



Limited
Banquet Menu
2020



A la Carte Selections

<p>Coffee, Decaffeinated Coffee \$45.00 per Gallon</p> <p>Assorted Soft Drinks \$3.25 each</p> <p>Bottled Water \$3.00 each</p> <p>Whole & Skim Milk (Individual Cartons) \$2.50 each</p> <p>Selection of Hot Teas \$4.00 per Bag</p> <p>Fruit Juices – Orange, Apple OR Cranberry (Select One) \$25.00 pitcher</p> <p>Tea, Lemonade, Fruit Punch OR Warm Apple Cider (Select One) \$34.00 per Gallon</p> <p>Sparkling Grape Juice \$18.00 per Bottle</p>	<p>Assortment of Individually Wrapped Muffins, Danish & Bagels \$29.00 per dozen</p> <p>Bagged Popcorn - Caramel, Cheese OR Butter (Select One) \$22.00 per pound</p> <p>Selection of Individual Fruit Yogurts \$2.50 each</p> <p>Granola Bars, Energy Bars, Cracker Packages OR Candy Bars (Select One) \$2.50 each</p> <p>Assortment of Ice Cream Bars \$4.50 each</p> <p>Individually Wrapped Brownies & Blondies \$26.00 per Dozen</p> <p>Assorted Dessert Bars \$34.00 per Dozen</p> <p>Assorted Individual Kellogg's Cereal \$3.00 Each</p>	<p>Individually Wrapped Chocolate Chip, Oatmeal Raisin, Sugar & Peanut Butter Cookies \$26.00 per dozen</p> <p>Individually Wrapped House-made Assorted Breakfast Breads \$28.50 per dozen</p> <p>Bagged Cocktail Pretzels, Mixed Nuts OR Trail Mix (Select One) \$22.00 per Pound</p> <p>Whole Fruit Basket \$20.00 Each (10 pieces)</p>
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21% taxable service charge and current sales tax are applied to all food and beverage prices



Breakfast Buffets

Minimum attendance of 15 guests

Early Bird

Freshly Squeezed Orange Juice
Chilled Cranberry & Apple Juices

Assortment of Individually Wrapped Muffins, Danish,
Breakfast Breads & Bagels
Butter, Local Preserves & Apple Butter, Whipped Cream
Cheese & Honey

Freshly Brewed Regular and Decaffeinated Coffee
Assorted Twining's Teas

\$17.00 per person

One Chef Attendant per 25 guests Required

\$25.00 each

Grandover Signature Buffet

Freshly Squeezed Orange Juice
Chilled Cranberry & Apple Juices

Assortment of Individually Wrapped Muffins, Danish,
Breakfast Breads & Bagels
Butter, Local Preserves & Apple Butter, Whipped Cream
Cheese & Honey

Assortment of Whole Fruit

Scrambled Eggs

Buttermilk Pancakes OR French Toast
with Maple Syrup

Applewood Smoked Bacon

Country Sausage Links OR Chicken Apple Sausage

Home Fries OR Hashbrown Casserole

Stone Ground Grits – Plain OR with Cheddar Cheese

Freshly Brewed Regular & Decaffeinated Coffee Assorted
Twining's Teas

\$29.50 per person

Two Chef Attendants per 25 guests Required

\$25.00 each

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Plated Breakfast

All Plated Breakfast served with Muffins, Fruit Garnish, Coffee & Tea

<p><u>Steak & Eggs</u> NY Strip with Fried Egg, Home Fries, Tomato Confit, Wilted Spinach Red Eye Gravy Reduction \$24.50 per person ***GF</p>	<p><u>Scrambled Eggs with Crème Fraiche & Chives</u> Roasted Tomato Apple Wood Smoked Bacon Home Fries \$17.50 per person ***GF</p>	<p><u>NC Eggs Benedict</u> Poached Eggs Green Tomato & Country Ham on an English Muffin with Texas Pete Hollandaise Home Fries Fresh Fruit \$18.50 per person</p>
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Brunch Buffet

Minimum attendance of 30 guests

Two Chef Attendants per 25 guests at \$25.00 each Required

Freshly Squeezed Orange Juice, Chilled Cranberry & Apple Juices
Individually Wrapped Muffins & Danish
Butter, Local Preserves & Apple Butter, Whipped Cream Cheese & Honey
Whole Seasonal Fruit

