

Below are our sample packages. All menus are customizable to your needs and the seasons offerings. We look forward to giving you and yours an unforgettable dining experience from the first to the last bite!  
-Blake and Megan Gotliffe



## **LIGHT HORS D'OEUVRES SAMPLE MENU**

**\$22 PER GUEST**

*Tax, labor, and service fee not included*

### **PASSED APPETIZERS**

**KOREAN BBQ PORK SKEWERS** - chopped peanuts, cilantro

**GRILLED MUSHROOM TOAST** - hummus, preserved peppers, tapenade, pickled radish, seeds, nuts

**SHRIMP AND GRITS MASON JARS** - smoked tomato broth

### **DISPLAY**

**CHARCUTERIE AND CHEESE DISPLAY** - house cured meats

and pickles, ashe county cheese, crackers and mustards

**PIMENTO CHEESE DIP** - crackers

**\*\* All prices are subject to change, up to 30 days prior to event, based on market\*\***

## **HEAVY HORS D'OEUVRES SAMPLE MENU**

**\$38 PER GUEST**

*Tax, labor, and service fee not included*

### **PASSED APPETIZERS**

**FRESH RICOTTA BRUSCHETTA** - giardiniera, georgia olive oil

**HAM AND JAM BISCUIT** - smoked ham, seasonal jam, mustard, bacon, goat cheese

**KOREAN BBQ PORK SKEWERS** - chopped peanuts, cilantro

**DEVILED EGGS** - pickles, crispy chicken skin

**CHICKEN AND WAFFLES** - hot honey

### **DISPLAY**

**CHARCUTERIE AND CHEESE DISPLAY** - house cured meats and pickles, local cheese, crackers and mustards

**BUTTER BEAN HUMMUS** - seasonal crudité

**PIMENTO CHEESE DIP** - crackers

### **PETITE DESSERT DISPLAY**

**APPLE PIE PARFAIT** - gluten free crumble, whipped cream

**CHOCOLATE BROWNIES**

**CHEESECAKE BITES**

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## **BUFFET SAMPLE MENU 1**

**\$21 PER GUEST**

*Tax, labor, and service fee not included*

### **ENTREE**

**MIXED GREEN SALAD** - carrots, radishes, pickled beets, brown butter pecans, cider vinaigrette

**GARLIC MASHED POTATOES** - confit garlic, local cream and butter

**GRILLED SUMMER SQUASH** - charred peppers, basil, olive oil

**SEARED JOYCE FARMS CHICKEN** - garlic and herb jus

## **BUFFET SAMPLE MENU 2**

**\$25 PER GUEST**

*Tax, labor, and service fee not included*

### **ENTREE**

**SPRING SALAD** - strawberries, pickled onions, smoked pecans, feta, honey vinaigrette

**CREAMED CAULIFLOWER** - roasted cauliflower, local cream, romano cheese, lemon thyme

**GARLIC MASHED POTATOES** - confit garlic, local cream and butter

**ROASTED FIRST HAND FOODS PORK LOIN** - bacon and bourbon jus

**PAN ROASTED JOYCE FARMS CHICKEN** - lemon caper sauce

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## **BUFFET SAMPLE MENU 3**

**\$35 PER GUEST**

*Tax, labor, and service fee not included*

### **PASSED APPETIZERS**

**HAM AND JAM BISCUIT** - smoked ham, seasonal jam, mustard, bacon, goat cheese

**DEVILED EGGS** - pickles, crispy chicken skin, herbs

### **ENTREE**

**APPLE SALAD** - Spicy greens, smoked pecans, feta, radish, honey vinaigrette

**GLAZED CARROTS** - roasted carrots with brown sugar and sherry vinegar

**GARLIC MASHED POTATOES** - confit garlic, local cream and butter

**BRAISED BEEF SHORTRIBS** - red wine and rosemary demi-glace

**MEDITERRANEAN CHICKEN** - sundried tomatoes, artichoke hearts, lemon caper sauce

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## **BUFFET SAMPLE MENU 4**

**\$42 PER GUEST**

*Tax, labor, and service fee not included*

### **DISPLAY**

**CHARCUTERIE AND CHEESE DISPLAY** - house cured meats and pickles, ashe county cheese, crackers, mustards

### **APPETIZERS**

**SUMMER TOAST** - smoked tomato, butter bean hummus, charred peppers, basil, popcorn

**MINI CRAB CAKES** - red pepper and pickled green tomato remoulade

### **ENTRÉE**

**BUTTER LETTUCE SALAD** - cheddar, cherry tomatoes, herb buttermilk dressing

**GRILLED SUMMER SQUASH** - charred peppers, basil, olive oil

**GARLIC MASHED POTATOES** - confit garlic, local cream and butter

**PORK OSSO BUCCO** - red wine braised pork shoulder with carrot, celery, onion, tomato, herbs

**GRILLED CHICKEN** - chimichurri

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## **BUFFET SAMPLE MENU 5**

