

# THE QUARRY

## Catering Menu

14 South Gaston Street

Brevard NC 28712

828.877.2244

## The Quarry Services

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The Quarry focuses on a variety of social and corporate events held either at your house or ours. Each event is planned within your budget –whether large or small. Most menu items can be adjusted to fit your need. At The Quarry, we take pride in flawless service and planning which result in successful events.

## Service Staff

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### On Premise Events:

- Will be fully staffed with servers, bartender and manager on duty, we provide all of the necessary accessories: plates, glassware, flatware, serving platters, etc...
- The bar is based on consumption and separate from the food invoice which will be determined in advance.
- A minimum guarantee may be required dependant on the day of the week of your event.
- 20% Gratuity will be added to the total bill of both food and bar combined.
- North Carolina tax at the rate of 6.75% will be applied.

### Off Premise Events:

- We staff buffet parties at the rate of \$10.00 per hour with a 3 hour minimum plus load in and load out\*  
\*If staff stays longer than the estimated time, The Quarry reserves the right to charge additional service post event.
- There will be a wash fee charge of \$25.00 for 50 or more.
- We will provide all plates, glassware, flatware, linens, etc...all is included in the cost of the server.
- Gratuity for the server is at your discretion.
- North Carolina tax at the rate of 6.75% will be applied.

### Delivery & Pick-up:

- We will deliver the food on disposable trays or you may bring in your own trays prior to the event date and we will be happy to arrange it for you.
  - The Quarry can deliver orders of \$75.00 or more during the week or \$250.00 or more on the weekends. There will be a delivery charge of \$10.00. You may also pick up your orders from the restaurant conveniently located at 14 South Gaston Street in Brevard. There is no minimum order for pickups.
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## Cancellations

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If for some reason you must cancel your event, please let The Quarry know at least one week in advance. Cancellations will only be accepted in person or on the telephone, NO emails. If you must cancel within 72 hours of your event, there will be a cancellation fee of 10% of your total bill; within 48 hours, there will be a 30% cancellation fee. Since all of our products are made fresh to order, cancellations on the day of the event will require full payment of the food items.

## Reservations & Payment

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It is our mission to serve and accommodate you. A signed contract and deposit are required to reserve your event date. The Quarry will need a firm menu and final headcount one week in advance. Outstanding balances are due the day of the event. Payment is accepted by cash, check, American Express, Master card or Visa. There is a 3.5% pass through charge on credit card payments.

## Contact Us

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Please contact Tracey Quarry by phone: 828.877.2244 or email: [traceyquarry@yahoo.com](mailto:traceyquarry@yahoo.com) to make an appointment for your special occasion.

## Our Staff

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**Executive Chef:** Sergio Castro

**Chef:** Zac sayer

**Owner/Manager:** Tracey Quarry

## SALADS 4.00 per person

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### Caesar Salad

Crispy romaine lettuce tossed with creamy caesar dressing & topped with shaved pecorino romano cheese & seasoned croutons

Add Anchovies 1.50

### The Quarry

Spring mixed greens, romaine, diced tomatoes, dried cherries & walnut halves topped with fresh shaved pecorino romano & tossed with raspberry vinaigrette

### Bleu Cheese & Walnuts

Romaine lettuce with homemade bleu cheese vinaigrette dressing topped with chopped walnuts

### Tossed Salad

Mixed greens with diced tomatoes, red onions & cucumbers topped with your choice of raspberry vinaigrette, ranch, or bleu cheese vinaigrette dressing

### Thai Salad

Mixed greens tossed with mandarin oranges, almonds, tomatoes, & hearts of palm  
Topped with thai noodles

## STARCHES 3.00 per person

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**Yucca Wedges:** served with a Peruvian yellow pepper sauce

