

BUFFET DINNERS

SILVER

| includes rolls & whipped butter
choice of two signature hors d'oeuvres

Salads | choice of one

- **Garden Salad**
shredded carrots – marinated tomatoes
cucumbers - vinaigrette & buttermilk ranch
- **Classic Caesar Salad**
crisp romaine– shaved parmesan reggiano
caesar vinaigrette – buttered croutons

Entrees | choice of two

- **Pecan Crusted Chicken Breast**
smoked cheddar – bacon – sweet mustard sauce
- **Parmesan Crusted Chicken Paillard**
lemon & herb crust – basil pesto
- **24 Hour Braised Beef Short Ribs**
port wine reduction sauce
- **Signature Baked Penne Pasta**
Italian sausage – diced tomato
six cheese sauce
- **Braised Heirloom Farro**
roasted artichokes – fennel confit
blistered tomatoes & spinach

Plated dinners are also available

GOLD

| includes rolls & whipped butter
choice of four signature hors d'oeuvres

Salads | choice of one

- **Garden Salad**
shredded carrots – marinated tomatoes
cucumbers - vinaigrette & buttermilk ranch
- **Classic Caesar Salad**
crisp romaine– shaved parmesan reggiano
caesar vinaigrette – buttered croutons

Entrees | choice of two

**Silver options are available in addition to the following:*

- **Springer Mountain Farm's Airline Chicken Breast**
herb rubbed & wood oven roasted
- **Certified Angus Beef Flank Steak**
chimichurri basted w. port wine reduction
- **Carolina Crab Cakes**
cracked mustard aioli – arugula & grilled red onion salad
- **Pan Roasted Scottish Salmon**
honey lemon butter
- **Slow Roasted Prime Rib**
horseradish crème – rosemary au jus
- **Filet of Beef Tenderloin**
roasted mushrooms & blue cheese fondue
- **Chilean Seabass**
pistachio crust & beurre blanc



SILVER & GOLD SIDE OPTIONS

choice of two

Roasted Market Vegetables
Sweet Potatoes & Candied Pecans
Buttermilk Mashed Potatoes
Pimento Mac & Cheese
Sautéed Green Beans
Butter & Shallot Red Potatoes

HORS D'OEUVRES

SIGNATURES

- **Veggies on the Rocks**
baby crudité – herbed goat cheese – pesto
individual cups
- **Tomato Basil & Mozzarella Skewers**
grape tomatoes - basil - local mozz
balsamic reduction
- **Feta & Melon Skewers**
citrus marinated watermelon – pickled
cucumber feta cheese
- **Potato Blini**
choice of smoked salmon or trout
crème fraiche – chives
- **Jumbo Shrimp Summer Rolls**
julienne vegetables – cilantro – peanuts
citrus ginger sauce
- **Curry Chicken Tartlets**
roisserie chicken – golden raisins – almond
- **Signature Fig & Brie Crostini**
fig jam – salted caramel
- **Petite Country Ham Biscuits**
pimento cheese – country ham
- **Coconut Crusted Shrimp**
mango-thai chili chutney
- **Thai Chicken or Beef Satay**
scallions – thai chili – peanut sauce
- **Fried Green Tomato Bite**
spicy ricotta – tomato jam

ELEVATED

- **Beef Tenderloin Crostini**
chilled beef tenderloin – horseradish crème
pickled red onion
- **Tuna Tartar Tacos**
scallion – sesame – ponzu – wasabi aioli
crispy wonton
- **Deviled Eggs**
traditional – pimento cheese – BBQ pork
blue cheese & bacon – pesto & truffle
- **Mini Carolina Crab Cakes**
crab - smoked trout – cracked mustard aioli
- **Lobster & Cheese Mini Macs**
signature lobster macaroni and cheese
served in individual cups
- **All American Pub Burger**
“All the Way”
- **Braised Beef Short Rib**
smoked crème fraiche – pickled red onions
- **Carolina Pulled Pork Sliders**
carolina slaw
- **Buttermilk Fried Chicken Biscuit**
tennessee hot sauce – brown sugar aioli