**\$48 PER GUEST**

*Tax, labor, and service fee not included*

### **DISPLAY**

**CHIPOTLE CHICKEN DIP** - tortilla chips

**BUTTER BEAN HUMMUS** - seasonal crudité

### **PASSED APPETIZERS**

**MUSHROOM ARANCINI** - marinara, romano cheese

**MINI CRAB CAKES** - red pepper and pickled green tomato remoulade

**CHICKEN AND WAFFLES** - hot honey

### **ENTRÉE** (plated salad)

**MIXED GREEN SALAD** - carrots, radishes, pickled beets, brown butter pecans, cider vinaigrette

**MAPLE SWEET POTATO MASH** - brown butter, lemon

**BRUSSELS SPROUTS** - bacon, apples

**BUTTERNUT SQUASH GRITS** - oyster mushrooms, kale

**PAN ROASTED CHICKEN** - garlic and herb jus

**ROASTED FIRST HAND FOODS PORK LOIN** - sage and mustard sauce

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# **BUFFET STATION COMBINATION SAMPLE MENU**

**\$48 PER GUEST**

*Tax, labor, and service fee not included*

## **PASSED APPETIZERS**

**MINI CRAB CAKES** - red pepper and pickled green tomato remoulade

**SPRING TOAST** - strawberries, whipped feta, pistachio, pickled onions, bronze fennel

**ROOT VEGETABLE CRISP** - smoked carrot and goat cheese mousse, pickled fennel, shaved radish and pecan crumble on a beet chip

## **DISPLAY**

**CHARCUTERIE AND CHEESE DISPLAY** - house cure meats and pickles, local cheese, crackers and mustards

## **ENTRÉE** (plated salad)

**MIXED GREEN SALAD** - carrots, radishes, pickled beets, brown butter pecans, cider vinaigrette

**GARLIC MASHED POTATOES** - confit garlic, local cream and butter

**GRILLED BROCCOLINI** - garlic and chili vinaigrette

**BLACKENED CHICKEN** - smoked tomato cream

**SHRIMP AND GRITS STATION** - NC shrimp, local grits, smoked tomato broth served with sauteed mushrooms, scallions, cheddar cheese, and bacon.

*\*Add on vegan/vegetarian option: olive oil grits, seasonal vegetables, mushroom broth (+\$4)*

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# **STATION SAMPLE MENU 1**

**\$48 PER GUEST**

*Tax, labor, and service fee not included*

## **PASSED APPETIZERS**

**FALL TOAST** - butternut squash, whipped goat cheese, pickled pumpkin, peanuts, sage

**ROOT VEGETABLE CRISP** - smoked carrot and goat cheese mousse, pickled fennel, shaved radish and pecan crumble on a beet chip

**MUSHROOM ARANCINI** - marinara, romano cheese

**CHICKEN AND WAFFLES** - hot honey

## **ENTRÉE** (plated salad)

**APPLE SALAD** - spicy greens, smoked pecans, feta, shaved radish, honey vinaigrette

**FRESH HOUSE MADE PASTA** - chicken and bacon with red sauce or cheese sauce served with roasted cherry tomatoes, sauteed mushrooms, steamed broccoli, parmesan cheese

**CARVING STATION** - slow roasted prime rib with vegetable medley, rolls, horseradish cream, au jus

## **DESSERT DISPLAY**

**APPLE PIE PARFAIT** - gluten free crumble, whipped cream

**CHOCOLATE BROWNIES**

**CHEESECAKE BITES**

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## **STATIONS SAMPLE MENU 2**

**\$52 PER GUEST**

*Tax, labor, and service fee not included*

### **PASSED APPETIZERS**

**MINI CRAB CAKES** - red pepper and pickled green tomato remoulade

**SPRING TOAST** - strawberries, whipped feta, pistachio, pickled onions, bronze fennel

### **DISPLAY**

**CHARCUTERIE AND CHEESE DISPLAY** - house cure meats and pickles, local cheese, crackers and mustards

**PIMENTO CHEESE DIP** - crackers

**BUTTER BEAN HUMMUS** - seasonal crudité

### **STATIONS**

**SHRIMP AND GRITS** - NC shrimp, local grits, smoked tomato broth served with sauteed mushrooms, scallions, cheddar cheese, and bacon.

*\*Add on vegan/vegetarian option: olive oil grits, seasonal vegetables, mushroom broth (+\$4)*

**ROAST BEEF CARVING STATION** - served with rolls and sauces

**TACO BAR** - Chipotle braised chicken and pork carnitas served with flour and corn tortillas, cheddar cheese, salsa, guacamole, chopped cilantro, hot sauce, limes, sour cream, spanish rice, cuban black beans

**FRESH HOUSE MADE PASTA** - grilled chicken and italian sausage with Alfredo and Cheese Sauce served with roasted cherry tomatoes, sauteed mushrooms, steamed broccoli, parmesan cheese

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