

# MEETING & EVENT MENUS

## BREAKFAST

We politely request a minimum of 15 guests for hot breakfast buffets. A set-up fee of \$100 will be applied to all hot breakfast buffets fewer than 15 guests. Priced per guest unless noted otherwise.

### SUNRISE SNACKS / \$18

fresh whole fruit  
plain or honeyed yogurt, house granola  
house breakfast breads  
orange juice, fresh brewed coffee, hot tea

### SOUTHERN BREAKFAST / \$21

sweet potato and chorizo hash or seasonal vegetable hash  
scrambled whole or egg whites  
cheddar grits  
banana and zucchini breads  
fresh whole fruit  
orange juice, fresh brewed coffee, hot tea

### BRIGHT-EYED BUFFET / \$24

scrambled whole eggs or egg whites  
cheddar cheese, sliced avocado, house salsa  
steel-cut oatmeal with walnuts, raisins, brown sugar  
fresh whole fruit  
plain or honeyed yogurt, house granola  
whole grain muffins  
orange juice, fresh brewed coffee, hot tea

### TRIANGLE HOT BREAKFAST / \$28

scrambled whole eggs or egg whites  
waffles, French toast, or buttermilk pancakes  
breakfast potatoes or grits  
applewood smoked bacon, house sausage  
fresh whole fruit  
plain or honeyed yogurt, house granola  
white and wheat toast, plain and everything bagels  
orange juice, fresh brewed coffee, hot tea

### OMELETS MADE TO ORDER / \$12 + \$100 Chef Fee

whole farm egg and egg white omelets  
selection of tomatoes, peppers, ham, bacon, shredded cheddar cheese

### THE BROWN BAG BREAKFAST / \$12

egg and cheese on english muffin or bagel  
scrambled eggs, peppers, onion, cheddar cheese  
/ add breakfast meat for \$2  
whole fruit  
bottled water, fresh brewed coffee or tea

## BREAKFAST ENHANCEMENTS

### SMOKED SALMON PLATTER / \$10

### BREAKFAST SANDWICH / \$6

egg and cheese biscuit  
/ add breakfast meat for \$2

### SCRAMBLED FARM EGGS / \$4

### BUTTERMILK BISCUITS AND GRAVY / \$7

### HOUSE WAFFLES / \$6

/ add berries and whip cream for \$3

/ add bananas and walnuts for \$3

### BUTTERMILK PANCAKES / \$5

/ add berries and whip cream for \$3

/ add bananas and walnuts for \$3

### FRENCH TOAST / \$5

/ add berries and whip cream for \$3

/ add bananas and walnuts for \$3

### BACON OR BREAKFAST SAUSAGE / \$5

### TURKEY BACON / \$5

### FRESH FRUIT DISPLAY / \$6

### FRUIT SMOOTHIE / \$5





## BRUNCH

We politely request a minimum of 15 guests for brunch buffets. A set-up fee of \$100 will be applied to all brunch buffets fewer than 15 guests. Served with breakfast breads, whole fruit, orange juice, fresh brewed coffee, and hot tea.

### EGGS

Scrambled Whole Eggs  
Scrambled Egg Whites

### SWEETS

Buttermilk Pancakes  
Cinnamon French Toast  
House Waffles

### SALADS

**Mixed Lettuces** seasonal vegetables, Parmesan, vinaigrette  
**Waldorf Salad** local greens, apples, grapes, walnuts  
**Romaine Heart Salad** Parmesan, croutons, confit garlic  
**Cucumber and Feta Salad** garbanzo, red onion, red wine vinaigrette

### SIDES

Cheddar Grits  
Skillet Potatoes  
Honey Vanilla Yogurt Parfait  
Madison Oats

### BREAKFAST MEATS

Hickory Smoked Bacon  
Maple Sausage

### OPTIONS AND PRICING

#### OPTION ONE

Choice of one egg,  
one sweet, one side,  
one breakfast meat,  
one savory  
\$28 per guest

#### OPTION TWO

Choice of one egg, one  
sweet, one salad, two  
sides, two breakfast  
meats, two savories  
\$38 per guest

### SAVORY

Turkey Pimento Cheese Sandwiches  
Sweet Potato and Chorizo Hash  
Seasonal Vegetable Hash  
Smoked Salmon Bagel Display  
Buttermilk Fried Chicken and Waffle

### BRUNCH ENHANCEMENTS

**OMELETS MADE TO ORDER / \$12 + \$100 Chef fee**  
whole farm egg and egg white omelets  
selection of tomatoes, peppers, ham, bacon, shredded  
cheddar cheese

### LIQUID BRUNCH ENHANCEMENTS

One bartender required per 75 guests  
We politely request a \$100 bar set up fee per bartender

### MARIAS, MARYS, AND MIMOSAS

\$9 per cocktail or unlimited brunch cocktails for \$18 for  
first hour, and \$12 for each additional hour  
Complete with an assortment of seasonal pickles,  
garnishes, mixers, and whatnots

### CUSTOM BAR PACKAGES AVAILABLE





## DAYTIME MEETING BREAKS

Served for 2 hours. Priced per guest unless noted otherwise.

### REJUVENATE / \$10

vegetable crudité, hummus, buttermilk dip, flat bread crackers

### HEALTHY SNACK / \$14

fresh whole fruit, granola bars or date bites, fruit and granola yogurt parfaits

### SOMETHING POPPED / \$8

caramel corn, truffle popcorn, salted popcorn

### MILK AND COOKIES / \$10

extra-large chocolate chip, peanut butter and oatmeal cookies, cream puffs, ice cold milk

### ÉCLAIRS AND CREAM PUFFS / \$8

house éclairs and cream puffs with seasonal filling and toppings

### CHEESE AND OLIVES / \$13

assortment of house pickles and artisan cheeses, toasted crostini, house mostarda

### CHIPS AND DIPS / \$9

house salsa, guacamole, caramelized onion dip, corn, potato and pita chips

## ALL DAY BEVERAGE STATION

Priced for 8 hours of meeting services.