Salad Station

Grilled Shrimp & Calamari Salad
Sweet Peppers, Arugula & Picked Red Onion Vinaigrette

Kale Caesar Salad
Tuscan Kale, Brioche Croutons, Shaved Asiago, Heirloom Tomatoes, Creamy Dressing

Tomato & Brie Turnovers

Carving Station

Chili-Espresso Rubbed NY Strip OR Sweet Tea Brined Turkey Breast
served with Basil Bearnaise Sauce & Sweet Rolls

Breakfast & Omelet Station

Fresh Omelets Made to Order
Applewood Smoked Bacon
Country Sausage OR Chicken Apple Sausage
Home Fries OR Hashbrown Casserole

Plated Dessert Selection
Coffee and Tea Service

\$49.50 per person

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Morning & Afternoon Breaks

Grab 'n' Go

Orange, Cranberry & Apple Juices
Individually Wrapped Assorted Muffins & Bagels
Butter, Local Preserves & Apple Butter
Whipped Cream Cheese and Honey
Soft Drinks & Bottled Water
Coffee & Tea Service
\$12.50 per person

Milk & Cookies

Individually Wrapped Chocolate Chip Cookies,
Sugar Cookies, Brownies & Blondies
Skim & Whole Milk
Soft Drinks & Bottled Water
Coffee & Tea Service
\$16.00 per person

