

Below are our sample packages. All menus are customizable
to your needs and the seasons offerings. We look forward to
giving you and yours an unforgettable dining
experience from the first to the last bite!
-Blake and Megan Gotliffe



LIGHT HORS D'OEUVRES SAMPLE MENU

\$19 PER GUEST

(Prices include basic china, flatware, and glassware.

Tax, labor, and service fee not included)

APPETIZERS

KOREAN BBQ PORK SKEWERS - chopped peanuts, cilantro

GRILLED MUSHROOM TOAST - hummus, preserved peppers, tapenade, pickled radish, seeds, nuts

SHRIMP AND GRITS MASON JARS - smoked tomato broth

DISPLAY

CHARCUTERIE AND CHEESE DISPLAY- house cured meats
and pickles, ashe county cheese, crackers and mustards

PIMENTO CHEESE DIP - crackers

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

HEAVY HORS D'OEUVRES SAMPLE MENU

\$36 PER GUEST

(Prices include basic china, flatware, and glassware.

Tax, labor, and service fee not included)

APPETIZERS

FRESH RICOTTA BRUSCHETTA - giardiniera, georgia olive oil

HAM AND JAM BISCUIT - smoked ham, seasonal jam, mustard, bacon, goat cheese

KOREAN BBQ PORK SKEWERS - chopped peanuts, cilantro

DEVILED EGGS - pickles, crispy chicken skin

CHICKEN AND WAFFLES - hot honey, herbs

DISPLAY

CHARCUTERIE AND CHEESE DISPLAY - house cured

meats and pickles, local cheese, crackers and mustards

PIMENTO CHEESE DIP - crackers

BUTTER BEAN HUMMUS - seasonal crudité

PETITE DESSERT DISPLAY

VIDERI CHOCOLATE CUSTARDS - cocoa crumble

LEMON CREAM CAKES - whipped cream, blueberry

MINI CARROT CAKES - candied carrot, hazelnut

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BUFFET SAMPLE MENU 1

\$21 PER GUEST

(Prices include basic china, flatware, and glassware.

Tax, labor, and service fee not included)

ENTREE

MIXED GREEN SALAD - carrots, radishes, pickled beets, brown butter pecans, cider vinaigrette

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

CREAMED CORN - roasted nc sweet corn, local cream, fresh thyme

SEARED JOYCE FARMS CHICKEN - garlic and herb jus

BUFFET SAMPLE MENU 2

\$25 PER GUEST

(Prices include basic china, flatware, and glassware.

Tax, labor, and service fee not included)

ENTREE

SPRING SALAD - strawberries, pickled onions, smoked pecans, feta, honey vinaigrette

CRISPY SMASHED POTATOES - lemon rosemary vinaigrette

CREAMED CAULIFLOWER - roasted cauliflower, local cream, romano cheese, lemon thyme

ROASTED FIRST HAND FOODS PORK LOIN - bacon and bourbon jus

PAN ROASTED JOYCE FARMS CHICKEN - lemon caper sauce

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BUFFET SAMPLE MENU 3

\$32 PER GUEST

(Prices include basic china, flatware, and glassware.

Tax, labor, and service fee not included)

APPETIZERS

HAM AND JAM BISCUIT - smoked ham, seasonal jam, mustard, bacon, goat cheese

DEVILED EGGS - pickles, crispy chicken skin, herbs

ENTREE

APPLE SALAD - Spicy greens, smoked pecans, feta, radish, honey vinaigrette

GLAZED CARROTS - roasted carrots with brown sugar and sherry vinegar

GARLIC MASHED POTATOES - confit garlic, local cream and butter

BRAISED BEEF SHORTRIBS - red wine and rosemary demi-glace

MEDITERRANEAN CHICKEN - sundried tomatoes, artichoke

hearts, lemon caper sauce

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BUFFET SAMPLE MENU 4

\$38 PER GUEST

(Prices include basic china, flatware, and glassware.

Tax, labor, and service fee not included)

DISPLAY

CHARCUTERIE AND CHEESE DISPLAY - house cured
meats and pickles, ashe county cheese, crackers, mustards

APPETIZERS

SUMMER TOAST - smoked tomato, butter bean hummus, charred peppers, basil, popcorn

MINI CRAB CAKES - red pepper and pickled green tomato remoulade

ENTRÉE

BUTTER LETTUCE SALAD - cheddar, cherry tomatoes, bacon, herb buttermilk dressing

GRILLED SUMMER SQUASH - charred peppers, basil, olive oil

RICE PILAF

PORK OSSO BUCCO - red wine braised pork shoulder

with carrot, celery, onion, tomato, herbs

HERB GRILLED CHICKEN - chimichurri

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BUFFET SAMPLE MENU 5

\$43 PER GUEST

(Prices include basic china, flatware, and glassware.

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DISPLAY

CHIPOTLE CHICKEN DIP - tortilla chips

BUTTER BEAN HUMMUS - seasonal crudité

APPETIZERS

MUSHROOM ARANCINI - marinara, romano cheese

MINI CRAB CAKES - red pepper and pickled green tomato remoulade

DUCK CONFIT CROSTINI - duck prosciutto, pickled mustard seeds, rye crisp

ENTRÉE (plated salad)

MIXED GREEN SALAD - carrots, radishes, pickled beets, brown butter pecans, cider vinaigrette

ROOT VEGETABLE HASH - carrots, sweet potatoes, onions, brown butter

BRUSSELS SPROUTS - bacon, apples

PAN ROASTED CHICKEN - garlic and herb jus

ROASTED FIRST HAND FOODS PORK LOIN - sage and mustard sauce

BUTTERNUT SQUASH GRITS - oyster mushrooms, kale

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STATIONS SAMPLE MENU

\$48 PER GUEST

Prices include basic china, flatware, and glassware.

Tax, labor, and service fee not included)

APPETIZERS

MINI CRAB CAKES - red pepper and pickled green tomato remoulade

SPRING TOAST - strawberries, whipped feta, pistachio, pickled onions, bronze fennel

DISPLAY

CHARCUTERIE AND CHEESE DISPLAY - house cure

meats and pickles, local cheese, crackers and mustards

PIMENTO CHEESE DIP - crackers

BUTTER BEAN HUMMUS - seasonal crudité

STATIONS

SHRIMP AND GRITS - nc shrimp, smoked tomato broth

MEATBALL SLIDERS - grass fed beef, pork, marinara, Romano cheese

TACO BAR (choose 2) - chipotle braised chicken, pork carnitas, korean bbq pork, chimichurri

beef, cilantro lime shrimp, cumin roasted sweet potatoes and peppers. served with flour and corn

tortillas, cheddar cheese, salsa, guacamole, chopped cilantro, hot sauce, limes, sour cream, cilantro

lime rice, cuban black beans

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