### OPTION ONE / \$6

regular and decaffeinated coffee, hot tea

### OPTION TWO / \$9

regular and decaffeinated coffee, hot tea, iced or bottled water

### OPTION THREE / \$12

regular and decaffeinated coffee, hot tea, soft drinks, iced or bottled water

### OPTION FOUR / \$13

regular and decaffeinated coffee, hot tea, bottled still and sparkling water, sodas

## ADD SOMETHING LOCAL

Mati Energy / \$3





# SPRING SIT-DOWN LUNCH

Served with fresh brewed coffee, hot tea, assorted artisan rolls, and whipped butter.

### SOUPS

- Brunswick Stew** pork, beef, tomato, seasonal beans, vegetables
- Potato Leek** truffled croutons
- Tomato Bisque** basil pesto
- Minestrone** seasonal vegetables, house pasta

### SALADS

- Mixed Lettuces** seasonal vegetables, Parmesan, vinaigrette
- Romaine Heart Salad** Parmesan, croutons, confit garlic
- Waldorf Salad** local greens, apples, grapes, walnuts
- Cucumber and Feta Salad** garbanzo, red onion, red wine vinaigrette

### ENTRÉES

- Cobb Salad** grilled chicken or shrimp, avocado, bacon, bleu cheese, hard boiled egg, buttermilk vinaigrette
- Chickpea Panisse** roasted seasonal vegetables, puttanesca
- Seasonal Vegetable Galette** portobello, goat cheese, pine nuts
- Penne** classic bolognese, grated Parmigiano
- Seared Salmon** white bean, bacon, kale ragout
- Seasonal Catch** quinoa, seasonal vegetables, dill yogurt, grilled lemon (additional \$4 per guest)
- Marinated Grilled Chicken** creamed barley, garlic broccolini, oven roasted tomato, beurre blanc
- Roasted Pork Loin** potato purée, arugula
- Grilled Beef Tenderloin** salsa verde, seasonal vegetables, crispy shallot, polenta (additional \$4 per guest)

### DESSERTS

- Chocolate Panna Cotta** passion fruit bubbles, chocolate cookie
- Sweet Potato Cake** bourbon glaze, ginger crémeux
- Seasonal Mascarpone Cheesecake**
- Devil's Food Cake** whipped ganache
- Whipped Ricotta and Fresh Berries** lemon pound cake
- Almond and Fruit Tart** fresh berries

### OPTIONS AND PRICING

OPTION ONE	OPTION TWO
Choice of one soup or salad, one entrée, one dessert	Choice of one soup, one salad, two entrées, two desserts
\$30 per guest	\$38 per guest





## SPRING LUNCH BUFFET

We politely request a minimum of 15 guests for all lunch buffets. A set-up fee of \$100 will be applied to all lunch buffets fewer than 15 guests. Served with fresh brewed coffee, hot tea, artisan rolls, and whipped butter.

### SOUPS

**Brunswick Stew** pork, beef, tomato, seasonal beans, vegetables

**Potato Leek** truffled croutons

**Tomato Bisque** basil pesto

**Minestrone** seasonal vegetables, house pasta

### SALADS

**Mixed Lettuces** seasonal vegetables, Parmesan, vinaigrette

**Romaine Heart Salad** Parmesan, croutons, confit garlic

**Waldorf Salad** local greens, apples, grapes, walnuts

**Cucumber and Feta Salad** garbanzo, red onion, red wine vinaigrette

### SIDES

**Braised Greens**

**Green Bean Almondine**

**Roasted Fingerling Potatoes**

**Parmesan Polenta**

### ENTRÉES

**Cobb Salad** grilled chicken or shrimp, avocado, bacon, bleu cheese, hard boiled egg, buttermilk vinaigrette

**Chickpea Panisse** roasted seasonal vegetables, puttanesca

**Seasonal Vegetable Galette** portobello, goat cheese, pine nuts

**Penne** classic bolognese, grated Parmigiano

**Seared Salmon** white beans, bacon, kale ragout

**Seasonal Catch** quinoa, seasonal vegetables, dill yogurt, grilled lemon (additional \$4 per guest)

**Marinated Grilled Chicken** creamed barley, garlic broccolini, oven roasted tomato, beurre blanc

**Roasted Pork Loin** potato purée, arugula

**Grilled Beef Tenderloin** salsa verde, seasonal vegetables, crispy shallot, polenta (additional \$4 per guest)

### DESSERTS

**Vanilla Custard** sablé, orange curd, meringue

**Chocolate Panna Cotta** passion fruit bubbles, chocolate cookie

**Sweet Potato Cake** bourbon glaze, ginger crémeux

**Seasonal Mascarpone Cheesecake**

**Devil's Food Cake** whipped ganache

**Assorted Blondies, Brownies, and Cookies**

### OPTIONS AND PRICING

#### OPTION ONE

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

#### OPTION TWO

Choice of one soup,  
two salads, two  
entrées, two sides,  
two desserts  
\$38 per guest





## SPRING QUICK LUNCHES

We politely request a minimum of 15 guests for all lunch buffets. A set-up fee of \$100 will be applied to all lunch buffets fewer than 15 guests. Served with fresh brewed coffee and hot tea. Priced per guest unless noted otherwise. Gluten free options are available.

