



Sample Menus

We love to customize menus just for you!

These sample menus can serve as inspiration,
they are never meant to limit your imagination.



DISPLAYED HORS D'OEUVRES

Deluxe Charcuterie Display

Soft Olive Oil Focaccia Bread | Lavosh | Crostini | Candied Nuts | Fig Jam | Pitted Whole Olives

Artisan Cheeses and Meats

May include

Carolina Blue | Ashe County Cheddar | Sage Derby | Split Creek Farms Goat Cheese

Prosciutto di Parma | Sweet Sopressata | Capicola

Marinated Grilled Vegetables

Served room temperature

Holiday Dip Display

Soft Olive Oil Focaccia Bread | Pita Chip | Crackers

Roasted Red Pepper Hummus

Carmelized Onion & Spinach Dip

Warm Crab Souffle

Wild Mushroom Ravioli

Roasted Shallot | Brown Butter Cream Sauce | Chives | Toasted Panko

Jumbo Shrimp Display

Chilled Display

Cocktail Sauce | Lemon

Herb Roasted Chicken Skewers

Cranberry Orange Chutney

Cocktail Meatballs

Pomegranate Glaze

Holiday Cookie Display

May Include

Peppermint Chocolate Chip Dipped Sugar Cookies | Gingerbread Men | Snickerdoodle

Ginger Molasses Cookies | Red Velvet Crinkle Cookies

\$32 catering price per person

Minimum 40 guests



PASSED HORS D'OEUVRES

Please select three

Tea Smoked Duck Breast

Local Charred Spring Onions | Wonton Crisp | Hoisin-Sesame Jam

Mini Baked Brie En croute

Fig Jam | Honey Drizzle

Oven Roasted Diver Scallops

Applewood Smoked Bacon (GF)

Petite Lump Crab Cakes

Cajun Caper Remoulade

Lamb Kofta Meatball

Pomegranate Glaze

Housemade Pretzel Knots

Local Beer Cheese

DISPLAYED HORS D'OEUVRES

Deluxe Charcuterie Display

Soft Olive Oil Focaccia Bread | Lavosh | Crostini | Candied Nuts | Fig Jam | Pitted Whole Olives

Artisan Cheeses and Meats

May include

Carolina Blue | Ashe County Cheddar | Sage Derby | Split Creek Farms Goat Cheese
Prosciutto di Parma | Sweet Sopressata | Capicola

Marinated Grilled Vegetables

Served room temperature

Roasted Mushroom Caps

Seasonal Sausage Stuffing | Sharp Cheddar Cheese

Jumbo Shrimp

Chilled Display

Cocktail Sauce | Lemon

Herb Roasted Chicken Skewers

Cranberry Orange Chutney

Beef Tenderloin Display

Displayed Room Temperature

Carved Beef Tenderloin

Artisan Soft Rolls | Horseradish Creme

Mini Sweets Display

Bourbon Chocolate Pecan Bars | Peppermint Bark

Cherry "Pop Tart" | Myer Lemon Panna Cotta

Cheesecake

Gingerbread | Eggnog | Pumpkin

\$42 catering price per person

Minimum 40 guests



DISPLAYED HORS D'OEUVRES

Deluxe Charcuterie Display

Soft Olive Oil Focaccia Bread | Lavosh | Crostini | Candied Nuts | Fig Jam | Pitted Whole Olives

Artisan Cheeses and Meats

May include

Carolina Blue | Ashe County Cheddar | Sage Derby | Split Creek Farms Goat Cheese
Prosciutto di Parma | Sweet Sopressata | Capicola

Marinated Grilled Vegetables

Served room temperature

Jumbo Shrimp Display

Chilled Display

Cocktail Sauce | Lemon

STATIONS

Pasta Station

Please select two

Wild Mushroom Ravioli

Roasted Shallot | Brown Butter Cream Sauce | Chives | Toasted Panko

Classic Carbonara

Campanelle | Carbonara Cream Sauce

Traditional Marinara

Penne

Bolognese

Rigatoni

Chef Attended Carving Station

Please select two

served with Kale & Butternut Squash Salad

Smoked Turkey Breast

Maple Glaze | Traditional Pan Gravy | Artisan Soft Roll

Brown Sugar Glazed Ham

Whole Grain Mustard | Artisan Soft Roll

Carved Beef Tenderloin

Artisan Soft Rolls | Horseradish Creme

Lump Crab Cake Chef Attended Small Plate

Lump Crab Cake | Sweet Corn Succotash
Cajun Caper Remoulade

\$42 catering price per person

Minimum 80 guests



DISPLAYED HORS D'OEUVRES

Holiday Dip Display

Lavosh | Pita Chip | Crackers

Crab & Lobster Fondu

Caramelized Onion & Spinach Dip

Pimento Cheese

SAMPLE BUFFET MENU

Kale & Butternut Squash Salad

Kale | Roasted Butternut Squash | Farro | Roasted Apple | Toasted Walnuts
Shaved Pecorino | Winter Citrus Vinaigrette

Herb Roasted Turkey Breast

Cornbread Sage Dressing | Traditional Pan Gravy

Braised Brisket

Red Wine | Fresh Herbs | Seasonal Root Vegetables

ACCOMPANIED BY

Roasted Garlic and Chive Mashed Potatoes

Sauteed Tender Green Beans

Golden Garlic

Holiday Cookie Display

May Include

Peppermint Chocolate Chip Dipped Sugar Cookies

Gingerbread Men

Snickerdoodle

Ginger Molasses Cookies

Red Velvet Crinkle Cookies

\$32 catering price per person

Minimum 50 guests



DISPLAYED HORS D'OEUVRES

Holiday Dip Display

Lavosh | Pita Chip | Crackers

Crab & Lobster Fondu

Caramelized Onion & Spinach Dip

Pimento Cheese

SAMPLE BUFFET MENU

Kale & Butternut Squash Salad

Kale | Roasted Butternut Squash | Farro | Roasted Apple | Toasted Walnuts
Shaved Pecorino | Winter Citrus Vinaigrette

Glazed Salmon

Maple Pecan Glaze | Sautéed Spinach

Roasted Beef Tenderloin

Caramelized Shallots | Roasted Mushrooms | Demi-Glace

ACCOMPANIED BY

Smoked Gouda Potato Gratin

Caramelized Brussel Sprouts

Pearl Onions

Pumpkin Cake

Chocolate Glaze | Candied Pecans

Apple Frangipane Tart

Candied Cranberries

\$42 catering price per person

Minimum 50 guests