



Reception Inspiration **Break the ice**

Fall & Winter



Prices are per 100 pieces

Cold Selections

Fresh Thai Spring Rolls with Soy Wasabi (VE),(GF)	325.00
Cold Crab Salad with Orange & Honey on Crostini	350.00
Honey Roast Beet Mousse with Mascarpone & Basil Salt (V)	325.00
Mini Greek Salads in Phyllo (V)	275.00
Sesame Ahi Tuna Salad on Fried Wanton Crisp	400.00
Italian Beef Carpaccio on Crostini with Olive Relish & Lemon	425.00
Grilled Peach Tart with Pecans & Gorgonzola (V)	325.00
Raspberry Cream Bouchees with Candied Almonds	300.00
Smoked Salmon on Melba with Blackberry Gastrique	325.00
Pesto Chicken Salad Cup with Sundried Tomato Relish	300.00
Citrus Poached Shrimp with Bloody Mary Cocktail Sauce (GF)	375.00

Crackers and Dips Combos serve 25 guests

Warm Crab and Artichoke Dip with Grilled Pita	200.00
Asheville Beer Cheese with House Made Pretzel Chips (V)	175.00
Spicy Black Bean Dip with Lime Dusted Tortilla Chips (V)	175.00
Mahi Mahi Ceviche (GF) with Sweet Chili Aioli & Lime Corn Chips	375.00

Hors d'oeuvres

Hot Selections

Buffalo Chicken Spring Rolls with House Made Ranch Dipping Sauce	300.00
Wild Mushroom Spring Rolls with Truffle Crème Fraiche (V)	275.00
Spicy Honey BBQ Beef Meatballs	350.00
Curried Meatballs with Riata Sauce	350.00
Crispy Potato & Leek Flatbread (V)	275.00
Pancetta Kale & Caramelized Onion Flatbread	300.00
Fried Goat Cheese with Balsamic & Basil (V)	325.00
Creamy Smoked Chicken Tarts	350.00
Mini Roast Pork Banh Mi with Lime Aioli & Sweet Jalapeno	400.00
Traditional Hawaiian Poke Roll with Ponzu Sauce (GF)	425.00
Roast Pork Tenderloin on Crostini with Orange & Horseradish	375.00
Mini Twice Baked Red Potatoes with Bacon, Cheddar & Scallions	325.00
Chimichurri Polenta Cakes with Fresh Pico de Gallo (V) (GF)	350.00
Sweet Carrot Arancini with Coriander Aioli (V)	300.00
Spinach & Fontina Arancini with Parmesan Cream (V)	300.00
Smoked Gouda Arancini with Basil Relish (V)	300.00
Broccoli & Cheese Tarts (V)	300.00

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

V-Vegetarian VE-Vegan GF-Gluten Free



Carving Stations

A chef attendant fee of 125.00 will apply to all carving stations.
One attendant per 100 guests

Top Round of Beef **375.00**

Herb Roasted & Hand Sliced, served with Hinged Rolls, Horseradish Sauce, Au Jus, Lusty Monk Mustard & Herbed Mayonnaise
serves 75 guests

Roasted Turkey Breast **250.00**

Slow Roasted, served with Hinged Rolls, Gravy & Orange Cranberry Relish
serves 35 guests

Prime Rib of Beef **400.00**

Slow Roasted & Sliced Thin, served with Hinged Rolls, Au Jus, Horseradish Sauce & Herbed Mayonnaise
serves 30 guests

Carved Tuscan Focaccia **200.00**

with Pepper Mustard, Prosciutto, Arugula & Balsamic Onions
serves 35 guests

Gorgonzola Stuffed Tenderloin of Beef **450.00**

with a Blackberry & Green Peppercorn Demi **(GF)**
serves 30 guests

Carved Farmers Strudel **125.00**

with Carrot & Local Honey Glaze **(V)**
serves 20 guests

Italian Porchetta **300.00**

stuffed with Caramelized Fennel, Onions & Smoked Mozzarella **(GF)**
served 30 guests

Slow Roasted Steamship **750.00**

with Horseradish & Soy Brown Sugar Glaze
serves 125 guests

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Reception Displays serve 25 guests unless otherwise noted

Reception Displays

Fresh Seasonal Fruit 275.00

with Blackberry Honey Yogurt Dip (V)

Bruschetta Duo (pick 2) 225.00

Roasted Tomato & Basil (V) (GF)

