



Special Events

MENU



SPECIAL EVENTS MENU

Passed Hors D'oeuvres

Our signature collection of butlered bites. We suggest 3-5 passed hors d'oeuvres. Some items may require cooking on site. Inquire with your consultant.

- ✦ Ahi Tuna Lollipops
- ✦ Apple Hoop Cheddar Pie Bites
- ✦ Arancini With Proscuitto & Asiago
- ✦ Avocado Toast Bites
- ✦ Baby Potatoes with Sour Cream & Chives
- ✦ Beef Carpaccio on Parmesan Crisp
- ✦ Beet Salad on a Stick
- ✦ Bloody Mary Deviled Eggs
- ✦ Brie, Pear, and Almond Phyllo Purse
- ✦ Brie & Rosemary Tarts with Grape Salsa
- ✦ Bruschetta
- ✦ Caesar Salad Bites
- ✦ Carolina Crab Cakes
- ✦ Chicken & Waffles
- ✦ Corn Cake with Duck Confit
- ✦ Cornbread Crostini
- ✦ Crispy Parmesan Cauliflower Bites
- ✦ Crostini with Beef Tartare & White Truffle
- ✦ Dates Stuffed with Honey and Chevre
- ✦ Deviled Chickpea Bites
- ✦ Deviled Egg Collection
- ✦ Everything Hummus Crisps
- ✦ Figs with Blue Cheese & Proscuitto Ham
- ✦ Fig & Goat Cheese Flatbread Bites
- ✦ Fried Greek Potato with Herb Aioli & Feta
- ✦ Fried Green Tomato "BLT"
- ✦ Fried Green Tomato with Ginger Peach Jam
- ✦ Gougeres with Boursin Mousse & Everything Spice
- ✦ Kentucky Bourbon Steak Bites
- ✦ Lobster BLT Bites
- ✦ Membrillo Glazed Pork Belly with BBQ Marconas
- ✦ Micro Herb Salad with Beets, Chevre & Apple
- ✦ Mini Mac n' Cheese Bites
- ✦ Papri Chaat
- ✦ Patatas Bravas
- ✦ Petite Lamb Tacos with Tequila Soaked Raisins
- ✦ Pork Puppy
- ✦ Pork Dumplings
- ✦ Roast Beef Gougeres
- ✦ Rumaki-Shrimp or Scallop
- ✦ Samosa-Vegetable
- ✦ Smoked Salmon Blini
- ✦ Spicy Shrimp Poptail
- ✦ Sushi Rice Balls with Japanese Seasonings
- ✦ Tortellini & Mozzarella Kabobs
- ✦ Vegetable Ceviche
- ✦ Vegetable Pot Stickers
- ✦ Watermelon Cubes with Balsamic & Chevre
- ✦ Wonton Tuna Crisps



Gail Vanmatre Photography

Fried Green Tomato BLT

SPECIAL EVENTS MENU

Tabled Hors D'oeuvres

Our signature collection of hors d'oeuvres. These are suitable appetizers for a cocktail hour or for a full heavy hors d'oeuvres buffet.

- ✦ Bao Buns
- ✦ BBQ Short Rib Sliders
- ✦ Carolina Spicy Chicken Roll
- ✦ Charcuterie Cups
- ✦ Chicken Skewers with Pesto or Maple Bourbon
- ✦ Fried Chicken & Honey Biscuit
- ✦ Meatball Collection
- ✦ Mini Beef Kabob
- ✦ Mini Burger Bar
- ✦ Roasted Chicken on Herb & Onion Biscuit
- ✦ Shrimp with Garlic Parsley Mojo
- ✦ Sweet Potato Biscuit with BBQ Pork
- ✦ Tenderloin of Beef with Crispy Fried Onions



Bao Buns

Photo: Revolution Studios



Chicken Skewers

Photo: Fancy This Photography

Specialty Tabled Hors D'oeuvres

Roast Beef Gougeres with Horseradish Cream

Petite, house made Gruyere gougeres filled with roast beef and horseradish cream.

