CATERING MENU
**BREAKFAST**

Orange Juice, Hot Tea Selection, Ice Water, Coffee

**Healthy Continental**

Fresh Sliced Fruit, Seasonal Berries
Individual Greek & Berry Flavored Yogurts
Assorted Freshly Baked Croissants – Butter, Chocolate, Raisin
Assorted Muffins

Groups of 25 Guests or More – $10
Groups of Less than 25 Guests, Minimum of 10 Guests – $12

**Hearty Continental**

Fresh Sliced Fruit, Seasonal Berries
Buttermilk Biscuits
Scrambled Eggs
Southern Style Anson Mills Cheddar Grits
Breakfast Potatoes with Peppers, Spanish Onion
Apple Wood Smoked Bacon, Pork Sausage Patties

Groups of 25 Guests or More – $15
Groups of Less than 25 Guests, Minimum of 10 Guests – $17

All prices are per person. A 22% service charge and applicable taxes will be added. All catered options include two-hour food and beverage service.
B R E A K F A S T

Breakfast Enhancements

- Scrambled Eggs $2.50
- Ham, Egg, Cheese Croissants $5
- Buttermilk Pancakes with Maple Syrup $2.50
- Oatmeal with Cinnamon, Cranberries $2
- Assorted Freshly Baked Croissants – Butter, Chocolate, Raisin $2
- Turkey Bacon $2
- Applewood Smoked Bacon $2.50
- Buttermilk Waffles with Maple Syrup $3
- Pork Sausage Biscuits $2.50
- Buttermilk Biscuits $1.50

M I D – D A Y   S N A C K S

- Light Treat $6
  Granola, Chocolate Chips, Dried Fruits, Bottled Water, Powerade
- Energy Boost $7
  Apples, Cliff Bars, Bottled Water, Powerade
- Healthy Break $8
  Individual Flavored Yogurts, Apples, Bananas, Oranges, Bottled Water, Vitamin Water
- Power Snack $11
  Apple Slices & Peanut Butter, Assorted Granola Bars, Assorted Bags of Chips, Pretzels & Popcorn, Bottled Water, Powerade

All prices are per person. A 22% service charge and applicable taxes will be added.
All catered options include two-hour food and beverage service.
Plated Breakfast

Orange Juice, Hot Tea Selection, Ice Water, Coffee

Starters

Sliced Fruit Plate, Seasonal Berries, Fig Compote $3
Greek Yogurt Parfait with Honey, Seasonal Berries, Granola $4
Oatmeal with Cinnamon, Raisins, Tart Berry Compote $3

Entrees

Buttermilk Waffles, Pork Sausage Patties, Seasonal Berries, Maple Syrup $9
Scrambled Eggs, Breakfast Potatoes, Toast, Applewood Smoked Bacon $9
Scrambled Eggs, Breakfast Potatoes, Toast, Pork Sausage Patties $9
Sausage & Gravy Biscuit, Smoked Sausage, Apple Butter $9
Shrimp & Grits, Andouille Cream Sauce, Scallions $12

All prices are per person. A 22% service charge and applicable taxes will be added.
All catered options include two-hour food and beverage service.
**Executive Boxed Lunch Menu**

All Executive Boxed Lunches Include Kettle Chips, Granny Smith Apple & Bottled Water

Mayonnaise, Mustard, & Ketchup Packets

Biodegradable To-Go Box

**Select Artisan Sandwiches**

Chicken Salad on Croissant with Leaf Lettuce, Tomato

Black Forest Ham on Sourdough with Cheddar Cheese, Leaf Lettuce, Tomato

Roast Beef on Marble Rye with Provolone Cheese, Leaf Lettuce, Tomato

Smoked Turkey Breast on Wheat Berry with Swiss Cheese, Leaf Lettuce, Tomato

Roasted Vegetable Wrap with Leaf Lettuce, Tomato, Pesto Vinaigrette

**Groups of 25 Guests or More – $14**

**Groups of Less than 25 Guests, Minimum of 10 Guests – $15**

**Enhancements**

Marble Potato Salad – Smoked Bacon, Egg, Chives, Dijonnaise - **$2**

Pasta Salad – Roasted Seasonal Vegetables, Grilled Radicchio, Pesto Vinaigrette - **$2**