### BOXED LUNCH GRAB-AND-GO / \$26

select two sandwiches and one side  
served with bottled water, piece of whole fruit, cookie

### DELI BUFFET SPREAD / \$28

select one soup or salad, three sandwiches, two sides,  
two desserts  
/ add a pasta for \$10

### SOUP, SALAD, AND PASTA

select one soup, two salads, one pasta, one dessert  
**with grilled chicken / \$25**  
**with grilled shrimp / \$26**  
**with grilled chicken and shrimp / \$29**

### SOUPS

**Brunswick Stew** pork, beef, tomato, seasonal beans, vegetables  
**Potato Leek** truffled croutons  
**Tomato Bisque** basil pesto  
**Minestrone** seasonal vegetables, house pasta

### SALADS

**Mixed Lettuces** seasonal vegetables, Parmesan, vinaigrette  
**Romaine Heart Salad** Parmesan, croutons, confit garlic  
**Waldorf Salad** local greens with apples, grapes, walnuts  
**Cucumber and Feta Salad** garbanzo, red onion, red wine vinaigrette

### PASTAS

**Rigatoni** classic bolognese, grated Parmigiano  
**Farfalle** basil and pine nut pesto, ricotta  
**Penne** tomato vodka sauce, seasonal vegetables, pecorino

### SANDWICHES

**Turkey Breast** pimento cheese, bread and butter pickles  
**Shaved Roasted Beef** shaved red onion, sharp cheddar cheese, horseradish sauce  
**Black Forest Deli Ham** whole grain mustard, swiss, spicy greens  
**Grilled Veggie** shaved cucumber, herb aioli, goat cheese, watercress  
**Chicken Salad** pine nuts, plump raisins, celery, mayonnaise

### DELI SIDES

**Cucumber Feta Salad** garbanzo, red onion, red wine vinaigrette  
**New Potato Salad** hard boiled egg, dijon mustard, cornichon, paprika  
**Pasta Salad** macaroni, olives, roasted peppers  
**White Bean Salad** mint, citrus vinaigrette  
**Red Cabbage and Apple Slaw** apple cider vinegar, parsley

### DESSERTS

**Assorted Blondies, Brownies, and Cookies**  
**Fresh Fruit Display**  
**Cream Puffs**  
**Lemon Bars**





# SPRING SIT DOWN DINNER

Served with fresh brewed coffee, hot tea, assorted artisan rolls, and whipped butter.

## SOUPS

- Brunswick Stew** pork, beef, tomato, seasonal beans, vegetables
- Potato Leek** truffled croutons
- Tomato Bisque** basil pesto
- Minestrone** seasonal vegetables, house pasta

## SALADS

- Mixed Lettuces** seasonal vegetables, Parmesan, vinaigrette
- Romaine Heart Salad** Parmesan, croutons, confit garlic
- Waldorf Salad** local greens, apples, grapes, walnuts
- Cucumber and Feta Salad** garbanzo, red onion, red wine vinaigrette
- Beef Tartar** cured egg, ciabatta croute (additional \$4 per guest)
- Salmon Crudo** roasted beets, horseradish foam (additional \$4 per guest)

## ENTRÉES

- Seasonal Vegetable Galette** portobello, goat cheese, pine nuts
- Chickpea Panisse** dried apricot chutney, yogurt, mint, seasonal vegetables
- Pan Roasted Salmon** white beans, bacon, chef's choice vegetable
- Seared Sea Scallops** spaghetti squash, creamed rice, seasonal vegetables, caper raisin sauce
- Seasonal Catch** quinoa, seasonal vegetables, dill, yogurt, grilled lemon (additional \$4 per guest)
- Marinated Chicken** creamed barley, garlic brocolini, oven roasted tomato, beurre blanc
- Prosciutto Wrapped Pork Shank** celery gremolata, seasonal vegetables, polenta
- Grilled Beef Tenderloin** salsa verde, seasonal vegetables, crispy shallot, polenta (additional \$4 per guest)

## DESSERTS

- Vanilla Custard** sablé, orange curd, meringue
- Chocolate Panna Cotta** passion fruit bubbles, mango chili glass
- Sweet Potato Cake** bourbon glaze, ginger crémeux
- Seasonal Mascarpone Cheesecake**
- Chocolate Cake** whipped cream
- Lemon Tart** meringue, fresh berries

## OPTIONS AND PRICING

OPTION ONE	OPTION TWO	OPTION THREE	OPTION FOUR	OPTION FIVE
Choice of one soup or salad, one entrée, one dessert \$58 per guest	Choice of two soups or salads, three entrées, two desserts \$68 per guest	Choice of three soups or salads, three entrées, three desserts \$75 per guest	Choice of two soups or salads, one chef's pasta, three entrées, two desserts \$86 per guest	Family Style: choice of two salads, two entrées, two sides, two desserts \$78 per guest





# SPRING DINNER BUFFET

We politely request a minimum of 15 guests for all dinner buffets. A set-up fee of \$100 will be applied to all dinner buffets fewer than 15 guests. Served with fresh brewed coffee, hot tea, artisan rolls, and whipped butter.

## SOUPS

- Brunswick Stew** pork, beef, tomato, seasonal beans, vegetables
- Potato Leek** truffled croutons
- Tomato Bisque** basil pesto
- Minestrone** seasonal vegetables, house pasta

## SALADS

- Mixed Lettuces** seasonal vegetables, Parmesan, vinaigrette
- Romaine Heart Salad** Parmesan, croutons, confit garlic
- Waldorf Salad** local greens, apples, grapes, walnuts
- Cucumber and Feta Salad** garbanzo, red onion, red wine vinaigrette

## SIDES

- Braised Greens**
- Green Bean Almondine**
- Roasted Fingerling Potatoes**
- Parmesan Polenta**

## ENTRÉES

- Chickpea Panisse** dried apricot chutney, yogurt, mint, seasonal vegetables
- Casarecce** broccolini, garlic, Parmesan
- Pan Roasted Salmon** white beans, bacon
- Seasonal Catch** grilled lemon, dill, yogurt (additional \$4 per guest)
- Marinated Chicken** creamed barley, garlic broccolini, oven roasted tomato, beurre blanc
- Roasted Pork Loin** mostarda, fried sage
- Grilled Beef Tenderloin** salsa verde, caramelized onions, polenta, crispy shallots (additional \$4 per guest)

## DESSERTS

- Chocolate Panna Cotta** passion fruit bubbles, chocolate cookie
- Sweet Potato Cake** bourbon glaze, ginger crèmeux
- Seasonal Mascarpone Cheesecake**
- Devil's Food Cake** whipped ganache
- Whipped Ricotta and Fresh Berries** lemon pound cake
- Almond and Fruit Tart** fresh berries

## OPTIONS AND PRICING

OPTION ONE	OPTION TWO
Choice of one soup, one salad, two entrées, one side, one dessert	Choice of one soup, two salads, two entrées, two sides, two desserts
\$56 per guest	\$63 per guest





# SUMMER SIT-DOWN LUNCH

Served with fresh brewed coffee, hot tea, assorted artisan rolls, and whipped butter.