One Chef Attendant per 25 guests Required
\$25.00 each



Lunch Buffets

Minimum attendance of 20 guests

Lunch Buffets Require Two Chef Attendants per 25 guests at \$25.00 each

NY Deli Buffet

Beef & Barley Soup

Tortellini Salad

Salami, Tomatoes, Greek Olives,

Banana Peppers, Red Onion

Italian Dressing & Shredded Parmesan Cheese

“All Kale Caesar” Salad

Tuscan Kale, Fresh Garlic Croutons, Asiago Cheese,

& Capers with Creamy Caesar Dressing

Boarhead’s Meats

Sliced Roasted Turkey Breast, Smoked Ham, Salami, Mortadella,

Spicy Capocollo & Tuna Salad

Cheeses & Condiments

Sharp Cheddar, Swiss, Provolone Cheeses

Crisp Lettuce, Shaved Red Onions,

Sliced Steakhouse Tomatoes, Cornichons,

Pickled Vegetables and Assorted Olives

Mayonnaise, Horseradish Aioli & Stone Ground Mustard

Artisan Loaves & Deli Breads

Assorted Cannoli & New York Style Mini Cheesecakes

Coffee & Tea Service

\$26.75 per person

The 19th Hole - After Golf Luncheon

BLT Salad Bar

Farmer’s Greens, Cucumbers, Tomato, Bacon, Roasted Corn, Boiled Egg,

Cheddar Cheese, Bleu Cheese, Garlic Croutons

Herb Buttermilk Dressing & Grandover House Vinaigrette

Summer Time Pasta Salad

Tomatoes, Roasted Sweet Peppers, Corn,

Spinach & Parmesan with

Italian Vinaigrette

Grilled All Beef Hot Dogs & Angus Beef Burgers

Sweet Tea Brined Grilled Chicken Breast

Mustard, Relish, Mayo, Ketchup, Sauerkraut & Chili Sharp Cheddar,

Swiss & Provolone Cheeses

Crisp Lettuce & Shaved Red Onions

Sliced Steakhouse Tomatoes, Pickle Spears

White, Wheat & Brioche Buns

Apple & Cinnamon Smoked Baked Beans

Rustic Steak Fries

Salted Caramel Banana Pudding

Individually Wrapped Lemon Squares

House-made Lemonade & Iced-Tea

\$28.50 per person

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Lunch Buffets

Minimum attendance of 20 guests

Lunch Buffets Require Two Chef Attendants per 25 guests at \$25.00 each

NC Local Fare

Garden Greens

Tomato, Cucumber, Shaved Radish & Sweet Peppers
Tupelo Honey Vinaigrette

Traditional Southern Cucumber Salad

Cucumber, Tomato & Onion Salad over Mixed Greens
Dill Dressing

Classic Eastern Carolina Style Coleslaw

Smoked Pulled Pork

served with Sweet Hawaiian Rolls

Southern Fried Chicken

served with Texas Pete & Boar & Castle Sauce

Baked Macaroni & Cheese

with Aged Extra Cheddar & Fontina Cheeses

Corn & Black-Eyed Pea Succotash

with Peppers, Onions & Cucumbers

Hot Vinegar Dressing

Buttermilk Biscuits with Honey Butter

Southern Pecan Pie Tartlets

Strawberry Short Cake

with Freshly Whipped Cream

Fresh Strawberries and a Strawberry Simple Syrup

Coffee and Tea Service

\$29.50 per person

Wrap it UP

Roasted Tomato Bisque

A Simple Salad

Field Greens, Strawberries, Candied Pecans, Goat Cheese,
Red Onion & Craisins with a Poppy Seed Vinaigrette

Ancient Grain & Kale Salad

Farro, Quinoa, Chickpeas, Roasted Corn, Red Grapes, Parsley,
Tuscan Kale, Feta, Pickled Red Cabbage,
served with a Raspberry Vinaigrette

Buffalo Chicken Wrap

Fried Chicken Tenders tossed in Buffalo Sauce

with Bleu Cheese, Romaine Lettuce, Tomato, Shaved Celery Wrapped in a Roasted
Red Pepper Tortilla

Shrimp Caesar Wrap

Old Bay Roasted Rock Shrimp Tossed in Caesar Salad Dressing
with Romaine Leaves, Sliced Tomato, Green Onions,
in a Flour Tortilla

Turkey Club Wrap

Sliced Turkey, Bacon, Iceberg Lettuce, Sliced Tomato,
Avocado, Mayo & Mustard in Spinach Tortilla

Kettle Chips

Assorted Cookies & Cupcakes

Coffee and Tea Service

\$27.50 per person

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Small Group Buffet Lunches

Available for Groups with Less Than 20 Guests

Lunch Buffets Require One Chef Attendant per 25 guests at \$25.00 each

Poached Salmon Luncheon

Slow Poached Salmon
poached in White Wine Court Bouillon
Fennel & Shaved Celery Salad
Cucumber/Lemon Yogurt Sauce

Toasted Quinoa, Tabbouleh Cucumbers,
Red Onions, Tomatoes, Herbs & Spices

Beet & Grapefruit Salad
Goat Cheese, Walnuts, Grapefruit Supremes,
Apple Cider Vinaigrette over Field Greens

Carolina Farm Vegetable Medley

Baby Chocolate Bundt Cakes
with Whipped Cream & Berries

Coffee & Tea Service
\$26.50 per person

High Tea Luncheon

Assortment of Finger Sandwiches:
Green Goddess Sandwich with English Cucumber,
Dill & Cream Cheese
Deviled Egg Salad Sandwich
on Pumpernickel Bread
Ham & Pimiento Cheese with Dijon Mustard
on Wheat Berry Bread

Mini Vegetable Quiches

Fruit Salad Seasonal Fruit & Berries

Assorted Baby Cakes

Coffee & Tea Service

\$21.50 per person

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Small Group Buffet Lunches

Available for Groups with Less Than 20 Guests

Lunch Buffets Require One Chef Attendant per 25 guests at \$25.00 each

Open Faced Sandwich Luncheon

Mini Caprese Bites

Basil, Buffalo Mozzarella, Toy Box Tomatoes, Balsamic Glaze

Caesar Cups

Romaine Leaves, Asiago Cheese, Garlic Croutons, Creamy Dressing

Open Faced Roasted Beef Sandwich

Shaved Prime Rib, Bibb Lettuce, Horseradish Cream, Pickled Red Onions, Heirloom Tomatoes, Radish
Artisan Bread

Open Faced Turkey & Brie Roasted Turkey

Arugula, Sliced Apple & Roasted Red Pepper Aioli
Wheat Berry Bread

Open Faced Roasted Tomato Tartine

Roasted Heirloom Tomatoes, Olive Oil,
Mascarpone Cheese, Pickled Red Onion
Toasted Baguette

