

Fall & Winter

DELIVERY MENU







Breakfast & Brunch

Sunrise Stackers

Great start to your morning meeting, housemade biscuits & wraps. Served with hash browns or grits, fruit platter included

House-Made Buttermilk Biscuits

Bacon, egg & Ashe county cheddar, sausage, egg & pepper jack cheese, egg & cheese, and fried chicken with local honey

Wake Up Wraps

Gluten-free tortilla available upon request

Jumbo tortilla wrap including sausage & pepper jack, bacon, egg & pimento cheese, and egg & cheese

Sunrise Swirls, Yogurt, & Fruit Parfaits

Yogurt Parfait

Greek yogurt, Jill's housemade granola (contains pistachio), berries, and fruit. Option to build your own parfait with deconstructed presentation (non dairy vegan yogurt available)

Chia Coconut Berries & Pudding Parfait

Chia seeds, coconut milk, seasonal berries, sweetened with agave (Gf) (Vegan)



Sunrise Stacker: Walter & Walters Photography



Classic Quiche Lorraine: Walter & Walters Photography

The Great Wake Up

Morning spread to kickstart your day

Classic Breakfast

Scrambled eggs, buttermilk biscuits with butter and jam, fruit platter, choice of grits or hash browns, bacon or sausage (chicken sausage available upon request)

Belgian Waffle & Scrambled Eggs

Served with butter, maple syrup, whipped cream, strawberry sauce, choice of bacon or sausage

The Savory Slice

Quiche: sold whole (8 slices), fruit platter included

- Classic Quiche Lorraine
- → Garden Vegetable
- Roasted Sweet Potato

Grains & Gains, Hot Oatmeal, & Grits Bar For guest counts over 20.

Add shrimp gravy for additional option for shrimp and grits

Rolled oats, buttery grits served warm with toppings: maple syrup, dried fruits, nuts, cheese with hash browns, fruit platter, and a choice of bacon or sausage

Oven Baked Gems Breakfast Bakes Individual breakfast egg casseroles, fruit platter included

- Brioche French Toast (served with butter and syrup)
- Sausage & Cheddar Cheese
- NC Ham & Ashe County Cheddar
- Spinach and Feta with Red Onion & Garlic (Gf)

Breakfast & Brunch

Sweet Starts

Housemade morning pastry platters

The Grand European

Danish pastries, bagels with cream cheese, croissants, hard boiled eggs, sliced meats and cheeses, fruit platter, coffee with creamer and sugars, juices, and hot tea

Continental

Danish pastries, assorted muffins, croissants, coffee cake, fruit platter (one pastry per guest)

Bagels

Add on lox platter or fruit platter for aditional cost

Fresh baked with cream cheese, peanut butter, jam

Old Fashioned Cake Donuts

Sour cream with vanilla glaze and chocolate glaze

Petite Scones, Mrs. Ruth's Jam, House Clotted Cream, Seasonal Scones

Featured at NCMA tea. Flavors include: currant, orange, cherry, and chocolate chip

Cinnamon Swirl Coffee Cake

Golden cake, dark cinnamon filling, crumbly streusel topping

Coffee Cake

Serves 16

- → Blueberry Lemon
- Ny Apple Crumb
- **→** Seasonal

Muffins

Blueberry streusel, morning glory, banana

Seasonal Vegan & Gluten Free Muffins

Morning Sips

Raleigh Coffee

Sold as small, medium, and large pots

South American blend of regular or decaf with sweetener, half and half

Republic of Tea

One pot equals 10 servings

Variety of black, green, and herbal teas with lemon, honey

Assorted Individual Juices

Orange, apple, cranberry, grapefruit



Continental: Walter & Walters Photography







MENU

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Lunch

FROM THE DELI

Classic Sandwiches & Wraps

Includes deli side salad, chips or pretzels, cookies & brownies, compostable plates, and utensils

Poultry

- * Tarragon Chicken Salad on Croissant or Lettuce Wrap
- Roasted Chicken & Ashe County Cheddar on Potato Roll
- Chicken Caesar Club with Tomato, Bacon on Sub Roll
- Turkey & Creamy Havarti Cheese on Country Wheat
- → Bistro Turkey with Whipped Chevre & Tarragon Shallot Jam on Focaccia
- Seasonal Cranberry Chicken Salad on Croissant or Lettuce Wrap
- California Smoked Turkey & Ham Wrap
- Carolina BBQ Chicken with Ashe County Cheddar Wrap, with BBQ Sauce & Slaw