### SOUPS

- Brunswick Stew** pork, beef, tomato, seasonal beans, vegetables
- Potato Leek** truffled croutons
- Tomato Bisque** basil pesto
- Gazpacho** basil, cucumber, crème fraîche
- Minestrone** seasonal vegetables, house pasta

### SALADS

- Mixed Lettuces** seasonal vegetables, Parmesan, vinaigrette
- Romaine Heart Salad** Parmesan, croutons, confit garlic
- Waldorf Salad** local greens, apples, grapes, walnuts
- Cucumber and Feta Salad** garbanzo, red onion, red wine vinaigrette
- Caprese Salad** fresh mozzarella, garden basil, balsamic

### ENTRÉES

- Cobb Salad** grilled chicken or shrimp, avocado, bacon, bleu cheese, hard boiled egg, buttermilk vinaigrette
- Chickpea Panisse** roasted seasonal vegetables, puttanesca
- Seasonal Vegetable Galette** portobello, goat cheese, pine nuts
- Penne** classic bolognese, grated Parmigiano
- Seared Salmon** white bean, bacon, kale ragout
- Seasonal Catch** quinoa, seasonal vegetables, dill yogurt, grilled lemon (additional \$4 per guest)
- Marinated Grilled Chicken** creamed barley, garlic broccolini, oven roasted tomato, beurre blanc
- Roasted Pork Loin** potato purée, arugula
- Grilled Beef Tenderloin** salsa verde, seasonal vegetables, crispy shallot, polenta (additional \$4 per guest)

### DESSERTS

- Chocolate Panna Cotta** passion fruit bubbles, chocolate cookie
- Sweet Potato Cake** bourbon glaze, ginger crémeux
- Seasonal Mascarpone Cheesecake**
- Devil's Food Cake** whipped ganache
- Whipped Ricotta and Fresh Berries** lemon pound cake
- Almond and Fruit Tart** fresh berries

### OPTIONS AND PRICING

OPTION ONE	OPTION TWO
Choice of one soup or salad, one entrée, one dessert \$30 per guest	Choice of one soup, one salad, two entrées, two desserts \$38 per guest





# SUMMER LUNCH BUFFET

We politely request a minimum of 15 guests for all lunch buffets. A set-up fee of \$100 will be applied to all lunch buffets fewer than 15 guests. Served with fresh brewed coffee, hot tea, artisan rolls, and whipped butter.

### SOUPS

- Brunswick Stew** pork, beef, tomato, seasonal beans, vegetables
- Potato Leek** truffled croutons
- Tomato Bisque** basil pesto
- Gazpacho** basil, cucumber, crème fraîche
- Minestrone** seasonal vegetables, house pasta

### SALADS

- Mixed Lettuces** seasonal vegetables, Parmesan, vinaigrette
- Romaine Heart Salad** Parmesan, croutons, confit garlic
- Waldorf Salad** local greens, apples, grapes, walnuts
- Cucumber and Feta Salad** garbanzo, red onion, red wine vinaigrette
- Caprese Salad** fresh mozzarella, garden basil, balsamic

### SIDES

- Braised Greens**
- Green Bean Almondine**
- Roasted Fingerling Potatoes**
- Parmesan Polenta**

### ENTRÉES

- Cobb Salad** grilled chicken or shrimp, avocado, bacon, bleu cheese, hard boiled egg, buttermilk vinaigrette
- Chickpea Panisse** roasted seasonal vegetables, puttanesca
- Seasonal Vegetable Galette** portobello, goat cheese, pine nuts
- Penne** classic bolognese, grated Parmigiano
- Seared Salmon** white bean, bacon, kale ragout
- Seasonal Catch** quinoa, seasonal vegetables, dill yogurt, grilled lemon (additional \$4 per guest)
- Marinated Grilled Chicken** creamed barley, garlic broccolini, oven roasted tomato, beurre blanc
- Roasted Pork Loin** potato purée, arugula
- Grilled Beef Tenderloin** salsa verde, seasonal vegetables, crispy shallot, polenta (additional \$4 per guest)

### DESSERTS

- Vanilla Custard** sablé, orange curd, meringue
- Chocolate Panna Cotta** passion fruit bubbles, chocolate cookie
- Sweet Potato Cake** bourbon glaze, ginger crémeux
- Seasonal Mascarpone Cheesecake**
- Devil's Food Cake** whipped ganache
- Assorted Blondies, Brownies, and Cookies**

### OPTIONS AND PRICING

#### OPTION ONE

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

#### OPTION TWO

Choice of one soup, two salads, two entrées, two sides, two desserts  
\$38 per guest





## SUMMER QUICK LUNCHES

We politely request a minimum of 15 guests for all lunch buffets. A set-up fee of \$100 will be applied to all lunch buffets fewer than 15 guests. Served with fresh brewed coffee and hot tea. Priced per guest unless noted otherwise. Gluten free options are available.

### BOXED LUNCH GRAB-AND-GO / \$26

select two sandwiches, one side  
served with bottled water, piece of whole fruit, cookie

### DELI BUFFET SPREAD / \$28

select one soup or salad, three sandwiches, two sides,  
two desserts  
/ add a pasta for \$10

### SOUP, SALAD, AND PASTA

select one soup, two salads, one pasta, one dessert  
**with grilled chicken / \$25**  
**with grilled shrimp / \$26**  
**with grilled chicken and shrimp / \$29**

### SOUPS

**Brunswick Stew** pork, beef, tomato, seasonal beans, vegetables  
**Potato Leek** truffled croutons  
**Tomato Bisque** basil pesto  
**Gazpacho** basil, cucumber, crème fraîche  
**Minestrone** seasonal vegetables, house pasta

