



Trendy Stations

SAMPLE MENU



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Southern Biscuit Bar

House-made buttermilk and gluten free cornmeal biscuits, southern fried chicken cutlets, NC pork bbq, house pickles, slaw, butter, local honey, Mrs. Ruth's Jam, and Texas Pete hot sauce

Surf & Turf

Carved beef tenderloin with horseradish crème, brioche rolls, shrimp scampi, mini Boursin stuffed potato, Za'atar caesar salad with brioche croutons and caesar dressing

Artisan Grilled Cheese Station

Whipped Brie, Black Forest ham, locally baked Vienna bread with Mrs. Ruth's Jam griddled and served with tomato bisque or chili (gluten free bread upon request) (vegetarian option available)

The Carvery

Maple glazed turkey with tarragon mayo, Major Grey's chutney, Lusty Monk mustard, whole roasted beef tenderloin with horseradish crème, brioche rolls, and petite croissants

Slider Station

Mini Angus burger, bbq pork, three-grain veggie slider served with slider rolls, cheese, lettuce, tomato, house pickles & condiments, and Miss Vickie's chips

Fair Food

Chicken tinga nachos: tortilla chips, mexican green chili cream sauce, pickled jalapeno

Mini Nathans all beef hot dog sliders, french fries, served with ketchup, relish, and mustard

Ella's golden caramel popcorn

Mediterranean & Italian

Mediterranean mezze of classic hummus, tzatziki, feta & olive bites, white bean, garlic, and spinach spread, stuffed grape leaves, served with pita, flatbreads, and gluten free crackers

Smoked chicken filled ravioli, Parmesan and roasted garlic cream sauce, and basil

The Garden Station

Darë from Asheville plant-based smoked pimento cheese spread, served with flatbread, and gluten free crackers.

Falafel tacos: chickpea, garlic, cilantro, parsley spiced taco filling, served with cucumber, tomato, pickled red cabbage, mini flour or corn tortillas, feta and tahini sauce on the side

Farmer's salad: arugula, beets, steamed potatoes, grilled vegetables, tomatoes, hard boiled eggs, sunflower seeds, feta, croutons, Balsamic vinaigrette

 **Gluten Free**  **Dairy Free**  **Vegetarian**  **Vegan**



Grazing Stations

SAMPLE MENU

Build your own table: Choose 5-7 items and we will create a bountiful spread.



Photo: Ellie McKinney

Bars & Station

Bruschetta Bar

Display of baguette breads, croutons, flatbread and pita, gluten free crackers, and cucumber slices

- Tomato Basil Topping
- Whipped Lemon Honey Ricotta and Roasted Grapes
- Whipped Cream Cheese and Chevre with Candied Bacon & Medjool Dates
- Olive Tapenade
- Roasted Red Pepper And Black Bean Hummus
- White Beans with Sage and Olive Oil
- Parmesan Cheese
- Crispy Prosciutto
- Ciliegine (Micro Mozzarella)

GF DF Raw Bar

Oysters mignonette, shrimp cocktail, hamachi crudo, snow crab claws

GF Mediterranean Station

- Stuffed Grape Leaves
- Tzatziki Sauce

GRAZING STATION SELECTIONS

Cheese Selections

- VEG International and American Artisan Cheeses, Crackers, Mrs. Ruth's Jams
- VEG Pimento Cheese Spread with Ashe County Hoop Cheddar Spread
- GF Whipped Chèvre with Candied Bacon and Medjool Dates

Charcuterie Selections

- Imported Salamis, Cured Meats, Local Mustards, Gherkins, Breads, and Crackers
- GF Marcona Almonds, Candied Nuts, Rosemary Cashews, Mixed Nuts

GF Vegetable Selections

- VEGAN Crudités
- VEGAN Relish Tray - House Pickles, Crudités
- VEGAN Olives
- VEGAN Garden Grilled Vegetables
- VEG Tomato & Mozzarella Picks

Dip & Spread Selections

- GF Dips: Pistachio Dip, Buffalo Chicken Dip, Artichoke Dip, Hot Corn Dip
- VEGAN Hummus Collection: Classic, Black Bean and Roasted Red Pepper, and Roasted Carrot with Flatbreads and Pita

GF Gluten Free DF Dairy Free VEG Vegetarian VEGAN Vegan