Pasture

- NC Ham & Gruyere Cheese on Croissant
- Roast Beef & Provolone Cheese on Potato Roll
- Chimichurri Steak with with Provolone, Greens & Housemade Garlic Aioli Wrap

Plant & Vegetarian

- Mediterranean Veggie on Three-Seed Grain Bread
- ✓ Veggie Wrap

Sea

Albacore Tuna on Three-Seed Grain Bread, Croissant, or Lettuce Wrap

Tea Sandwiches & Mini Sandwiches

- Petite Chicken Salad Croissant (Tarragon with Pecans or Seasonal Cranberry Chicken Salad)
- Petite Ham & Ashe County Cheddar Croissant
- Roast Beef with Horseradish, Caramelized Onion Jam, & Arugula on Brioche Roll
- → Garden Vegetable on Challah Roll
- Coronation Filet of Beef Tea Sandwich
- → Pimento Cheese on Soft Sourdough Tea Sandwich
- Cucumber & Cream Cheese on Vienna White Bread

Deli Side

Included with the purchase of a classic sandwich or wrap

Deli Side Salads

Choose from:

- Fruit Salad (Gf)
- → Italian Pasta Salad
- → Broccoli Salad (Gf)
- Red Skin Potato Salad (Gf)
- Chickpea, Cucumber, & Tomato Salad (Gf) (Vegan)

Green Salads

Choose from:

- Mixed Green Salad with Carrots, Cucumbers, Tomatoes (Gf) (Vegan)
- Caesar Salad with Parmesan & Brioche Croutons
- House Salad Side: Mixed Greens with Cranberries, Pears, Candied Walnuts & Feta (Gf)

Salad Dressings

Choose from:

- **₩** Buttermilk Ranch
- Balsamic Vinaigrette (Vegan)
- → House Raspberry Vinaigrette
- ♣ Honey Dijon
- House Caesar (does not contain anchovy)
- → Vegan Maple Tahini (contains sesame)

Sweet Siole

Included with the purchase of a classic sandwich or wrap

Cookies & Brownies

Choose from:

- Anthony's Chocolate Chip
- ♣ Snickerdoodle
- Oatmeal Cranberry White Chocolate Chip Cookie
- → Fudgey Chocolate Cake Cookie
- White Chocolate and Triple Chocolate Brownies
- ♣ Chocolate Peanut Butter Crumble Bars
- → Gluten Free Chocolate Crinkles
- Raspberry Swirl Brownie (Gf) (Vegan)

Lunch

FROM THE DELI

Chef Curated Entree Salads

Served as a platter or boxed

Grilled chicken, steak, or salmon can be added for an additional cost

*Seasonal Specials

Cobb Salad

Romaine, bacon, tomato, Gorgonzola, hard boiled egg, and avocado, house cobb dressing (Gf)

House Salad

Mixed greens, cranberries, pears, candied walnuts, and feta. (Gf) *Suggest balsamic vinaigrette or raspberry vinaigrette

Greek Salad

Romaine, cucumber, nicoise olives, peppers, and feta cheese, house Greek dressing (Gf)

Chinese Chicken Salad

Grilled chicken, kale and napa cabbage mix, grated carrots, green onions, chow mein noodles in rice wine ginger vinaigrette with sesame

Mediterranean Platter

Grilled lemon chicken, hummus, tzatziki, grape leaves, feta, pita, and olives with mixed green salad (Gf Without Pita)

*Baby Kale Salad

Baby kale, roasted veggies, beets, sun-dried cranberries, toasted pumpkin seeds (Gf) (Vegan)

*Arugula Salad with Candied Pumpkin Seeds

Arugula, local chevre, mandarin oranges, sundried cherries, candied pumpkin seeds, pomegranate vinaigrette (Gf)

*Southern Caesar

Romaine, hoop cheddar, cornbread croutons, candied pecans, creamy boursin buttermilk dressing



Mediterranean Veggie Sandwich: Hans Rosemond Photography

Soup & Chili

Add on seasonal soups & chili for an additional cost

Soup

- Tomato Bisque (Gf)
- → Apple & Root Vegetable
- → Black Bean (Gf) (Vegan)

Chili

Sold by the gallon.