### SALADS

**Mixed Lettuces** seasonal vegetables, Parmesan, vinaigrette  
**Romaine Heart Salad** Parmesan, croutons, confit garlic  
**Waldorf Salad** local greens with apples, grapes, walnuts  
**Cucumber and Feta Salad** garbanzo, red onion, red wine vinaigrette  
**Caprese Salad** fresh mozzarella, garden basil, balsamic

### PASTAS

**Rigatoni** classic bolognese, grated Parmigiano  
**Farfalle** basil and pine nut pesto, ricotta  
**Penne** tomato vodka sauce, seasonal vegetables, pecorino

### SANDWICHES

**Turkey Breast** pimento cheese, bread and butter pickles  
**Shaved Roasted Beef** shaved red onion, sharp cheddar cheese, horseradish sauce  
**Black Forest Deli Ham** whole grain mustard, swiss, spicy greens  
**Grilled Veggie** shaved cucumber, herb aioli, goat cheese, watercress  
**Chicken Salad** pine nuts, plump raisins, celery, mayonnaise  
**Tomato Sandwich** smoked mozzarella, basil aioli

### DELI SIDES

**Cucumber Feta Salad** garbanzo, red onion, red wine vinaigrette  
**New Potato Salad** hard boiled egg, dijon mustard, cornichon, paprika  
**Pasta Salad** macaroni, olives, roasted peppers  
**White Bean Salad** mint, citrus vinaigrette  
**Red Cabbage and Apple Slaw** apple cider vinegar, parsley

### DESSERTS

**Assorted Blondies, Brownies, and Cookies**  
**Fresh Fruit Display**  
**Cream Puffs**  
**Lemon Bars**





# SUMMER SIT DOWN DINNER

Served with fresh brewed coffee, hot tea, assorted artisan rolls, and whipped butter.

## SOUPS

- Brunswick Stew** pork, beef, tomato, seasonal beans, vegetables
- Potato Leek** truffled croutons
- Tomato Bisque** basil pesto
- Gazpacho** basil, cucumber, crème fraîche
- Minestrone** seasonal vegetables, house pasta

## SALADS

- Mixed Lettuces** seasonal vegetables, Parmesan, vinaigrette
- Romaine Heart Salad** Parmesan, croutons, confit garlic
- Waldorf Salad** local greens, apples, grapes, walnuts
- Cucumber and Feta Salad** garbanzo, red onion, red wine vinaigrette
- Caprese Salad** fresh mozzarella, garden basil, balsamic
- Beef Tartar** cured egg, ciabatta croute (additional \$4 per guest)
- Salmon Crudo** roasted beets, horseradish foam (additional \$4 per guest)

## ENTRÉES

- Chickpea Panisse** dried apricot chutney, yogurt, mint, seasonal vegetables
- Seasonal Vegetable Galette** portobello, goat cheese, pine nuts
- Pan Roasted Salmon** white beans, bacon, chef's choice vegetable
- Seared Sea Scallops** spaghetti squash, creamed rice, seasonal vegetables, caper raisin sauce
- Seasonal Catch** quinoa, seasonal vegetables, dill, yogurt, grilled lemon (additional \$4 per guest)
- Marinated Chicken** creamed barley, garlic brocolini, oven roasted tomato, beurre blanc
- Prosciutto Wrapped Pork Shank** celery gremolata, seasonal vegetables, polenta
- Grilled Beef Tenderloin** salsa verde, seasonal vegetables, crispy shallot, polenta (additional \$4 per guest)

## DESSERTS

- Vanilla Custard** sablé, orange curd, meringue
- Chocolate Panna Cotta** passion fruit bubbles, mango chili glass
- Sweet Potato Cake** bourbon glaze, ginger crémeux
- Seasonal Mascarpone Cheesecake**
- Chocolate Cake** whipped cream
- Lemon Tart** meringue, fresh berries

## OPTIONS AND PRICING

OPTION ONE	OPTION TWO	OPTION THREE	OPTION FOUR	OPTION FIVE
Choice of one soup or salad, one entrée, one dessert \$58 per guest	Choice of two soups or salads, three entrées, two desserts \$68 per guest	Choice of three soups or salads, three entrées, three desserts \$75 per guest	Choice of two soups or salads, one chef's pasta, three entrées, two desserts \$86 per guest	Family Style: choice of two salads, two entrées, two sides, two desserts \$78 per guest





## SUMMER DINNER BUFFET

We politely request a minimum of 15 guests for all dinner buffets. A set-up fee of \$100 will be applied to all dinner buffets fewer than 15 guests. Served with fresh brewed coffee, hot tea, artisan rolls, and whipped butter.

### SOUPS

**Brunswick Stew** pork, beef, tomato, seasonal beans, vegetables

**Potato Leek** truffled croutons

**Tomato Bisque** basil pesto

**Gazpacho** basil, cucumber, crème fraîche

**Minestrone** seasonal vegetables, house pasta

### SALADS

**Mixed Lettuces** seasonal vegetables, Parmesan, vinaigrette

**Romaine Heart Salad** Parmesan, croutons, confit garlic

**Waldorf Salad** local greens, apples, grapes, walnuts

**Cucumber and Feta Salad** garbanzo, red onion, red wine vinaigrette

**Caprese Salad** fresh mozzarella, garden basil, balsamic

### SIDES

**Braised Greens**

**Green Bean Almondine**

**Roasted Fingerling Potatoes**

**Parmesan Polenta**

### ENTRÉES

**Chickpea Panisse** dried apricot chutney, yogurt, mint, seasonal vegetables

**Casarecce** broccolini, garlic, Parmesan

**Pan Roasted Salmon** white beans, bacon

**Seasonal Catch** grilled lemon, dill, yogurt (additional \$4 per guest)

**Marinated Chicken** creamed barley, garlic broccolini, oven roasted tomato, beurre blanc

**Roasted Pork Loin** mostarda, fried sage

**Grilled Beef Tenderloin** salsa verde, caramelized onions, polenta, crispy shallots (additional \$4 per guest)

### DESSERTS

**Chocolate Panna Cotta** passion fruit bubbles, chocolate cookie

**Sweet Potato Cake** bourbon glaze, ginger crémeux

**Seasonal Mascarpone Cheesecake**

**Devil's Food Cake** whipped ganache

**Whipped Ricotta and Fresh Berries** lemon pound cake

**Almond and Fruit Tart** fresh berries

### OPTIONS AND PRICING

#### OPTION ONE

Choice of one soup, one salad, two entrées, one side, one dessert  
\$56 per guest

#### OPTION TWO

Choice of one soup, two salads, two entrées, two sides, two desserts  
\$63 per guest





## AUTUMN/WINTER SIT-DOWN LUNCH

Served with fresh brewed coffee, hot tea, assorted artisan rolls, and whipped butter.

