



Special Events

M E N U





Photo: Fancy This Photography



Photo: Olivia Rae-James Photography



Weddings, Bridal Events, Corporate
Receptions, Appreciation Events,
Sit-Down Dinners, Mitzvahs,
Fundraisers, Cooking Parties,
Theme Parties and More.

These menus will include dedicated staff to serve on site, create exceptional presentation and guarantee guest experience. Your catering consultant can plan the perfect menu appropriate for your guest count, location, and style, with comprehensive all-inclusive pricing.

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Rated on
WEDDINGWIRE



Photo: Riley MacLean



SPECIAL EVENTS MENU

Passed Hors D'oeuvres

Our signature collection of butlered bites. We suggest 3-5 passed Hors D'oeuvres. Some items may be better suited for certain venues that have cooking restrictions.

- ✦ Corn Cake with Duck Confit
- ✦ Beef Short Rib Crostini with Blue Cheese & Chive
- ✦ Mini Chicken Bahn Mi with Apple Slaw
- ✦ Membrillo Glazed Pork Belly with BBQ Marconas
- ✦ Beef Filet Bite with Red Onion Jam Blue Cheese
- ✦ Avocado Toast Bites
- ✦ Fried Green Tomato "BLT"
- ✦ Prosciutto Wrapped Grissini with Boursin
- ✦ Carolina Crab Cakes
- ✦ Shaved Beef Carpaccio Crostini
- ✦ Mini Roasted Pork Bao
- ✦ Sweet and Spicy Pork Belly
- ✦ Kentucky Bourbon Steak Bites
- ✦ Pork Puppy
- ✦ Sesame Chicken Won Ton
- ✦ Lobster BLT Bites
- ✦ Potato Pancakes with Smoked Salmon
- ✦ Seafood Box
- ✦ Spicy Shrimp Poptail
- ✦ Manchego Crisp with Membrillo & Rosemary
- ✦ Wonton Tuna Crisps
- ✦ Pickled Oysters with English Cucumber Capellini
- ✦ Cornbread Crostini
- ✦ Figs Stuffed with Gorgonzola and Walnuts
- ✦ Micro Herb Salad with Beets, Chevre, Apple
- ✦ Vegetable Ceviche (*gf, vegan*)
- ✦ Apple Hoop Cheddar Pie Bites
- ✦ Julia Child's Cheese Tartlets
- ✦ Patatas Bravas
- ✦ Fried Greek Potato Bite with Herb Aioli and Feta
- ✦ Dates with Marcona Almonds and Chevre
- ✦ Sushi Rice Balls with Japanese Seasonings
- ✦ Pani Puri Potato Masala
- ✦ Brie and Rosemary Tarts with Grape Salsa



Seafood Box

Specialty Passed Hors D'oeuvres

Roast Beef Gougeres with Horseradish Cream

Petite, house made Gruyere gougeres filled with roast beef and horseradish cream.

Cover Photo: Chris Nieto Photography

SPECIAL EVENTS MENU

Grazing Stations

Show stopping displays! Grazing stations are suitable for events of 100 or more guests. We suggest selecting 1 grazing station per event.

- ✦ Southern Crostini Station
- ✦ Raw Bar and Shrimp Cocktail
- ✦ Charcuterie Display
- ✦ Fresh Fruit & Gourmet Cheese Display
- ✦ Trio of Hummus, Crudités and Crackers
- ✦ Farmers Market Crudités, Berries and Dips
- ✦ International Cheese Display
- ✦ Signature Cheese Tortas & Antipasta Display



Photo: Heba Salama Photography

French Grazing Table

Specialty Grazing Stations

Mozzarella Bar

Burrata, Fresh Mozzarella, Smoked Mozzarella, Ovalini, Ciliegine, Seasonal tomato slices, Prosciutto, Melon, Arugula and Romaine lettuce, Bread and Italian Cracker display. Olive oil, Balsamic vinegar, Balsamic Vinaigrette, and Pesto.

Mediterranean Grazing Table

Olives, grilled artichokes, baba ghanouj, fried chick peas, black bean, roasted carrot and classic hummus, crudités, crackers, pita, flatbreads, Spinach phyllo bites, roasted red pepper and cheese spirals, stuffed grape leaves with Tztakizi grapes, dried figs, dates, strawberries with Greek yogurt and honey dip.

