

BREAKFAST

We politely request a minimum of 12 guests for breakfast buffets. Buffets will be refreshed for one hour. Pricing is per person.

BREAKFAST PACKAGES

BENTONVILLE CONTINENTAL / \$20

selection of house muffins, plain and everything bagels, seasonal whole fruit, fresh sliced melon, house-made yogurt with *granola orange juice, freshly brewed Lavazza coffee, tea

OSAGE PRAIRIE BREAKFAST / \$25

scrambled eggs
french toast or pancakes
local corn grits or skillet potatoes,
hickory smoked bacon or sausage
hand cut seasonal fruit
served with bagels, white, wheat and rye toast
orange juice, freshly brewed Lavazza coffee, tea

HIGH SOUTH SUNRISE / \$27

scrambled eggs
french toast or pancakes
Local corn grits or skillet potatoes
hickory smoked bacon or sausage
hand cut seasonal fruit
steel cut oatmeal with fixins
served with plain and everything bagels, white,
wheat and rye toast
orange juice, freshly brewed Lavazza coffee, tea

BOXED BREAKFAST TO-GO / \$19

choice of house-made sausage or bacon topped with egg and cheddar cheese on choice of bagel, white, wheat or rye toast, house muffin and whole fruit

*may contain nuts

BREAKFAST ENHANCEMENTS

VANILLA HONEY YOGURT / \$7

seasonal fruit, *house granola

PARFAIT BAR / \$11

vanilla yogurt, *house granola, honey, seasonal fruit

WAR EAGLE STEEL CUT OATMEAL / \$8

brown sugar, almonds, dried fruit

MUFFINS AND SCONES / \$7

SCRAMBLED OR HARDBOILED FARM EGGS / \$6 BUTTERMILK OR BUCKWHEAT PANCAKES / \$7

whipped butter, local sorghum or maple syrup

SCRATCH BISCUITS AND SAUSAGE GRAVY / \$9

SMOKED TROUT PLATTER / \$10

traditional garnishes

HICKORY SMOKED BACON AND SAUSAGE / \$7 OMELETS MADE TO ORDER / \$28

*subject to a chef attendant fee

farm egg omelets: selection of ham, hickory smoked bacon, breakfast sausage, onions, peppers, spinach or cheddar cheese





BRUNCH

We politely request a minimum of 12 guests for breakfast buffets. Buffets will be refreshed for one hour. Pricing is per person.

BRUNCH PACKAGES

BENTONVILLE SQUARE BRUNCH / \$31

seasonal fruit
market salad
yogurt and house granola
hickory bacon or sausage
seasonal vegetable or meat frittata
french toast with caramel apples and whipped cream
orange juice, freshly brewed Lavazza coffee, tea

ARKANSAS SUNDAY BRUNCH / \$37

seasonal fruit
market salad
yogurt and *house granola
hickory bacon or sausage
seasonal vegetable or meat frittata
french toast with caramel apples and whipped cream
biscuits and sausage gravy or BMF chicken
orange juice, freshly brewed Lavazza coffee, tea

BRUNCH ENHANCEMENTS

SKILLET POTATOES / \$7
SEASONAL SOUP / \$7
SMOKED TROUT PLATTER / \$10
GRILLED CHICKEN OR SALMON / \$12
HOUSE PIMENTO CHEESE WITH FRESH BREADS AND CRUDITE / \$9

* may contain nuts





BREAK MENUS

Pricing is per person. Served for one hour

A LITTLE SOMETHING SWEET / \$10
seasonal assorted dessert, whole fruit
A LITTLE SOMETHING SALTY / \$10
smoked popcorn, fried black-eyed peas, crispy chickpeas
A LITTLE SOMETHING SAVORY / \$12
selection of cheeses, breads, crackers, crudites
A LITTLE SOMETHING POPPED / \$10
kettle popcorn, smoked popcorn, chef's choice of
popcorn

MILK AND COOKIES / \$12 assorted house cookies, skim or whole milk

PARFAIT BAR / \$11 vanilla yogurt, house nut granola, honey, seasonal fruit

HIGH SOUTH STAPLES / \$14
pickled egg salad, pimento cheese, shell bean hummus,
fresh veggies, grilled bread

MEAT & CHEESE BOARD / \$18 selection of artisan-made salami, cured meats and cheeses, three seasonal vegetable antipastis, toasted bread, house pickles

ENHANCEMENTS

GRANOLA BARS / \$5 ASSORTED CHIPS / \$3 HIVE TRAIL MIX / \$5 ASSORTED COOKIES / \$8

BEVERAGE OPTIONS
served for eight hours
OPTION ONE / \$9
Lavazza coffee, hot tea, water
OPTION TWO / \$11
Lavazza coffee, hot tea, soft drinks, water
OPTION THREE / \$13
Lavazza coffee, hot tea, soft drinks, still water, sparkling water

Add regular and sugar-free Red Bull to your break for an extra \$3 per person





WORKING LUNCH BUFFET

Includes Lavazza coffee and iced tea. We politely request a minimum of 12 guests for lunch buffets. Buffets will be refreshed for one hour. Pricing is per person.