### SOUPS

**Brunswick Stew** pork, beef, tomato, seasonal beans, vegetables

**Potato Leek** truffled croutons

**Tomato Bisque** basil pesto

**Minestrone** seasonal vegetables, house pasta

### SALADS

**Mixed Lettuces** seasonal vegetables, Parmesan, vinaigrette

**Romaine Heart Salad** Parmesan, croutons, confit garlic

**Waldorf Salad** local greens, apples, grapes, walnuts

**Cucumber and Feta Salad** garbanzo, red onion, red wine vinaigrette

**Arugula Salad** butternut squash, spiced pecans, Parmesan

### ENTRÉES

**Cobb Salad** grilled chicken or shrimp, avocado, bacon, bleu cheese, hard boiled egg, buttermilk vinaigrette

**Chickpea Panisse** roasted seasonal vegetables, puttanesca

**Seasonal Vegetable Galette** portobello, goat cheese, pine nuts

**Penne** classic bolognese, grated Parmigiano

**Seared Salmon** white bean, bacon, kale ragout

**Seasonal Catch** quinoa, seasonal vegetables, dill yogurt, grilled lemon (additional \$4 per guest)

**Marinated Grilled Chicken** creamed barley, garlic broccolini, oven roasted tomato, beurre blanc

**Roasted Pork Loin** potato purée, arugula

**Grilled Beef Tenderloin** salsa verde, seasonal vegetables, crispy shallot, polenta (additional \$4 per guest)

### DESSERTS

**Chocolate Panna Cotta** passion fruit bubbles, chocolate cookie

**Sweet Potato Cake** bourbon glaze, ginger crémeux

**Seasonal Mascarpone Cheesecake**

**Devil's Food Cake** whipped ganache

**Whipped Ricotta and Fresh Berries** lemon pound cake

**Almond and Fruit Tart** fresh berries

### OPTIONS AND PRICING

#### OPTION ONE

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

#### OPTION TWO

Choice of one soup, one salad, two entrées, two desserts  
\$38 per guest





# AUTUMN/WINTER LUNCH BUFFET

We politely request a minimum of 15 guests for all lunch buffets. A set-up fee of \$100 will be applied to all lunch buffets fewer than 15 guests. Served with fresh brewed coffee, hot tea, artisan rolls, and whipped butter.

### SOUPS

- Brunswick Stew** pork, beef, tomato, seasonal beans, vegetables
- Potato Leek** truffled croutons
- Tomato Bisque** basil pesto
- Minestrone** seasonal vegetables, house pasta
- Roasted Butternut Squash**

### SALADS

- Mixed Lettuces** seasonal vegetables, Parmesan, vinaigrette
- Romaine Heart Salad** Parmesan, croutons, confit garlic
- Waldorf Salad** local greens, apples, grapes, walnuts
- Cucumber and Feta Salad** garbanzo, red onion, red wine vinaigrette
- Arugula Salad** butternut squash, spiced pecans, Parmesan

### SIDES

- Braised Greens**
- Green Bean Almondine**
- Roasted Fingerling Potatoes**
- Parmesan Polenta**

### ENTRÉES

- Cobb Salad** grilled chicken or shrimp, avocado, bacon, bleu cheese, hard boiled egg, buttermilk vinaigrette
- Seasonal Vegetable Galette** portobello, goat cheese, pine nuts
- Chickpea Panisse** roasted seasonal vegetables, puttanesca
- Penne** classic bolognese, grated Parmigiano
- Seared Salmon** white bean, bacon, kale ragout
- Seasonal Catch** quinoa, seasonal vegetables, dill yogurt, grilled lemon (additional \$4 per guest)
- Marinated Grilled Chicken** creamed barley, garlic broccolini, oven roasted tomato, beurre blanc
- Roasted Pork Loin** potato purée, arugula
- Grilled Beef Tenderloin** salsa verde, seasonal vegetables, crispy shallot, polenta (additional \$4 per guest)

### DESSERTS

- Vanilla Custard** sablé, orange curd, meringue
- Chocolate Panna Cotta** passion fruit bubbles, chocolate cookie
- Sweet Potato Cake** bourbon glaze, ginger crémeux
- Seasonal Mascarpone Cheesecake**
- Devil's Food Cake** whipped ganache
- Assorted Blondies, Brownies, and Cookies**

### OPTIONS AND PRICING

#### OPTION ONE

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

#### OPTION TWO

Choice of one soup, two salads, two entrées, two sides, two desserts  
\$38 per guest





## AUTUMN/WINTER QUICK LUNCHES

We politely request a minimum of 15 guests for all lunch buffets. A set-up fee of \$100 will be applied to all lunch buffets fewer than 15 guests. Served with fresh brewed coffee and hot tea. Priced per guest unless noted otherwise. Gluten free options are available.