**Garlic Mashed Potatoes**

**Wild Mushroom Risotto**

**Long Grain & Wild Rice**

**Rice Primavera**

**Potato Scallopini**

**Sweet Potato Mash**

**Mixed Squashes** (a combination of seasonal squashes)

**Vegetable Medley:** Chef's choice of seasonal vegetables sautéed in lemon butter

## VEGETABLES 3.00 per person

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**Blanched Asparagus:** with your choice of lemon butter or hollandaise sauce

**Zucchini Casserole**

**Corn Casserole**

**Sautéed Baby Bok Choy:** with a ginger hoisin sauce

**Green Beans with Almonds**

**Baby Carrots** with honey butter

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## COCKTAIL MENU

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### CHICKEN

- Chicken Meatballs with manchego cream sauce 2.50
- Chicken Satay with peanut sauce 2.50
- Grilled Marinated Chicken Wings with Bleu Cheese or BBQ sauce 2.50
- Bacon Wrapped Chicken 2.50
- Roma Tomatoes stuffed with chicken salad 2.50

### SEAFOOD

- Bacon Wrapped Scallops 3.50
- Broiled Shrimp with garlic & olive oil 5.50
- Shrimp Cocktail 5.50
- Mini Crabcakes served with a garlic aioli 4.50
- Whole Smoked Salmon with dill sauce and pumpernickel bread 5.50
- Tuna Chunks with mojo sauce market price
- Roma Tomatoes stuffed with crabmeat 4.50

### MEAT

- Baby Lamb Lollipops market price
- Steak Chunks with Chimichurri 4.00
- Veal Kabobs 4.00
- Sliced Pork Tenderloin with pesto 4.00
- Sliced Beef Tenderloin served with spicy horseradish sauce and dinner rolls 5.50
- Sliced Baked Ham honey cured ham served with mustard & rye bread 3.50
- Sliced Veal Tender served with a yellow Peruvian sauce and dinner rolls 5.50

### CHEESE

- Cheese Display assorted cheese platter garnished with fruit and served with crackers 3.00
- Baked Brie served with assorted crackers and fruit garnish
- Phyllo Stuffed Baked Brie stuffed brie wrapped with phyllo dough and stuffed with your choice of: apples & brown sugar, dried cherries & walnuts or strawberries & chocolate
- Small (feeds up to 30) 34.00      Large (feeds up to 60) 56.00
- Small Stuffed 44.00                      Large Stuffed 66.00

## FRUITS & VEGETABLES

Vegetable Tray assorted seasonal vegetable served with a dipping sauce 3.00

Fresh Fruit Tray assorted seasonal fruits 3.00 served with dipping sauces  
4.00

Sautéed Hearts of Palm 2.00

Stuffed New Potatoes red potatoes stuffed with borsini cheese 2.00

Stuffed Mushroom Caps stuffed with your choice of spinach, sausage or  
crabmeat 2.50

Stuffed Cherry Tomatoes cherry tomatoes stuffed with borsini cheese 2.50

## HOT DIPS

Spinach & Artichoke Dip served with bread rounds 2.50

Clam Dip served with assorted crackers 2.50

Crab Dip Sergio's special recipe served with bread rounds 2.50

Black Eyed Pea Dip served with tortilla chips 2.00

Vidalia Onion Dip served with bread rounds 2.00

## COLD DIPS

Hummus your choice of Roasted red pepper or lemon garlic served with pita  
chips 1.75

Mexican Layer Dip refried beans, salsa, sour cream, chili peppers, ripe olives,  
scallions, & cheddar cheese served with tortilla chips 2.00

## FINGER SANDWICHES by the dozen

Chicken Salad Almondine served on white and wheat bread 7.00

Tuna Salad on white bread 7.00

Cucumber Canapé thinly sliced cucumber with borsini cheese served on white  
bread 6.00

Tomato Canapé thinly sliced cherry tomato with borsini cheese on white bread  
6.00

Pimento Cheese homemade pimento served on wheat bread 6.00

Peanut Butter & Jelly classic PB&J served on white with the crust cut off 6.00

Deli Pinwheels Your choice turkey, ham, or roast beef 9.00

Veggie Pinwheels cucumbers, carrots & baby spinach with borsini cheese 8.00

## DINNER SELECTIONS

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All Dinner Selections include Entrée, Vegetable, Starch & Dinner Rolls