SOUP AND SALAD LIGHT LUNCH / \$26

seasonal soup mixed lettuce or caesar salad grilled chicken or seared salmon three seasonal salad toppings assorted desserts

CHOPPED SALADS / \$29

assorted organic lettuces, romaine and baby spinach selection of toppings: grilled chicken, assorted deli meats, cheese, fresh veggies, seasonal berries and fruit two seasonal dressings

PRAIRIE PICNIC / \$30

mixed lettuce and caesar salad sandwich station with chicken salad, salmon salad, assorted deli meats, variety of breads, cheddar and provolone cheese assorted chips, assorted desserts

FEED YOUR SOUL / \$26

two seasonal salads chicken pot pie or red beans and rice cornbread, whipped sorghum butter assortment of house confections

DELI SANDWICHES OR WRAPS \$22/plattered or \$23/boxed

choice of two sandwiches* served with whole fruit, assorted chips, cookies, and bottle water

Turkey Breast jícama, avocado, provolone Country Ham grain mustard, cheddar, onion jam Roast Beef sweet peppers, garlic aioli, arugula Grilled Chicken Salad celery, apples, pecans Crispy Eggplant calabrian aioli, red onions, arugula

*Add a third deli sandwich or wrap option for \$3



LUNCH BUFFET ENHANCEMENTS

HOUSE PASTA / \$11

chef choice pasta with marinara or pesto

HOUSEMADE PIMENTO CHEESE OR FRESH HUMMUS / \$9

house breads, vegetables

CHICKEN SALAD / \$9 celery, apples, pecans

SALMON SALAD / \$10 crusty bread, pickled relish



SUMMER LUNCH

Includes Lavazza coffee and iced tea. We politely request a minimum of 12 guests for lunch buffets. Buffets will be refreshed for one hour.

SOUPS

Chilled Sweet Corn Soup crème fraiche and cilantro **Tomato Gazpacho** basil and chili oil

SALADS

Local Greens sorghum vinaigrette
Iceberg Lettuce radish, cornbread croutons,
buttermilk dressing
Garden Tomatoes buttermilk ricotta, peas, mint
Marinated Carrot and Raisin Salad quinoa, dill, spinach

ENTRÉES

Chili Panisse blistered green beans, curried mushrooms, coconut yogurt

Crispy Eggplant squash puree, arugula and fennel salad, citrus vinaigrette

Summer Vegetable Pasta radiatore, basil pesto, preserved tomatoes, parmesan

Market Fish long reacted squash, cròma fraiche.

Market Fish long roasted squash, crème fraiche, green tomato chow-chow

Marinated Grilled Chicken maque choux, spiced tomato, chicken jus

Smoked Pork Loin shell beans, marinated peppers, grilled stone fruit

Braised Beef Brisket potato puree, onion jam, pole beans

DESSERTS

Blueberry Cobbler buttermilk ice cream
Flourless Chocolate Cake toasted marshmallow
ice cream, graham cracker crumble
Blackberry Pie vanilla ice cream

*Ice cream on buffet desserts substituted with whipped cream

SIT-DOWN PRICING / OPTIONS

OPTION ONE

Choice of one soup, or salad, one entrée, one dessert \$30 per person

OPTION TWO

Choice of two soups or salads, two entrees, two desserts \$36 per person

BUFFET PRICING / OPTIONS

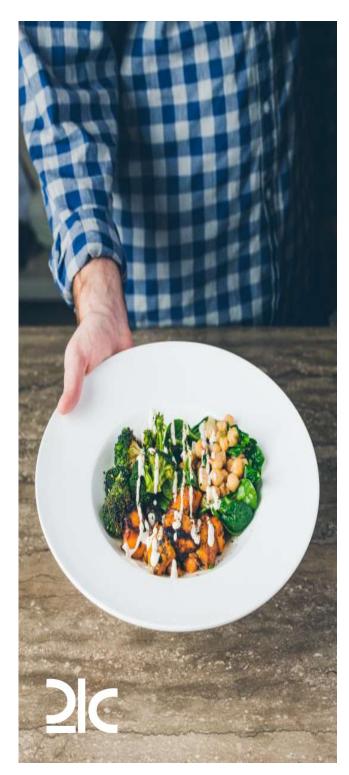
OPTION ONE

Choice of one soup or salad, one entrée, one dessert \$33 per person

OPTION TWO

Choice of two soups, or salads, two entrees, two desserts \$39 per person





AUTUMN LUNCH

Includes Lavazza coffee and iced tea. We politely request a minimum of 12 guests for lunch buffets. Buffets will be refreshed for one hour.