Fruit Salad – Seasonal Fruit, Seasonal Berries - **$2**

Heirloom Tomato Salad – Mango, Chives, Citrus Vinaigrette - **$2**

Chocolate Chip Cookie - **$1.50**

All prices are per person. A 22% service charge and applicable taxes will be added. All catered options include two-hour food and beverage service.
**LUNCH BUFFETS**

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**Deli Lunch Display**

Iced Tea & Ice Water

Garden Salad – Cucumber, Tomato, Carrot, Balsamic Vinaigrette, Ranch Dressing

Sliced Roast Beef, Smoked Turkey, Smoked Ham

Sourdough & Wheat Berry Breads

Sliced Swiss, Cheddar, & American Cheeses

Leaf Lettuce, Sliced Tomato, Sliced Red Onion, Pickle Chips

House Fried Potato Chips, Sea Salt

**Groups of 25 Guests or More – $14**

**Groups of Less than 25 Guests, Minimum of 10 Guests – $16**

**Enhancements**

Marble Potato Salad – Smoked Bacon, Egg, Chives, Dijonnaise - **$2**

Pasta Salad – Roasted Seasonal Vegetables, Grilled Radicchio, Pesto Vinaigrette - **$2**

Fruit Salad – Seasonal Fruit, Seasonal Berries - **$2**

Chocolate Chip Cookie - **$1.50**

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All prices are per person. A 22% service charge and applicable taxes will be added. All catered options include two-hour food and beverage service.
Deluxe Sandwich Display

Iced Tea & Ice Water

Choice of Two Salads:
- Garden Salad – Cucumber, Tomato, Carrot, Balsamic Vinaigrette, Ranch Dressing
- Orzo Pasta – Grilled Seasonal Vegetables, Spinach, Radicchio, Citrus Vinaigrette
- Marble Potato Salad – Smoked Bacon, Egg, Scallion, Whole Grain Mustard Dressing

Choice of Two Sandwiches:
- Chicken Salad on Croissant with Leaf Lettuce, Tomato
- Roasted Turkey Breast on Wheat Berry Bread with Kale, Carrot Ribbons, Cucumber Wasabi Crema
- Roast Beef on Onion Roll with Grilled Radicchio, Caramelized Onion, Horseradish Crema
- Grilled Seasonal Vegetable on Tortilla Wrap with Leaf Lettuce, Fig Balsamic Dressing

House Fried Potato Chips, Sea Salt

Groups of 25 Guests or More – $16
Groups of Less than 25 Guests, Minimum of 10 Guests – $18

Enhancements
- Fruit Salad – Seasonal Fruit, Seasonal Berries - $2
- Heirloom Tomato Salad – Mango, Chives, Citrus Vinaigrette - $2
- Chocolate Chip Cookie - $1.50

All prices are per person. A 22% service charge and applicable taxes will be added.
All catered options include two-hour food and beverage service.
HORS D' OEUVRES

Cold

- Fruit Brochette – Watermelon, Honey Dew, Pineapple - $55
- Marinated Antipasto Skewer – Mozzarella, Olive, Artichoke, Tomato - $125
- Steak Tartar – Bagel Crisp, Horseradish Crema, Roasted Tomato - $145
- BLT Tartlet – Avocado Mousse - $100
- Grilled Prosciutto Wrapped Asparagus – Harissa Aioli - $125
- Chicken Salad Tartlet – Celery, Pistachio - $125
- Chicken Sopes – Pico De Gallo, Queso Fresca, Cabbage - $125
- Shrimp Cocktail – Lemon, Bloody Mary - $175

- Summer Roll - Forbidden Rice Ramen, Basil, Seasonal Vegetables - $100
- Smoked Salmon Crostini – Avocado Mousse, Crema, Caviar - $190

