

Sample Menus

Call us to discuss your custom menu: 704-377-7976

Tropical Spice Menu

Passed hors d'oeuvres

Conch fritters with a cilantro tarter sauce

Sliders with chipotle mayonnaise, sharp white cheddar, red onions, and homemade pickles on a bun

Stationary Buffet Menu

Grateful Growers braised BBQ pork served with sweet corn-cheddar pudding

Coconut shrimp with tropical fruit salsa Grilled chicken skewers with a guava barbecue sauce and jicama slaw

Island jasmine rice and blackbean salad with roasted vegetables

Fresh fried flour and corn tortillas with a goat cheese queso, guacomole, and fire roasted tomato salsa

Empanadas with Swiss chard and mushrooms

Coconut cupcakes, key lime pie, and white chocolate dipped strawberries

Signature Drinks

Strawberry mojito with muddled fresh mint, Bacardi rum, fresh squeezed lime juice, and cane sugar served over crushed ice

Stoli lemonade spritzer with lemon thyme syrup

Southern Menu

Passed

Angel biscuits with ham, pimento cheese, and chow chow

Cucumber rolls with crab red pepper salad

Vidalia onion, artichoke, and arugula gougeres

Stationary Buffet:

Filet of beef with a mustard creme and assorted rolls

BBQ Shrimp served over gruyere cheese grits

Chicken, mushroom, spinach, and red onion crepes topped with a smoked tomato coulis and chive cream

Cheese platter with St. Andre, aged cheddar, and Manchego. Served with pickled vegetables and assorted crackers

Spinach salad with heirloom tomatoes, blue cheese, fresh apples, and a sherry bacon vinaigrette

Mini banana and brown sugar creme brulees topped with homemade vanilla wafers and cinnamon whipped cream

Spanish Tapas Menu

Vieiras al Ajillo- chef attended action station

Sizzling garlic cognac scallops sauteed to order with an orange hazelnut mojo. Served with avocado salsa

Phyllo rellenos with gruyere cheese, peppers, chorizo and golden raisins served with a sherry honey dipping sauce

Filet of beef pinchos with Cabrales blue cheese fondue

Pollo con olivos - pan roasted chicken with olives and peppers served over Spanish rice with a rioja reduction

Vegetable plate with grilled asparagus with romesco sauce, grilled portabellos, roasted peppers, and marinated hearts of palm

Ensalada Espanola - Frisee and mesclun greens, pine nuts, orange supremes, manchego, and grilled leeks tossed in a Xerez vinaigrette

Baba au rhum bread pudding sprinkled with toasted Marcona almond brittle and salted dulce de leche whipped creme

100 Mile Plated Dinner Menu

Mixed local lettuces and heirloom tomatoes with Poplar Ridge Farms roasted beets and frizzled leeks tossed with Goat Lady Dairy goat cheese, and a sherry bacon vinaigrette

Napolean of layered fried local green tomatoes, dungeness crab cake, and Chapel Hill creamery mozzarella topped with New Town Farms arugula tossed in a toasted cumin vinaigrette

Latin spiced grilled Grateful Growers pork chop served over a butterbean and silver queen corn succotash with a smokey molasses pepper glaze

NC mountain apple galette with homemade cream cheese and spiced pecan ice cream

New American Plated Dinner Menu

Chilled cucumber gazpacho with grilled French baquette spread with Boursin cheese

Romaine and arugula salad with grilled grapes, Great Hill blue cheese, toasted pistachios, and a lemon herb vinaigrette

Seared sesame crusted yellowfin tuna wrapped with sauteed leeks in a soy buerre blanc

Chocolate layer cake drizzled with strawberry coulis and vanilla bean creme anglaise

Global vegetarian

Heavy hors d'oeuvres menu

Mascarpone cheese torta layered with homemade hot pepper jelly. Topped with a spiced nut crust. Served with pickled vegetables, dried fruit, fresh grapes and strawberries, caramelized onion compote and assorted crackers

Chickpea and vegetable fritters with a tamarind dipping sauce and mint cilantro chutney

Coconut scented warm lentil dip with grilled garlic naan Fresh spring roll with Thai curry blanched jicama, carrot, red pepper, Lemongrass tofu, and snow peas. Served with an apricot ginger dipping sauce

Caramelized pear salad with mizuna greens, ricotta salada, and spiced walnuts tossed in a champagne maple vinaigrette

Roasted vegetable roulade with fresh mozzarella cheese, eggplant, zucchini, and artichokes. Drizzled with a smoked tomato coulis

Italian menu

Passed Beef

Crostini with melted leeks, truffle aioli and roasted red peppers Seared yellowfin tuna with roasted capers, lemon fennel confit and rosemary crackers

Prosciutto wrapped sea scallops with basil coulis

Action station and short plate buffet

Chef attended action salad station with arugula and local strawberry salad with toasted pine nuts, balsamic vinaigrette and Pecorino Romano

or classic Caesar salad

Chef attended ravioli action station with choice of spinach ravioli or shrimp ravioli with choice of caramelized onions, grilled radicchio, roasted asparagus, artichokes, and parmigiano reggiano.

Pan seared chicken breast with Marsala cream, cremini mushrooms, and fresh mozzarella over whipped polenta

Biscotti crusted vanilla mascarpone cheese cake with fresh peaches in a vin santo sauce