SOUPS

Butternut Squash Soup pecans and basil **Cauliflower Soup** fried rosemary and garlic oil

SALADS

Local Greens sorghum vinaigrette

Iceberg Lettuce radish, cornbread croutons,
buttermilk dressing

Roasted Beets apple, goat cheese, hazelnuts, honey thyme vinaigrette

Roasted Broccoli Salad pickled red onions, toasted almonds, feta

ENTREES

Chili Panisse charred broccoli, curried mushrooms, coconut yogurt

Crispy Eggplant carrot puree, caramelized fennel, arugula salad, citrus vinaigrette

Autumn Vegetable Pasta radiatore, rosemary pesto, fall squash, parmesan

Market Fish smoked cauliflower puree, lentils, shallot vinaigrette

Marinated Grilled Chicken butternut squash puree, field peas, collard greens, chicken jus

Smoked Pork Loin roasted acorn squash, braised kale, apple relish

Braised Beef Brisket potato puree, onion jam, pole beans

DESSERTS

Apple Crisp buttermilk ice cream
Flourless Chocolate Cake toasted marshmallow
ice cream, graham cracker crumble
Pecan Pie vanilla ice cream

*Ice cream on buffet desserts substituted with whipped cream

SIT-DOWN PRICING / OPTIONS

OPTION ONE

Choice of one soup or one salad, one entrée, one dessert \$30 per guest

OPTION TWO

Choice of two soups or salads, two entrées, two desserts \$36 per guest

BUFFET PRICING / OPTIONS

OPTION ONE
Choice of one soup,
or salad, one entrée,
one dessert
\$33 per person

OPTION TWO

Choice of two soups or salads, two entrees, two desserts \$39 per person





WINTER LUNCH

Includes Lavazza coffee and iced tea. We politely request a minimum of 12 guests for lunch buffets. Buffets will be refreshed for one hour.

SOUPS

Pureed White Bean Soup braised bacon and guajillo chili

Tomato Kale Soup chili oil, and herbs

SALADS

Local Greens sorghum vinaigrette **Iceberg Lettuce** radish, cornbread croutons, buttermilk dressing

Roasted Beets apples, goat cheese, hazelnuts, honey thyme vinaigrette

Roasted Broccoli Salad pickled red onions, toasted almonds, feta

ENTRÉES

Chili Panisse roasted broccoli, curried mushrooms, coconut yogurt

Crispy Eggplant carrot puree, caramelized fennel, arugula, citrus vinaigrette

Winter Vegetable Pasta radiatore, sage pesto, roasted carrots, parmesan

Market Fish carrot puree, roasted parsnips, salsa verde Marinated Grilled Chicken root vegetable pave, charred red cabbage, chicken jus

Smoked Pork Loin sweet potato puree, braised collard greens, pecan relish

Braised Beef Brisket potato puree, onion jam, brussels sprouts

DESSERTS

Apple Crisp vanilla bourbon ice cream
Flourless Chocolate Cake toasted marshmallow
ice cream and graham cracker crumble
Sweet Potato Pie sorghum whipped cream

*Ice cream on buffet desserts substituted with whipped cream

SIT-DOWN PRICING / OPTIONS

OPTION ONE

Choice of one soup, or salad, one entrée, one dessert \$30 per person

OPTION TWO

Choice of two soups or salads, two entrees, two desserts \$36 per person

BUFFET PRICING / OPTIONS

OPTION ONE

Choice of one soup or salad, one entrée, one dessert \$33 per person

OPTION TWO

Choice of two soups, or salads, two entrees, two desserts \$39 per person

the five



SPRING LUNCH

Includes Lavazza coffee and iced tea. We politely request a minimum of 12 guests for lunch buffets. Buffets will be refreshed for one hour.

SOUPS

Green Pea Soup ham and mint **Spring Onion and Potato Soup** bacon and buttermilk

Local Greens sorghum vinaigrette

SALADS

Iceberg Lettuce radish, cornbread croutons, buttermilk dressing Roasted Beets arugula, fresh goat cheese, toasted hazelnuts, honey thyme vinaigrette Marinated Carrot and Raisin Salad quinoa, dill, spinach

ENTRÉES

Chili Panisse pole beans, curried mushrooms, coconut yogurt

Crispy Eggplant carrot puree, fennel and watercress salad, citrus vinaigrette

Spring Vegetable Pasta radiatore, basil pesto, seasonal vegetables, parmesan

Market Fish Israeli couscous, soy beans, dill crème fraiche

Marinated Grilled Chicken rice grits, roasted carrots, minted pea verde

Smoked Pork Loin shell beans, charred cabbage, chermoula

Braised Beef Brisket potato puree, onion jam, sautéed spinach

DESSERTS

Strawberry Shortcake chantilly cream
Flourless Chocolate Cake toasted marshmallow
ice cream, graham cracker crumble
Strawberry Rhubarb Pie cinnamon ice cream

*Ice cream on buffet desserts substituted with whipped cream

SIT-DOWN PRICING / OPTIONS

OPTION ONE

Choice of one soup, or salad, one entrée, one dessert \$30 per person

OPTION TWO

Choice of two soups or salads, two entrees, two desserts \$36 per person

BUFFET PRICING / OPTIONS

OPTION ONE

Choice of one soup or salad, one entrée, one dessert \$33 per person

OPTION TWO

Choice of two soups, or salads, two entrees, two desserts \$39 per person

the five



SUMMER SIT-DOWN DINNER

Includes rolls, water, iced tea, and Lavazza coffee service.

