



Dinner Invitation

No RSVP needed!

Fall & Winter



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)**

Traditional Caesar Salad **(V)**

Orchard Salad - Harvest Greens with Roasted Apples, Candied Pumpkin Seeds, Dried Tomatoes and Butternut Squash Finished with a Brown Sugar Vinaigrette **(VE,GF)**

Winter Harvest Salad with Roasted Fennel, Spiced Poached Pears and Candied Walnuts **(VE,GF)**

Italian Spinach Salad - Baby Spinach and Fresh Arugula Topped with Prosciutto, Shaved Parmesan and Roasted Red Peppers Paired with a Sweet Basil Vinaigrette **(GF)**

Beet and Goat Cheese - Tender Greens Topped with Roasted Beets & Toasted Pistachios, Paired with a Honey Vinaigrette **(V,GF)**

Desserts

Choose One:

Bourbon Pecan Pie **(V)**

Caramel Apple Pie **(V)**

Red Velvet Cake **(V)**

Pumpkin Cheesecake **(V)**

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

Plated Dinners

Entrée Selections

Chicken & Brioche Stuffing Roulade 31.00

With Mashed Sweet Potatoes, Green Beans and a Parmesan Aioli. Finished with a Sweet Onion Demi

Herbed Grilled Chicken (GF) 32.00

With Butternut Squash Risotto and Garlic Roasted Broccolini Topped with an Apple Fennel Slaw

Cranberry & Goat Cheese Crusted Salmon (GF) 38.00

With Truffle Roasted Fingerling Potatoes and Grilled Broccoli Accompanied by a Port Wine Reduction

Apple Braised Pork Chop (GF) 38.00

With Smoked Cheddar Mashed Potatoes and Sweet & Sour Braised Greens Topped with red onion relish

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...

Kale & Pancetta Porchetta (GF) 37.00

With Herbed Roasted Red Skinned Potatoes and Grilled Asparagus Finished with a Pork Pan Jus

Orange Soy Poached Halibut (GF) 42.00

With a Caramelized Fennel Pilaf and Honey Ginger Baby Carrots Served with a Red Radish Slaw

12 oz. Grilled Ribeye 45.00

Accompanied by a Smoked Gouda Mashed Potatoes and Bacon Roasted Brussel Spouts Topped with Fried Onions and a Bourbon Demi-Glace

Herb Crusted Rack Of Lamb (GF) 48.00

With Grilled Asparagus, Roasted Sunchokes and Apples, Finished with a Sundried Tomato Gastrique

Roasted Pumpkin Risotto (V,GF) 29.00

With a Warm Broccoli Salad and Candied Pumpkin Seeds Topped with a Maple Buerre Blanc

Jalapeno Black Bean Cakes (VE,GF) 29.00

With Honey Chili, Sweet Potatoes & Corn Relish Accompanied by an Oven Roasted Tomatillo Salsa

6 oz. Chargrilled Filet of Beef (GF) 41.00

With Gruyere Duchess Potatoes and Julienne Root Vegetables Accompanied by a Fricassee of Wild Mushrooms

Surf & Turf Duo 65.00

Orange & Ginger Crab Cake Paired with a Chargrilled 6 oz. Filet of Beef with Fontina and Arugula Risotto and Coriander Roasted Carrots Finished with a Roasted Shallot Beurre Blanc

Beef & Chicken Duo 57.00

Maple Pecan Crusted Chicken Breast & Rosemary Marinated 6 oz. Filet with Potato Cauliflower Au Gratin and Honey Balsamic Brussels, Finished with a Port Demi

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



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.

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

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

Traditional Caesar Salad **(V)**

Italian Spinach Salad with Fresh Arugula, Prosciutto, Parmesan, Roasted Peppers with a Sweet Basil Vinaigrette **(V)**

Greens with Roasted Beets, Toasted Pistachios, Goat Cheese **(V,GF)**

Winter Harvest Salad with Roasted Fennel, Spiced Poached Pears and Candied Walnuts **(VE,GF)**

Orchard Salad with Greens, Roasted Apples, Candied Pumpkin Seeds, Dried Tomatoes & Butternut Squash/Honey Vinaigrette **(VE,GF)**

Entrées

Rosemary Marinated Chicken Breast with Lemon Butter

Roasted Pork With Apples and Brown Sugar

Pan Seared Chicken with Maple Fig Compote

Pomegranate Crusted Salmon

Sliced Beef Tender with Dried Cherry Bourbon Demi-Glace

Harvest Vegetable Roulade with Butternut Squash Puree

Starch Sides

Truffle Roasted Fingerling Potatoes **(V,GF)**

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

Sweet Potato Hash **(V,GF)**

Butternut Squash Risotto **(V)**

Sour Cream & Chive Mash **(V,GF)**

Pesto Roast Yukon Potatoes **(V,GF)**

Vegetable Sides

Bacon Roasted Brussel Sprouts **(GF)**

Lemon Grilled Broccoli **(V,GF)**

Curried Root Vegetables **(V,GF)**

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

Roasted Broccoli and Cauliflower **(V,GF)**

Desserts

Bourbon Pecan Pie

Caramel Apple Pie

Red Velvet Cake

New York Cheesecake

Pumpkin Cheesecake

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