### BOXED LUNCH GRAB-AND-GO / \$26

select two sandwiches, one side  
served with bottled water, piece of whole fruit, cookie

### DELI BUFFET SPREAD / \$28

select one soup or salad, three sandwiches, two sides,  
two desserts  
/ add a pasta for \$10

### SOUP, SALAD, AND PASTA

select one soup, two salads, one pasta, one dessert  
**with grilled chicken / \$25**  
**with grilled shrimp / \$26**  
**with grilled chicken and shrimp / \$29**

### SOUPS

**Brunswick Stew** pork, beef, tomato, seasonal beans, vegetables  
**Potato Leek** truffled croutons  
**Tomato Bisque** basil pesto  
**Minestrone** seasonal vegetables, house pasta  
**Roasted Butternut Squash**

### SALADS

**Mixed Lettuces** seasonal vegetables, Parmesan, vinaigrette  
**Romaine Heart Salad** Parmesan, croutons, confit garlic  
**Waldorf Salad** local greens, apples, grapes, walnuts  
**Cucumber and Feta Salad** garbanzo, red onion, red wine vinaigrette  
**Arugula Salad** butternut squash, spiced pecans, Parmesan

### PASTAS

**Rigatoni** classic bolognese, grated Parmigiano  
**Farfalle** basil and pine nut pesto, ricotta  
**Penne** tomato vodka sauce, seasonal vegetables, pecorino

### SANDWICHES

**Turkey Breast** pimento cheese, bread and butter pickles  
**Shaved Roasted Beef** shaved red onion, sharp cheddar cheese, horseradish sauce  
**Black Forest Deli Ham** whole grain mustard, swiss, spicy greens  
**Grilled Veggie** shaved cucumber, herb aioli, goat cheese, watercress  
**Chicken Salad** pine nuts, plump raisins, celery, mayonnaise

### DELI SIDES

**Cucumber Feta Salad** garbanzo, red onion, red wine vinaigrette  
**New Potato Salad** hard boiled egg, dijon mustard, cornichon, paprika  
**Pasta Salad** macaroni, olives, roasted peppers  
**White Bean Salad** mint, citrus vinaigrette  
**Red Cabbage and Apple Slaw** apple cider vinegar, parsley

### DESSERTS

**Assorted Blondies, Brownies, and Cookies**  
**Fresh Fruit Display**  
**Cream Puffs**  
**Lemon Bars**





# AUTUMN/WINTER SIT DOWN DINNER

Served with fresh brewed coffee, hot tea, assorted artisan rolls, and whipped butter.

## SOUPS

- Brunswick Stew** pork, beef, tomato, seasonal beans, vegetables
- Potato Leek** truffled croutons
- Tomato Bisque** basil pesto
- Minestrone** seasonal vegetables, house pasta
- Roasted Butternut Squash**

## SALADS

- Mixed Lettuces** seasonal vegetables, Parmesan, vinaigrette
- Romaine Heart Salad** Parmesan, croutons, confit garlic
- Waldorf Salad** local greens, apples, grapes, walnuts
- Cucumber and Feta Salad** garbanzo, red onion, red wine vinaigrette
- Arugula Salad** butternut squash, spiced pecans, Parmesan
- Beef Tartar** cured egg, ciabatta croute (additional \$4 per guest)
- Salmon Crudo** roasted beets, horseradish foam (additional \$4 per guest)

## ENTRÉES

- Chickpea Panisse** dried apricot chutney, yogurt, mint, seasonal vegetables
- Seasonal Vegetable Galette** portobello, goat cheese, pine nuts
- Pan Roasted Salmon** white beans, bacon, chef's choice vegetable
- Seared Sea Scallops** spaghetti squash, creamed rice, seasonal vegetables, caper raisin sauce
- Seasonal Catch** quinoa, seasonal vegetables, dill, yogurt, grilled lemon (additional \$4 per guest)
- Marinated Chicken** creamed barley, garlic brocolini, oven roasted tomato, beurre blanc
- Prosciutto Wrapped Pork Shank** celery gremolata, seasonal vegetables, polenta
- Grilled Beef Tenderloin** salsa verde, seasonal vegetables, crispy shallot, polenta (additional \$4 per guest)

## DESSERTS

- Vanilla Custard** sablé, orange curd, meringue
- Chocolate Panna Cotta** passion fruit bubbles, mango chili glass
- Sweet Potato Cake** bourbon glaze, ginger crémeux
- Seasonal Mascarpone Cheesecake**
- Chocolate Cake** whipped cream
- Lemon Tart** meringue, fresh berries

## OPTIONS AND PRICING

OPTION ONE	OPTION TWO	OPTION THREE	OPTION FOUR	OPTION FIVE
Choice of one soup or salad, one entrée, one dessert \$58 per guest	Choice of two soups or salads, three entrées, two desserts \$68 per guest	Choice of three soups or salads, three entrées, three desserts \$75 per guest	Choice of two soups or salads, one chef's pasta, three entrées, two desserts \$86 per guest	Family Style: choice of two salads, two entrées, two sides, two desserts \$78 per guest





## AUTUMN/WINTER DINNER BUFFET

We politely request a minimum of 15 guests for all dinner buffets. A set-up fee of \$100 will be applied to all dinner buffets fewer than 15 guests. Served with fresh brewed coffee, hot tea, artisan rolls, and whipped butter.

### SOUPS

**Brunswick Stew** pork, beef, tomato, seasonal beans, vegetables

**Potato Leek** truffled croutons

**Tomato Bisque** basil pesto

**Minestrone** seasonal vegetables, house pasta

### SALADS

**Mixed Lettuces** seasonal vegetables, Parmesan, vinaigrette

**Romaine Heart Salad** Parmesan, croutons, confit garlic

**Waldorf Salad** local greens, apples, grapes, walnuts

**Cucumber and Feta Salad** garbanzo, red onion, red wine vinaigrette

**Arugula Salad** butternut squash, spiced pecans, Parmesan

### SIDES

**Braised Greens**

**Green Bean Almondine**

**Roasted Fingerling Potatoes**

**Parmesan Polenta**

### ENTRÉES

**Chickpea Panisse** dried apricot chutney, yogurt, mint, seasonal vegetables

**Casarecce** broccolini, garlic, Parmesan

**Pan Roasted Salmon** white beans, bacon

**Seasonal Catch** grilled lemon, dill, yogurt (additional \$4 per guest)

**Marinated Chicken** creamed barley, garlic broccolini, oven roasted tomato, beurre blanc

**Roasted Pork Loin** mostarda, fried sage

**Grilled Beef Tenderloin** salsa verde, caramelized onions, polenta, crispy shallots (additional \$4 per guest)

### DESSERTS

**Chocolate Panna Cotta** passion fruit bubbles, chocolate cookie

**Sweet Potato Cake** bourbon glaze, ginger crèmeux

**Seasonal Mascarpone Cheesecake**

**Devil's Food Cake** whipped ganache

**Whipped Ricotta and Fresh Berries** lemon pound cake

**Almond and Fruit Tart** fresh berries

### OPTIONS AND PRICING

#### OPTION ONE

Choice of one soup, one salad, two entrées, one side, one dessert  
\$56 per guest

#### OPTION TWO

Choice of one soup, two salads, two entrées, two sides, two desserts  
\$63 per guest





## RECEPTION CANAPÉS

Choice of two canapés for \$15 per guest. Add additional canapé for \$5 per person. Canapés are hand-passed for up to 45 minutes of your event.

