



DINNER MENU

BUFFET PACKAGES

Includes house made bread and butter and iced tea (sweet and unsweetened) with lemon.

MAGNOLIA BUFFET \$28

Salad
1 Entrée
2 Side Items
Dessert

DOGWOOD BUFFET \$32

Salad
2 Entrées
2 Side Items
Dessert

GLENWOOD BUFFET \$36

2 Hors D'oeuvres*
2 Entrées
2 Side Items
Dessert

PLATED PACKAGES

Includes house made bread and butter and iced tea (sweet and unsweetened) with lemon.

MAGNOLIA PLATED DINNER \$32

Salad
1 Entrée
2 Side Items
Dessert

DOGWOOD PLATED DINNER \$36

Salad
2 Entrées
2 Side Items
Dessert

GLENWOOD PLATED DINNER \$40

2 Hors D'oeuvres*
Salad
2 Entrées
2 Side Items
Dessert

SALAD SELECTIONS

HOUSE MADE SALAD DRESSINGS: Lemon Tahini, Maytag Bleu Cheese, Caesar, Creamy Shallot Vinaigrette, Raspberry Vinaigrette, Red Wine Vinaigrette

CLASSIC CAESAR – Romaine lettuce tossed with lemon parmesan dressing and garnished with garlic croutons

GREEK SALAD (vegetarian + gf) – Mixed greens with tomatoes, cucumbers, kalamata olives, red onions, feta and balsamic vinaigrette

GARDEN SALAD (vegan +gf) – Baby greens and red leaf lettuce topped with sliced red cabbage, onions, cucumbers, tomatoes, raisins and sunflower seeds, served with choice of dressing

BISTRO SALAD (vegetarian + gf) – Field greens with caramelized pecans, crumbled cheese, topped with seasonal fruit and vinaigrette

SIDES

Seasonal Melange of Vegetables (vegan + gf)

Sauteed Squash (vegan + gf) - seasonal

Mashed Potatoes (vegetarian +gf)

Macaroni & Cheese

Roasted Root Vegetables (vegan + gf)

Rice Pilaf (vegan + gf)

Loaded Mashed Potatoes (gf)

Roasted Balsamic Brussels Sprouts (vegan + gf) - seasonal

Roasted Lemon Broccoli (vegan +gf)

Roasted Cauliflower (vegan + gf) - seasonal

Succotash (vegan) – Corn, butterbeans & tomatoes

Roasted Potatoes with Herbs & Parmesan (vegetarian + gf)

Asparagus (vegan + gf) - seasonal

Mashed Sweet Potatoes (vegetarian + gf)

Green Beans with Red Pepper & Almonds (vegetarian + gf)

Mushroom Sauté (vegan + gf)



DINNER MENU

POULTRY ENTREES

MORGAN STREET CHICKEN – Lemon tahini marinated thin chicken breast coated with cashew and panko breadcrumbs, pan seared, and served with an herb butter and mustard glaze

BBQ CHICKEN (gf) – Pulled smoked chicken tossed with BBQ sauce with honey sweet and sour BBQ sauce

GOAT CHEESE STUFFED CHICKEN (gf) – Filet breast of chicken filled with goat cheese mixed with spinach, basil, crushed almonds and shallots. Served with oven roasted tomato-basil sauce

CHICKEN FORESTIERE (gf) – Sautéed breast of chicken with wild mushrooms and champagne chive sauce

CARAMELIZED ONION CHICKEN (gf) – Grilled chicken breast topped with caramelized onions, sautéed spinach, served with a tarragon cream sauce

CHICKEN PICATTA (gf) – Sautéed breast of chicken with lemon, wine, and caper sauce

CHICKEN OLD SOUTH – Served with cornbread and sausage stuffing served with sweet pepper cream sauce (seasonal)

CHICKEN GOR DON BLEU – Filet breast of chicken wrapped and baked in phyllo pastry with Swiss cheese and Dijon mustard. Served with lemon cream sauce

BEEF ENTREES

BEEF WELLINGTON – A puffy pastry surrounding a beef medallion wrapped around a mushroom duxelles made with minced mushrooms, herbs and spices then baked in the oven until hot (cannot guarantee temp.)

