



(813) 960-7092 / [cateringbyrobert@aol.com](mailto:cateringbyrobert@aol.com) [www.cateringbyroberttampa.com](http://www.cateringbyroberttampa.com)

## **CAROLINAS' A COOKIN'**

Mid-way south of the Mason Dixon Line is a cuisine so unique it deserves its own comfort food category. While enjoying many country style favorites just like the rest of the South, the Carolinas are rich in a low country, Creole cooking style known as Gullah. Focused along the Sea Islands, this centuries old infusion of African, Native American, and Caribbean flavors, has spread to many parts of the southern U.S. but the strongest here because of the plentifulness of ingredients from land and sea.

### **SERVING STYLES:**

COCKTAIL/SMALL PLATE . BUFFET . SIT DOWN . CUSTOM STATIONS . HAND-PASSED . FAMILY STYLE

We can custom design a menu that's comfortable for your tastes, theme and location.

### **Starters**

**She Crab Soup with cheese and saltine crackers**

**Goober Pea (Hot Boiled Peanut) Station – Three Flavors with sea salts**

**Butter Bean Pate, served with zucchini chips, crinkle cut carrot sticks, and veggie "foes"**

**Carolina Slider Trio: Pork Sliders, Pimento Cheese Triangles, and Fried/Grilled Green Tomato w/ zesty pepper ranch**

**Pimento Cheese Fondue with Benne wafers, Southern crudités**

**Blue Crab Cakes with Remoulade sauce**

**Hatteras Clam Chowder**

**Grit Chips with Chowchow Relish**

**Southern Pulled Pork Nachos with grit chips, mixed greens, diced tomatoes, chipotle sour cream**

**Sweet Potato Fries – with drizzle in cones**

**North Carolina Creamery – The fertile Piedmont's finest collection of artisan cheeses paired with your choice of three wines. Served with accompaniments.**

Salads & Sides

Mixed Field Greens with Honey Mustard or Blueberry Vinaigrette Dressing  
Wilted Lettuce Salad  
Heirloom Tomato Slices with Buffalo Mozzarella drizzled with Honey Balsamic Vinegar  
Mustard Greens Salad with Quinoa, Feta and Lemon Vinaigrette  
She Crab Pasta Salad  
Traditional Cheese Grits  
Butter Beans  
Low Country Shrimp and Grits  
Slow Cooked Pinto Beans  
Turnip Greens  
Fried Okra  
Red Rice with tri-colored peppers  
Mac 'N Cheese Station with toppings  
Home-style Mashed Potatoes with gravy  
Traditional Scalloped Potatoes w/bacon  
Red Barbecue Slaw  
Cornbread Fritters  
Cheese Biscuits

Main Entrees & Stations

Hoppin' John Black-Eyed Peas with rice, ham and celery  
Deep Fried Chicken or Carolina Barbecue Chicken  
Pulled Pork BBQ Station with toppings of fried onions, wilted greens, sweet slaw, roasted corn, chopped tomato  
Carolina Style Ribs  
Country Ham with Red Eye Gravy  
Pan Fried Catfish Station with slaw, hush puppies, tartar sauce  
Frogmore Stew in our huge flat pan steamed w/ shrimp, hot smoked sausage, new potatoes, corn cobettes  
Carolina Chicken with drop dumplings  
Low Country Boil with corn cobs, red potatoes, kielbasa, shrimp and crab claws  
Chicken Bog Stew with white and dark meat, rice, hot or mild sausage

Feature: Oyster Roast

A stand-up affair taking place around a large hand-made grill (about knee high). Root and variety vegetables grilled on grates above the coals/wood; served with saltines, melted butter, hot pepper sauce, lemon aioli, cocktail sauce, and mixed sweet pickles. Pared with Shoo Fly Punch.

Beverages & Desserts

Carolina Sweet Tea . Peach Lemonade .  
Peach Bliss  
Sweet Potato Mini Pies  
Peach or Blueberry Cobbler

SEE MORE OPTIONS: Southern Comfort & Robert's Sweet Shoppe