SOUPS

Chilled Summer Squash Soup field peas and herbed vinaigrette

Tomato Gazpacho basil and chili oil

SALADS

Local Greens sorghum vinaigrette

Iceberg Lettuce radish, cornbread croutons, buttermilk dressing

Garden Tomatoes buttermilk ricotta, peas, mint **Marinated Carrot and Raisin Salad** quinoa, dill, spinach

Compressed Watermelon and Wholegrain Salad kale, feta, fennel, basil

ENTREES

Chili Panisse blistered green beans, curried mushrooms, coconut yogurt

Crispy Eggplant squash puree, arugula and fennel salad, citrus vinaigrette

Summer Vegetable Pasta radiatore, basil pesto, preserved tomatoes, parmesan

Market Fish long roasted squash, herbed crème fraiche, green tomato chow-chow

Marinated Grilled Chicken maque choux, spiced tomato, chicken jus

Ham Brined Pork Loin shell beans, marinated peppers, grilled stone fruit

Grilled NY Strip Steak crispy new potato, blistered green beans, horseradish buttermilk

OPTIONS AND PRICING

OPTION ONE

Choice of one soup or salad, two entrées, one dessert \$55 per guest

OPTION TWO

Choice of two soups or salads, two entrées, two desserts \$62 per guest

OPTION THREE

Choice of two soups or salads, three entrées, two desserts \$68 per guest

DESSERTS

Blueberry Cobbler buttermilk ice cream

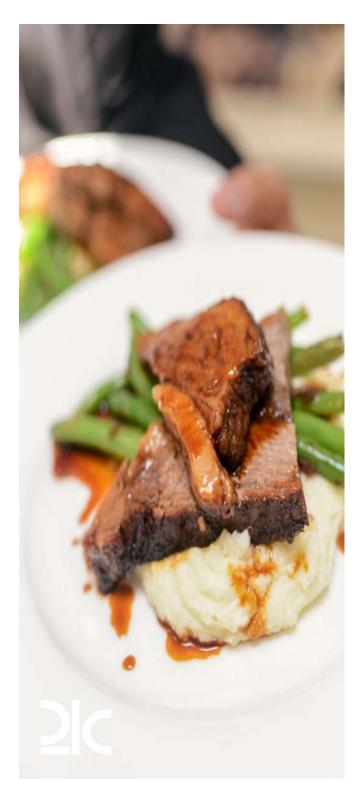
cream and graham cracker crumble **Blackberry Pie** vanilla ice cream

Buttermilk Panna Cotta peaches and pecans

Chocolate Mousse dulce de leche ice cream

Flourless Chocolate Cake toasted marshmallow ice





AUTUMN SIT-DOWN DINNER

Includes rolls, water, iced tea, and Lavazza coffee service.

SOUPS

Butternut Squash Soup pecans and basil Cauliflower Soup quinoa and curry

SALADS

Local Greens sorghum vinaigrette Iceberg Lettuce radish, cornbread croutons, buttermilk dressing Roasted Beets apples, goat cheese, toasted hazelnuts, honey thyme vinaigrette Roasted Broccoli Salad pickled red onions, almonds, feta

ENTREES

Chili Panisse charred broccoli, curried mushrooms, coconut yogurt

Crispy Eggplant carrot puree, caramelized fennel, arugula salad, citrus vinaigrette

Autumn Vegetable Pasta radiatore, rosemary pesto, fall squash, parmesan

Market Fish smoked cauliflower puree, lentils, shallot vinaigrette

Marinated Grilled Chicken butternut squash puree, field peas, collard greens, chicken jus

Smoked Pork Loin roasted acorn squash, braised kale, apple relish

Grilled NY Strip Steak crispy red potatoes, horseradish buttermilk, roasted broccolini Braised Beef Brisket potato puree, onion jam, pole beans

DESSERTS

Apple Crisp buttermilk ice cream Pecan Pie vanilla ice cream **Buttermilk Panna Cotta** figs and pecans Flourless Chocolate Cake toasted marshmallow ice cream and graham cracker crumble Chocolate Mousse dulce de leche ice cream

OPTIONS AND PRICING

OPTION ONE OPTION TWO Choice of one soup or salad, two entrées, one dessert \$55 per guest

Choice of two soups or salads, two entrées, two desserts \$62 per guest

OPTION THREE

Choice of two soups or salads, three entrées, two desserts \$68 per guest





WINTER SIT-DOWN DINNER

Includes rolls, water, iced tea, and Lavazza coffee service.

SOUPS

Pureed White Bean Soup braised bacon, guajillo chili Tomato and Kale Soup chili oil and herbs Sweet Potato Soup bacon and pecans

SALADS

Local Greens sorghum vinaigrette **Iceberg Lettuce** radish, cornbread croutons,
buttermilk dressing

Roasted Beets apples, goat cheese, toasted hazelnuts, honeythyme vinaigrette

Roasted Broccoli Salad pickled red onions, toasted almonds, feta

ENTREES

Chili Panisse roasted broccoli, curried mushrooms, coconut yogurt

Crispy Eggplant carrot puree, caramelized fennel, arugula, citrus vinaigrette

Winter Vegetable Pasta radiatore, sage pesto, roasted carrots, parmesan

Market Fish carrot puree, roasted parsnips, salsa verde Marinated Grilled Chicken root vegetable pave, charred red cabbage, chicken jus