### HOT AND COLD CANAPÉS

**Mini Pulled Pork Sliders** slaw, pickles

**Chicken and Waffle** pickles, hot sauce

**Broccoli Beignets** lemon Parmesan aioli

**Parmesan Crisps** bacon jam

**Deviled Eggs** ham, romesco, scallion

**Pimento Cheese Biscuits** hot pepper, pickles

**Mini House Biscuit B.L.T.**

**Gazpacho** tomato confit, olives (summer only)

**Caprese Skewer** tomato, olive, mozzarella (summer only)

**Truffle Chicken Mousse En Croute** honey mustard

**Bacon Candy** brown sugar, chives

**Buttered Radish** sea salt

### COASTAL CANAPÉS / Additional \$3 per guest

**Fried Oyster** lettuce wrap, cucumber, sweet chili

**Gravalax Crostini** dill cream cheese, honey mustard sauce

**Shrimp Toast** sesame seeds, yuzu

**Seared Crab Cake** remoulade sauce





## STATIONED SNACKS

Two hour service is provided for stations. Pricing is per guest unless noted otherwise.

### BAR SNACKS / \$5 pick one, \$12 for all

marinated olives, mixed nuts, chef's choice popcorn

### COUNTING HOUSE DIPS / \$16

chickpea hummus, eggplant caponata, ash roasted pepper dip, avocado dip, grilled naan bread, lettuce wraps

### SLIDERS / \$18

choice of two; served with pickles, assorted sauces

- Bankers Cheeseburger**
- Pulled Pork**
- Fried Chicken**
- Eggplant**

### PASTA STATION / \$18

**Rigatoni** classic Bolognese, grated Parmigiano

**Farfalle** pesto, ricotta

**Penne** tomato vodka sauce, seasonal vegetables, Pecorino  
/ add chicken, shrimp, or sausage for \$2

### GRILLED FLATBREADS / \$20

Choice of two:

- Marinated Tomato** basil pesto, fresh mozzarella
- Grilled Chicken** roasted brocolini, garlic cream, bacon, fontina cheese
- Creamed Leeks** coppa ham, truffle, ricotta cheese

### IT'S A SOUTHERN THING / \$36

shrimp and grits, pulled pork sliders, North Carolina ribs, macaroni and cheese, coleslaw

### SEA SNACKS / \$24

pickled shrimp, oysters on the half shell, bay scallop ceviche, remoulade, mignonette, cocktail sauce

### SHRIMP COCKTAIL / \$16

fennel salad, spicy cocktail sauce, tarragon, lemon remoulade

### CARVING STATION / \$22 + \$100 Chef fee

We politely request a minimum of 20 guests.

Choice of:

- Salt and Pepper Crusted Prime Rib** assorted sauces, artisan rolls
- BBQ Beef Brisket** assorted sauces, artisan rolls
- Sorghum Glazed Turkey** assorted sauces, artisan rolls

### ASSORTED SWEETS / \$9





## HOSTED AND CASH BARS

All bars are subject to a \$100 bar set-up fee. One bar is required for every 75 guests. Priced per guest unless noted otherwise. Other premium and super premium selections available upon request.

### WELL BAR

#### Liquor / \$8

Finlandia Vodka, New Amsterdam Gin, Bacardi Rum, Jim Beam Bourbon, Famous Grouse Scotch, Sauza Tequila

#### Wine / \$40 per bottle

Primaterra Prosecco, Vallevo Chardonnay, Mira Bello Pinot Grigio, Roberston Pinot Noir, California Winery Cabernet Sauvignon, El Libre Malbec

#### Beer / \$6

Bud Light, local craft, specialty beer

### PREMIUM BAR

#### Liquor / \$10

Absolut Vodka, Tanqueray Gin, Premium Light Rum, Old Forester Bourbon, Dewar's Scotch, El Jimador Tequila

#### Wine / \$40 per bottle

Primaterra Prosecco, Vallevo Chardonnay, Mira Bello Pinot Grigio, Roberston Pinot Noir, California Winery Cabernet Sauvignon, El Libre Malbec

#### Beer / \$6

Stella Artois, local craft, specialty beer

### SUPER PREMIUM BAR

#### Liquor / \$12

Grey Goose Vodka, Bombay Sapphire Gin, Super Premium Light Rum, Maker's Mark Bourbon, Glenlivet 12yr Scotch, Herradura Tequila

#### Wine / \$40 per bottle

Primaterra Prosecco, Vallevo Chardonnay, Mira Bello Pinot Grigio, Roberston Pinot Noir, California Winery Cabernet Sauvignon, El Libre Malbec

#### Beer / \$6

Stella Artois, local craft, specialty beer

### HOURLY BAR PACKAGES

#### HOUSE BEER AND WINE PACKAGE

\$24 for two hours  
\$45 for four hours

#### WELL BAR PACKAGE

\$32 for two hours  
\$56 for four hours

#### PREMIUM BAR PACKAGE

\$38 for two hours  
\$72 for four hours

#### SUPER PREMIUM BAR PACKAGE

\$42 for two hours  
\$78 for four hours

#### LOCAL BEER PACKAGE

Add a selection of Triangle beers to any package for \$4 per hour

Add a specialty cocktail for \$10

