



Dinner Invitation

No RSVP needed!

2017 Spring & Summer



All entrées include a choice of one starter and one dessert.
Served with Freshly Baked Bread, Coffee and Iced Tea

Starters

Choose One:

Harvest Green Salad with Choice of Dressing **(VE),(GF)**

Strawberry Fields-Spring Greens with Crumpled Feta Cheese,
Candied Walnuts, & Fresh Strawberries **(V),(GF)**

Fresh Seasonal Fruit Bowl **(VE), (GF)**

Two Blue Salad-Spring Greens with Sweet Blueberries, Blue Cheese
& Toasted Almonds, with Honey Balsamic Vinaigrette **(V),(GF)**

Tuscan Sunset-Spring Greens with Orange Segments,
Sundried Tomatoes, Marinated Artichokes, Mini Parmesan Crisps,
with Lemon Rosemary Vinaigrette **(V),(GF)**

Desserts

Choose One:

Lemon Italian Cream Cake with Vanilla Blueberry Compote **(V)**

New York Cheesecake with Wild Berry Compote **(V)**

Flourless Chocolate Torte **(V),(GF)**

Strawberry Shortcake with a Chambord Cream **(V)**

Triple Chocolate Mousse Cake **(V)**

Plated Dinners

Entrée Selections

Chicken Roulade

31.00

Stuffed with Spinach, Fontina, & Sweet Peppers, paired with
Hearty Rice Pilaf, Toasted Sugar Snaps Peas, surrounded by
a Citrus Veloute

Crispy Chicken

34.00

Stuffed with Asparagus, Pancetta & Gruyere, with Asiago
Mashed Yukon Potatoes, & Grilled Baby Carrots, finished
with a Roasted Red Pepper Cream

Sweet & Spicy Pineapple Glazed Mahi Mahi

37.00

With Toasted Coconut Rice & Sesame Snow Pea Slaw,
topped with a Julienned Tomato Relish **(GF)**

Porcini Crusted 12 oz. Pork Chop

38.00

With Truffle Fingerling Potatoes, & Grilled Asparagus,
on top of an English Pea Puree **(GF)**

A 22% service charge and current sales tax will be added to the menu prices. All pricing subject to change.

V-Vegetarian VE-Vegan GF-Gluten Free



Plated Dinners

Entrée Selections continued...

Slow Braised Beef Short Ribs **42.00**
In a Roasted Tomato Demi, paired with Fontina Risotto, & Smoked Green Beans

12 oz. Hand Cut Grilled Ribeye **45.00**
With Gouda Dauphinoise Potatoes, & Parmesan Creamed Spinach, topped with Caramelized Onions, & Smoked Porter Au Jus

Parmesan Crusted Eggplant **27.00**
Accompanied by Tuscan Ratatouille & Garlic Grilled Asparagus, with a Fresh Tomato Coulis **(V)**

Spicy Chick Pea Fritters **29.00**
On top of a Creamy Baba Ghanoush, with a side of Traditional Riata Sauce, finished with an Artichoke & Olive Salad **(VE), (GF)**

Herb Roasted North Carolina Trout **39.00**
With local Goat Cheese Mashed Potatoes, & Braised Sweet Chard

Coastal Crab Cakes **42.00**
With Horseradish & Caramelized Fennel on top of a Sweet Corn Puree, accompanied by Dill Roasted New Potato & Fried Zucchini Noodles

Blackened 6 oz. Petite Filet **41.00**
With Butter Fried Potatoes & Scallions, Fresh Garlic Crusted Asparagus, finished with a Blackberry Demi-Glace

Surf & Turf Duo **65.00**
Peppercorn Encrusted 6 oz. Filet with Blackened Jumbo Prawns on top of Creamy Chipotle Cheddar Grits, Grilled Baby Carrots, & Asparagus, finished with a Whisky Cream

Beef & Chicken Duo **57.00**
Wild Mushroom Chicken Roulade with a Marsala Demi-Glace & a Rosemary Grilled 6 oz. Filet of Beef accompanied by a Sweet Onion Mash & Roasted Garlic Green Beans

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V-Vegetarian VE-Vegan GF-Gluten Free



All Buffets include freshly Baked Bread, Coffee and Iced Tea. Prices are per person and are based on one hour of continuous service. A surcharge of \$100 will be added if less than 30 guests. All pricing subject to change

Dinner Buffets

The Pisgah Buffet **37.00**

Your choice of one Salad, one Entrée, and two Sides, served with one Chef's Selection for Dessert

The Mitchell Buffet **43.00**

Your choice of two Salads, two Entrées, and two Sides, served with two Chef's Selection for Dessert

The Blue Ridge Buffet **49.00**

Your choice of three Salads, two Entrées, and three Sides, served with three Chef's Selection for Dessert

Salads

Harvest Green Salad with Choice of Two Dressings **(VE),(GF)**

Classic Caesar Salad **(V)**

Fresh Salad with Feta, Watermelon, & Mint **(V),(GF)**

Spring Greens

with Strawberry, Toasted Almonds, & Goat Cheese **(V),(GF)**

Sweet & Sour Cole Slaw **(VE),(GF)**

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Entrées

Herb Grilled Chicken

with Baby Spinach, Tomato, & Balsamic Reduction **(GF)**

Peach Glazed Boneless Pork Chop **(GF)**

Blackened Beef Tender with Blackberry Demi **(GF)**

Vegetable Wellington with Duxelle & Carrot Gastrique **(V)**

Chicken Roulade with Spinach, Fontina & Sweet Peppers

Prosciutto Stuffed Crunch Chicken with Sweet Corn Cream

Starch Sides

Pesto Mashed Potato **(V),(GF)**

Three Cheese Risotto **(V),(GF)**

Smoked Gouda Scalloped Potatoes **(V),(GF)**

Rosemary Roasted Red Potatoes **(VE),(GF)**

Wild Rice with Dried Fruits & Nuts **(VE),(GF)**

Sour Cream & Chive Smashed Potatoes **(V),(GF)**

Vegetable Sides

Summer Squash Medley **(VE),(GF)**

Honey Roasted Baby Carrots **(VE),(GF)**

Parmesan Creamed Spinach **(V),(GF)**

Brown Butter Green Beans **(VE),(GF)**

Grilled Broccoli & Charred Peppers **(VE),(GF)**

Desserts

Chocolate Cake **(V)**

Cherry Pie **(V)**

Tiramisu **(V)**

Strawberry Short Cake **(V)**

Cheesecake with Minted Berries **(V)**