Ham Brined Pork Loin sweet potato puree,

braised collard greens, pecan relish

Grilled NY Strip Steak potato gratin, crispy brussel sprouts, herbed butter, beef jus

Braised Beef Brisket potato puree, onion jam, brussel sprouts

OPTIONS AND PRICING

OPTION ONE OPTION TWO

Choice of one soup or salad, two entrées, one dessert \$55 per guest Choice of two soups or salads, two entrées, two desserts \$62 per guest

OPTION THREE

Choice of two soups or salads, three entrées, two desserts \$68 per guest

DESSERTS

Apple Cobbler vanilla bourbon ice cream

Sweet Potato Pie sorghum whipped cream

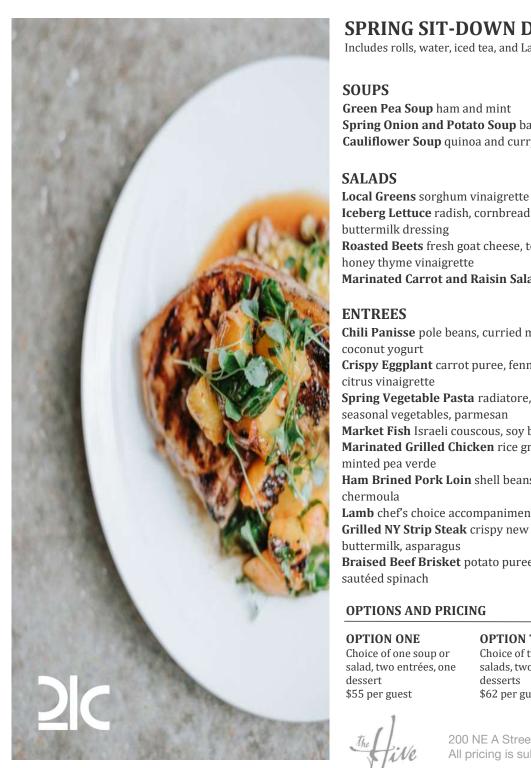
Chocolate Mousse dulce de leche ice cream

cream and graham cracker crumble

Flourless Chocolate Cake toasted marshmallow ice

Pecan Pie vanilla ice cream





SPRING SIT-DOWN DINNER

Includes rolls, water, iced tea, and Lavazza coffee service.

SOUPS

Green Pea Soup ham and mint **Spring Onion and Potato Soup** bacon and buttermilk **Cauliflower Soup** guinoa and curry

SALADS

Iceberg Lettuce radish, cornbread croutons, buttermilk dressing Roasted Beets fresh goat cheese, toasted hazelnuts, honey thyme vinaigrette

Marinated Carrot and Raisin Salad quinoa, dill, spinach

ENTREES

Chili Panisse pole beans, curried mushrooms, coconut yogurt

Crispy Eggplant carrot puree, fennel and watercress salad, citrus vinaigrette

Spring Vegetable Pasta radiatore, basil pesto, seasonal vegetables, parmesan

Market Fish Israeli couscous, soy beans, dill crème fraiche Marinated Grilled Chicken rice grits, roasted carrots, minted pea verde

Ham Brined Pork Loin shell beans, charred cabbage, chermoula

Lamb chef's choice accompaniments (market price) **Grilled NY Strip Steak** crispy new potato, horseradish buttermilk, asparagus

Braised Beef Brisket potato puree, onion jam, sautéed spinach

OPTIONS AND PRICING

OPTION ONE Choice of one soup or salad, two entrées, one dessert \$55 per guest

Choice of two soups or salads, two entrées, two desserts \$62 per guest

OPTION TWO

OPTION THREE Choice of two soups or salads, three entrées, two desserts

\$68 per guest

200 NE A Street Bentonville, Arkansas 72712 T 479.286.6500 21cBentonville.com All pricing is subject to a 21% service fee and 10.5% Arkansas state sales tax.

DESSERTS

Strawberry Shortcake chantilly cream **Pecan Pie** vanilla ice cream Flourless Chocolate Cake toasted marshmallow ice cream and graham cracker crumble Strawberry Rhubarb Pie cinnamon ice cream Chocolate Mousse dulce de leche ice cream



SUMMER DINNER BUFFET

Includes Lavazza coffee, iced tea, and rolls. We politely request a minimum of 12 guests for dinner buffets. Buffets will be refreshed for one hour.

SOUPS

Chilled Summer Squash Soup field peas and herbed vinaigrette

Tomato Gazpacho basil and chili oil

SALADS

Local Greens sorghum vinaigrette
Iceberg Lettuce radish, cornbread croutons,
buttermilk dressing
Garden Tomatoes buttermilk ricotta, peas, mint
Marinated Carrot and Raisin Salad quinoa, dill, spinach
Compressed Watermelon and Wholegrain Salad kale,
feta, fennel, basil

ENTREES

Chili Panisse blistered green beans, curried mushrooms, coconut yogurt

Crispy Eggplant squash puree, arugula and fennel salad, citrus vinaigrette

Summer Vegetable Risotto herbs, lemon, parmesan Market Fish israeli couscous, zucchini, salsa verde Grilled Chicken succotash, tomatoes, chicken jus Braised Pork bread and butter cabbage, yellow corn grits, pork jus