Cheese and sour cream served on the side

- Classic Beef Chili (Gf) (Df)
- → Vegetarian Chili (Gf) (Df)



Mediterranean Platter: Hans Rosemond Photography



Fall & Winter Mains

Chef prepared entrees available September 1st- February 28th, 2026

Poultry in Motion

Includes seasonal side dish, salad, dessert, compostable plates, and utensils

Parmesan Crusted Chicken

Boneless chicken with sage butter cream sauce #1 Seller

Chicken Piccata

Boneless chicken breast cutlet, pan-seared with lemon, capers, garlic, butter (Gf)

Maple Thyme Chicken

Grilled boneless breast of chicken, Vermont maple syrup, fresh thyme (Gf) (Df)

Citrus Herb Grilled Chicken

Boneless breast with light white wine sauce (Gf) (Df)

Garlic Herb Roasted Frenched Chicken

Frenched breast with rosemary, thyme, light demi glace (Gf) (Df)

Fontina & Apple Stuffed Chicken

Cheese, apple, and herb stuffed chicken breast with Dijon white wine sauce (Gf)

Boursin Chicken

Boneless breast topped with roasted balsamic tomatoes and boursin cheese (Gf)



Parmesan Crusted Chicken: Hans Rosemond Photography



Grilled Rosemary Flank Steak: Hans Rosemond Photography

Moo-Velous Meals

Includes seasonal side dish, salad, dessert, compostable plates, and utensils

Flank Steak Chophouse Style

Marinated beef flank steak in garlic, ginger, honey, tamari, and rosemary grilled, and sliced (Gf) (Df)

House Smoked Beef Brisket

48 hours' notice required. Creamy slaw and side included

Beef brisket with local honey bbg sauce (Gf) (Df)

Meatloaf Americana

Ground beef, sweet zesty sauce (Gf)

Grilled Rosemary Flank Steak

Grilled rosemary flank steak with fig salsa and gorgonzola (Gf)

Build Your Own Sloppy Joes

Classic ground beef, onion, spices with sweet & zesty tomato sauce. Served with buns, cheese, pickles, chips, and mixed green salad

Fall & Winter Mains

Chef-prepared entrees available September 1st- February 28th, 2026

Ocean's Bounty from the Sea

Includes seasonal side dish, salad, dessert, compostable plates, and utensils

Salmon with Lemon Caper Sauce

Verlasso salmon fillet topped with creamy Dijon, lemon, and capers (Gf) #1 Seller

Grilled Mahi with Lemon

Simply grilled with lemon & olive oil (Gf) (Df)

The Pork Folio

Includes seasonal side dish, salad, dessert, compostable plates, and utensils

Harissa Honey Pork Tenderloin

Pork tenderloin topped with a sweet, spicy, smokey citrus glaze (Gf) (Df)

Jack Daniels Pork Tenderloin

Grilled pork tenderloinand topped with bourbon soaked stewed cherries (Gf) (Df)

NC Pork BBO

Pulled pork with Eastern Carolina sauce (Gf), slaw, macaroni and cheese, yeast rolls, banana pudding



Jack Daniels Pork Tenderloin: Hans Rosemond Photography



Salmon with Lemon Caper Sauce: Hans Rosemond Photography

Rooted in Flavor

Includes seasonal side dish, salad, dessert, compostable plates, and utensils

Penne Pasta with Roasted Butternut Squash Minimum order of 10

Arugula and sage, mixed green salad, focaccia bread

Sweet Potato with Savory Tahini Sauce

Sweet potato, savory tahini sauce, with parsley, lemon, and garlic (Gf) (Vegan) (Contains sesame)

Chana Masala

Indian spiced chickpeas in spiced tomato gravy, rice, mixed green salad (Gf) (Vegan)

Roasted Tomato Polenta with Aji Verde

Creamy roasted tomato polenta, topped with veggies, Parmesan and aji verde sauce (Gf)

