



Special Events

M E N U



Cocktail Hour

SPECIAL EVENTS MENU

“Let’s get
the party
started!”

SPECIAL EVENTS MENU

Passed Hors D'oeuvres

Our signature collection of butlered bites. We suggest 3-5 passed hors d'oeuvres. Inquire with your consultant.

*Items that require frying on site.

VEGETARIAN

- GF Mini Cheese Arepas with Refried Beans
- Mushroom Gruyere Phyllo
- Mini "Mac n Cheese" Bites (with orzo)
- Julia Child's Cheese Tart
- GF Medjool Date with Honey and Chevre
- GF Everything Bagel Deviled Eggs & Deviled Egg Varieties
- GF Watermelon Chèvre Bites (Seasonal)
- GF Havarti and Guava Bites

VEGAN

- GF Deviled Chickpea Bites
- Pani Puri Potato Masala
- Vegan "Bacon" Lettuce & Tomato Crostini
- Tomato Basil Bruschetta



POULTRY

- GF Crunchy Chicken Bite with Hibiscus Glaze*
- Butter Chicken Naan Crostini
- Corn Cakes with Duck Confit
- Duck Confit, Fig & Balsamic Tart*
- Chicken and Waffles*
- GF Petite Chicken Tinga Taco

PORK

- Pork Puppy*
- GF Pork Al Pastor Bites
- GF Mini Cheese Arepa with BBQ Pork
- GF Membrillo Glazed Pork with BBQ Almonds

BEEF & LAMB

- GF Petite Lamb Taco with Tequila Soaked Raisins
- Beef & Potato Satay with Vietnamese Sauce
- Petite Roast Beef Gougères with Horseradish
- DF Korean BBQ Spring Roll*
- GF DF Lamp Lollipops with Espresso Mustard
- GF Beef Carpaccio on Parmesan Crisp with Truffle

SEAFOOD

- GF Peruvian Shrimp Ceviche Tostada
- Lobster BLT Bites
- GF Poke Puri with Ahi Tuna
- Smoked Salmon Blini
- DF Maryland Crab Cakes
- Wonton Tuna Crisps

GF Gluten Free DF Dairy Free VEG Vegetarian VEGAN Vegan

SPECIAL EVENTS MENU

Grazing Stations & Displays

Our signature collection of grazing stations. These are suitable appetizers for a cocktail hour or for a full heavy hors d'oeuvres buffet.

GF DF Raw Bar: Oysters mignonette, shrimp cocktail, hamachi crudo, and snow crab claw

Global Taco Station: Chicken tinga, brisket barbacoa, chimichurri steak, pork carnitas, shrimp tacos, tortillas, and condiments

Bruschetta Bar: Display of baguette breads with tomato basil topping, whipped honey lemon ricotta with roasted grapes, whipped cream cheese and chèvre with candied bacon and medjool dates, olive tapenade, roasted red pepper and black bean hummus, white beans with sage and olive oil, Parmesan cheese, crispy prosciutto, and ciliegine

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

American Grazing Station: Domestic and imported cheeses, crackers, bread sticks, fresh seasonal and dried fruits, berries with strawberry dip, hummus (contains sesame) with crudites, farmers market pickles, pimento cheese spread, hot corn dip with tortilla chips, fried Marcona almonds, and candied walnuts

GF Cheese Selection: International and American artisan cheeses, pimento cheese spread with Ashe County hoop cheddar spread, whipped chèvre with candied bacon

Charcuterie: Imported salamis, cured meats, local mustards, gherkins, breads, crackers, Marcona almonds, candied nuts, rosemary cashews, and mixed nuts

Dips & Spreads: Pistachio dip, buffalo chicken dip, artichoke dip, hot corn dip, classic hummus, black bean and roasted red pepper hummus with flatbreads and pita, vegan roasted carrot hummus; served with gluten free crackers and pita (all hummus contains sesame)



GF Gluten Free **DF** Dairy Free **VEG** Vegetarian **VEGAN** Vegan

SPECIAL EVENTS MENU

Curated Cocktail Parties

SPANISH TAPAS PARTY

Specialty Cocktail: Spanish Gin & Tonic with Connipion Gin, Fever-Tree Mediterranean Tonic, Juniper Berries and Pink Peppercorns, and Lime

- GF Gambas with Saffron Aioli
- GF Chorizo Filled Dates Wrapped in Bacon
- GF VEG Manchego and Quince Skewer
- Spanish Cheeses & Meats
- GF VEG Piquillo Peppers Stuffed with Chèvre
- GF VEG Patatas Aioli
- GF Spanish Chicken Chorizo Paella
- GF VEG Basque Cheesecake