Kettle Chips

Lemon & Chocolate Cupcakes

\$23.50 per person

Mediterranean Luncheon

Greek Antipasto Platter

Greek Olives, Dolmades, Roasted Red Peppers,
Artichoke Hearts, Hearts of Palm, Sweet Peppers,
Feta, Mozzarella, Stuffed Peppers, Mortadella & Hard Salami

Mediterranean Salad

Olives, Tomatoes, Banana Peppers,
Red Onion, Feta, Romaine Lettuce
Tahini Vinaigrette

Grilled & Chilled Chicken Souvlaki

Lettuce, Cucumbers, Tomato, Red Onion, Tzatziki Sauce, Roasted Red Pepper
Hummus with Pita

Spanakopita

Lemon Rice Traditional

Baklava

Coffee & Tea Service

\$24.50 per person

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Box Lunches

All lunches are served with Chips & Whole Fruit with a Large Chocolate Chip Cookie

\$18.00 each

<p><u>Ragin' Carolina</u> Smoked Turkey Breast, Pepperjack Cheese, Cajun Aioli, Romaine Lettuce, Tomato & Red Onion on an Artisan Roll</p>	<p><u>The Jamestown</u> Smoked Virginia Ham, Hoop Cheddar, Lettuce, Tomato & Red Onion on a Sweet Roll</p>
<p><u>Muffaletta Sandwich</u> Hard Salami, Mortadella, Provolone, Olive & Artichoke Salad, Roasted Red Peppers, Spicy Mustard, Romaine Lettuce on an Italian Loaf <i>(Try it in a Spinach Tortilla Wrap)</i></p>	<p><u>1000 Club Road Sandwich</u> Traditional Club Sandwich with Turkey, Ham, Bacon, Lettuce, Steakhouse Tomatoes, Red Onion on Wheat Berry Bread</p>
<p><u>Caprese Sandwich</u> Steakhouse Tomatoes, Fresh Mozzarella, Basil & Baby Spinach, Balsamic Reduction, served on a Focaccia Bun <i>(Try it in a Sun-Dried Tomato Wrap)</i> \$17.50 each</p>	

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Plated Lunches

Choice of Salad & Dessert with Selection of Entrée
All Plated Lunches Served with Freshly Baked Rolls & Butter

****GF = Gluten Free; ***V = Vegetarian; ***VV Vegan*

Salad Selections

Bibb & Berry Salad

Baby Gem Lettuce, Fresh Berries, Gorgonzola,
Candied Pecans, Shaved Red Onion
with a Charred Lemon Vinaigrette

****GF **V*

Cucumber Lettuce Bundle

Heirloom Cherry Tomatoes, Parmesan Chips
Belgium Endive with a Buttermilk Dressing

****GF **V*

Classic Caesar Salad

Romaine Leaves, Shaved Asiago Cheese,
Heirloom Tomatoes, Garlic Butter Croutons
Classic Caesar Dressing

****V*

A Simple Green Salad

Tomatoes, Cucumbers, Carrot Ribbons & Balsamic Dressing

****GF **V*

Dessert Selections

Chocolate Peanut Butter Pie

Chocolate Cookie Crust
Peanut Butter Custard & Double Chocolate Fudge

New York Style Cheesecake

Served with a Mixed Berry Compote

Gluten-Free Chocolate Hazelnut Torte

****GF*

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Plated Lunches

Entree Selections

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Roasted Italian Chicken Breast

Creamy Orzo & Pesto Risotto, Carolina Farm Vegetables,
Smoked Puttanesca Sauce with Feta Cheese

\$28.50 per person

Southern Chicken

Cornflake-Crusted Chicken Breast,
Green Tomato Beurre Blanc with Sweet Potato Mash
Braised Collard Greens

\$29.00 per person

Carolina Pork

Sweet Tea Brined Pork Chops, BBQ Spiced Carrots,
Yukon Mashed Potatoes, Sorghum Demi

\$31.50 per person

****GF*

Beef Tenderloin

Horseradish Mashed Potatoes, Carolina Farm Vegetables,
Mushroom Demi Sauce

\$42.50 per person

****GF*

Braised Short Rib

Cheddar Cheese Stone Ground Grits, Roasted Carrots,
Smoked Braising Jus, Shallot Gremolata