Baked Potato Bar

Sweet potato or classic Idaho russet, steamed broccoli, cheese platter, sour cream, green onions, butter, salsa, bacon (Gf)

Portobello Mushroom with Spinach & Feta

Portobello mushroom cap stuffed with spinach, onion, garlic, feta, herbs with balsamic glaze (Gf)



Global Favorites

Fiesta Flavors

Argentinian Chimichurri Flank Steak

Grilled beef flank steak marinated in olive oil, lime juice, red wine vinegar, garlic, and spices topped with chimichurri sauce (Gf) (Df)

Tacos & Fajitas

Includes: flour tortillas (corn tortillas available for gf), salsa, sour cream, cheese, rice, black beans

- Fajitas: choice of grilled chicken, grilled beef flank steak, and grilled veggies
- Tacos: Choice of chicken tinga, ground beef, vegetarian sweet potato and black bean, (shrimp available à la carte)

Peruvian Chicken Thighs with Green Chili Sauce

Marinated and grilled, served with a jalapeno, cilantro, lime, garlic, and sour cream sauce (Gf). Served with black beans and basmati rice (Gf), cornbread, and yeast rolls

Enhance Your Meal

- Mexican Caesar Salad with Cilantro Pepita Dressing (Gf)
- Mexican Corn Salad (Gf)
- Mexican Fruit Salad (Gf)
- Chips & Salsas: salsa fresca, pineapple mango, salsa verde, black bean, served with tortilla chips (Gf)



Argentinian Chimichurri Flank Steak: Hans Rosemond Photography



Bang Bang Salmon: Hans Rosemond Photography

Eastern Eats

Grilled Lemongrass Chicken with Nuoc Cham Sauce

Boneless, skinless grilled chicken thighs, marinated in lemongrass, garlic, lime, fish sauce, tamari, and sugar. Served with nuoc cham sauce (lime, fish sauce, sugar) rice, and mixed green salad (Gf) (Df)

Korean BBQ Chicken

Boneless chicken thighs with Korean bbq sauce, rice, red slaw (Gf) (Df)

Beef Teriyaki with Orange Sauce

Beef flank steak, stir fried with orange sesame sauce with broccoli, mushrooms, green onions, and mandarin oranges, served with rice and mixed green salad (Gf) (Df)

Indian Butter Chicken

Diced boneless breast of chicken simmered in a creamy yogurt and coconut tomato sauce with cilantro (Gf), served with rice, naan, and mixed green salad

Bang Bang Salmon

Verlasso salmon filet, sweet & spicy bang bang sauce with chives and lemon, served with rice and mixed green salad (Gf) (Df)

Grilled Mahi with Mango

Mahi grilled and topped with sweet & spicy mango, ginger, and orange glaze, served with rice and mixed green salad (Gf)

Global Favorites

Mangia Magic

Chicken Florentine

Boneless crispy breaded chicken thighs with a sun-dried tomato, spinach, and garlic Parmesan cream sauce

Chicken Marsala

Boneless breast of chicken with our savory wild mushroom marsala wine thyme sauce

Garlic Butter Shrimp

Garlic butter, roasted cherry tomatoes, and citrus balsamic glaze (Gf)

Penne Romano Penne Pasta

Penne pasta with boneless chicken breast, garlic, peas, sundried tomato, and romano cheese cream sauce

Chicken Genovese Penne Pasta

Chicken Genovese penne pasta with artichokes, roasted red peppers, spinach in a cream sauce

Penne Beef

Penne beef with creamy tomato harissa and spinach sauce, served with mixed green salad

Polenta Bolognese

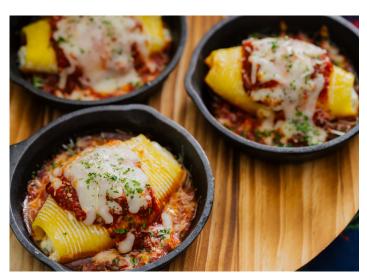
Polenta bolognese with ground beef, Asiago cheese, basil, served with mixed green salad (Gf)

Cheese Stuffed Shells with Bolognese

Ricotta, mozzarella, pasta shells, topped with house beef bolognese, Parmesan cheese, and basil. Served with Caesar salad, focaccia, mini cheesecake bites