### POULTRY

- Grilled Chicken Breast** topped with spinach pesto and sliced portobello mushroom 16.50  
**Pecan Chicken** chicken breast rolled in flour and rolled in pecans and pan sautéed 14.50  
**Chicken Marsala** boneless chicken breast sautéed and topped with a mushroom marsala sauce 14.50  
**Chicken Provencal** chicken breast sautéed in olive oil, topped w/ basil, onions, mushrooms, olives, & sundried tomatoes 15.50  
**Sesame Chicken** breast dipped in flour and sesame batter then baked and served with peanut sauce 15.50  
**Broccoli Stuffed Chicken** and rolled in bread crumbs 15.50

### BEEF & PORK

- Beef Tenderloin** sliced thick and topped with red wine sauce or au pouvire 22.00  
**Veal Marsala** Chicken breast pan sautéed and topped with mushrooms and marsala sauce 19.00  
**Veal Tender** grilled and topped with a Peruvian yellow pepper sauce 19.00  
**Veal Picata** chicken breast lightly breaded and pan fried topped with lemon butter sauce and capers 19.00  
**Rack of Lamb** topped with shitake demi glaze market price  
**Pork Tenderloin** sliced thick and topped with a spinach pesto sauce 16.00  
**Bourbon Pork Tenderloin** with onions, peppers & maple bourbon 16.00  
**Standing Rib Roast** 17.00  
**Smoked or Blackened Prime Rib** 17.00  
**Prime Rib** served with au jus 17.00

### SEAFOOD

- Sautéed Trout** rainbow trout sautéed with lime, white wine & capers sauce 17.00  
**Shrimp Scampi** shrimp sautéed in garlic, basil, & white wine 19.00  
**Crabcakes** sautéed with shallots, tomatoes, & cilantro topped with lemon white wine & butter sauce 18.00  
**Flounder stuffed with Crabcake** 18.50  
**Shrimp Newberg** Shrimp, onions & mushrooms in a cream sherry sauce 17.50  
**Sesame Crusted Grouper** with ginger butter sauce 18.00  
**Shrimp & Grits** 18.00

## SOUTHERN SELECTIONS

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All selections include your choice of Entrée, Two Sides, Dinner Rolls or Cornbread

Entrees per person

Shrimp & Grits 18.00

Fried Chicken 13.50

BBQ Pork or Chicken with rolls 12.00

Baby Back Ribs 15.00

BBQ Chicken Quarters 13.50

Low Country Boil 18.00

Country Fried Steak 14.50

Jambalaya 18.00

Shrimp Creole with Rice 17.00

Fried Pork Chops 16.00

Sides

Potato Salad

Macaroni & Cheese

Black Bean Salad

Fried Okra

Corn Casserole

Sweet Potato Casserole

Dilled Potato Salad

Vegetable Pasta Salad

Mixed Greens Salad

Cole Slaw

Baked Beans

## COLD PLATE LUNCHES

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### Chicken Salad

9.50 per person

Chicken Salad served on a bed of green leaf lettuce

Fresh Fruit- hearty chunks of seasonal fruit

Blanched Asparagus with Marinade

Iced Tea

Add grapes and almonds for 1.00 more

### Tuna Salad

10.00 per person

Tuna salad mixed with diced celery and onions served on a bed of lettuce

Fresh Fruit- hearty chunks of seasonal fruit

Blanched Asparagus with Marinade

Iced Tea

### Grilled Chicken Caesar Salad

8.50 per person

Grilled chicken atop romaine lettuce, homemade seasoned croutons & caesar dressing

Fresh Fruit- hearty chunks of seasonal fruit

Iced Tea

### Grilled Tuna Caesar Salad

10.50 per person

Grilled tuna Chunks atop romaine lettuce, homemade seasoned croutons & caesar dressing

