



PLATED MEAL MENU PRICING AND OPTIONS

(prices include basic china, flatware and glassware. Tax, labor, and service fee not included)

CHOICE OF SALAD, 2 SIDES, 1 MAIN - \$22 per guest

CHOICE OF SALAD, 2 SIDES, AND 3 MAINS - \$25 per guest

- ADD ONS -

1 PASSED APPETIZER: \$3 per guest

2 PASSED APPETIZERS: \$6 per guest

3 PASSED APPETIZERS: \$8 per guest

DISPLAYS: \$4 - \$12 per guest

MAINS

PAN ROASTED AIRLINE CHICKEN BREAST - garlic and herb jus

BLACKENED CHICKEN - smoked tomato cream sauce

GRILLED AIRLINE CHICKEN BREAST - chimichurri

PAN SEARED PORK CHOP - bacon and bourbon jus

PORK SHOULDER OSSO BUCCO - red wine and mirepoix sauce

SEARED NC MARKET CATCH - citrus and caper gremolata (add \$4 - \$8 depending on fish)

NC LUMP CRAB CAKES - red pepper and pickled green tomato remoulade (add \$8)

ROSEMARY GRILLED SALMON - balsamic reduction

PAN ROASTED SALMON - fennel and mustard cream

BRAISED BEEF SHORTRIBS - red wine and rosemary demi-glace (add \$2)

SEARED DENVER STEAK - italian salsa verde (add \$2)

GRASS-FED BEEF PRIME RIB - rosemary and black pepper au jus, horseradish cream (add \$10)

GRASS-FED BEEF TENDERLOIN FILET - red wine demi-glace (add \$13)

Filet and Shrimp (add \$16) | Filet and Crab Cake (add \$22)

CHARRED CAULIFLOWER STEAK - chimichurri (spring)

STUFFED ACORN SQUASH - braised kale, smoked onions, pecans (fall | winter)

BUTTERNUT SQUASH HASH - roasted mushrooms, lemon brown butter (fall | winter)

MUSHROOM RAGOUT - local grits (all year)

RATATOUILLE - stewed tomatoes, summer squash, eggplant, peppers and basil (summer)

HERB GOAT CHEESE AND RICOTTA STUFFED SUMMER SQUASH - giardiniera (summer)

**** All prices are subject to change, up to 30 days prior to event, based on market****



STARCHES AND SEASONAL SIDES

GARLIC MASHED POTATOES
ROASTED FINGERLING POTATOES
RICE PILAF
CREAMED FARRO
SWEET POTATO PUREE

SPRING

BROWN SUGAR AND SHERRY VINEGAR GLAZED CARROTS
ROASTED BROCCOLI WITH GARLIC AND LEMON
BUTTERED SPRING VEGETABLES
ROASTED CAULIFLOWER WITH LEMON THYME VINAIGRETTE

SUMMER

RATATOUILLE
SAUTEED GREEN BEANS
ROASTED SUMMER VEGETABLES
SUCCOTASH

FALL | WINTER

BROWN SUGAR AND SHERRY VINEGAR GLAZED CARROTS
ROASTED BROCCOLI WITH GARLIC AND LEMON
BRUSSELS SPROUTS WITH BACON AND APPLES
BUTTERED FALL VEGETABLES