Churrasco and Patatas Bravas Bites

Beef tenderloin marinated with parsley, garlic and sherry drizzled with chimichurri sauce, pickled onions and jalapeno cream served with authentic Spanish tapas style fried potato wedge with smoky aioli. (gf)

SPECIAL EVENTS MENU

Food Bars

- ✦ BBQ Station
- ✦ Brisket Barbacoa
- ✦ Charcuterie Display
- ✦ Dim Sum Station
- ✦ Farmer's Market Crudités, Berries & Dips
- ✦ Global Tacos
- ✦ International Cheese Display
- ✦ Macaroni & Cheese Bar
- ✦ Pasta Station
- ✦ Poke & Tataki Bar
- ✦ Raw Bar and Shrimp Cocktail



Poke & Tataki Bar

Photo: Walters & Walters Photography

- ✦ Risotto Bar
- ✦ Signature Cheese Tortas & Antipasto
- ✦ Trio of Hummus, Crudités & Crackers

Specialty Grazing Stations

Mozzarella Bar

Burrata, Fresh Mozzarella, Smoked Mozzarella, Ovalini, Ciliegine, Seasonal tomato slices, Prosciutto, Melon, Arugula and Romaine lettuce, Bread and Italian Cracker display. Olive oil, Balsamic vinegar, Balsamic Vinaigrette, and Pesto.

Tuscan Grazing Table

Antipasta meats and cheeses, Basil cheese Torta, Prosciutto wrapped Grissini with Boursin, Olive tapenade, Caponata, Tomato Basil Brushetta, Marinated and grilled artichokes, marinated vegetables, Italian breads, grapes, berries, dried figs, dried apricots.



Photo: Amanda Kay Photography

Avocado Bar

Avocado quarters and Guacamole Crispy fried onions, Jicama Spears, Mango Slices, Bacon Bits, Jalapeno, Lemon & Lime wedges, Artisan salts, Tajin, Pico de Gallo, Tortilla Chips.

French Grazing Table

French cheeses, breads, crackers, fresh fruits, baguette bread slices, pecan and gruyere gougères, Pates, Duck Rilette, crudités, pistachio dip with endive, olives, cornichons, Roasted and spiced nuts, dark chocolate, quince, fig jam, honey, herbs, and edible flowers for decor.

American Grazing Table

Domestic and imported cheeses, crackers, bread sticks, fresh seasonal and dried fruits and berries with strawberry dip, hummus with crudités, hot corn dip, tortilla chips, farmers market pickles, pimento cheese spread, Marcona fried almonds and our signature candied walnuts.

SPECIAL EVENTS MENU

Action Stations

Staff attended stations with creative offerings for a crowd.

- ✦ Artisanal Grilled Cheese and Soup Station
- ✦ Indian Curry Station
- ✦ Polenta Bar
- ✦ Southern Biscuit Bar
- ✦ Street Tacos Station



Polenta Bar Station

Specialty Action Stations

Carving Stations

Served with sauces, rolls or biscuits.

Select from:

- ✦ Airline Turkey Breast
- ✦ Beef Brisket

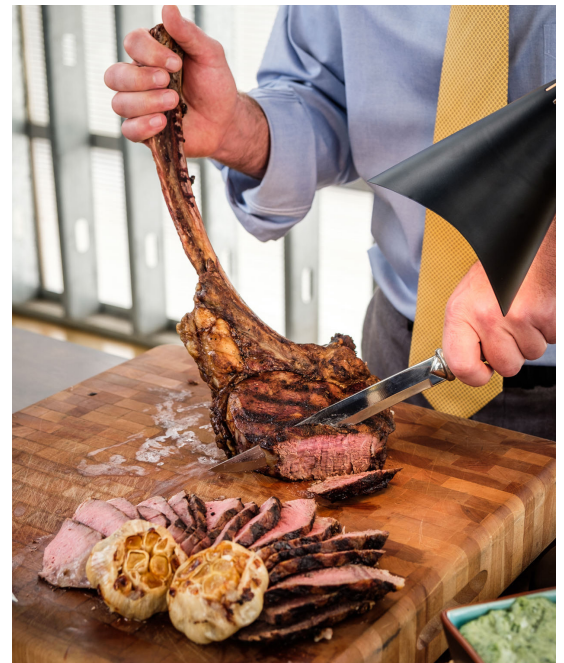
- ✦ Deep Fried Turkey Breast
- ✦ Prime Rib
- ✦ Roasted Pork Loin
- ✦ Tenderloin of Beef
- ✦ Tomahawk Steak



Fancy This

Airline Turkey Breast

Photo: Fancy This Photography



Tomahawk Steak

SPECIAL EVENTS MENU

Salad Course

Colorful and full of delicious texture, salads make a lovely presence on your plate or buffet.