BRITISH AFTERNOON TEA

Coronation Beef Filet Tea Sandwiches

Irish Chicken Salad Tea Sandwich

VEG Cucumber and Mint Cilantro Chutney Tea Sandwich

- GF VEG Sweet & Spicy Deviled Eggs
- GF VEG Dates Stuffed with Honey Chèvre
- VEG Petite Lavender Honey and White Chocolate Scone
- GF VEG Clotted Cream & Mrs. Ruth's Jams
- GF VEG Mini Chocolate Espresso Mousse Cups
- VEG Petite Passion Fruit Tarts
- VEG Blackberry Vanilla Profiterole

SPRING/SUMMER PARTY

Signature Cocktail: Strawberry Blonde, Grey Goose Vodka, Lillet Blanc, Elderflower Liqueur, Pink Grapefruit, Fee Brothers Lemon Bitters

- VEG Strawberry and Chèvre Tart
- GF VEGAN Sweet Pea Crostini
- GF VEG Sweet & Spicy Deviled Eggs
- VEG Grazing Table: Garden grilled vegetables, house roasted red pepper dip, smoked pimento cheese spread, flatbread crackers, gluten free crackers, and basil cheese torta
- Lamb Meatballs with Tzatziki Sauce
- Mini Thai Chicken & Peanut Cakes
- GF Jumbo Shrimp Cocktail with Spicy Cocktail Sauce
- VEG Mini Cannoli
- VEG Mini Lemon Chamomile Curd Tarts



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SPECIAL EVENTS MENU

Specialty Cocktails

BOURBON

Boulevardier

Bulleit bourbon, Campari, sweet vermouth, orange, luxardo cherry

Bourbon Cider Cocktail

Old Forester Bourbon, honeycrisp apple cider, Calvados apple brandy, black tea, thyme simple syrup, lemon, angostura bitters, fresh thyme

Isaac Murphy

Old Hillside Bourbon Company Founder's Select, house-made sweet tea, lemon juice, orange bitters

Morrocon Mint Julep

Moroccan mint tea, ginger, cinnamon, clove, Maker's Mark Bourbon, fresh mint

VODKA

Earl Grey Martini

Grey Goose vodka infused with Earl Grey tea, demerara syrup, fresh lemon

Strawberry Blonde

Tito's vodka, Lillet Blanc, elderflower liqueur, pink grapefruit juice, lemon bitters

Bee Downtown Cosmo

Absolut Citron, Cointreau, cranberry and pink grapefruit juices, fresh lime, Bee Downtown honey

TEQUILA

CW Clover Club

Cazadores tequila, Bombay Sapphire gin, fennel and raspberry house-made simple syrups, topped with club soda and a dash of bitters

Hibiscus Margarita

1800 Silver Tequila, house-made hibiscus simple syrup, triple sec, fresh lime juice, club soda, hibiscus flower garnish

House of Orange

Cazadores Reposado Tequila, Bacardi Superior Rum, triple sec, house-made simple syrup of orange, cinnamon, and honey, smoked orange garnish



GIN

Butterfly 75

Bombay Sapphire Gin, St. Germain elderflower liqueur, butterfly pea flower tea, fresh lime, Prosecco

Lavender Lemon Collins

Durham Distillery Conniption gin, lavender simple syrup, fresh lemon, tonic

RUM

Gardenia Blossom

Kraken Rum, Calvados apple brandy, orange juice, house-made gardenia mix syrup

Watermelon Mojito

Raleigh Rum Co. rum, fresh watermelon, lime, mint, club soda

WHISKY

Toki Julep

Toki blended Japanese whisky with mint, simple syrup, and ice, garnished with fresh mint leaves and sliced grapefruit

MOCKTAILS

Cucumber Lime Refresher

This cucumber lime refresher marries fresh cucumber, with a sparkling lime, cucumber and mint soda, garnished with fresh cucumber, lime, and mint

Park Lemonade

House-made fresh lemonade with lavender simple syrup, Scrappy's lavender bitters, and club soda

Sparkling Hibiscus Rose Mocktail

Refreshing mocktail made with hibiscus tea, a spritz of rose water, orange, and honey

The Main Event

SPECIAL EVENTS MENU

“This is what
you came
for!”



SPECIAL EVENTS MENU

Main Course

Popular entrées to set on the buffet or served plated to your guests. For buffet, consider 2 or 3 selections. For plated, consider a duet plate or choice of entrée for guests.