STATIONED DISPLAYS

- **Charcuterie & Artisanal Cheese |**
artisanal cheese & charcuterie – assorted nuts & jams
pickled vegetables – hummus – crudité - crostini &
grilled pita
- **International & Domestic
Cheese & Fruit Board |**
chef's choice assorted cheeses – seasonal fruits
assorted jams & honey – crackers & crostini
- **Domestic Cheese Board |**
cheddar – jack – gouda – mozzarella provolone
assorted crackers
- **Farmers' Stand |**
fresh & cooked crudité – choose two: buttermilk
ranch – creamy blue cheese - pesto vinaigrette
- **Classic Shrimp Cocktail |**
2 lightly spiced jumbo shrimp – fresh cut lemons
herb aioli – spicy cocktail sauce

DIPS & SPREADS

- **Oven Baked Artichoke & Crab Dip |**
roasted artichokes – baby spinach – lump crab
cream cheese – lemon – parmesan – pita chips
- **Southern Style Pimento Cheese |**
sharp cheddar - pimentos - chives – celery
crostini
- **Classic Hummus |**
roasted garlic – tahini – olive oil – lemon
ancho dusted pita chips
- **Assorted Mediterranean Spreads |**
creamy tzatziki – hummus – spicy feta dip
pita chips

HORS D'OEUVRES

COLD HORS D'OEUVRES

- **Veggies on the Rocks |**
baby crudité – herbed goat cheese – pesto
individual cups
- **Tomato Basil & Mozzarella Skewers |**
grape tomatoes - basil - local mozz
balsamic reduction
- **Feta & Melon Skewers |**
citrus marinated watermelon – pickled
cucumber feta cheese
- **Jumbo Shrimp Summer Rolls |**
julienne vegetables – cilantro – peanuts
citrus ginger sauce
- **Curry Chicken Tartlets |**
roisserie chicken – golden raisins – almond
- **Tuna Tartar Tacos |**
scallion – sesame – ponzu – wasabi aioli
crispy wonton
- **Signature Fig & Brie Crostini |**
fig jam – salted caramel
- **Beef Tenderloin Crostini |**
chilled beef tenderloin – horseradish crème
pickled red onion
- **Deviled Eggs |**
traditional – pimento cheese – BBQ pork
blue cheese & bacon – pesto & truffle

WARM HORS D'OEUVRES

- **Mini Carolina Crab Cakes |**
crab - smoked trout – cracked mustard aioli
- **Coconut Crusted Shrimp |**
mango-thai chili chutney
- **Thai Chicken or Beef Satay |**
scallions – thai chili – peanut sauce
- **Fried Green Tomato Bite |**
spicy ricotta – tomato jam
- **Lobster & Cheese Mini Macs |**
signature lobster macaroni and cheese
served in individual cups

MINI HANDHELDS

- **All American Pub Burger |**
“All the Way”
- **Petite Country Ham Biscuits |**
pimento cheese – country ham
- **Braised Beef Short Rib |**
smoked crème fraiche – pickled red onions
- **Carolina Pulled Pork Sliders |**
carolina slaw
- **Buttermilk Fried Chicken Biscuit |**
tennessee hot sauce – brown sugar aioli
- **Crab Cake Slider |**
perfect remoulade – gem lettuce
- **Black Bean Veggie Slider |**
provolone – arugula – signature sauce

STATIONED DISPLAYS

- **Charcuterie & Artisanal Cheese |**
artisanal cheese & charcuterie – assorted nuts & jams
pickled vegetables – hummus – crudité - crostini &
grilled pita
- **International & Domestic
Cheese & Fruit Board |**
chef's choice assorted cheeses – seasonal fruits
assorted jams & honey – crackers & crostini
- **Domestic Cheese Board |**
cheddar – jack – gouda – mozzarella provolone
assorted crackers
- **Farmers' Stand |**
fresh & cooked crudité – choose two: buttermilk
ranch – creamy blue cheese - pesto vinaigrette
- **Classic Shrimp Cocktail |**
2 lightly spiced jumbo shrimp – fresh cut lemons
herb aioli – spicy cocktail sauce