\$36.00 per person

****GF*

Blackened Salmon

Carolina Gold Rice, Carolina Farm Vegetables, Citrus
Cream Sauce

\$28.75 per person

****GF*

Cauliflower Steak

Turmeric Dusted Cauliflower, Quinoa Tabbouleh,
Roasted Tomatoes, Walnut-Caper Salsa

\$25.00 per person

****GF, ***VV*

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Two Course Plated Lunches

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<p><u>Smoked Salmon Carpaccio</u> Toasted Quinoa, Roasted Asparagus, Pickled Red Onion, Radish & Pita Chip</p> <p>Honey- Saffron Panna Cotta</p> <p>\$20.50 per person</p>	<p><u>Black & Bleu Salad</u> Blackened Flat Iron Steak House Salad with Bleu Cheese Crumbles, Hard Boiled Egg, Tomatoes, Red Onion Balsamic Vinaigrette</p> <p>Fresh Berries with Sabayon</p> <p>\$22.00 per person ***GF</p>
<p><u>Day After Thanksgiving Sandwich</u> Roasted Turkey, Swiss Cheese, Cranberry Aioli, Cornbread Stuffing, Alfalfa Sprouts on a Baguette Roll</p> <p>Sweet Potato Pie</p> <p>\$19.50 per person</p>	<p><u>Pesto Chicken Salad</u> Romaine Lettuce, Garbanzo Beans, Summer Squash, Hearts of Palm, Roasted Red Peppers, Kalamata Olives, Feta Vinaigrette ***GF</p> <p>Raspberry Chocolate Cheesecake</p> <p>\$19.50 per person</p>

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Reception Displays

Reception Displays Require One Chef Attendant per 25 guests at \$25.00 each

NC Charcuterie Display

Chef's Selection of Imported/Local Cured Meats & Cheeses, Crostini with Apple Butter, NC Jams & Preserves & Mustards
Served with Local Artisan Flatbreads, French & Pumpernickel Breads

Small – Serves 25 people \$185.00

Large – Serves 75 people \$395.00

Imported & Local Cheese Board

with Fresh Fruit & Assorted Locally Made Artisan Flatbreads & Crackers

Small – Serves 25 people \$125.00

Large – Serves 75 people \$350.00

Display of Dips (choice of 3)

- Crab, Spinach & Artichoke Dip with Tortilla Chips
- Hummus Bar with Roasted Red Pepper Hummus, Beet & Green Goddess Hummus with Pita Chips, Flatbreads, Cucumber Slices & Radishes
 - Buffalo Chicken Dip with Tortilla Chips & Celery Sticks
 - Mexican Street-Corn Dip with Tortilla Chips
 - Baked Brie Wheel with Apple Butter, Pecans, Golden Raisins & Maple with Artisan Crackers

\$9.50 per person

(additional \$5.00 per person for Brie Wheel)

Vertical Caesar Salad

Crispy Romaine, Creamy Dressing, Asiago Cheese, served in mini Mason Jars

\$5.75 per person



Reception Displays

Reception Displays Require One Chef Attendant per 25 guests at \$25.00 each

Antipasto Display

Prosciutto, Mortadella, Hard Salami,
Fresh Mozzarella, Assorted Olives, Sweet Peppers,
Artichoke Hearts, Cornichons, Dolmades,
Hearts of Palm, Grilled & Chilled Vegetables,
Marinated Cipollini Onions,
Stone Ground Mustard served with
Local Artisan Flatbreads
\$12.50 per person

Whole & Sliced Fruit Display

Assorted Fruits served with Honey Yogurt Dipping
Sauce & Chocolate Mousse
Small – Serves 25 people \$145.00
Large – Serves 75 people \$285.00

Seafood Display

Chilled Jumbo Gulf Shrimp & Steamed Mussels
served with Traditional Cocktail Sauce
& Key Lime Remoulade
\$26.50 per person
5 pieces per person

Vegetable Crudite Display

Seasonal Vegetables served with
Roasted Red Pepper Hummus & Herb Cream Cheese
Small – Serves 25 people \$75.00
Large – Serves 75 people \$185.00



