

Breakfast Buffets

CONTINENTAL

\$10 per guest ~ minimum 15 guests

ASSORTED MUFFINS, BREADS, AND PASTRIES
SEASONAL FRUIT TRAY
REGULAR AND DECAF COFFEE
CHILLED JUICES

EYE OPENER BUFFET

\$14 per guest ~ minimum 25 guests

SCRAMBLED LATTA'S FARM EGGS
APPLEWOOD-SMOKED BACON
MAPLE SURRY SAUSAGE PATTIES
HASH-BROWN CASSEROLE
OLD MILL OF GUILFORD CHEDDAR GRITS
BUTTERMILK BISCUITS
REGULAR AND DECAF COFFEE

ENHANCEMENTS

Price per guest

HOUSEMADE BANANA NUT FRENCH TOAST	\$3
GRANOLA, YOGURT, & FRUIT PARFAITS	\$3
SEASONAL FRUIT TRAY	\$4
LORRAINE FRITTATA (BACON, SWISS, & ONION)	\$4
VEGETABLE FRITTATA	\$3
ASSORTED MUFFINS, BREADS AND PASTRIES	\$3

Plated Brunch

OFFERED SATURDAY & SUNDAY

\$25 per guest ~ 15 guest minimum

INCLUDES WATER, ICED TEA, SODA, & COFFEE

Entrees

(CHOICE OF FOUR)

HOUSEMADE CHORIZO BREAKFAST QUESADILLA SCRAMBLED EGGS, PEPPER JACK CHEESE, PICO DE GALLO AND HASH-BROWN CASSEROLE

FRIED GREEN TOMATO BLT APPLEWOOD-SMOKED BACON, BASIL AIOLI, AND BABY ICEBERG ON SEVEN GRAIN BREAD, SERVED WITH SWEET POTATO FRIES

BUTTERMILK PANCAKES VERMONT MAPLE SYRUP AND BUTTER WITH BACON

ALMOND TARRAGON CHICKEN SALAD OVER A BED OF MIXED GREENS WITH BASIL BALSAMIC VINAIGRETTE

EYE OPENER BREAKFAST PLATTER TWO SCRAMBLED EGGS WITH BACON, HASH-BROWN CASSEROLE, AND A BUTTERMILK BISCUIT

CLASSIC EGGS BENEDICT TWO POACHED EGGS ON AN ENGLISH MUFFIN WITH CANADIAN BACON AND HOLLANDAISE, SERVED WITH HASH-BROWN CASSEROLE AND FRESH FRUIT

BUTTERMILK FRIED HOPKINS FARMS CHICKEN SLOW COOKED COLLARDS, 'DIRTY' GRIT CAKE, TEXAS PETE VINAIGRETTE

ROASTED N.C. CHICKEN COBB NUESKE'S BACON, HARD BOILED EGGS, AVOCADO, CUCUMBER, TOMATOES, BUTTERMILK CUCUMBER DRESSING

Desserts

(CHOICE OF FOUR)

VANILLA BEAN CRÈME BRÛLÉE SHORTBREAD COOKIE

BANANA PUDDING CHEESECAKE NILLA CRUMBLE, BANANA COMPOTE

TRIPLE LAYER CHOCOLATE CAKE WHIPPED CREAM

Beverage Enhancements

PRICES ARE PER GUEST

ORANGE, APPLE, AND CRANBERRY JUICES \$3
MIMOSA, BELLINI \$7
BLOODY MARY \$8

Price does not include NC State Tax or 20% gratuity

Plated Dinner

TIER 1 ~ \$45 PER GUEST

Includes bread service, iced tea, soda, coffee, and lemonade

Hors d'Oeuvres

(CHOICE OF TWO)

TOMATO BASIL BRUSCHETTA MOZZARELLA, BALSAMIC

MINI CHICKEN BISCUITS ROASTED GARLIC-WHOLE GRAIN MUSTARD AIOLI

GOAT CHEESE CROSTINI FIG JAM, CANDIED PECANS

PIMENTO CHEESE FRITTERS PEPPER JELLY

BLACK-EYED PEA HUMMUS GRILLED PITA, ASSORTED PICKLES

First Course

(CHOICE OF ONE)

