

REVERIE

VINTAGE LUXE CATERING





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Warm greetings from Reverie Luxe Catering! We are thrilled at the prospect of catering your upcoming event and being a part of creating unforgettable memories.

At Reverie Luxe Catering, we pride ourselves on delivering exceptional cuisine and top-notch service. As Chef Owner, Matt Cole brings his culinary artistry and expertise to every dish, ensuring an exquisite dining experience that exceeds expectations.

We understand that your event is unique and deserves a personal touch. That's why owners, Matt and Shaina Cole, work closely with you to curate a tailored menu that reflects your vision, taste preferences, and dietary requirements.

With a focus on sustainability and responsible practices, we source the finest seasonal and locally sourced ingredients. Our highly trained service staff provide professional and attentive service, ensuring that every detail is flawlessly executed.

Rest assured, Reverie Luxe Catering is fully licensed, insured, and compliant with all health and safety regulations. We prioritize hygiene, sanitation, and food safety, guaranteeing a worry-free experience for you and your guests.

We invite you to explore our comprehensive range of catering services and examples of menus in the attachment you will find at the bottom of this email. If you have any questions or would like to discuss your event further, our friendly team is here to assist you.

Thank you for considering Reverie Luxe Catering. We look forward to collaborating with you to create an extraordinary culinary experience that will be cherished for years to come.



Crowd Favorite & Sample Pricing

Menus and packages are customizable.

Prices are per guest, subject to change based on market availability & do not include tax, labor, and service fee. Additional fees average \$20/guest.

Due to the high demand for our services and our commitment to quality over quantity, we have the following seasonal food minimums. These do not include tax, labor, and operating service fee:

January - March: \$2500

April - June: \$3500

July - Mid August: \$2500

Late Mid-August - September: \$3500

October - November: \$4000

December: \$3500

Food Truck Menu Options

~ 2 passed appetizers, pimento cheese board & crackers, 3 option main -\$30

~ 3 passed appetizers, Meat & Cheese Board, 3 option main -\$36

~ 2 passed appetizers, 2 option slider bar, 2 option main -\$34

~ 3 passed appetizers, taco bar, 2 option main -\$38

~ 2 passed appetizers, BBQ station, Crab Dip, 2 option main - 44

~ 3 passed appetizers, salad, Taco Bar and BBQ Station - \$41

Buffets and Stations Menu Options

~ 2 passed appetizers, salad, 2 sides and 2 standard mains - \$32

~ 2 passed appetizers, salad, 2 sides, 1 standard main and 1 premium main - \$36

~ 3 passed appetizers, salad, 2 sides and 2 standard mains - \$35

~ 3 passed appetizers, salad, 2 sides, 1 standard main and 1 premium main - \$39

~ 2 passed appetizers, charcuterie & cheese, salad, 2 sides, 1 standard and 1 premium main - \$

hors d'oeuvres

Cold Seafood

AHI POKE - soy, scallion, sesame seeds, serrano chili, cilantro

CURRY-SESAME crusted AHI TUNA - pineapple relish, pickled ginger mignonette

BLOODY MARY SHRIMP COCKTAIL - cucumber, avocado mouse

LOCAL CEVICHE - citrus, avocado, cilantro, chili pepper, in spoon

Hot Seafood

MINI SHRIMP TACO - bbq shrimp, pineapple salsa

BANG BANG SHRIMP - sriracha butter, scallion

REVERIE CRAB CAKES - new england-style, caper remoulade

MINI OYSTER PO' BOY - king roll, remoulade, fried oyster, sliced tomato, arugula

Cold Meat

PROSCIUTTO & MELON - prosecco-compressed melon, balsamic reduction

ANGUS BEEF TENDERLOIN - horseradish crème fraiche, brioche toast

PRIME RIB CROSTINI - blue cheese horseradish aioli, smoked onion jam, arugula

SO-CO DEVEILED EGG - pimento cheese, bacon jam

SOUTHERN CHICKEN SALAD PUFFS - puff pastry, dukes mayo, sweet pickle relish

Hot Meat

FRIED CHICKEN 'N' WAFFLE - bourbon infused syrup, candied bacon, chive

COLLARD GREEN WONTON - cream cheese, ham hock, balsamic reduction

REVERIE FRIED GREEN TOMATO - pimento cheese, balsamic reduction, pork belly
crouton

RIOJA BRAISED SHORT RIB WONTON - cream cheese, avocado crema

HAM & JAM BISCUIT - smoked ham, seasonal jam, mustard, bacon, goat cheese

MINI CHICKEN BISCUIT - buttermilk fried chicken, red eye gravy

BULGOGI STREET TACO - queso, tomato, fried onion, green onion

Cold Vegetarian

AVOCADO GOAT CHEESE TOAST - chili-garlic glaze

DEVILED EGG TOAST - devilled egg yolk spread, cornichon, pumpernickel, fines herbs

