THE FULL MENU 2026

TRIUMPH
CATERING

CONTACT US:
910.751.3642









MENU SELECTION AND CREATION

At Friends Catering, every menu is an opportunity to celebrate culture, creativity, and connection. Our culinary team designs made-from-scratch menus across a variety of service styles ; buffet, plated, family-style, and stations ; and we're delighted to accommodate vegan, vegetarian, and halal preferences. To honor our diverse clientele, we also collaborate with select multicultural caterers to provide authentic global cuisine that brings every celebration to life.

TASTE + TELL BY FRIENDS

Taste + Tell by Friends is our quarterly culinary showcase , where flavor meets experience. Designed for wedding couples, corporate planners, and industry partners, this event offers an exclusive preview of upcoming seasonal menus and chef-inspired creations. Guests are invited to taste, connect, and share their feedback in a relaxed, social atmosphere that captures the heart of Friends Catering: community, creativity, and exceptional food. Join us at the table as we bring people together, one bite at a time.

Space is limited, and advance reservations are required through our Event Specialist.

PRIVATE TASTINGS

Experience Friends Supperclub before scheduling your private tasting. Available for custom menus and plated dinner packages with 1 week's notice after consultation.

Contact your Event Specialist for pricing and availability.

VENDORS AND PARTNERS

Friends Catering partners with top vendors ; from venues to makeup artists, and photographers to ensure exceptional events. For our preferred vendor list or partnership inquiries, please contact your Event Specialist.

ORDERING INFORMATION

CURBSIDE PICK-UP ORDERS

Curbside pick-up is available at our catering kitchen seven days a week from 6:00 AM to 6:00 PM. Upon arrival, please park in the front lot and call the phone number listed on the curbside sign. Our catering team will promptly assist you load into your vehicle.

DELIVERY ORDERS

deliver is available seven days a week and scheduled within a 45-minute delivery window of your choosing. All menu items are delivered in disposable containers and platters for streamlined service and easy cleanup. Minimum food order: $250 (Monday - Thursday) and $500 (Friday-Sunday) ; Delivery fees vary based on location and time.

EXECUTIVE SET UPS

Executive Set-Ups provide an enhance delivery experience for events serving up to 50 guests. Our team will professionally arrange your menu using linens, chafers, decorative serving platters, and risers. A service charge may be applied to food and beverage total ; additional fees may apply for equipment rentals and post-event pickup ; scheduled within a one-hour delivery window

FULL SERVICE EVENTS

Our full-service catering option allows you to host effortlessly while our experienced staff manages your event from start to finish, including setup, service, and cleanup.

- *Minimum of two event staff required*
- *Most events require two hours of setup and one hour of breakdown, in addition to event time*
- *Delivery and service charges may apply*

ORDERING INFORMATION

Please place Delivery and Pick-Up orders by 10:00 AM, at least one day prior to the event date. Large orders and specialty items may need advance notice - please inquire.

Friends Catering will not process any order without payment in full, a signed contract and signed Terms and Conditions. Please contact our team for details. While Friends strives to ensure accuracy, we reserve the right to correct any errors in pricing descriptions, and to cancel or refuse to accept any order based on an incorrect price or description. Prices are subject to change without notice due to market conditions. Due to changes in the food supply chain, menu substitutions may be required, even after an order is placed. When possible, you will be notified in advance if this is necessary on your order.

HORS D'OEUVRES



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BACON SKEWERS
brown sugar brushed applewood bacon on skewer

BBQ MEATBALLS
beef or turkey + homemade barbecue sauce

BLAZED SHRIMP
smoked sausage between jumbo shrimp

BRUSCHETTA
roma tomato, basil, onion on baguette

CAPRESE SKEWER
grape tomato + mozzarella + basil + balsamic glaze

CAULIFLOWER BITES
battered + buffalo or sweet thai sauce

CEVICHE
shrimp or fish + lime tortilla chips

CHICKEN & WAFFLES
rosé infused syrup + chicken breast

CHICKEN WINGS
wood-smoked + hot honey sauce + ranch





COCONUT SHRIMP
jumbo shrimp dipped in cococut batter + fried

CRABCAKES
served with fresh lemon + cajun aioli

DEVILED EGGS
whipped yolk filled egg whites (bacon)