Garlic Butter Shrimp: Hans Rosemond Photography



Cheese Stuffed Shells with Bolognese: Hans Rosemond Photography



Descerts

Calees

8" Cake 12-16 slices

9" Cake 24-32 slices

Lemon Mousse Cake

(8") Almond dacquoise, lemon Bavarian cream, lemon-soaked sponge cake

Wicked Chocolate Cake

(9") A chocolate lover's dream; chocolate cake with chocolate mousse and chocolate ganache

Carrot Cake with Pineapple & Coconut

(9") Spiced carrot cake with coconut, crushed pineapple, layered and iced with house cream cheese buttercream

Liz Lemon

Named for our favorite sassy character from 30 Rock; white cake with lemon mousse filling, lemon buttercream icing, yellow tinted white chocolate mirror glaze

Chocolate Hazelnut Crunch Cake

Chocolate cake layered with hazelnut buttercream, iced in chocolate buttercream, garnished with hazelnut crunch

Black Forest Cake

(9") A gem of The Black Forest; chocolate cake filled with chocolate mousse, whipped cream, and poached cherries, iced with chocolate ganache and accented with meringue mushrooms and marbled chocolate shards



Lemon Mousse Cake: Hans Rosemond Photoraphy

Cheesecake

(9") Vanilla bean, chocolate, seasonal

Birthday Cake

Yellow, chocolate, white with buttercream icing

Sheet Cakes

Full Sheet Cake: Serves 80-90 people

Half Sheet Cake: Serves 40-50 people

Cupcakes

Classic cupcakes: white, yellow, chocolate

Signature cupcakes: red velvet, Black Forest, blackberry lemon

Seasonal Sweets

Apple Cream Cheese Bars

Butter crust, Granny Smith apples, cream cheese, cinnamon

Chai Cupcakes

White cake with chai tea and vanilla chai buttercream

Carrot Cake with Pineapple & Coconut

(9") Spiced carrot cake with coconut, crushed pineapple layered and iced with house cream cheese buttercream

Pumpkin Bars

Baked pumpkin spice cake topped with cream cheese icing

Snickerdoodle Cookies

Cinnamon butter sugar cookie

Oatmeal White Chocolate Cranberry Cookies

Chewy oatmeal, sun-dried cranberries, white chocolate chips

Descerts

Cookies, Brownies, & Bars

Brownies

- Brown Butter Hazelnut Brownies
- Chocolate Raspberry Swirl Brownies
- White Chocolate & Triple Chocolate Brownies

Cookies

- Anthony's Chocolate Chip
- **→** Peanut Butter
- ◆ Oatmeal
- ♣ Double Chocolate
- M&M W
- → Sugar
- ♣ Fudgey Chocolate Cake Cookies
- ♣ Snickerdoodle
- → Oatmeal Cranberry White Chocolate Chip

Bars

- ♣ Apple Pie Bars
- **₩** Key Lime Coconut Bars
- → Dream Bars (Contains almonds)
- → Peanut Butter Crumble Bars
- Lemon Bars

Vegan & Gluton Free Sweets

- Raspberry Swirl Brownie
- → Chocolate Almond Coins
- Chocolate Chai Cupcakes
- Rice Crispy Treats
- Brown Butter Hazelnut Brownies



Mini Pecan Tarts: Revolution Studio Photoraphy



French Macarons: Revolution Studio Photography

Pick up Sweets

- Atlantic Beach Pie Bites
- → Salted Caramel Shortbread Bites
- Chocolate Truffles
- French Macarons (Gf) (Contains nuts)
- Mini Pecan Tarts
- ★ Chocolate Truffles
- White Chocolate Brownie Bites
- Petite Cupcakes Blackberry Lemon, Red Velvet
- Mini Eclairs Coffee, Banana Pudding, Lemon Raspberry, Classic
- Mini Cream Puffs
- Raspberry Coconut Bites
- Mini Fresh Fruit Tart
- Mini Lemon Chamomile Curd Tart
- Pastel de Nata Salted Caramel and Mixed Berries (Portuguese Pastry Tart with Custard Cream)

Specialty Dessert

Ella's Popcorn Bar

Ella's Popcorn Bar includes 3 flavor options total: 1 premium and 2 signature or savory flavors