



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