DIRTY RICE BALLS
cajun rice + andouille sausage + cajun remoulade

EMPANADAS
shrimp or fish + lime tortilla chips

CHICKEN & WAFFLES
rosé infused syrup + chicken breast

CHICKEN WINGS
wood-smoked + hot honey sauce + ranch

COCONUT SHRIMP
jumbo shrimp dipped in cococut batter + fried

CRABCAKES
served with fresh lemon + cajun aioli

HORS D'OEUVRES

DEVILED EGGS
southern classic, egg whipped filling, bacon topped

DIRTY RICE BALLS
cajun-inspired rice fritters with cajn aioli

EMPANADAS
beef filled, chicken filled in pastry and deep fried

FRESH SPRING ROLLS
asian inspired, rice paper rolled with peanut sauce

FRUIT KABOBS
seasonal fresh fruit cut on skewers with mint drizzle

MINI PIZZAS
spinach & mozerella // peperoni & cheese

MINI TACOS
beef filled, chicken filled, topped with salsa

SALAD SHOOTERS
garden fresh salads served in shooter glasses

SAUSAGE STUFFED MUSHROOMS
wild mushrooms filled with herb sausage

SHRIMP COCKTAIL
chilled shrimp with house-made cocktail sauce

SPINACH + ARTICHOKE DIP
beef or turkey + homemade barbecue sauce

SIGNATURE DIPS
bacon cheddar cheese
crab
pimento cheese
collard green
buffalo chicken
caramelized onion
tomato & chorizo
sausage & rotel







SALADS + SOUPS

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ASIAN CHOPPED SALAD
napa cabbage, red cabbage, carrots, green onion, cashews | ginger dressing

BERRY MIXED SALAD
spring mix greens, seasonal berries, red onion, candied walnuts | vidalia onion vinaigrette

CAESAR SALAD
romaine lettuce, shaved parmesan, homemade croutons | classic caesar dressing

'DA VILLE HOUSE SALAD
romaine and iceburg lettuce, tomato, cucumber, carrot | ranch dressing

GREEK SALAD
mixed greens, tomato, cucumber, olives, feta, red onion | lemon vinaigrette

FIELD GREEN SALAD
mixed greens, sliced apples, crushed walnuts, bleu cheese | bleu cheese dressing

MANDARIN ORANGE SALAD
spring mix greens, dried cranberries, sliced almonds, mandarins | orange vinaigrette

SPINACH SALAD
mixed spinach, strawberries, candied pecans, gorgonzola | vidalia onion vinaigrette

SOUTHWEST SALAD
mixed greens, black beans, corn, cilantro, tomatoes | avocado dressing



FRENCH ONION
slow cooked onions, beef broth, gruiere cheese crostini

KALE & POTATO SOUP
italian sausage, potatoes, kale in savory garlic broth

NOLA GUMBO
chicken, andouille sausage, okra, holy trinity and rice garnish

LOBSTER BISQUE
lobster stock with brandy cream and butter poached lobster

TOMATO BASIL SOUP
velvet tomato base with fresh basil and herb drizzle

MAIN ENTREES



POULTRY & BEEF



BLACKENED CHICKEN
new orleans inspired cajun herbs, slow roasted

BOURBON CHICKEN
chicken thighs glazed in house-made bourbon sauce

BROWN STEW CHICKEN
caribbean style stewed chicken thighs and vegetables

CHAMPAGNE CHICKEN
chicken breast simmered in champagne cream sauce

CHICKEN FLORENTINE
chicken breast, spinach and garlic cream sauce

CHICKEN MARSALA
chicken breast, mushrooms, cooked in marsala wine

JERK CHICKEN
jamaican spiced flame-grilled chicken (spicy and non)