Action Stations

Action Stations Require One Chef Attendant per 25 guests at \$25.00 each

Shrimp & Grits Station

Blackened Rock Shrimp, Cheddar Cheese Grits,
Tasso Gravy, Roasted Tomatoes & Micro Parsley

\$16.50 per person

Tater Tot Station

Crispy Tater Tots, Nacho Cheese, Sour Cream,
Diced Red Onion, Fresh Jalapenos, Scallions,
Pico de Gallo, Bacon Crumbles

\$8.50 per person

Street Tacos Station

(Choice of TWO)

Blackened Shrimp OR Chorizo & Beef Asada
OR Chicken Tinga

Queso Fresco, Guacamole, Pico de Gallo,
Sour Cream, Salsa & Tortillas

\$20.00 per person

Dim Sum Display

Pork Shumai, Crispy Kale Vegetarian Dumpling, Steamed
Shrimp Shumai, Chili Flake Scallion Sauce

& Sesame Ginger Sauce.

\$16.50 per person

Pasta Station

(Choice of TWO)

Lobster Ravioli with Limencello Cream Sauce

Short Rib Bolognese with Rigatoni

Gemelli Pasta with Spicy Sausage, Roasted Tomatoes, Olives, Arugula Pesto & Ricotta Cheese

\$18.50 per person

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Dessert Stations

Dessert Stations Require One Chef Attendant per 25 guests at \$25.00 each

Southern Sweets Station

Donut Bar (from DUCK DONUTS)
Cereal Milk Panna Cotta with Cornflake Streusel
Mini Banana Pudding
Assorted Macarons & Mini Cheesecakes
\$12.25 per person

Fondue Station

Three Types of Fondue: Milk Chocolate, Dark Chocolate,
Peanut Butter & Chocolate
with Strawberries, Pound Cake, Pineapple,
Marshmallows, Melons, Pretzels for Dipping
\$12.00 per person

Ice Cream Sundae Bar

Chocolate, Vanilla & Strawberry Ice Cream
with Assorted Toppings, Hot Fudge & Caramel Sauce
\$9.75 per person

Gnam Gnam Gelato Cart

Six Flavors of Gelato with Assorted Toppings & Sauces
Choice of over 100 Flavors
\$9.75 per person
(based on availability)



Carving Stations

Carving Stations Require One Chef Attendant per 25 guests at \$25.00 each

Cheerwine Glazed Smoke Master Ham
with Spicy Mustard & Hawaiian Sweet Rolls
\$485.00 serves 50 guests

Boar & Castle Rubbed Slow Smoked Beef Brisket
with Eastern BBQ Sauce & Brioche Rolls
\$250.00 serves 25 guests

Roasted Beef Tenderloin
with Mushroom Demi, Horseradish Cream & Dinner Rolls
\$485.00 serves 25 guests

Horseradish Encrusted Prime Rib
with Horseradish Cream, Au Jus & Dinner Rolls
\$450.00 serves 40 guests

Fire Roasted Leg of Lamb
with Chimichurri & Cilantro Yogurt & Naan Bread
\$485.00 serves 50 guests

Oven Roasted Turkey Breast
with Cranberry Aioli & Dinner Rolls
\$250.00 serves 30 guests

Espresso-Chili Rubbed New York Strip
with Red Eye Gravy & Dinner Rolls
\$485.00 serves 50 guests

Whole Roasted Suckling Pig
with House-made Salsa & Tortillas
\$350.00 serves 50 guests

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Dinner Buffets

Minimum attendance of 35 guests for Dinner Buffets

Dinner Buffets Require Two Chef Attendants per 25 guests at \$25.00 each

Carolina Buffet

Southern Cobb Salad

Bacon, Black-eyed Peas, Roasted Corn, Hard Boiled Egg,
Bleu Cheese, Tomatoes, Avocado,
House-made Buttermilk Herb Dressing

Traditional Eastern Carolina Slaw

Fried Green Tomato Salad

Mixed Greens, Fried Green Tomatoes, Roasted Shallot Vinaigrette

Variety of Southern BBQ Meats

served off the Griddle: Smoked Beef Brisket, BBQ Baby Back Ribs,
Southern Fried Chicken, Smoked Sausage
Boar & Castle Sauce & Spicy BBQ Sauce