Hot

- Shrimp & Grits – Carolina Caviar - $135
- Coconut Shrimp – Thai Chili Sauce, Cilantro - $100
- Pork Pot Stickers – Ponzu, Scallion - $80
- Falafel – Cucumber Yogurt, Lemon - $70
- Stuffed Mushroom – Duxelles, Sundried Tomato, Herbs - $120
- Smoked Chicken Wings – Pitmaster Sauce, Celery Ribbons - $145
- Braised Beef Sliders - Mushroom, Onion, Swiss, Green Leaf - $140
- All Beef Franks in a Blanket – Whole Grain Mustard - $90
- Beef Satay – Cabbage Salsa - $125
- Chicken Tandoori Skewers – Cilantro Crema, Lime - $110

Price is Per Platter (50-piece)

A 22% service charge and applicable taxes will be added.
All catered options include two-hour food and beverage service.
Ice Cream - $9
Chocolate, Strawberry, Vanilla Ice Cream
Sugar Cones, Caramel Sauce, Chocolate Sauce, Sprinkles, Cherries

Candy - $9
Snickers, M&M’s, Skittles, Twix, Butterfinger, Sour Patch Kids, Mike & Ike

Ballpark - $10
Soft Pretzels, Cheese Burger Sliders, Mini Corndogs, Bottled Coca-Cola

Cheese & Charcuterie - $11
Domestic Cheese Display, Charcuterie, Country Olives, Crackers, Sparkling Grape Juice

Popcorn - $8
Tastebuds Popcorn is a local gourmet popcorn company offering over 200 flavors of handcrafted, artisan style popcorn. Ask your Event Planner for more details.

Milk & Cookies - $7
Bottled Whole Milk with Chocolate Chip, Sugar, & Oatmeal Raisin Cookies

Dips
Pita Chips with Hummus - $6
Crispy Tortilla Chips with Fresh Salsa & Guacamole - $6.50

All prices are per person. A 22% service charge and applicable taxes will be added.
All catered options include two-hour food and beverage service.
**Cookout Table**

Iced Tea & Ice Water

**Salad**

Garden Salad – Cucumber, Tomato, Carrot, Balsamic Vinaigrette, Ranch Dressing

**Choice of Two Proteins:**

Grilled Beef Burgers, Grilled Chicken Breasts, Grilled Hot Dogs

Hamburger & Hot Dog Buns

Sliced Swiss & Cheddar Cheeses

Leaf Lettuce, Sliced Tomato, Sliced Red Onion, Pickle Chips

**Choice of Two Sides:**

Grilled Corn on the Cob, Baked Beans, House Fried Chips

**Groups of 25 Guests or More – $17**

**Groups of Less than 25 Guests, Minimum of 10 Guests – $19**

All prices are per person. A 22% service charge and applicable taxes will be added.

All catered options include two-hour food and beverage service.
Taco Bar

Iced Tea & Ice Water

Marinated, Pulled Chicken - Warm, Flour Tortillas

Sides

Southwestern Black Beans, Seasoned Rice

Accompaniments

Sautéed Peppers and Onions, Shredded Lettuce, Cheddar Cheese, Sour Cream

Crispy Tortilla Chips with Fresh Salsa

Groups of 25 Guests or More – $17

Groups of Less than 25 Guests, Minimum of 10 Guests – $19

All prices are per person. A 22% service charge and applicable taxes will be added.
All catered options include two-hour food and beverage service.
Sliders Table

Iced Tea & Ice Water

Salads
Garden Salad – Cucumber, Tomato, Carrot, Balsamic Vinaigrette, Ranch Dressing
Kale Caesar Salad – Olives, Parmesan, Croutons, Caesar Dressing

Choice of Two Sliders:
Buffalo Chicken Slider – Blue Cheese, Leaf Lettuce, Tomato
All American Slider – Cheddar Cheese, Bacon, Leaf Lettuce, Tomato
Smoked Pork Shoulder Slider – Brussel Sprout Cole Slaw, Pitmaster Sauce
Beer Batter Cod Slider – Leaf Lettuce, Tomato, Tartar Sauce

Chef Inspired Condiments
House Fried Chips

Groups of 25 Guests or More – $18
Groups of Less than 25 Guests, Minimum of 10 Guests – $20

All prices are per person. A 22% service charge and applicable taxes will be added. All catered options include two-hour food and beverage service.
**Classic Southern BBQ**

Iced Tea & Ice Water

House Smoked Pulled Pork & Pulled Chicken
Brioche Buns, Smoky BBQ & Vinegar Sauces