Braised Beef Brisket potato puree, onion jam, pole beans

DESSERTS

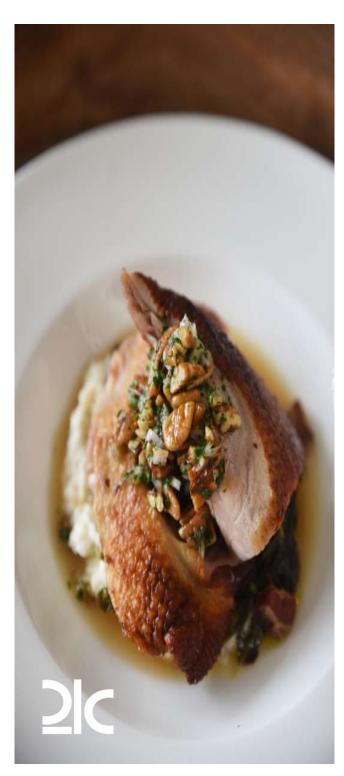
Blueberry Cobbler vanilla whipped cream
Buttermilk Panna Cotta peaches and pecans
Flourless Chocolate Cake toasted marshmallow ice cream
and graham cracker crumble
Blackberry Pie whipped cream
Chocolate Mousse dulce de leche

OPTIONS AND PRICING

OPTION ONE OPTION TWO

Choice of one soup or salad, one entrée, one dessert \$58 per guest Choice of two soups or salads, two entrées, two desserts \$68 per guest





AUTUMN DINNER BUFFET

Includes Lavazza coffee, tea, and rolls. We politely request a minimum of 12 guests for dinner buffets. Buffets will be refreshed for one hour.

SOUPS

Butternut Squash Soup pecans and basil **Cauliflower Soup** quinoa and curry

SALADS

Local Greens sorghum vinaigrette
Iceberg Lettuce radish, cornbread croutons,
buttermilk dressing
Roasted Beets apples, arugula, fresh goat cheese,
hazelnuts, honey thyme vinaigrette
Roasted Broccoli Salad pickled red onions, almonds, feta

ENTRÉES

Chili Panisse broccoli, curried mushrooms, coconut yogurt

Crispy Eggplant carrot puree, caramelized fennel, arugula salad, citrus vinaigrette

Autumn Vegetable Risotto herbs, lemon, parmesan Market Fish israeli couscous, roasted eggplant, salsa verde Grilled Chicken rice grits, mushrooms, soy beans Braised Pork bread and butter cabbage, yellow corn grits, pork jus

Braised Beef Brisket potato puree, onion jam, pole beans

DESSERTS

Apple Crisp ginger whipped cream
Pecan Pie vanilla whipped cream
Buttermilk Panna Cotta seasonal fruit and pecans
Flourless Chocolate Cake toasted marshmallow ice cream
and graham cracker crumble
Chocolate Mousse dulce de leche

OPTIONS AND PRICING

OPTION ONE OPTION TWO

Choice of one soup or salad, one entrée, one dessert \$58 per guest Choice of two soups or salad, two entrées, two desserts \$68 per guest





WINTER DINNER BUFFET

Includes Lavazza coffee, tea, and rolls. We politely request a minimum of 12 guests for dinner buffets. Buffets will be refreshed for one hour.

DESSERTS

Apple Crisp vanilla bourbon whipped cream

Sweet Potato Pie sorghum whipped cream

and graham cracker crumble

Flourless Chocolate Cake toasted marshmallow ice cream

SOUPS

Pureed White Bean Soup braised bacon and guajillo chili

Tomato and Kale Soup chili oil and herbs **Sweet Potato Soup** bacon and pecans

SALADS

Local Greens sorghum vinaigrette **Iceberg Lettuce** radish, cornbread croutons, buttermilk dressing

Roasted Beets apples, arugula, fresh goat cheese, toasted hazelnuts, honey thyme vinaigrette **Roasted Broccoli Salad** pickled red onions, toasted almonds, feta

ENTREES

Chili Panisse roasted broccoli, curried mushrooms, coconut yogurt

Crispy Eggplant carrot puree, caramelized fennel, arugula, citrus vinaigrette

Winter Vegetable Risotto herbs, lemon, parmesan Market Fish israeli couscous, sweet potato, salsa verde Grilled Chicken roasted carrots, blistered cabbage, mustard vinaigrette

Ham Brined Pork Loin sweet potatoes, crispy kale, black-eyed pea vinaigrette

Braised Pork bread and butter cabbage, yellow corn grits **Grilled NY Strip Steak** potato gratin, crispy brussel sprouts herbed butter and beef jus