Tuscan Grazing Table

Antipasta meats and cheeses, Basil cheese Torta, Prosciutto wrapped Grissini with Boursin, Olive tapenade, Caponata, Tomato Basil Brushetta, Marinated and grilled artichokes, marinated vegetables, Italian breads, grapes, berries, dried figs, dried apricots.

Avocado Bar

Avocado quarters and Guacamole Crispy fried onions, Jicama Spears, Mango Slices, Bacon Bits, Jalapeno, Lemon & Lime wedges, Artisan salts, Tajin, Pico de Gallo, Tortilla Chips.

French Grazing Table

French cheeses, breads, crackers, fresh fruits, baguette bread slices, pecan and gruyere gougeres, Pates, Duck Rillettes, crudités, pistachio dip with endive, olives, cornichons, Roasted and spiced nuts, dark chocolate, quince, fig jam, honey, herbs, and edible flowers for decor.

American Grazing Table

Domestic and imported cheeses, crackers, bread sticks, fresh seasonal and dried fruits and berries with strawberry dip, hummus with crudités, hot corn dip, tortilla chips, farmers market pickles, pimento cheese spread, Marcona fried almonds and our signature candied walnuts.

SPECIAL EVENTS MENU

Action Stations

Staff attended stations with creative offerings for a crowd.

- ✦ Mashed Spuds Station (gf)
- ✦ Indian Curry Station
- ✦ Artisanal Grilled Cheese and Soup Station
- ✦ Noodle Bar
- ✦ Mac N Cheese Station
- ✦ Grits Bar
- ✦ Pasta Station
- ✦ Jamon Station
- ✦ Street Tacos Station
- ✦ Polenta Bar
- ✦ Sushi Station
- ✦ Southern Biscuit Bar
- ✦ Dim Sum



Poke Bowl Station

Specialty Action Stations

Carving Stations

Served with sauces, rolls or biscuits.

Select from:

- ✦ **Tenderloin of Beef**
- ✦ **Tomahawk Steak**
- ✦ **Airline Turkey Breast**
- ✦ **Deep Fried Turkey Breast**
- ✦ **Roasted Pork Loin**
- ✦ **Prime Rib**

✦ **Beef Brisket**

Poke Bowl Station

Select from 3 signature recipes:

- ✦ **Mango Avocado with Coconut rice, edamame, Ponzu, crushed Macadamia nuts, & toasted coconut.** (gf, vegan)
- ✦ **Salmon with Coconut rice, Macadamia nuts, diced mango & ponzu sauce, Korean chili flakes.**
- ✦ **Ahi Tuna with, spicy mayonnaise, sushi rice or salad greens, toasted sesame seeds, & green onion.**

SPECIAL EVENTS MENU

Tabled Hors D'oeuvres

Our signature collection of displayed Hors D'oeuvres. These are suitable appetizers for a cocktail hour (1-2 items), or for a full heavy Hors D'oeuvres buffet (5-7 items).

- ✦ Chicken Satay with Spicy Peanut Sauce
- ✦ Chicken Za'atar, Labneh, and Grape Leaves
- ✦ Chicken Skewers with Maple Bourbon Sauce
- ✦ Roasted Chicken on Herb & Onion Biscuit
- ✦ Mini Beef Kabob
- ✦ BBQ Short Rib Sliders
- ✦ Mini Burger Bar
- ✦ Tenderloin of Beef with Crispy Fried Onions
- ✦ Captain Crunch Chicken
- ✦ Sweet Potato Biscuit with BBQ Pork
- ✦ Beet Salad on a Stick
- ✦ Carolina Spicy Chicken Roll
- ✦ Sweet Potato & Sage Mini Frittata
- ✦ Deviled Egg Bar
- ✦ Salmon Satay with Blood Orange Ponzu
- ✦ Spicy Pork Lettuce Wraps
- ✦ Korean Meatballs
- ✦ Spicy Shrimp with Noodles
- ✦ Tortellini & Mozzarella Kabobs
- ✦ Shrimp with Garlic-Parsley Mojo
- ✦ Scallop and Mango Ceviche
- ✦ Penne Romano
- ✦ Shrimp & Grits
- ✦ Shrimp Rumaki
- ✦ Scallop Rumaki
- ✦ Carolina Pasta
- ✦ Tortellini with Basil Cream & Sundried Tomatoes
- ✦ Penne and Smoked Tomato Cream
- ✦ Risotto Tomato Parmesan
- ✦ Corn Risotto
- ✦ Barolo Wine Risotto with Duck Confit and Chives
- ✦ Cosmopolitan Salad

Specialty Tabled Hors D'oeuvres

Roast Beef Gougeres with Horseradish Cream

Petite, house made Gruyere gougeres filled with roast beef and horseradish cream.

