

CATERING MENU

<b>GROUP:</b>		<b># Guests:</b>	
	<b>Event Budget</b>	<b>Total Food Cost</b>	-
	<b>Rental</b>	<b>Total Beverage Allowance</b>	
-	<b>Balance for Food &amp; Gratuity</b>	<b>Total Food &amp; Bar</b>	-
-	<b>Balance less 18% Gratuity</b>	<i>Plus Gratuity 18%</i>	-
-	<b>Total Selections</b>	<i>Grand Total Food &amp; Bar</i>	-
\$ -	<b>Balance Available</b>		

**Tip: When planning your menu, vary the quantities of each item so as to provide more choices for your guests. Our chef will make recommendations if he believes that quantities need adjusting in order to provide adequate food choices for your guests.**

Menu	Item	Per Person	# Servings	Cost
Hors D'oeuvres	Endive w/ whipped blue cheese and toasted walnuts	1.25		-
Hors D'oeuvres	Heirloom tomato, olive oil, red onion, basil on garlic rubbed grilled bread	1.25		-
Hors D'oeuvres	Baked brie, apple and onion tart w/ local honey	1.50		-
Hors D'oeuvres	Devilish organic eggs with truffle and Dijon	1.50		-
Hors D'oeuvres	Plated Buffalo wings with celery spears and blue cheese	1.50		-
Hors D'oeuvres	Tomato bisque with milk foam and cheesy bread	1.50		-
Hors D'oeuvres	Fried green tomato w goats cheese and sweet onion jam	1.60		-
Hors D'oeuvres	English style fish sticks with malted vinegar dipping	1.75		-
Hors D'oeuvres	Fried pumpkin and local cheddar rice balls	1.75		-
Hors D'oeuvres	Salmon lox with bagel crostinis, whipped cream cheese	1.75		-
Hors D'oeuvres	Sloppy Joey Kobe beef sliders served on a baby brioche roll	1.75		-
Hors D'oeuvres	Western Carolina pulled pork BBQ sliders	1.75		-
Hors D'oeuvres	Cream of crab cappuccino w/ smoked paprika, light foam and a sherry mist	2.00		-
Hors D'oeuvres	Roasted mushrooms with sausage stuffing	2.00		-
Hors D'oeuvres	Clams Casino Local top neck w/ herbs, apple wood bacon, roasted peppers and shallots \$2.25 butler style or plated	2.25		-
Hors D'oeuvres	Lamb tenderloin with a horseradish aioli and mint pesto	2.35		-
Hors D'oeuvres	Pulled duck confit with blackberry BBQ sauce on sweet potato biscuit	2.75		-
Hors D'oeuvres	Cast Iron charred scallops w/ country jam, rosemary oil and bacon	3.00		-

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Menu	Item	Per Person	# Servings	Cost
Hors D'oeuvres	Roasted oyster with spinach and sour cream and crispy bacon	3.00		-
Hors D'oeuvres	Mini crab cakes tarter sauce on toasted old bay crostini	3.25		-
Bars	Bruschetta bar grilled breads with tomato relish, roasted mushrooms, roasted pepper and bail, chick pea pate, braised onions, and more	6.00		-
Carving Stations	Traditional Turkey - - butter basted whole bird stuffed with aromatic herbs	6.75		-
Carving Stations	Virginia ham - marsala and orange brined ham with honey and lavender	7.00		-
Carving Stations	Roasted Pork loin- pork loin slowly roasted with whiskey and sage	7.25		-
Carving Stations	Roasted Ox - Wood grilled and roasted ox top round with herbs and spices	8.00		-
Carving Stations	Poached salmon - white wine poached salmon with cucumber shingles and dill	8.50		-
Bars	Pasta – freshly prepared pasta tossed in the parmesan wheel w/ fresh ingredients	9.00		-
Carving Stations	Leg of lamb – herb, fennel and citrus crusted lamb w/ bread crumbs	10.00		-
Bars	Raw Bar with fresh and local clams, oysters, blue crab claws, jumbo shrimp	12.00		-
Carving Stations	Suckling Pig - slow cooked baby piglet with fresh fruits and spices	12.00		-
Carving Stations	Wood grilled and roasted ox top round with herbs and spices	13.00		-
Displays serve 25-35	Vegetable crudités –pickled sweet bell peppers, grilled asparagus, baby carrots, celery spears, broccoli florets, grape tomatoes, marinated mushrooms and chive crème fraiche	85.00		-
Displays serve 25-35	Caprese – fresh baby mozzarella, yellow and red grape tomatoes, basil and extra virgin olive oil.	85.00		-
Displays serve 25-35	Seasonal fruit tower- assorted berries, fresh melons, seedless grapes, bing cherries, pineapples, star fruits, baby pears and apples with sweet yogurt	90.00		-
Displays serve 25-35	Truffle pate- chicken liver and pork pate w/ Carr crackers, caper berries, mustards	120.00		-
Displays serve 25-35	Smoked seafood – house smoked mussels, trout, scallops, salmon, oyster with honey dill and Dijon sauce	150.00		-
Displays serve 25-35	Poached jumbo shrimp with a citrus garnish and horseradish cocktail sauce	200.00		-
Displays serve 25-35	Butchers block- wild game sausages, smoked duck, cured hams, jerky, pickles, whole grain mustard, assorted chutney	260.00		-
Displays serve 25-35	Artisan cheese- selects a custom variety of domestic and imported cheese of the cheese menu and additional condiments	Market		-
Desserts	Chef's Assortment (i.e., mini Crème Brulee's, Chocolate-Covered Strawberries)	2.50		-