- ✦ Arugula with Fig Vinaigrette & Manchego Crisp
- ✦ Baby Beet, Bibb, Radicchio & Gorgonzola Salad (gf)
- ✦ Beet, Chevre and Pinenuts with Honey Vinaigrette
- ✦ Burrata Salad
- ✦ Spinach Strawberry Salad
- ✦ Mixed Greens, Cranberries, Pears, & Feta
- ✦ Rocket Salad with Fig Vinaigrette
- ✦ Watermelon, Feta & Arugula Salad

- ✦ Wedge Salad with Bacon, Bleu Cheese, & Tomatoes
- ✦ Zaatar Caesar Salad



Main Course: Plant Selections

Popular Entrees to set on the buffet. Consider 2 or 3 selections to create an ample buffet and satisfy a variety of tastes.

- ✦ Agnolotti with Roasted Butternut Squash
- ✦ Braised Butternut with Chickpeas and Harissa
- ✦ Chana Masala
- ✦ Eggplant Parmesan Napoleans (Vegan & GF)
- ✦ Polenta Lasagna
- ✦ Risotto Paprica with King Trumpets
- ✦ Roasted Tomato Polenta with Aji Verde
- ✦ Stuffed Red Peppers with Quinoa, Rice, & Corn
- ✦ Vegetable Napoleon
- ✦ Vegetable Paella

SPECIAL EVENTS MENU

Popular entrées to set on the buffet or serve plated to your guests. For buffet, consider 2 or 3 selections. For plated, consider a duet plate or choice of entree for guests.

Main Course: Beef Selections

- ✦ Beef Filet au Poivre
- ✦ Beef Filet with Cabernet Demi Sauce
- ✦ Beef Filet with Fried Green Tomato
- ✦ Beef Filet with Herbed Butter
- ✦ Beef Medallions Wild Mushrooms Horseradish Cream (gf)
- ✦ Beef Tenderloin with Crab Bernaise Sauce
- ✦ Beef Tenderloin with Coffee Cocoa Rub & Stout Sauce
- ✦ Coffee Braised Beef Short Rib
- ✦ Korean Beef Short Ribs
- ✦ Pinot Braised Beef Short Ribs
- ✦ House Smoked Brisket
- ✦ Grilled Flank Steak with Chimichurri Sauce
- ✦ Bistro Steak with Cherry Tomato Relish
- ✦ Porter Marinated Beef with Wild Mushroom Sauce
- ✦ Prime Rib (gf)



Beef Filet

Photo: Walters & Walters



Photo: Hans Rosemond Photography

NC Cider Glazed Chicken

Main Course: Chicken Selections

- ✦ Chicken Stuffed with Brie & Cherries (gf)
- ✦ Chicken Stuffed with Bacon & Gruyere
- ✦ Chicken Stuffed with Gruyere, Spinach, & Peppers
- ✦ Chicken Stuffed with Sun-Dried Tomato
- ✦ Chicken Stuffed with Spinach & Feta (gf)
- ✦ Boursin Chicken with Roasted Balsamic Tomatoes (gf)
- ✦ Frenched Dijon Chicken
- ✦ Grilled Chicken with Red Pepper & Chevre Sauce
- ✦ Grilled Chicken with Artichokes and Lemon Cream
- ✦ Grilled Lemon Basil Chicken Breast (gf)
- ✦ Teriyaki-Tamari Chicken
- ✦ Frenched Roasted Garlic & Herb Chicken
- ✦ Maple Thyme Roasted Chicken
- ✦ NC Cider Brined Chicken
- ✦ Roasted Chicken with Vanilla Bourbon Pecan Demi
- ✦ Za'atar Roast Chicken with Tzatziki (gf)
- ✦ Chicken Piccata
- ✦ Chicken Parmigiana
- ✦ Chicken Milanese with Herb Buttermilk Sauce
- ✦ Chicken with Parmesan Crust & Sage Sauce

SPECIAL EVENTS MENU

Popular entrées to set on the buffet or serve plated to your guests. For buffet, consider 2 or 3 selections. For plated, consider a duet plate or choice of entree for guests.