Baked Macaroni & Cheese

Southern Style Green Beans

Collard Greens

Buttermilk Biscuits with Honey Butter

Warm Cherry Cobbler with Freshly Whipped Cream

Mini Banana Pudding

Coffee & Tea Service

\$48.00 per person

The Steakhouse Buffet

Traditional Caesar Salad

Garlic Croutons, Parmesan Cheese, Creamy Dressing

Chopped Steakhouse Salad

Sliced Steakhouse Tomatoes, Red Onions,
Bacon Crumbles, Bleu Cheese, Corn, Buttermilk Dressing

Bourbon-Glazed Salmon

Roasted & Glazed with a Bourbon-Maple Glaze

Mesquite Grilled Chicken

Grilled with Steak Seasoning with Balsamic Onions & Mushrooms

Carved to Order

Horseradish Encrusted New York Strip with Rosemary Demi

"Twice Baked" Au Gratin Potatoes

Roasted Carrots & Green Beans

Creamed Spinach

Dinner Rolls with Truffle Butter

Crème Brulee Cheesecake

Chocolate Hazelnut Torte

Coffee & Tea Service

\$52.00 per person

21% taxable service charge and current sales tax are applied to all food and beverage prices



Dinner Buffets

Minimum attendance of 35 guests for Dinner Buffets

Dinner Buffets Require Two Chef Attendants per 25 guests at \$25.00 each

Grandover Buffet

Butter Lettuce Salad

Boston Bibb Lettuce, Strawberries, Goat Cheese,
Candied Almonds, Shaved Red Onion, Basil-Balsamic Vinaigrette

Seasonal Melon, Prosciutto & Mint Salad

Ribbon Vegetable Salad

Carrots, Zucchini, Squash, Daikon Radish, Red Radish
Shaved Ribbons over Field Greens with a Lemon Vinaigrette

Blackened Salmon

Curried Cous Cous & Pickled Red Onions

Short Rib Stroganoff

Slow Braised Beef Short Ribs served with Buttered Rigatoni Pasta

Za'atar Roasted Chicken

Lemons & Olives Carolina Farm Vegetables

Krispy Cream Bread Pudding

Bourbon Caramel Sauce & Vanilla Anglaise

Dinner Rolls with Honey Butter Coffee and
Tea Service

\$50.00 per person

Down South Buffet

Simple Shaved Cucumber Salad

Radishes, Red Onion, Cucumbers, Greens with Dill Yogurt Dressing

Southern Red Potato Salad

Spinach Salad

Candied Pecans, Bacon, Goat Cheese, Strawberries, Balsamic Vinaigrette

Chicken & Dumplings

Roasted Chicken Stew with Drop Dumplings & Exotic Wild Mushrooms

Blackened Catfish

Sweet Corn Puree & Hot Vinegar Slaw

Braised Short Ribs

Soy-Sorghum Glaze & Radish Salad

Cajun Corn & Okra Maque Choux

Spicy Roasted Corn with Sliced Okra, Peppers & Onions

Roasted Tomatoes & Red Rice

Mini Cheesecakes

Southern Pecan Pie Tartlets with Whipped Cream

Cornbread Muffins with Honey Butter

Coffee and Tea Service

\$49.50 per person

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Dinner Buffets

Minimum attendance of 35 guests for Dinner Buffets

Dinner Buffets Require Two Chef Attendants per 25 guests at \$25.00 each

Sunday Family Dinner

Rustic Dinner Salad

Green Beans, Hard Boiled Eggs, Pumpkin Seeds & Tomatoes with Balsamic Vinaigrette

Greek Pasta Salad

Olives, Roasted Tomatoes & Peppers, Cucumbers, Onions, Feta, Tahini Dressing

Southern Pecan & Apple Salad

Belgian Endive, Radicchio, Candied Pecans, Granny Smith Apple, Country Ham Cracklings with Cider-Sorghum Vinaigrette