FAJITA CHICKEN
mexican style sliced chicken breast in peppers

PARMESAN CHICKEN
litalian herb breaded chicken breast with marinara

SMOTHERED CHICKEN
traditional baked chicken in savory gravy with onions



BEEF BRISKET
red wine braised with sautéed onions

BEEF TENDERLOIN
flame grilled, marinated with garlic and rosemary

FAJITA STEAK
mexican style steak slices with sauteed peppers

FLANK STEAK
fflame-grilled, served with mushrooms, au jus sauce

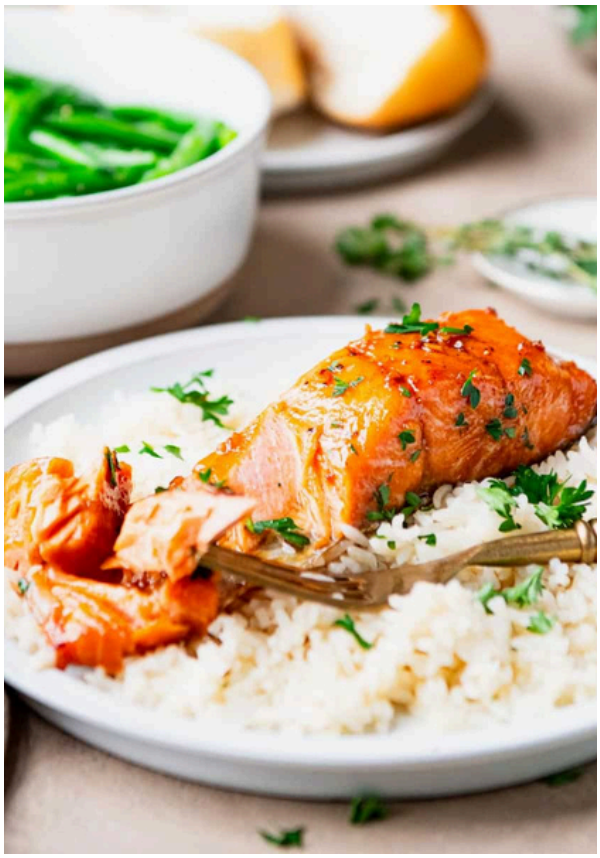
UPSCALE FILET MIGNON
grilled ; compound butter (thyme, garlic, rosemary)

SIRLOIN STEAK
flame grilled ; with our mushroom-rosemary sauce

MISSISSIPPI POT ROAST
jumbo shrimp dipped in cococut batter + fried

BEEF SHORT RIBS
served with fresh lemon + cajun aioli

SEAFOOD & PORK



BLACKENED CATFISH
new orleans cajun seasoned and broiled

BUTTERFLY LOBSTER TAIL
sumberged in garlic butter sauce

FLOUNDER ESCOVITCH
island inspired ; fried, topped with pickled onions

GRILLED TILAPIA
original old bay seasoned and flame grilled

JUMBO SHRIMP
garlic | nola bbq | lemon | blackened

SALMON
lemon chared | blackened grilled | sweet glazed

CHICAGO STYLE RIBS
slow smoked and glazed in signature bbq sauce

PULLED PORK BBQ
carolina vinegar based and pulled

PORKCHOP & GRAVY
oven baked or fried with homemade gravy

PORK TENDERLOIN
oven roasted and garlic herb crusted

PEACH GLAZED CHOPS
center cut chops grilled + topped in peach glaze



PASTAS

FARFALLE ALFREDO + JERK CHICKEN
carribbean jerk chicken thinkly slices with mushroom garlic cream sauce

LOBSTER + CHEESE STUFFED JUMBO SHELLS
lobster and cheese mixture stuffed in jumbo shells with a lemon cream sauce

PENNE ALFREDO + BLACKENED CHICKEN
house made alfreso sauce with nola style blackened chicken breast

RAGÙ ALLA BOLOGNESE
tagliatelle noodles in hearty tomato based beef sauce

RIGATONI MARINARA + ITALIAN SAUSAGE
sauteed italian sausage in savroy basil marinara sauce

SHRIMP SCAMPI
garlic butter shrimp with linguini noodles in lemon cream sauce

SPAGHETTI + MEAT SAUCE
elevated italian seasoned meat sauce with traditional noodles