Marinated Artichoke & Sundried Tomato ((V) (GF)

Wild Mushroom Duxelle (V) (GF)

Olive & Lemon Tampenade (VE) (GF)

Seasonal Crudité 250.00

with Hummus & Spicy Ranch Sauce (V) (GF)

Smoked Salmon 300.00

with Traditional Accompaniments (GF)

Baked Brie 200.00

with Raspberry Coulis & Candied Almonds (V)

Artisan Cheese Display 250.00

with Fresh Berries & Crackers (V)

Deluxe Desserts 250.00

with Petit Fours, Dessert Bars & Mini Cheesecakes (V)

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Grilled Vegetable Display 275.00

with Marinated & Grilled Seasonal Vegetables, Sweet Tomato Aioli, Curried Yogurt & Citrus Herb Oil (V) (GF)

White Wine Poached Whole Salmon 650.00

with Capers, Tomatoes, Dill Cream Cheese & Crackers (will serve 100 guests)

Antipasto Display with Charcuterie Meats 800.00

Includes Hard Cheeses, Pepperoncini, Roasted Tomatoes, Marinated Olives, Sweet Peppers, Herbed Crostini, Choice of one (1) Bruschetta, & Infused Oils

South of the Border Display 375.00

Includes Cilantro & Black Bean Quesadilla, Pulled Chicken & Smoked Cheese Quesadilla, Chimichurri, Fresh Pico de Gallo & Chipotle Queso Dip

Coastal Seafood Display 775.00

House Smoked NC Trout, Poached Shrimp with Lemon Gremolata & Spicy Cocktail Sauce, Oysters on the Half Shell, Hush Puppies & Butter Crackers

East India Display 500.00

Includes Grilled Garlic Naan, Vegetarian Samosas, Curried Meatballs, Palak Paneer, Aloo Gobi, Mango Chutney & Refreshing Mango Lassi

Chef's Table 60.00 per guest

Includes Antipasto Display with Italian Meats, Imported & Domestic Cheeses, Pickled Vegetables, Vegetable Crudité with three (3) types of Hummus, Pita Chips & Crackers. Includes Mini Desserts, artistically displayed, and your choice of two (2) hot hors d'oeuvres.

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Action Stations may be added to any menu.
125.00 attendant fee (unless otherwise noted)
based on one hour of continuous service.

Pasta Station 20.00 per guest

Penne, Cavatappi & Tortellini Pastas cooked to order with choice of Tuscan Alfredo, Pomodoro or House Pesto Sauces. Toppings include Grilled Chicken, Ground Sausage, Sweet Peas, Roasted Red Peppers, Steamed Broccoli, Shaved Parmesan, Marinated Mushrooms & Crushed Garlic **(V upon request)**

Fried Rice Station 20.00 per guest

Traditional Fried Rice, cooked to order and served with an array of toppings to include: Shaved Chicken, Shrimp, Peas, Carrot, Celery, Egg with Oyster, Soy & Sweet Chili Sauces **(GF)**

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Action Stations

Risotto Station 21.00 per guest
A classic Italian dish highlighting the richness of Arborio Rice, prepared to order with toppings that include: Wild Mushrooms, Butternut Squash, Baby Spinach, Sundried Tomatoes & Grilled Chicken, finished with Basil, Parmesan and Balsamic Glaze **(GF)**

Grits Station 21.00 per guest
A Southern Classic! Stone Ground White Corn Grits, prepared to order with Smoked Gouda, Shrimp, Aged Cheddar, Smoked Sausage, Grilled Asparagus & Oven Roasted Tomatoes **(GF)**

When Pigs Fly 30.00 per guest
This fun Bacon Bar includes Bacon Wrapped Dates, Bacon Wrapped Jumbo Scallops, Honey Pepper Bacon Bruschetta, Candied Brussel Sprouts with Bacon, Mini Bacon Cheese Burgers, infused with Hickory Smoked Bacon & Topped with Sharp Cheddar, Cheese & more Bacon, Glazed Bacon with a hint of Cayenne & Crown Royal Maple Infused Syrup (does not require attendant)

Add On: 5.00 per glass
Garden Shot
Tanqueray, Bloody Mary Mix, Muddled Basil & Cucumber
Fresh Lemon Juice, Cucumber Stick, Basil, Celery Salt Rim,
Bacon Strip Garnish