**Choice of Two Sides:**
Trinity Cole Slaw, House Potato Salad, Grilled Corn on the Cob, Baked Beans

Corn Bread
Southern Banana Pudding

**Groups of 25 Guests or More – $18**
**Groups of Less than 25 Guests, Minimum of 10 Guests – $20**

All prices are per person. A 22% service charge and applicable taxes will be added. All catered options include two-hour food and beverage service.
**Italian Table**

Iced Tea & Ice Water

Bread Sticks & Garlic Bread

**Salads**

Romaine, Parmesan, Olives, Prosciutto, Garlic Croutons, Egg, Caesar Dressing

Heirloom Tomato, Mozzarella, Cucumber, Spanish Onion, Frisée, Balsamic, Olive Oil

**Entrees**

Chicken Carbonara – Smoked Bacon, Portabella, English Pea, Tomato, Parmesan, Lemon Crema

Sausage Rigatoni – Peppers & Onions, Spicy Marinara, Parmesan, Herbs

**Groups of 25 Guests or More – $20**

**Groups of Less than 25 Guests, Minimum of 10 Guests – $22**

All prices are per person. A 22% service charge and applicable taxes will be added.

All catered options include two-hour food and beverage service.
Southwestern Table

Iced Tea & Ice Water

Cold
Cucumber, Jicama, Orange Segments, Frisée, Radicchio, Poblano Crema

Hot
Chicken Tinga – Flour Tortilla
Beef Barbacoa – Corn Tortilla

Accompaniments
Cabbage, Pico De Gallo, Jalapeno, Queso Fresca, Pickled Red Onion, Sour Cream

Sides
Mexican Fried Rice, Warm Charro Bean Salsa

Groups of 25 Guests or More – $20
Groups of Less than 25 Guests, Minimum of 10 Guests – $22

All prices are per person. A 22% service charge and applicable taxes will be added.
All catered options include two-hour food and beverage service.
Smoke House Table

Iced Tea & Ice Water

Choice of One Salad:
Garden Salad – Cucumber, Tomato, Carrot, Balsamic Vinaigrette, Ranch Dressing
Baby Iceberg – Cucumber, Tomato, Blue Cheese, Smoked Bacon, Blue Cheese Dressing

Choice of Two Proteins:
Smoked Pork Shoulder, Smoked Chicken, Smoked Hot Link Sausages

Sides
Three Cheese Potato Salad, Whole Wheat Mac-n-Cheese
Jalapeno Cornbread & Biscuits

Groups of 25 Guests or More – $23
Groups of Less than 25 Guests, Minimum of 10 Guests – $25

All prices are per person. A 22% service charge and applicable taxes will be added. All catered options include two-hour food and beverage service.
Low Country Table

Iced Tea & Ice Water

Salads

Red Rice, Seasonal Vegetables, Dried Fruit, Sherry Vinaigrette

Heirloom Tomatoes, Mango, Chives, Orange Vinaigrette

Choice of Two Entrees:

Shrimp Boil – Andouille Sausage, Marble Potatoes, Corn, Shellfish Broth

Chicken & Waffles – Collard Greens, Country Gravy, Ancho Honey

Tips & Grits – Tenderloin, Hopin’ John, Red Eye Gravy, Scallion

Potato Gnocchi – Portabella, Baby Spinach, Chive, Blue Cheese Cream Sauce

Groups of 25 Guests or More – $25

Groups of Less than 25 Guests, Minimum of 10 Guests – $27

All prices are per person. A 22% service charge and applicable taxes will be added.
All catered options include two-hour food and beverage service.
Brasstown New York Strip Loin - $395
Dijon Mustard, Grain Mustard, Creamed Horseradish, Kale Trio, Pickled Vegetables, Au Jus, Artisan Rolls

Smoked Airline Turkey Breast - $385
Apple Cranberry Chutney, Cucumber Salad, Sage Jus, Artisan Rolls

Brasstown Beef Tenderloin - $350
Dijon Mustard, Grain Mustard, Creamed Horseradish, Kale Trio, Pickled Vegetables, Au Jus, Artisan Rolls