Braised Beef Brisket potato puree, onion jam, brussel sprouts

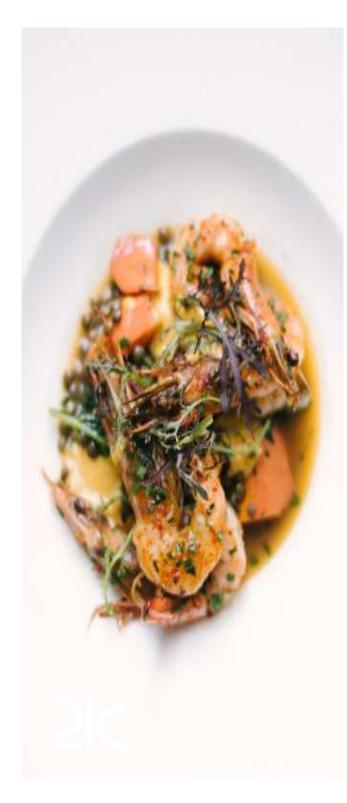
OPTIONS AND PRICING

OPTION ONE OPTION TWO

Choice of one soup or salad, one entrée, one dessert \$58 per guest

Choice of two soups or salads, two entrées, two desserts \$68 per guest





SPRING DINNER BUFFET

Includes Lavazza coffee, tea, and rolls. We politely request a minimum of 12 guests for dinner buffets. Buffets will be refreshed for one hour.

SOUPS

Green Pea Soup ham and mint **Spring Onion and Potato Soup** bacon and buttermilk **Cauliflower Soup** quinoa and curry

DESSERTS

Strawberry Shortcake chantilly cream
Flourless Chocolate Cake toasted marshmallow ice cream
and graham cracker crumble
Rhubarb Pie cinnamon whipped cream

SALADS

Local Greens sorghum vinaigrette
Iceberg Lettuce radish, cornbread croutons,
buttermilk dressing
Roasted Beets arugula, fresh goat cheese, hazelnuts,
honey thyme vinaigrette
Marinated Carrot and Raisin Salad quinoa, dill, spinach

ENTREES

Chili Panisse asparagus, curried mushrooms, coconut yogurt
Crispy Eggplant carrot puree, fennel and watercress salad, citrus vinaigrette

Spring Vegetable Risotto herbs, lemon, parmesan **Market Fish** israeli couscous, arugula, spring pea salsa verde

Grilled Chicken new potatoes, roasted onions and soybeans **Braised Pork** bread and butter cabbage, yellow corn grits, pork jus **Braised Beef Brisket** potato puree, onion jam,
braised kale

OPTION ONE

Choice of one soup or salad, one entrée, one dessert \$58 per guest

OPTION TWO

Choice of two soups or salads, two entrées, Two desserts \$68 per guest





RECEPTION CANAPES

Choice of four passed canapés for \$20 per person, passed for one hour during your event.

Carrot and Raisin Bites yogurt and dill
Curried Deviled Eggs
Mini Biscuits pimento cheese, bacon jam
Assorted Bruschetta seasonally inspired
Watermelon mint, lime (seasonal)
Griddled Goat Cheese Sandwich tomato soup
Brown Sugar Bacon Bites
Fried Green Tomato pepper jelly (seasonal)
Smoked Meatballs housemade BBQ sauce
Caesar Salad Bites romaine, house crouton, parmesan, caesar dressing
Chili Panisse marinated avocado
Mushroom Profiterole locally grown mushrooms
Fish Fritter remoulade

PREMIUM CANAPES - Choice of four passed for \$24

Smoked Salmon caper crème fraiche
Pickled Shrimp avocado, bacon
Steak Tartare crispy garlic brioche
Oyster on the Half Shell
Creole BBQ Shrimp yellow corn grits
Crispy Salt and Pepper Short Ribs sweet chili sauce
Pork Belly on sweet potato biscuits





RECEPTION STATIONS AND SNACKS

Pricing is per person.

RECEPTION STATIONS \$30 each

SLIDER BAR

smoked brisket, grilled chicken, and crispy eggplant sliders with cole slaw and loaded baked potato salad

PASTA AND SALAD STATION

housemade pasta with choice of bolognese or grilled chicken with marinara, romaine salad with creamy parmesan vinaigrette, house croutons

BMF CHICKEN STATION

buttermilk fried chicken drums and thighs, macaroni and cheese, choice of guajillo hot sauce, cayenne honey or buttermilk on the side

OZARKS BBQ

spice-rubbed pulled pork with a cider vinegar mop, bbq baked beans and coleslaw

TACO BAR

spiced rice, flour and corn tortillas, refried beans, salsa verde, chipotle salsa, pico, sour cream, avocado, lime, cilantro, yellow onion, queso fresco Choice of two:

Carnitas Barbacoa Chicken Colorado Marinated Fish

CARVING STATION / Market Price

Cauliflower Macha

*subject to an attendant fee Choice of one:

> Smoked Beef Prime Rib Sorghum Brined Pork Loin Herb Roasted Leg of Lamb Sorghum Roasted Duck

RECEPTION SNACKS AND ADD-ONS

SNACKS / \$11 each

Smoked Beef Sliders
Smoked Chicken Wings
Grilled Chicken Sliders
Crispy Eggplant Sliders
Chicken and Waffles cayenne honey

SIDES / \$8 each

War Eagle Grits Seasonal Vegetable and Grain Salad Potato Puree Grilled Veggies

TRADITIONAL HIGH SOUTH STAPLES / \$14

pickled egg salad, pimento cheese, shell bean hummus, fresh veggies, grilled bread

MEATS/RELISH/CHEESE / \$18

selection of house and artisan-made salami, cured meats and cheeses, three seasonal vegetable antipastis, toasted bread, house pickles

DESSERT / \$8

assortment of house confections featuring seasonal ingredients

COTTON CANDY TREAT BAGS / \$5





BAR OPTIONS

All cash bars are subject to a \$100 bar set-up fee. Custom bar options and craft cocktails are available upon request. Bar options prices based on consumption. Hourly package pricing listed below.