Churrasco and Patatas Bravas Bites

Beef tenderloin marinated with parsley, garlic and sherry drizzled with chimichurri sauce, pickled onions and jalapeno cream served with authentic Spanish tapas style fried potato wedge with smoky aioli. (gf)

SPECIAL EVENTS MENU

Salad Course

Colorful and full of delicious texture, salads make a lovely presence on your plate or buffet.

- ✦ Mixed Greens with Cranberries, Pears, Chevre
- ✦ Beet, Chevre and Pinenuts with Honey Vinaigrette
- ✦ Baby Spinach, Artichoke & Roasted Red Pepper Salad
- ✦ Caesar Salad with Parmesan Tuile
- ✦ Bibb and Butternut Salad with Blue Cheese & Pecans
- ✦ Romaine Salad with Smoked Tomato Vinaigrette
- ✦ Poached Poire with Shaved Walnuts, Roquefort
- ✦ Rocket Salad with Fig Vinaigrette
- ✦ Arugula, Satsuma, Pecans & Cane Syrup Vinaigrette
- ✦ Southern Market Salad



Photo: Morgan Cadell

Main Course: Buffet Selections

Popular Entrees to set on the buffet. Consider 2 or 3 selections to create an ample buffet and satisfy a variety of tastes.

Beef Selections

- ✦ Beef Filet with Blue Cheese, Figs and Balsamic
- ✦ Tenderloin Medallions with Fried Green Tomato
- ✦ Bistro Steak with Cherry Tomato Relish
- ✦ Beef Tenderloin Roasted with Red Wine Demi
- ✦ Beef Short Rib Braised with Red Wine Sauce
- ✦ Beef Medallions Wild Mushrooms Horseradish Cream
- ✦ Coffee Braised Beef Short Ribs
- ✦ Flank Steak Chophouse Style
- ✦ Butcher's Steak with Caesar Sauce
- ✦ Grilled Rosemary Flank Steak with Fig Salsa
- ✦ Beef Short Ribs with Sorghum Glaze
- ✦ Porter Marinated Beef with Wild Mushroom Sauce
- ✦ Grilled Flank Steak with Chimichurri Sauce
- ✦ Beef Pepperonata
- ✦ Bistec con Tomatillo Sofrito

Poultry Selections

SPECIAL EVENTS MENU

- ✦ Frenched Roasted Garlic and Herb Chicken
- ✦ Boursin Chicken with Roasted Balsamic Tomatoes
- ✦ Grilled Chicken with Lemon Basil Sauce
- ✦ Chicken Stuffed with Bacon and Gruyere
- ✦ Maple Thyme Roasted Chicken
- ✦ Chicken Stuffed with Spinach and Feta
- ✦ Roasted Chicken with Gorgonzola and Pears
- ✦ Chicken Stuffed with Gruyere, Spinach and Peppers
- ✦ Chicken with Parmesan Crust and Sage Sauce
- ✦ Chicken Marsala
- ✦ Roasted Chicken with Brie and Cherries

- ✦ Salmon Glazed with Raspberry and Tamarind
- ✦ Halibut with Saffron Corn Broth
- ✦ Mahi Mahi with Basil Butter

Pork Selections

- ✦ BBQ Pork Osso Buco
- ✦ Jack Daniels Pork Tenderloin with Cherry Compote

Vegetarian and Vegan Selection

- ✦ Vegetable Paella
- ✦ Polenta Lasagna Vegetarian

Seafood Selections

- ✦ Salmon with Lemon Caper Sauce



Photo: Morgan Cadell

SPECIAL EVENTS MENU

Main Course: Plated Selections

Elevated plate presentations for a formal luncheon or evening meal.

