. Choose three of the following flavors:

Sriracha, Lime, and Sesame
Rosemary, Brown Butter, and Lemon
S'mores
Maple Bacon
Parmesan Garlic

\$5/guest

WAFFLE BAR

We start with freshly-made waffles, then add a variety of toppings, both sweet and savory. Choose three of the following flavors:

Grilled Chicken, Sweet Plantain, and Spicy Maple Syrup
Bacon, Brie, and Basil, + Peach Jam
Vanilla, Ginger, Pear Compote, + Tangy Cream Cheese Whip
Fresh Fruit + Housemade Whipped Cream
Marshmallow Fluff + Nutella

\$3/guest

HOLE DOUGHNUTS + HOT CHOCOLATE, HOT CIDER, OR COFFEE

Bring Asheville's popular doughnut shop to your wedding! Paired up with your favorite hot beverage, you can't go wrong here!

Offerings change seasonally.

Price is Quoted

Thinking of foregoing the traditional cake, but like the tradition of cake cutting?

Consider an 8" round cake – your choice of flavor and décor - \$50