Main Course: *Pork* *Selections*

- ✦ Asian Pork with Tare Glaze
- ✦ Hickory Smoked Pork with Apple Butter
- ✦ Jack Daniels Pork Tenderloin with Cherry Compote
- ✦ Pork Tenderloin with Chermoula Sauce
- ✦ Osso Buco Milanese with Pork Shanks
- ✦ Pork Piccata
- ✦ Cocoa Pulled Pork BBQ
- ✦ NC Chopped Pork BBQ



Jack Daniels Pork Tenderloin with Cherry Compote

Main Course: *Seafood* *Selections*

- ✦ Grilled Salmon with Pineapple Salsa
- ✦ Salmon with Basil Butter & Sun-Dried Tomato
- ✦ Salmon Glazed With Lemon Caper Sauce
- ✦ Salmon Glazed with Raspberry & Tamarind
- ✦ Salmon Honey Ginger (gf)
- ✦ Salmon with Sweet Tea Glaze
- ✦ Halibut with Saffron Corn Broth
- ✦ Mahi Mahi with Basil Butter
- ✦ Monkfish Beurre Monte
- ✦ Monkfish with Red Curry Sauce
- ✦ Miso-Ginger Marinated Grilled Salmon
- ✦ Potato Crusted Cod with Dill Sauce
- ✦ Asian Sea Bass
- ✦ Sea Bass Roasted with Honey & Orange



Monkfish Beurre Monte

Photo: Arika Jordan

SPECIAL EVENTS MENU

Savory Sides

Some side dishes are more appropriate for a buffet and others will enhance an elegant plated presentation. Side dishes may change seasonally.

- ✦ Asparagus Roasted with Lemon
- ✦ Boursin Mashed Potatoes (gf)
- ✦ Boursin Stuffed Potato with Bacon
- ✦ Browned Sage Butter Pasta
- ✦ Brussel Sprouts with Bacon and Cranberry
- ✦ Brussel Sprouts & Melted Leeks (gf)
- ✦ Buttermilk Mashed Potatoes (gf)
- ✦ Carrots with Coriander Glaze (gf)
- ✦ Charred Carrots with Goat Cheese and Crispy Garlic
- ✦ Coconut Rice (gf)
- ✦ Corn Risotto
- ✦ Fingerling Potatoes with Lemon and Parsley
- ✦ Green Beans with Everything Topping
- ✦ Grilled Asparagus (gf)
- ✦ Haricot Verts with Butter, Herbs & Lemon
- ✦ Haricot Vert and Cherry Tomato Saute
- ✦ Horseradish Mashed Potatoes
- ✦ Maple Roasted Brussels Sprouts
- ✦ Petite Mac N Cheese
- ✦ Polenta Manchego Cakes
- ✦ Risotto Parmesan Cakes
- ✦ Roasted Carrots with Pistachios and Apricots
- ✦ Saffron Risotto Cake
- ✦ Succotash Saute
- ✦ Sweet Potato's with Praline Topping

BBQ Selections

Signature barbecue recipes that are sure to be a hit at family gatherings and company picnics.

- ✦ Baked Beans
- ✦ BBQ Chicken
- ✦ Cheerwine Chicken Wings
- ✦ Collards
- ✦ Corn Pudding
- ✦ Creamy Coleslaw
- ✦ Fresh Fruit Salad
- ✦ Grilled Hamburgers
- ✦ Grilled Salmon with Blueberry BBQ Sauce
- ✦ Hot Dogs & All The Fixin's
- ✦ House Smoked Brisket
- ✦ Hushpuppies
- ✦ Macaroni and Cheese Salad
- ✦ Mexican Corn Salad
- ✦ Old Fashioned Potato Salad
- ✦ Old Bay Chicken
- ✦ Pork BBQ
- ✦ Pork Ribs Country Style with Root Beer BBQ Sauce
- ✦ Salt Potatoes
- ✦ Southern Fried Chicken