DIPS & SPREADS

- **Oven Baked Artichoke & Crab Dip |**
roasted artichokes – baby spinach – lump crab
cream cheese – lemon – parmesan – pita chips
- **Southern Style Pimento Cheese |**
sharp cheddar - pimentos - chives – celery
crostini
- **Classic Hummus |**
roasted garlic – tahini – olive oil – lemon
ancho dusted pita chips
- **Assorted Mediterranean Spreads |**
creamy tzatziki – hummus – spicy feta dip
pita chips

ACTION STATIONS

Chef Attended |

Low Country "Grits Bar" |

- carolina gold rice grits
- smoked tomato & tasso gravy
- sautéed creole shrimp
- andouille sausage
- charred peppers & onions
- scallions – bacon – shredded cheddar
- served in individual cups

Build Your Own "Spud" Bar |

- creamy yukon gold mashed potatoes
- crisp bacon
- green onions
- chopped broccoli
- slow roasted mushroom gravy
- sour cream
- shredded cheese



The Slider Station | (choice of two)

accompanied with all the "fixins"

- all natural beef sliders
- pulled carolina BBQ pork
- fried chicken biscuit slider
- black bean veggie burger

served with potato salad – coleslaw – mixed bagged chips

Skillet Side Station |

includes corn bread & whipped honey butter

- pimento mac n' cheese
- buttermilk mashed potatoes
- cheddar loaded potatoes
- new potato salad
- red bliss shallot & butter potatoes
- southern braised greens
- sautéed green beans
- wood fired roasted vegetables
- sweet corn succotash
- squash casserole
- farro

Something Sweet

Chef's Assorted Sweet Bites |

gooey cookies – chocolate brownies - mini pecan pies – cheesecake bites – macaroons

Iron Skillet Cobbler Station |

brown sugar oat crust – vanilla bean Chantilly cream – choice of apple, berry, peach

Chef Attended Carving Stations

Pepper & Thyme Crusted Filet Mignon |

caramelized onions - fresh baked rolls
fresh horseradish crème – mushroom au jus sauce

Herb Roasted Prime Rib of Beef |

wild mushroom ragout – fresh horseradish crème
fresh baked rolls

Snake River Farms Wagyu Flank |

Brown Sugar Glazed Virginia Ham |

georgia peach chutney – angel biscuits

Spit Roasted Pork Loin |

warm apple chutney – bacon bourbon glaze

Pan Roasted Stuffed Chicken Breast |

sun dried tomatoes – chevre – spinach

Cedar Plank Roasted Salmon |

The Pasta Station | (choice of two)

Seasonal Ravioli – sautéed garden vegetables

fresh herbs – sweet cream butter & white wine

Garganelli – crispy pancetta – roasted tomatoes

chili – shaved shallots & marinara

chicken or shrimp (select one in advance)

Penne Pasta – italian sausage – fresh tomatoes

basil – parmesan cream sauce

Farfalle Pasta – roasted mushrooms – sweet peas –

roasted chicken – goat cheese alfredo

Ricotta Gnocchi – smoked chicken – sweet onions

garlic – broccolini – white wine pan sauce

Orecchiette – crispy prosciutto – sweet garlic

fava beans – pepperoncini – fresh herbs

Three Meat Traditional Lasagna – house

marinara – ricotta cheese – three meat bolognaise

fresh herbs – (short rib, beef, pork)

Pesto Basil Vegetarian Lasagna – house pesto

ricotta cheese – seasonal vegetables – fresh herbs

Late Night Affair

Wrap up your party right!

Grill Party |

- natural pork and beef hot dogs
- all American pub burgers
- toasty buns
- pimento cheese & chili
- fresh sauerkraut
- caramelized onions
- pickle relish – ketchup – deli mustard

South of the Border Station |

- braised beef
- chili & lime chicken
- shredded smoked pork
- tortilla chips
- crispy & soft tortillas
- fire roasted salsa
- shredded cheddar
- lettuce - sour cream
- add guacamole |

Wing Station |

(choice of two)

- hot buffalo
- dry Cajun
- barbelo
- garlic parmesan
- teriyaki
- sweet bbq

served with carrots & celery
choice of blue cheese or ranch
dressing



Lunch Bars & Buffets

Taco Bar |

Proteins | *select two*

- Ancho Dusted Short Ribs
- Wood Grilled Chicken Strips
- Fire Roasted Vegetables
- Backyard BBQ Smoked Chicken
- Pit Roasted Pulled Pork
- Seasoned Grilled Shrimp