SPINACH + CHEESE TORTELLINI
creamy spinach sauce with cheese filled tortellini

VEGETABLE LASAGNA
garlic herb vegetables baked in a cream cheese sauce





SIDES

SIDES

bbq baked beans

black beans

candied sweet potatoes

caribbean rice + peas

garlic lo mein

mac + cheese

nola dirty rice

potato au gratin

potato salad

spanish yellow rice

roasted herb potatoes

whipped mashed potatoes





brussel sprouts

cabbage + carrots

collard greens w. smoked turkey

grilled mixed vegeatbles

roasted carrots

sautéed green beans

sautéed asparagus

shredded coleslaw

southern style corn

steamed broccoli

vegetable stir fy



TRENDY STATIONS

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TACO BAR

Build-your-own tacos with seasoned proteins, fresh toppings, and house-made salsas

choose 2 from each section

PROTEINS

ground beef, cholula chicken, pulled pork, jerk chicken, shredded beef, flank steak, shrimp**

ACCOMPAINIMENTS

cilantro lime rice, yellow rice, brown rice, black beans, pinto beans, street corn (elote), fajitas

INCLUDES: flour tortillas, cilantro salsa, sour cream, lettuce, shredded cheese

ELEVATIONS: queso, corn salsa, tortilla soup



MASHED POTATO BAR

Creamy whipped potatoes with toppings, sauces, and garnishes to customize each bowl

choose 2 from each section

PROTEINS

diced ham, grilled chicken, fried chicken, chopped bacon, grilled steak, grilled shrimp**

ACCOMPAINIMENTS

caramelized onions, fried onions, broccoli, roasted corn, sautéed mushrooms,

INCLUDES: golden or red whipped mashed potatoes, butter, sour cream, green onions

ELEVATIONS: truffle oil, lobster bites, cheeses



TRENDY STATIONS

SLIDER BAR

Build-your-own slider with seasoned proteins, fresh toppings, and house-made sauces

choose 2 from protein, 4 from accompaniments

PROTEINS

beef burger, chicken cutlet, pulled pork, pulled chicken, chopped turkey

ACCOMPAINIMENTS

kettle chips, tortilla chips, lettuce, sliced cheese, tomato relish, pickles, jalepenos

INCLUDES: buttery bun, condiments (ketchup, mustard, hot sauce, mayo)

ELEVATIONS: queso, chopped bacon, fries



WAFFLE BAR

Buttercream waffle mix, pick your base and elevate with toppings and sauces

choose 2 from each section

WAFFLE BASES

*buttercream, vanilla, red velvet **, cake batter, chocolate, strawberry, sweet potato*

TOPPINGS & SAUCES

whipped cream, oreo cookies, fruity pebble, vanilla wafers, chocolate chips, strawberry glaze, chocolate glaze, strawberry glaze, powdered sugar, icing, rum icing





BAR & BEVERAGE

BAR

PRIME | $12 PER PERSON
imported & domestic beer,
house wine, sodas, bottled water

PRESTIGE | $15 PER PERSON
basic house alcohol, mixers, garnishes
sodas, bottled waters, clear cups

LUXE | $18 PER PERSON
premium level alcohol, mixers, garnishes
sodas, bottled waters, clear cups

RITZY | $22 PER PERSON
top shelf alcohol, mixers, garnishes
sodas, bottled waters, clear cups





BEVERAGES

CAROLINA'S BEST COFFEE
2.5 GALLONS, 40 CUPS
4.75 GALLONS, 80 CUPS

HOT TEA
2.5 GALLONS, 40 CUPS
4.75 GALLONS, 80 CUPS

FRESH BREWED TEA
includes plastic cups, lemon wedges
2.5 GALLONS

HOMEMADE LEMONADE
includes plastic cups
2.5 GALLONS

MANGO LEAMONADE
includes plastic cups
2.5 GALLONS



DESSERTS

DESSERT COLLECTION



SHOOTERS | $28
tray of 12
banana puddin, biscoff, oreo, red velvet

COOKIES | $16
tray of 12
sugar, snickerdoodle, chocolate chip, oatmeal raisin

CUPCAKES | $32
tray of 12
wedding cake, oreo, red velvet, strawberry, chocolate

CAKES | $75
personalized, serves 8
7" round cake, decadently decorated





Let's Get Started.

910.751.3642

triumphcateringnc.com

FRIENDS

upscale comfort food