MIXED GREENS HOUSE VINAIGRETTE

CLASSIC CAESAR GARLIC CROUTONS, PARMESAN

Second Course

(CHOICE OF THREE)

BLACKENED BUTCHER'S STEAK GOAT CHEESE WHIPPED POTATOES, CHARRED CORN RELISH, HOUSEMADE STEAK SAUCE

SWEET TEA GLAZED SALMON BLACK EYED PEA SUCCOTASH, GREEN TOMATO VINAIGRETTE

N.C. SHRIMP & GRITS HOOP CHEESE GRITS, ANDOUILLE SAUSAGE, REDEYE 'SHRIMP' JUS

JOYCE FARMS CHICKEN "BRUSCHETTA" GRILLED ASPARAGUS, CURED TOMATOES, MOZZARELLA

Third Course

(CHOICE OF TWO)

VANILLA BEAN CRÈME BRÛLÉE SHORTBREAD COOKIE

TRIPLE-CHOCOLATE CAKE WHIPPED CREAM

BANANA PUDDING CHEESECAKE NILLA CRUMBLE, BANANA COMPOTE

Price does not include Tax or 20% gratuity

Plated Dinner

TIER 2 ~ \$55 PER GUEST

Includes bread service, iced tea, soda, coffee, and lemonade

Hors d'Oeuvres

(CHOICE OF TWO)

BEEF TENDERLOIN & BRIE TOASTED CROSTINI, HORSERADISH

MINI CHICKEN BISCUITS ROASTED GARLIC-WHOLE GRAIN MUSTARD AIOLI

GOAT CHEESE CROSTINI FIG JAM, CANDIED PECANS

PIMENTO CHEESE FRITTERS PEPPER JELLY

MINI CRAB CAKES SMOKED CORN TARTAR

First Course

(CHOICE OF ONE)

BABY SPINACH GOAT CHEESE, CANDIED PECANS, APPLES, BALSAMIC

HEIRLOOM TOMATO GAZPACHO FOCACCIA CROUTONS

SUMMER SQUASH SOUP PIQUILLO PEPPER RELISH

CLASSIC CAESAR GARLIC CROUTONS, PARMESAN

Second Course

(CHOICE OF THREE)

BALSAMIC GRILLED RIBEYE N.C. SHRIMP PANZANELLA, BABY SPINACH, BASIL BUTTER

SWEET TEA GLAZED SALMON BLACK EYED PEA SUCCOTASH, GREEN TOMATO VINAIGRETTE

WEATHERVANE SHRIMP & GRITS HOOP CHEESE GRITS, ANDOUILLE SAUSAGE, REDEYE 'SHRIMP' JUS

JOYCE FARMS CHICKEN "BRUSCHETTA" GRILLED ASPARAGUS, CURED TOMATOES, MOZZARELLA

HERB CRUSTED LAMB LOIN GOAT CHEESE GRITS, BRUSSEL SPROUTS, TOMATOES

Third Course

(CHOICE OF TWO)

VANILLA BEAN CRÈME BRÛLÉE SHORTBREAD COOKIE

TRIPLE-CHOCOLATE CAKE WHIPPED CREAM

BANANA PUDDING CHEESECAKE NILLA CRUMBLE, BANANA COMPOTE

or

ASSORTED MINI DESSERT STATION AND COFFEE BAR

Price does not include Tax or 20% gratuity

Plated Dinner

TIER 3 ~ \$65 PER GUEST

Includes bread service, iced tea, soda, coffee, and lemonade

Hors d'Oeuvres

(CHOICE OF TWO)

TOMATO BASIL BRUSCHETTA MOZZARELLA, BALSAMIC

MINI CRAB CAKES SMOKED CORN TARTAR

BEEF TENDERLOIN & BRIE TOASTED CROSTINI, HORSERADISH

GOAT CHEESE CROSTINI FIG JAM, CANDIED PECANS

PIMENTO CHEESE FRITTERS PEPPER JELLY

LOBSTER SPRING ROLLS SWEET CHILI SAUCE

First Course

(CHOICE OF ONE)