Fresh Fruit- hearty chunks of seasonal fruit

Iced Tea

### The Quarry with Grilled Chicken

9.50 per person

Mixed greens, romaine, diced tomatoes, dried cherries, & walnut halves topped with shaved pecorino romano and grilled chicken

Fresh Fruit- hearty chunks of seasonal fruit

Iced Tea

### Vegetable Pasta Salad

7.50 per person

Garden rotini pasta, artichoke hearts, ripe black olives, cherry tomatoes, baby carrots, and broccoli florets in homemade

Fresh Fruit- hearty chunks of seasonal fruit

Iced Tea

BOX LUNCHES 9.00per person                    minimum of 5 orders for delivery

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All box lunches come with one side and Iced Tea

**Turkey Club** smoked turkey on sour dough with applewood bacon, lettuce, and tomato

**Chicken Salad Almondine** diced Chicken breast with toasted almonds, fresh herbs, & mayo aioli

**Grilled Chicken** with lettuce, tomato & onion served on a kaiser roll

**Crabcake Sandwich** roasted pork, ham, turkey swiss cheese & pickles with mustard and mayonnaise pressed on a hogie roll

**The Quarry with Chicken** Spring mixed greens, romaine, diced tomatoes, dried cherries & walnut halves topped with fresh shaved pecorino romano & tossed with raspberry vinaigrette

**Caesar Salad with Chicken** Crispy romaine lettuce tossed with creamy caesar dressing & topped with shaved pecorino romano cheese & seasoned croutons  
Add Anchovies 1.50

## SIDES

Potato Salad

Cole Slaw

Mixed Greens Salad: choice of ranch, raspberry vinaigrette or bleu cheese vinaigrette

Seasoned French Fries

Soup of the Day

THREE COURSE MEAL 35.00 PER PERSON

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**Salad**

Mesclun greens with raspberry vinaigrette topped with gorgonzola crumbles

**Grilled Chicken Breast**

Topped with sliced Portobello mushrooms and spinach pesto sauce,  
served with yucca wedges

**NY Strip**

10oz NY Strip topped with pinot noir shitake mushroom sauce  
served with garlic mash puree & sautéed broccolini

**Sautéed Trout**

Rainbow trout sautéed with a lime, white wine & capers sauce  
served with grilled tomatoes, sautéed spinach & capellini

**Dessert**

**Coffee & Tea**

FOUR COURSE MEAL 45.00 PER PERSON

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**Soup of Chef's Choice**

**Salad**

Mesclun greens with raspberry vinaigrette topped with gorgonzola crumbles

**Grilled Chicken Breast**

Topped with sliced Portobello mushrooms and spinach pesto sauce,  
served with yucca wedges

**Sautéed Trout**

Rainbow trout sautéed with a lime, white wine & capers sauce  
served with grilled tomatoes, sautéed spinach & capellini

**Grilled Veal Tender**

With grilled shrimp topped with peruvian yellow pepper sauce  
served with yucca wedges & sautéed zucchini

**Dessert**

**Coffee & Tea**

FIVE COURSE MEAL 53.00 PER PERSON

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**Salad**

Mesclun greens with dried cranberries & walnuts  
tossed with a raspberry vinaigrette

**Goat Cheese Bruschetta**

Goat cheese crostini topped with grilled tomato bruschetta

**Crabcakes**

2 crab cakes sautéed with shallots, tomatoes & cilantro  
Topped with a white wine, butter & lemon sauce

**Pan Seared Tuna**

Ahi tuna steak encrusted with wasabi sesame seeds & drizzled with ginger hoisin  
served with bean threads and baby bok choy

**1/2 Rack of Lamb**

Tender 1/2 rack of lamb served with a shitake demi-glaze  
served with rosemary roasted potatoes & ratatouille

**Beef Tenderloin**

Grilled 6oz tenderloin topped with mushroom madeira sauce  
Served with garlic mash & sautéed seasonal vegetable

**Chef's Choice of Three Desserts**

**Coffee & Tea**