CHICKEN

- GF Chicken Stuffed with Fontina & Apple
- GF Chicken Stuffed with Green Chiles & Cheese
- GF DF Korean Chicken Thighs
- Chicken Saltimbocca
- GF Citrus Herb Chicken
- GF Balsamic Chicken with Cremini Mushroom Sauce
- GF Boursin Chicken with Roasted Balsamic Tomatoes
- GF Frenched Chicken Breast Stuffed with Prosciutto & Sherry Balsamic Jus
- GF Peruvian Chicken with Green Chile Sauce
- GF DF Chicken with Lemon Grass & Sweet Chile Sauce

BEEF

- GF DF Beef Short Rib Braised with Red Wine Sauce
- GF DF Braised Oxtail
- GF DF Beef Filet with Bourbon Bacon Demi-Glace
- GF Beef Filet au Poivre
- Prime Rib & Beef Tenderloin Carving Stations (gf without rolls)
- GF DF Beef Short Rib with Fire Roasted Peppers & Marsala Demi

PORK

- GF DF Jack Daniels Pork Tenderloin with Cherry Compote
- GF DF Pork Tenderloin with Scallion & Herb Sauce
- GF DF Pork Loin with Apple Cranberry Compote
- Pork Loin Stuffed with Chorizo & Apple



Boursin Chicken With Roasted Balsamic Tomatoes



Carving Stations



Jack Daniels Pork Tenderloin with Cherry Compote

GF Gluten Free DF Dairy Free VEG Vegetarian VEGAN Vegan

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Main Course

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.

*vegan option available

GF SEAFOOD

Salmon with Basil Butter & Sun-Dried Tomato

Halibut Pan-Seared with Orange Sauce

DF Miso Cod

Sea Bass Grilled with Garlic Parsley Butter

DF Grilled Mahi Mahi with Lemon

DF Salmon with Raspberry Tamarind Glaze & Sweet Potato Salsa

Garlic Herb Shrimp

Shrimp & Grits

Sea Bass with Lemon Caper Beurre Blanc & Confit Cherry Tomatoes

VEG PLANT FORWARD

GF VEGAN Chana Masala

VEGAN Lentil Bolognese

Penne Pasta with Butternut, Arugula & Pine Nuts

GF Vegetarian Polenta Lasagna

GF Risotto Paprika with King Trumpets

GF VEGAN Stuffed Red Peppers with Quinoa & Corn*

GF Portobello Stuffed Mushroom*

GF Mushroom Risotto*

Eggplant Parmesan

Penne Pasta with Artichokes & Vegetables

Vegetable Napoleon (can be made vegan without cheese)

GF VEGAN Roasted Portobello



Salmon with Raspberry Tamarind



Shrimp and Grits



Chana Masala

GF Gluten Free DF Dairy Free VEG Vegetarian VEGAN Vegan

Salads & Sides

Salads and sides to enhance your buffet or an elegant plated presentation. Your event consultant will suggest seasonal items that pair with entrée choices.

SALADS

  Citrus Beet Salad with Chèvre, Candied Walnuts and Orange Vinaigrette

  Mixed Greens with Cranberries, Pears, Feta, Candied Walnuts, & Raspberry Vinaigrette

  Arugula, Date, & Toasted Pumpkin Seed Salad

 Southern Caesar Salad with Candied Pecans & Creamy Boursin Buttermilk Dressing

Baby Spinach, Bacon Crumbles, Hard-Boiled Egg, Oven-Roasted Red Tomatoes, Herb Buttermilk Dressing, & Balsamic Vinaigrette



SIDE DISHES

 Herbed Cous Cous

Lemon Orzo Pasta

 Buttermilk Mashed Potatoes

  Fingerling Potatoes with Lemon & Parsley

 Fingerlings with Gruyere and Cream

 Mexican Street Corn Polenta

 Polenta Cake

Risotto Parmesan Cakes

 Rosemary Polenta

Caesar Roasted Broccoli

  Asparagus, Tomato and Pea Saute

  Sauteed Haricot Verts

  Maple Thyme Roasted Carrots



 Gluten Free  Dairy Free  Vegetarian  Vegan

Trending Tastes

SPECIAL EVENTS MENU

“Unlock a
world of
flavor!”

SPECIAL EVENTS MENU

Curated Sample Menus

These menus are curated for a special event. Speak with a representative for custom menus.

SOUTHERN FOUR-COURSE MENU


First Course:

BBQ pork rillette on a biscuit crostini, paired with Metarie Pinot Noir

Second Course:

 Arugula and roasted sweet potato salad, paired with Baron de Seillac

Third Course:

 Sweet corn flan with crispy bacon and chive oil, paired with Cuvee Nokat. Finished with an intermezzo hibiscus lemon shaved ice, a refreshing floral palate cleanser with hibiscus and lemon

Fourth Course:

 Lobster and grits paired with Kind of Wild Gruner Veltliner

Dessert:



 Bread pudding with bourbon praline sauce paired with Quinta do Mourao S. Leonardo 10 year old Tawny Port

SMALL PLATE STATIONS


Station 1:

 Cabernet braised short rib with caramelized shallots, pink petal and burrata risotto, paired with Valdomoreda Tempranillo

Station 2:

  Bang Bang salmon, stir-fried sesame asparagus, paired with The Ned Sauvignon Blanc

Station 3:

  Jamaican jerk chicken skewers, pineapple salsa, coconut rice, paired with Storypoint Pinot Noir


Station 4:

  Vegetable coconut curry stir fry, brown rice, paired with Kind of Wild Gruner Veltliner

Station 5:

 Sweet corn flan with crispy bacon and chive oil paired with Cline Cellars Sauvignon Blanc

Dessert Station:

 Pavlova bar, cannoli bar, cake fries with duo sauces, paired with Piper Heidsieck Champagne Brut Cuvee 1785

 Gluten Free  Dairy Free  Vegetarian  Vegan



SPECIAL EVENTS MENU

Asian Fusion Sample Menu

These menus are curated for a special event. Speak with a representative for custom menus.