All bars include basic mixers, Coke Products, regular Red Bull and sugar-free Red Bull.

ON CONSUMPTION BAR

HOUSE BAR

Liquor / \$8

Finlandia Vodka, New Amsterdam Gin, Captain Morgan White Rum, Rittenhouse Rye, Old Forester Bourbon, Dewar's Scotch, El Jimador Silver Tequila

Wine / \$38 per bottle

California Chardonnay, California Pinot Noir, Washington Merlot, California Sauvignon Blanc

Beer / \$4-\$5

PBR, Miller Lite, Bud Light, Stella

PREMIUM BAR

Liquor / \$10

Absolut Vodka, Tanqueray Gin, Plantation Silver Rum, Woodford Reserve Bourbon, Knob Creek Rye, Johnnie Walker Black Scotch, Jameson Irish Whiskey, Patron Silver Tequila

Wine / \$44 per bottle

Louis Latour Ardeche Chardonnay, Noble Vines Sauvignon Blanc, Rickshaw Pinot Noir, Rickshaw Cabernet Sauvignon

Beer / \$4-\$6

Miller Lite, Bud Light, Stella, Ozark IPA

21c BAR

Liquor / \$12

Grey Goose Vodka, Hendrick's Gin, El Dorado 5-Year Rum, Woodford Reserve Double Oak, Templeton Rye, Crown Royal Reserve, Glenlivet 12 Year Scotch, Casamigos Silver Tequila

Wine / \$55 per bottle

Donati Unoaked Chardonnay, 13 Degrees Sauvignon Blanc, Pinot Project Pinot Noir, Ultraviolet Cabernet

Beer / \$4-\$6

Miller Lite, Bud Light, Stella, Ozark IPA, Bentonville Brewing Company Natural State Porter

HOURLY BAR PACKAGES

HOUSE BEER AND WINE

\$14 per person for first hour \$7 per person for each additional hour

PREMIUM BAR

\$18 per person for first hour \$9 per person for each additional hour

HOUSE BAR

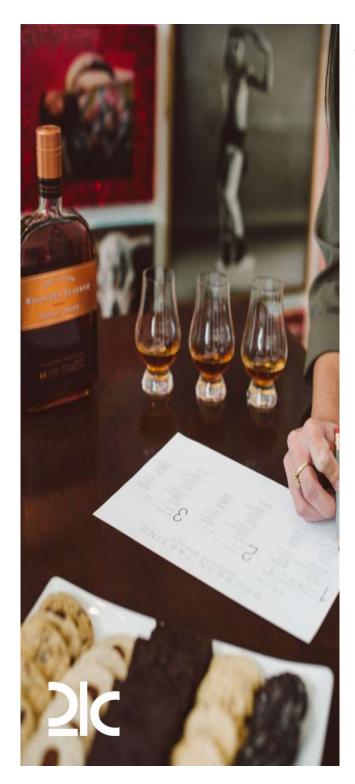
\$16 per person for first hour \$8 per person for each additional hour

21c BAR

\$21 per person for first hour

\$11 per person for each additional hour





GUIDED WHISK(E)Y TASTINGS

The Hive's Guided Whisk(e)y Tasting is the perfect way to end a long meeting or to enhance your dinner. All tastings include an indepth discussion lead by a 21c whisk(e)y educator.

Prices listed are per person. All Whisk(e)y Tastings are subject to a \$150 Educator Fee.

Due to the nature of whisk(e)y allocations and supply chains, availability may vary on the items listed.

Custom tasting options available upon request, options are not limited to just whisk(e)y.

BOURBON TASTING / \$35

Choice of 3:

Basil Hayden
Elijah Craig
Four Roses Small Batch
Knob Creek Single Barrel
Jefferson's Reserve
Larceny
Old Grand-Dad 114
Wild Turkey Rare Breed
Woodford Reserve Double Oak

PREMIUM BOURBON TASTING / \$45

Choice of 3:

Angel's Envy
Four Roses Single Barrel
Henry McKenna 10-year Bottled in Bond
Hudson 4-Grain
Hudson Baby
Jefferson's Ocean
Old Forester 1870
Old Forester 1910
Old Forester 1920

PREMIUM SCOTCH TASTING / \$45 Choice of 3:

Bold & Smoky:

Ardbeg 10-year Compass Box Peat Monster Lagavulin 16-year Laphroaig 10-year Talisker 10- year

Full & Robust:

Aberfeldy 12-year Macallan 12-year Compass Box Spice Tree Glendronach 12-year Glenlivet 12-year

Soft & Nuanced:

Balvenie 12-year Glenglassaugh Evolution Glenlivet 12-year Compass Box The Spaniard