BABY SPINACH GOAT CHEESE, CANDIED PECANS, APPLES, BALSAMIC

HEIRLOOM TOMATO GAZPACHO FOCACCIA CROUTONS

SUMMER SQUASH SOUP PIQUILLO PEPPER RELISH

CLASSIC CAESAR GARLIC CROUTONS, PARMESAN

Second Course

(CHOICE OF THREE)

HORSERADISH-CRUSTED FILET SWEET-POTATO GRATIN, GRILLED ASPARAGUS, WEATHERVANE STEAK SAUCE

POLE CAUGHT MAHI ARTICHOKE & LUMP CRAB SALAD, NEW POTATOES, PIQUILLO GRAVY

N.C. SHRIMP & GRITS HOOP CHEESE GRITS, ANDOUILLE SAUSAGE, REDEYE 'SHRIMP' JUS

LEMON ROASTED JOYCE FARMS PHEASANT NEW POTATO RISOTTO, CHARRED ZUCCHINI, SPRING ONION SALSA

HERB CRUSTED LAMB LOIN GOAT CHEESE GRITS, BRUSSEL SPROUTS, TOMATO

HICKORY SMOKED VEAL CHOP SWEET POTATO GRATIN, ROASTED PEPPERS, CHARRED TOMATO BUTTER

Third Course

(CHOICE OF TWO)

CHOCOLATE CRÈME BRÛLÉE SHORTBREAD COOKIE

TRIPLE-CHOCOLATE CAKE WHIPPED CREAM

BANANA PUDDING CHEESECAKE NILLA CRUMBLE, BANANA COMPOTE

(OR) ASSORTED MINI DESSERT STATION AND COFFEE BAR

Price does not include Tax or 20% gratuity

The Weathervane Buffet

25 GUEST MINIMUM ~ \$39 PER GUEST
Includes bread service, iced tea, soda, coffee, and lemonade

Starters

COLD GRILLED MUSHROOM & ROASTED VEGETABLE SALAD

SWEET MELON SALAD

TOMATO, ROASTED CORN, & BLACK BEAN SALAD

MIXED GREENS SALAD TOMATO CUCUMBER, RED ONION, CROUTONS AND BUTTERMILK CUCUMBER DRESSING
OR BASIL BALSAMIC VINAIGRETTE

Main Dishes

SWEET TEA GLAZED SALMON BACK EYED PEA SUCCOTASH, GREEN TOMATO VINAIGRETTE

BUTTERMILK FRIED JOYCE FARMS CHICKEN

CREOLE SMOTHERED PORK CHOPS

Enhancements

PRICE PER GUEST

BBQ SPICED TRI-TIP HERB BUTTER \$6

Sides

SOUR CREAM CHIVE WHIPPED POTATOES

SKINNY BEANS LEMON THYME BURRE BLANC

Desserts

(CHOICE OF TWO)

TRIPLE LAYER CHOCOLATE CAKE

BANANA PUDDING

ASSORTED MINI DESSERTS

Price does not include Tax or 20% gratuity

Barbecue Buffet

25 GUEST MINIMUM ~ \$39 PER GUEST

Includes condiments, coleslaw, cornbread, iced tea, lemonade, soda, and coffee

Gold

(CHOICE OF 4 SIDES)

HEIRLOOM TOMATO & WATERMELON SALAD

GRILLED SUMMER SQUASH AND ZUCCHINI SALAD

CLASSIC SOUTHERN POTATO SALAD

Hot

SWEET ONION HUSHPUPPIES

BBQ BACON BAKED BEANS

CROOKNECK SQUASH CASSEROLE

SOUTHERN STYLE GREEN BEANS BACON AND ONIONS

Main Dish

(CHOICE OF TWO)

ST. LOUIS STYLE BBQ RIBS

PULLED HERITAGE PORK CHALLAH BUNS

'WHITE' BBQ JOYCE FARMS CHICKEN

SLOW COOKED BBQ BEEF BRISKET

BUTTERMILK-MARINATED JOYCE FARMS FRIED CHICKEN

Enhancements

PRICE PER GUEST

BBQ SPICED TRI-TIP HERB BUTTER \$6

Desserts

(CHOICE OF TWO)