Includes

- Shredded Lettuce
- Spicy Beans
- Cilantro Rice
- Diced Tomatoes
- Shredded Cheese
- Sour Cream
- Fire Roasted Salsa
- Soft & Crispy Corn Tortillas

Additions

- Fire Roasted Salsa & Tortilla Chips
- Guacamole & Tortilla Chips



Pasta Bar |

served with garden salad – butter & rolls
shaved parmesan cheese

Pasta | *select one*

- Angel Hair
- Fettuccini
- Spaghetti
- Penne

Sauce | *select two*

- Marinara
- Alfredo
- Bolognese

Toppings | *select three*

- Italian Sausage
- Peppers & Onions
- Meatballs
- Grilled Chicken
- Mushrooms
- Grated Mozzarella Cheese

Desserts |

- **Seasonal Southern Style Cobbler**
Crispy Oat Topping
- **Assorted Dessert Bites**
Chocolate Pecan Pies – Cheesecake Bites – Macrons
- **The Perfect Cookies & Goey Brownies**

Backyard BBQ

served with rolls – carolina cole slaw
garden salad

Choose One Meat |

Choose Two Meats |

Choose Three Meats |

Entrée Selections |

- House Smoked BBQ Pork
- Backyard BBQ Chicken
- Slow Smoked Beef Brisket
- BBQ Marinated Grilled Shrimp

Southern Sides | *select two*

- Roasted Market Vegetables
- Roasted Herb Potatoes
- Buttermilk Mashed Potatoes
- Southern Style Green Beans
- Sautéed Green Beans
- Pesto Pasta Salad
- Roasted Sweet Potatoes
- Braised Collard Greens
- Mac N' Cheese
- New Potato Salad
- Buttered Corn Succotash

Lunch Bars & Buffets

Build Your Own Hot Buffet

served with butter & rolls

Salad Selection | *select one*

- Simple Green Salad
- Traditional Caesar Salad
- Carolina Cole Slaw

Entrée Selection | *select one*

- Rotisserie Roasted Chicken
Garlic – Lemon & Herbs (Bone-In)
- Hickory Smoked BBQ Chicken
- Six Cheese Penne Pasta Bake
- Pecan Fried Chicken | *Smoked Cheddar Bacon*
- Scottish Salmon | *Butter Herb Crust*

Side Items | *select two*

- Roasted Market Vegetables
- Sautéed Green Beans
- Roasted Sweet Potatoes
- Roasted Herb Potatoes
- Mac N' Cheese
- Buttermilk Mashed Potatoes
- New Potato Salad
- Buttered Corn Succotash
- Southern Style Green Beans
- Braised Collard Greens

Ultimate Salad Bar

served with butter & rolls

From the Garden | *select two*

- Harvest Blend
- Mesclun Greens
- Baby Arugula
- Chopped Romaine
- Baby Kale Mix

Meats & Proteins | *select two*

- Marinated & Grilled Chicken Breast
- Hickory Grilled Shrimp
- Pesto Rubbed Hanger Steak
- Herb Crusted Scottish Salmon

Toppings | *select five*

- Marinated Tomatoes
- Shaved Carrots
- Garden Broccoli
- Red Onion
- Mixed Bell Peppers
- Candied Pecans
- Baby Mushrooms
- Homemade Croutons
- English Cucumber
- Boiled Farm Fresh Eggs
- Crumbled Bacon

Artisan Cheeses | *select two*

- Buttermilk Blue Cheese
- Ashe County Sharp Cheddar
- Cave Aged Parmesan
- Crumbled Goat Cheese
- Marinated Feta

House Made Dressings | *select two*

- Garlic Caesar
- Buttermilk Ranch
- Lemon Vinaigrette
- Honey Mustard

Desserts |

- **Seasonal Southern Style Cobbler**
Crispy Oat Topping
- **Assorted Dessert Bites**
*Chocolate Pecan Pies – Cheesecake Bites
& Macrons*
- **The Perfect Cookies & Goopy Brownies**