Beef Selections

- ✦ Pinot Braised Short Ribs
- ✦ Coffee Braised Beef Short Ribs
- ✦ Korean Beef Short Ribs

Poultry Selections

- ✦ Roasted Duck with Sweet Asian Glaze
- ✦ Roasted Chicken with Honey Chevre and Figs
- ✦ Roasted Chicken with Brie and Cherries
- ✦ Roasted Chicken with Chevre, Rosemary & Mushrooms
- ✦ Roasted Chicken with Vanilla Bourbon Pecan Demi
- ✦ Frenched Lemon Basil Chicken Breast
- ✦ Roasted Chicken with Maple Thyme Reduction

Seafood Selections

- ✦ Miso-Ginger Marinated Grilled Salmon
- ✦ Halibut with Saffron Corn Broth
- ✦ Salmon Glazed with Raspberry and Tamarind
- ✦ Cod with Tomato Sauce and Garbanzos
- ✦ Salmon with Basil Butter and Sun Dried Tomato
- ✦ Salmon Honey Ginger (gf)
- ✦ Salmon with Sweet Tea Glaze

Specialty Beef Selection

Filet Mignon Selections

Tenderloin of beef hand cut filets.

Presentations include:

- ✦ **Crab Bernaise Sauce**
- ✦ **Blackberry Gastrique**
- ✦ **Lump crabmeat and Hollandaise**
- ✦ **Coffee Cocoa Rub and Stout Sauce**
- ✦ **Caramelized Onions and Horseradish**
- ✦ **Wild Mushrooms, Tomato and Wine**

Vegetarian and Vegan Selection

- ✦ Stuffed Peppers with Indian Spices (veg)
- ✦ Vegetable Napoleon
- ✦ Portobello Wellington (vegan)
- ✦ Chana Masala



Halibut with Saffron Corn Broth

SPECIAL EVENTS MENU

Savory Sides

Some side dishes are more appropriate for a buffet and others will enhance an elegant plated presentation. Side dishes may change seasonally.

- ✦ Boursin Stuffed Potato with Bacon
- ✦ Fingerling Potatoes with Lemon and Parsley
- ✦ Horseradish Mashed Potatoes
- ✦ Sweet Potato's with Praline topping
- ✦ Carolina Gold Rice Risotto
- ✦ Polenta Manchego Cakes
- ✦ Risotto Parmesan Cakes
- ✦ Coconut Rice
- ✦ Corn Risotto
- ✦ Petite Mac N Cheese
- ✦ Roasted Carrots with Pistachios and Apricots
- ✦ Charred Carrots with Goat Cheese and Crispy Garlic
- ✦ Brussel Sprouts with Bacon and Cranberry
- ✦ Maple Roasted Brussels Sprouts
- ✦ Asparagus Roasted with Lemon
- ✦ Green Beans with Everything Topping
- ✦ Haricot Vert and Cherry Tomato Saute
- ✦ Braised Cucumbers with Fresh Dill
- ✦ Succotash Saute
- ✦ Rainbow Swiss Chard Saute
- ✦ Julienne Vegetables

BBQ Selections

Signature barbecue recipes that are sure to be a hit at family gatherings and company picnics.

- ✦ Pork Ribs Country Style with Root Beer BBQ Sauce
- ✦ Pork BBQ
- ✦ BBQ Chicken
- ✦ House Smoked Brisket
- ✦ Southern Fried Chicken
- ✦ Cheerwine Chicken Wings
- ✦ Old Bay Chicken
- ✦ Grilled Hamburgers
- ✦ Hot Dogs & All The Fixin's
- ✦ Grilled Salmon with Blueberry BBQ Sauce
- ✦ Hushpuppies
- ✦ Creamy Coleslaw
- ✦ Baked Beans
- ✦ Old Fashioned Potato Salad
- ✦ Macaroni and Cheese Salad
- ✦ Fresh Fruit Salad
- ✦ Mexican Corn Salad
- ✦ Corn Pudding
- ✦ Collards
- ✦ Salt Potatoes

Specialty BBQ Selection

BBQ Station

The ultimate in BBQ-ology!
Chipotle Slaw, Carolina Slaw and mini yeast rolls included.

House smoked pulled turkey, pulled pork and boneless beef short ribs. Homemade sauce bar includes: Honey BBQ, Eastern NC Vinegar Sauce, South Carolina Mustard BBQ Sauce, Spicy Goguchang BBQ sauce and Blueberry BBQ sauce.