TRIPLE LAYER CHOCOLATE CAKE

BANANA PUDDING

ASSORTED MINI DESSERTS

Price does not include Tax or 20% gratuity

High Tea Menu

12 GUEST MINIMUM ~ \$24 PER GUEST

Displays

CHEF SELECTION OF ASSORTED GOURMET FINGER SANDWICHES

ASSORTED HOUSE MADE SCONES & PASTRIES WITH SEASONAL ACCOMPANIMENTS

DEVONSHIRE CREAM

LEMON CURD

FRUIT PRESERVES

Dessert

ASSORTED MINIATURE DESSERTS

Beverages

SOUTHERN SEASON HERBAL AND REGULAR TEA ASSORTMENT SERVED WITH HONEY AND AGAVE NECTAR

WEATHERVANE BLEND REGULAR AND DECAF COFFEE

MIGHTY LEAF SWEETENED AND UNSWEETENED ICED TEAS

Beverage Enhancements

PRICES ARE PER GUEST

MIMOSA, BELLINI \$7

MIMOSA BAR

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GRAN BACH CAVA BRUT SPARKLING \$22 PER BOTTLE

CARAFE OF ORANGE JUICE \$12

Price does not include Tax or 20% gratuity

Kids' Menu

FOR CHILDREN 12 YEARS OF AGE OR YOUNGER ~ \$13 PER GUEST

Includes juice, iced tea, soda, and milk

Entrees

CHICKEN TENDERS FRENCH FRIES OR FRUIT

LINGUINE TOMATO SAUCE

GRILLED CHEESE FRENCH FRIES OR FRUIT

BURGER ON A CHALLAH ROLL FRENCH FRIES OR FRUIT

Dessert

SAME AS ADULT MENU SELECTION

Price does not include Tax or 20% gratuity

Alcohol Packages

Package 1: \$15/person

Draught Beer

House Wines (Pinot Grigio, Chardonnay, Merlot, Cabernet Sauvignon, Pinot Noir, Riesling)

Package 2: \$20/person

Draught Beer and/or Select Bottled Beer (2 bottle options)

Premium Wines

Package 3: \$30/person

Draught and/or Select Bottled Beer (3 bottle options)

Top Tier Wines

Package 4:

Choose your own wine and beers through the wine department. All products would be purchased through the wine department and belong to the guest. There would be a \$10 corkage fee for each bottle of wine and \$20 per case of beer.

Liquor Package:

Well liquors and basic mixers: \$15/person

Call liquors and mixers, specialty cocktails: \$20/person

Premium liquors and mixers, specialty cocktails: \$30/person

~A \$75 fee will be added for each bartender needed during the event, only added if event has a liquor package

Wine Choices

Choice of one red wine and one white wine

Tier 1:

Mars and Venus Chardonnay

Mars and Venus Sauvignon Blanc

Cielo Pinot Grigio

Mars and Venus Merlot

Mars and Venus Cabernet Sauvignon

Cono Sur Pinot Noir

Tier 2:

Mandolin Chardonnay

Cono Sur Sauvignon Blanc

Ca Brigiano Pinot Grigio

Mandolin Merlot

Mandolin Cabernet Sauvignon

Mandolin Pinot Noir

Tier 3:

Santa Barbara Chardonnay

Bellevue Sauvignon Blanc

Bidoli Pinot Grigio

14 Hand Merlot

Joel Gott Cabernet Sauvignon

Underwood Pinot Noir

Well Liquors:

Dewars White Label Scotch

Jim Beam Bourbon

Bacardi Rum

Luna Zul Tequila

Gordons Gin

Smirnoff Vodka

Call Liquors:

Chivas Regal 12-Year

Maker's Mark Bourbon

Captain Morgan Spiced Rum

Jose Cuervo Especial

Tanqueray Gin

Absolute Vodka

Jack Daniels

Premium Liquors:

Johnny Walker Black Label

Knob Creek Single Barrel

Gosling's Black Seal Rum

Patron Silver

Hendrick's Gin

Ketel One

Crown Royal