

# A LA CARTE FOR THE ARTS

During this hard time, we stand with our friends in our local arts organizations. From 7/13 to 7/18, \$10 of every order will go directly to support the



Prices are A La Carte. Each Dish Feeds 4.  
Visit [mitchellcasteel.com](http://mitchellcasteel.com) or call 919-847-0135

*Sage Rubbed Chicken Breast Roasted with fennel, leeks & artichoke hearts with a black garlic broth.....\$38*

*Horseradish Crusted & Grilled Beef Tri-Tip Steak, Smoked Garlic Chimichuri.....\$48*

*Sassafras Dusted Pork Tenderloin, Summer Field Pea-Roasted Corn Salsa.....\$42*

*Chili Seared Shrimp with Heirloom Tomato, Sugar Snaps & Okra....\$49*

*Broiled North Atlantic Salmon, Black Olive Tapenade, Basil-Mint Pesto.....\$45*

*Coconut Curry Vegetable Brochette of Eggplant, Summer Squashes, Tomato & Mushroom, Roasted Red Pepper Butter.....\$34*

*Cucumber Salad with Summer Greens, Smoked Salmon Mousse, Pickled Red Onion, Hard Boiled Egg & Pear Tomato with a Lemon Caper Vinaigrette \$35*

*Caprese Salad with Local Tomatoes, Mozzarella & Basil, Balsamic Vinegar Reduction & Lemon Oil \$32*

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***Grilled Squashes en Casserole with Romano Cheese & Fresh Oregano.....\$24***

***Potato Carrot Puree.....\$22***

***Rosemary Roasted Red Bliss Potatoes.....\$22***

***Fresh Tomato Parmesan with Herbed Breadcrumbs.....\$24***

***Sautéed Petite Pan Squash with Red Onions, Sweet Peppers & Dill.....\$21***

***Orzo Pasta with Balsamic Marinated Vegetables.....\$24***

***Key Lime Tart, Myers Rum Cream (Price of one, minimum order of 4).....\$7.50***

***Sand Hill Peach Spoonbread Cobbler, Bourbon-Ginger Cream.....\$28***