CAPRESE SKEWERS - fresh pulled mozzarella, grape tomato, pesto

GREEN TOMATO BRUSCHETTA - burrata, fresh basil, smoked sea salt, grilled baguette

MACERATED STRAWBERRY TOAST - micro greens, sheep's milk feta, toast round

Hot Vegetarian

CAROLINA FRIED GREEN TOMATO - pimento cheese, balsamic reduction, curly scallion

SAVORY POPTART - mushrooms, thyme, fontina

SMOKED GOUDA MAC & CHEESE BITE - stewed tomato

PANKO ARTICHOKE HEARTS - herbed aioli, lemon zest

displays

Cured Meats & Cheeses

ANTIPASTI PLATTER - chef's selection of cured meats, fresh mozzarella, roasted peppers, Castelvetrano olives, pickled vegetables, crostini, mustard

FARMER'S TABLE - chef's selection of cured meats, artisanal cheeses with crostini, vegetable crudité with hummus

ASSORTED CRUDITE - caramelized fennel-mushroom dip

FRESH SEASONAL FRUIT - sliced, orange blossom crema

ARTISANAL CHEESES - assorted rustic breads & crackers, seasonal fruit, candied nuts, honey

Dips

TRIO OF SOUTHERN DIPS - black eyed pea hummus, collard green dip, & pimento cheese with flatbread

CHIPOTLE CHICKEN DIP - tortilla chips

NC CRAB DIP - old bay crostini

Salads

BUTTER LETTUCE SALAD - cheddar, cherry tomato, shaved radish, herb buttermilk dressing

CAESAR - romaine, parmesan, croutons, Caesar dressing

MESCLUN GREENS SALAD - pine nut fried goat cheese, grape tomato, red onion, aged balsamic vinaigrette

CHINESE CHICKEN SALAD - slow roasted chicken, napa cabbage, red cabbage, cucumber, grape tomato, cilantro, almonds, ramen croutons

HEIRLOOM CAPRESE - fresh mozzarella, basil, heirloom tomatoes, aged balsamic reduction, basil oil

buffet mains

Standard Mains

PAN ROASTED CHICKEN - garlic & herb jus

CHICKEN PICATTA - seared chicken breast, lemon caper sauce

BLACKENED CHICKEN - smoked tomato cream

SMOKED CHICKEN THIGHS - smoked & fried, serves Alabama BBQ white sauce

MEDITERRANEAN CHICKEN - sun-dried tomatoes, artichoke hearts, lemon caper sauce

SMOKED PORK SHOULDER BBQ - assortment of BBQ sauces

MUSHROOM RAGOUT - carrots, onions, tomatoes, red wine, & herbs

RICOTTA GNOCCHI - oyster mushrooms, broccolini, pecorino Romano, truffle oil

CHICKPEA TAGINE - jasmine rice, cumin, coriander, almonds, spinach, lemon, mint raita, grilled flatbread

Premium Mains

BRAISED BEEF SHORT RIBS - red wine and rosemary demi-glace

SHORT RIB & BRISKET MEATBALL AL FORNO - DOP San Marzano "four sisters" tomato's

BLACKENED SALMON - smoked tomato cream

PAN ROASTED SALMON - marinated feta & olive tapenade

MACADAMIA crusted MAHI - lobster butter sauce

Buffet sides

Available all Year Long

ROASTED GARLIC RED BLISS MASHED POTATOES

ROSEMARY FINGERLING POTATOES

HOME STYLE MAC 'N' CHEESE

BUTTERED RICE PILAF

ROASTED ASPARAGUS - tomato, garlic

CORNBREAD - honey butter

Fall, Winter, & Spring

GREEN BEAN CASSEROLE - mushroom gravy, fried onion

PIMENTO CHEESE GRITS

BOURBON infused SWEET POTATO SOUFFLE

BROWN BUTTER FALL MEDLEY - butternut, carrots, sweet potato, & parsnips

ROASTED VEGETABLE MEDLEY - broccoli, carrots, onions, cauliflower, lemon herb butter

Summer

SOUTHERN STYLE GREEN BEANS - bacon, onions, hot sauce

ASIAN PICKLED CUCUMBERS - red onion, cilantro, pickled ginger

CAROLINA SUCCOTASH - charred corn, butter beans, peppers, tomatoes, onion, summer squash, and basil

SAUTEED GREEN BEANS - julienne onions, garlic butter

food truck menu

Land...

KOREAN shaved RIB EYE BULGOGI STEAK FRY - queso, tomato, Hawaiian yum sauce, scallion

"PULP FICTION" BIG KAHUNA BURGER - Maui onion bacon jam, smoked aioli, fried onions, cheddar

SO-CO FRIED CHICKEN BOWL - pimento cheese, bacon, Alabama BBQ white sauce, Carolina rice

BLACKENED PORK BELLY TACOS - sriracha aioli, Asian slaw, pineapple salsa, ramen crouton

FRIED CALZONE with SHORT RIB-BRISKET MEATBALL - bella rosa marinara, mozzarella, ricotta

Sea...

