

## 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

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### 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