COCKTAILS & MOCKTAILS

Orange Blossom: gin, orange juice, orange syrup, champagne

Dirty Chai White Russian: vodka, kahlua chai, cream

Mango Mojito: rum, lime, mint

Mango Yuzu Margarita: tequila, yuzu, orange liqueur

Mocktails: Carrot & Ginger Smoothie, Mango Lassi, Cucumber Cooler

PASSED HORS D' OEUVRES

Papri Chaat

DF Sesame Chicken Wonton

GF DF Mango Chicken Salad in Cucumber Cup

GF DF Spicy Tuna Cucumber Cups

VEGAN Vegetable Samosas

GF Paneer Tikka Bites

GF MAINS

VEGAN Kung Pao Chickpeas

Chicken Tikka Masala

VEG Edamame Fried Rice

VEGAN Potato Onion Masala

VEGAN Kalijira Rice Pilaf

VEG DESSERT

Gulab Jamun: a traditional Indian dessert of deep fried milk dough balls soaked in rose scented syrup

GF Yuzu Parfait Shooter

DIM SUM STATION

Korean BBQ Beef Spring Roll

VEG Egg Rolls

Fried Chicken Bao Bun with Slaw and Pickles

GF BBQ Duck Wings

Chicken Wings with Sweet Garlic Sauce

GF Spicy Shrimp with Noodles

GF VEGAN Spicy Peanut Noodles

Chicken Lemongrass Potsticker

Pork Dumplings



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Global Flavors Menu

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*Tacos can be made gluten free by using corn tortillas

GLOBAL TACO STATION

Chicken Tinga Taco

Brisket Barbacoa Tacos

Chimichurri Steak Tacos

Pork Carnitas Taco

 Black Bean and Sweet Potato Taco



Shrimp Taco



ITALIAN DINNER BUFFET: COCKTAIL HOUR

Italicus Spritz Cocktail

 Tomato Basil Bruschetta

  Arancini with Roasted Tomato, Basil, and Mascarpone

 Prosciutto Crisp with Melon and Mascarpone

Antipasta Kabob

Charcuterie Display

ITALIAN DINNER BUFFET: ENTREES

 Eggplant Parmesan

Penne Pasta with Artichokes and Vegetables

Chicken Marsala

ITALIAN DINNER BUFFET: DESSERT

Mini Cannoli

Italian Flag Petit Fours

Tiramisu Berry Cake

 Limoncello Panna Cotta




Global Street Tacos

 Gluten Free  Dairy Free  Vegetarian  Vegan

Sweet Endings

SPECIAL EVENTS MENU



“Savor the
sweet life,
one bite at
a time!”

SPECIAL EVENTS MENU

Dessert

SPECIALTY DESSERT STATIONS

Cloud Forest Confections

Cotton candy & sweet bites in a magic forest

Artisan Churro & Dulce Station

Authentic churros with vanilla bean compote and gelato

Fireside Delights

Bonfire treats with apple cider doughnuts, apples, and sauces

Petals & Blooms

Locally made floral inspired ice creams, berries, and floral embellishments

Chocolate, Coffee & Bourbon Lounge

Deconstructed tiramisu verrines, assorted chocolates, specialty bourbons, artisan coffee, and teas

Distillers' Sweet Shop Pastries & Pours

Sweet bites, digestifs & cordials, bourbons, scotch & port

The Grand Brioche Pudding Bar

Rich brioche and croissant pudding with decadent sauces and confectionary toppings

Global Patisserie & Chocolate Tasting Station

Exquisite chocolate verrines and mousse shooters, elegant pastry tarts, and unique mini eclairs



Limoncello Panna Cotta

PLATED DESSERTS

 Chocolate Espresso Panna Cotta

 Limoncello Panna Cotta

Chocolate Hazelnut Crunch Cake

 Chocolate Almond Torte with Coffee Caramel Mousse

Carrot Cake with Pineapple & Coconut

NY Cheesecake

Angel Food Cake with Lemon Curd & Berries

Passion Fruit Curd Tart

Caramel Apple Tart

 Pavlova with Chantilly Cream & Berries

 Gluten Free  Dairy Free  Vegetarian  Vegan