CRAB CAKE - New England-style, caper remoulade, brussels sprout slaw with red onion & pork belly lardons

TERIYAKI FRIED SHRIMP BOWL - sake jasmine rice, pineapple, Asian slaw, ramen crunch

FRIED NC SHRIMP & PIMENTO CHEESE GRITS - bacon, andouille sausage, spicy tomato butter sauce

AHI TUNA POKE - sake infused jasmine rice, homemade citrus ponzu, cucumber, edamame, pineapple, "Krab", Hawaiian yum sauce, fried onions

Vegetarian...

SOUTHERN FRIED CAULIFLOWER - smoked & fried, black eye peas, Carolina rice, pepper jelly

"IMPOSSIBLE" SMASHED CHEESEBURGER - smoked aioli, vegan smoked gouda, fried onions

HOMEMADE JACKFRUIT BBQ on TOASTED ONION ROLL - vegan smoked gouda, fried onions

chef specialty stations / bar

Baja Station *select from the following tacos

- ~ BLACKENED SHRIMP - Asian slaw, pineapple salsa
- ~ RIOJA braised SHORT RIB - jicama-papaya salsa & lime-habanero crème fraiche
- ~ PORK al PASTOR - chimichurri & granny smith apple slaw

Home Style Golden Mac 'n' Cheese - Bacon & Scallions

***Premium upgrade:** - pulled pork or fried chicken bites

NC Shrimp & Grits - mozzarella, cheddar, pepper jack, garlic seared shrimp, andouille sausage, applewood smoked bacon, tomato, peppers, white wine butter sauce

Chef Crafted Slider Bar *two selections suggested; served on Kings Hawaiian Rolls with Kettle Chips

- ~ SMASHED ANGUS BEEF CHEESEBURGERS - bacon jam, smoked aioli, fried onions
- ~ PULLED ADOBO PORK - apple slaw, SC & NC vinegar
 - ~ OPEN-FACED CRAB CAKE SLIDER - caper remoulade
- ~ KOREAN FRIED CHICKEN "KFC" - Ramen Crunch Asian Napa Slaw
- ~ SO-CO FRIED CHICKEN - Pimento Cheese & Bacon Jam
- ~ PULLED RIOJA SHORT RIB - smoked gouda, kings Hawaiian roll

VEGETARIAN SLIDERS

- ~ FRIED GREEN TOMATO - Roasted Jalapeño, Pimento Cheese (vegetarian)
- ~ SPINACH & ARTICHOKE - Provolone (vegetarian)

Carving chef station

PROTEIN

pepper seared tenderloin of beef

smoked cajun turkey breast

herbed prime rib

maple & brown sugar glazed ham

new york strip steak

SAUCES

green peppercorn jus

caramelized onion zinfandel demi-glace

horseradish crème fraîche

chimichurri

cognac roasted vidalia hollandaise

SIDES

four cheese macaroni

crispy brussels sprouts

roasted garlic whipped potatoes

roasted garlic haricot verts

grilled vegetable platter

BREADS

rustic rolls & baguette / buttermilk biscuits / cornbread

sweets

TOFFEE - CHOCOLATE CHIP COOKIE

MEYERS LEMON BAR - shortbread crust, toasted coconut

PEANUT BUTTER HI-HAT - brownie, peanut butter mouse, dipped in chocolate

ALFAJORES COOKIES - Argentinian shortbread cookies filled with dulce de leche
cream

BLUEBERRY TART - roasted blueberry, almond brittle, lemon-thyme cream

SWEET TEA RICE KRISPIES - lemon buttercream

FRENCH TOAST BEIGNETS - chocolate bourbon crème anglaise

Contracts & Policies

BOOKING PROCESS

PHASE ONE

Start by securing your party's date with the venue you've selected.

PHASE TWO

Once your venue is secured, work with REVERIE Catering on style of service, guest count, menu options and any other details unique to your event. This is the time to talk about your specific tastes and style.

Once details are nailed down, you will sign your contract & mail in your check to place a non-refundable deposit to reserve the date (3% card processing fee may apply).

Make checks payable to Matt Cole - Reverie

Mail checks to P.O. Box 40, Winterville, NC 28590

PHASE THREE

With REVERIE Catering, we will finalize the timeline of your event, the layout you prefer and coordinate with all vendors involved so the larger team is aligned for event day.

The balance of the event is required three weeks prior to the event.

PHASE FOUR

Two weeks prior to event, confirm final guest count and order. One week out - Reverie Catering has it handled from here. Enjoy your event!

Staffing

ADDITIONAL INFORMATION

~ tables, table linens, glassware, and other rentals are not included

~ bamboo plates & rolled black flat ware will be \$3.00 per person

~ pricing based on 20% operating service fee | 7% sales tax

~ Although we can handle last minute orders, we encourage menu selections to be completed two weeks prior to the event.