Whole Rotisserie Free Range Chicken - $250
Heirloom Tomato & Mango Salad, Roasted Lavender Jus, Whole Grain Rolls

Herb Crusted Domestic Lamb - $650
Lemon Herb Couscous Salad, Mint Jelly, Artisan Rolls

Salmon en Croute - $275
Dill Crema, Charred Lemon, Roasted Red Pepper Coulis

Roasted Boneless Leg of Lamb - $625
Tzatziki Sauce, Frisee, Tomato Jam, Roasted Feta, Naan Bread

Action Station Items are priced for 25 Guests

A 22% service charge and applicable taxes will be added.
All catered options include two-hour food and beverage service.
SWEETS & TREATS

Flourless Chocolate Cake - $150
Assorted Petit Fours - $140
(Chocolate Brownie, Red Velvet, Carrot Cake, Truffle Bon Bon)

Chocolate Chip Brownies & Toffee Blondies - $70
Assorted Cookies - $85
(Chocolate Chip, Sugar, Oatmeal Raisin)

Assorted Cupcakes - $150
(Chocolate Brownie, Red Velvet, Vanilla Bean, Lemon Meringue, Peanut Butter, Jelly Roll)

Assorted Dessert Bars - $90
(Melt Away Chocolate, Chocolate Raspberry, Lemon, Chocolate Pecan)

Carrot Cake - $115
Triple Chocolate Cake - $130
Black Cherry Cheesecake - $155
Red Velvet Cake - $115
New York Style Cheesecake - $145
Angel Food Cake, Forest Berry Compote - $85

Tiramisu - $135
Assorted Macarons - $120
(Chocolate, Pistachio, Strawberry, Passion Fruit)

Southern Banana Pudding - $115

Dessert Platters are priced for 25 Guests

A 22% service charge and applicable taxes will be added.
All catered options include two-hour food and beverage service.
**BEVERAGES**

**Coffee**
Freshly Brewed Regular Coffee & Decaffeinated Coffee

$2 per Person

**Tea**
Freshly Brewed Carafes of Sweetened & Unsweetened Iced Tea

$2 per Person

Assortment of Rituals Fine Hot Teas

$2 per Person

**Beverages by the Gallon**
Orange Juice, Apple Juice, Cranberry Juice, Whole Milk, 2% Milk, Chocolate Milk

$20 per Gallon

Infused Spring Water, Lemonade, Arnold Palmer

$15 per Gallon

**Bottled Beverages**
Coca-Cola, Diet Coke, Coke Zero, Dr. Pepper, Diet Dr. Pepper, Sprite  $2

Dasani Water, Ginger Ale, Minute Maid Pink Lemonade, Minute Maid Lemonade  $2

Powerade, Smartwater Sparkling  $2.50

Honest Tea  $2.75

Vitamin Water, Red Bull, Smartwater 1 liter  $3

Zico Coconut Water  $3.50

All prices are per person. A 22% service charge and applicable taxes will be added.

All catered options include two-hour food and beverage service.
**BEER & WINE**

**House White Wine**
Shelton Vineyards - Sauvignon Blanc - $8 glass
Sileni Vineyards - Pinot Grigio - $8 glass
Dark Horse - Chardonnay - $7 glass

**House Red Wine**
Shelton Vineyards - Pinot Noir - $8 glass
Dark Horse - Cabernet Sauvignon - $7 glass

**Craft Beer – 16 oz. Cans**
Appalachian Mountain Brewery – Long Leaf IPA - $7.50
Birdsong Brewing – Paradise City Session IPA - $7
Blue Moon – Belgium White - $5
Bold Rock Hard Cider – Premium Dry - $6
Catawba Brewing Co. – White Zombie White Ale - $6.50
New Belgium Brewing Co. – Fat Tire - $5.50
NoDa Brewing Co. – Coco Loco Porter - $8
NoDa Brewing Co. – Jam Session Pale Ale - $7
Triple C Brewing – Golden Boy Blonde Ale - $6

**Domestic Beer – 16 oz. Aluminum Bottles**
Bud Light - $5
Michelob Ultra - $5.5

*Please Consult your Event Planner for Additional Options*

A 22% service charge (unless otherwise noted) and applicable taxes will be added.