Southern Slow Braised Beef Stew

with Carrots & Pearl Onions

Roasted Chicken

with Garlic Lemon & Herbs

Pan Seared Trout

with Dill Butter Cream Sauce

Carolina Farm Vegetables
Yukon Gold Mashed Potatoes

Lemon & Chocolate Cupcakes

Dinner Rolls with Honey Butter
Coffee and Tea Service

\$49.50 per person

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Plated Dinners

Choice of Salad & Dessert with Selection of Entrée
All Plated Dinners Served with Freshly Baked Rolls & Butter

****GF = Gluten Free; ***V = Vegetarian; ***VV Vegan*

Salad Selections

Southern Arugula Salad

Candied Pecans, Roasted Tomatoes, Shaved Watermelon
Radish, Country Ham Cracklings,
Tupelo Honey Vinaigrette
****GF*

Cucumber Lettuce Bundle

Heirloom Cherry Tomatoes, Parmesan Crisp, Endive, Pickled
Red Onion with Buttermilk Dressing
****GF ***VV*

Caesar Wedge

Garlic Croutons, Shaved Asiago Cheese,
Heirloom Tomatoes & Creamy Dressing

A Simple Green Salad

Heirloom Tomatoes, Cucumbers, Carrot Ribbons
Balsamic Dressing
****GF ***VV*

Dessert Selections

Chocolate Temptation Cake
with Macarons

Caramel Apple Cake
with Candied Apple Pecan Sauce

Chocolate Peanut Butter Pie

Crème Brulee Cheesecake
with Raspberry Coulis

Sea Salt Caramel Cheesecake

Nutella Cheesecake

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Plated Dinners

Entree Selections

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Blackened Salmon

Curried Cous Cous, Pickled Red Onion, Citrus Beurre Blanc
Carolina Farm Vegetables

\$42.50 per person

Chilean Sea Bass

Forbidden Black Rice, Greens Beans,
Roasted Tomato Vinaigrette

\$52.00 per person

***GF

Herb Encrusted Filet Mignon

Benton's Bacon Cream Sauce
Cream Fraiche Mashed Potatoes
Tomato Confit, Roasted Asparagus

\$52.00 per person

***GF

Flat Iron Steak

Harissa Eggplant Ratatouille & Creamy Polenta

\$45.00 per person

***GF

Cauliflower Steak

Turmeric Dusted Cauliflower, Quinoa Tabbouleh
Roasted Tomatoes, Walnut-Caper Salsa

\$32.00 per person ***GF ***VV

Slow Braised Short Ribs

Goat Lady Goat Cheese Grits, Blackberry BBQ Demi-Glace
Carolina Farm Vegetables

\$45.50 per person ***GF

Stuffed Chicken Breast

Bacon Wrapped & Boursin Stuffed
Whipped Potatoes, Green Beans
Green Tomato Buerre Blanc

\$41.50 per person ***GF

Pan-Seared Chicken Breast

Fingerling Potato Medley, Carolina Farm Vegetables
Dijon Cream Sauce

\$40.00 per person ***GF

Berkshire Bone-In Pork Chop

Whiskey Brined & Bourbon Glazed
Potato Puree, Chili Roasted Carrots
Corn Chow-Chow

\$49.00 per person

Vegan Spaghetti & "Beetballs"

Roasted Spaghetti Squash, Rustic Marinara Sauce
100% Vegan Beetballs

\$32.00 per person ***GF ***VV

21% taxable service charge and current sales tax are applied to all food and beverage prices



Plated Dinners

Duo Plated Entree Selections

***GF = Gluten Free; ***V = Vegetarian; ***W Vegan

Filet Mignon & Jumbo Shrimp Skewer

Yukon Mashed Potatoes,
Roasted Asparagus, Pickled Red Onions
White Balsamic Veloute

\$65.00 per person

***GF

Roasted Chicken & Short Rib

Six-Hour Braised Short Rib with Braising Jus Roasted
Chicken Breast with Tomato & Olive Tapenade
Whipped Potatoes, Carolina Farm Vegetables

\$59.00 per person

***GF

Sea Bass & Pork Belly

Grilled Baby Bok Choy, Coconut Black Rice Risotto
Fennel Fondue

\$59.00 per person

***GF

Blackened Salmon

& Mediterranean Stuffed Chicken Breast

Cannellini Mash, Roasted Carrots & Green Beans,
Citrus Cream Sauce

\$56.00 per person

***GF

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