BEEF MEDALLIONS (gf) – Grilled beef let to rest then sliced. Served with wild mushroom demi-glaze

YANKEE POT ROAST (gf) – Braised with onions, carrots, potatoes in a savory gravy (seasonal)

BEEF BRISKET (gf) – Slow braised and smoked in house, sliced and served with a classic demi-glaze and a hint of smoke

ROSEMARY PORK TENDERLOIN (gf) – Roasted, sliced and served with an apple cider reduction (seasonal)

BEEF ROULADE (gf) – Flank steak rolled and filled with spinach, carrots, onions and red peppers. Roasted and sliced with horseradish mashed potatoes



DINNER MENU

SEAFOOD ENTREES

MUSTARD CRUSTED SALMON (gf) – Fresh salmon seared with a mustard crust and finished with a fennel leek cream sauce.

NC MOUNTAIN TROUT (gf) – Pan seared with caramelized onions and a balsamic glaze

NEPTUNE'S CANNELLONI – Fresh mushrooms, spinach, tomatoes and fresh jumbo NC shrimp blended with mozzarella cheese, sautéed onions, herbs and other seasonings. Rolled in fresh crepes and topped with a tomato-basil cream sauce & grated parmesan

NEW MEXICO SALMON GRILL (gf) – Fresh Atlantic Salmon filet marinated in Southwest spices. Grilled to medium and topped with a chipotle citrus beurre blanc

PAN SEARED MAHI MAHI (gf) – Mahi dusted with a light peppercorn crust. Topped with lemon butter sauce

SEAFOOD CAKES – Salmon, shrimp & crab meat mixed with onions, peppers & spices. Griddled into cakes, served with a tomato aioli

CITRUS GRILLED SALMON (gf) – Served with chardonnay beurre blanc (seasonal)

GRILLED MAHI MAHI (gf) – Served with a lemon artichoke sauce

SHRIMP AND GRITS (gf) – Sautéed shrimp, tomato con casse, parmesan and cheddar grit cakes with a wild mushroom sherry cream sauce

POACHED SALMON – Fresh poached salmon, griddled and served with dill aioli

MANGO GLAZED SALMON (gf) – Grilled salmon filet served with fresh mango lime salsa

VEGETARIAN & VEGAN ENTREES

PORTABELLA POLENTA (vegan + gf) – Marinated roasted portabella caps with wilted spinach, carrots, polenta cake and parsley pesto

SHEPARD'S PIE (vegan) – Vegetarian casserole layering vegan short crust pastry dough with red bliss mashed potatoes, tabouli salad, sliced pomegranate marinated carrots, sautéed cabbage with onions, celery, fennel, garlic spinach. Baked and served with a shiitake mushroom miso gravy

EGGPLANT PARMESAN (vegetarian) – Breaded eggplant slices fried and topped with marinara and mozzarella cheese

CHILE RELLENO (vegan without toppings + gf) – Fresh poblano pepper stuffed with a Spanish ratatouille rice placed atop a black bean cake and served on a roasted red tomato puree and balsamic reduction, topped with cream fraiche and smoked Gouda

SEASONAL STUFFED SQUASH (vegan + gf) – Baked squash stuffed with rice, seasonal vegetables, corn salsa and pumpkin seeds (seasonal)

SPINACH & ARTICHOKE LASAGNA (vegetarian) – Pasta layered with spinach, artichokes, romano, parmesan and ricotta cheese with a rich béchamel sauce (seasonal)



HORS D'OEUVRES MENU

HORS D'OEUVRES PACKAGES

Prices shown are per person.

MAGNOLIA \$19

1 Display
4 Hors D'oeuvres

DOGWOOD \$25

1 Display
5 Hors D'oeuvres
1 Mini Dessert Selection

GLENWOOD \$38

1 Action or Carving Station
1 Display
6 Hors D'oeuvres
Assorted Dessert Bites

DISPLAYS

MIDDLE EASTERN PLATTER

(vegan) – A trio of hummus, tabouli and butterbean pate served with grilled pita and kalamata olives

ANTIPASTO PLATTER

– Cured Italian salami, cheeses, olives, roasted red peppers, artichoke hearts, roasted portabella mushrooms and other seasonal grilled vegetables, drizzled with balsamic reduction, and flatbreads

VEGETABLE CRUDITES & FRESH FRUIT (vegan + gf) –

Assorted seasonal vegetables beautifully displayed and served with our famous lemon tahini dressing. Accompanied with fresh seasonal sliced fruits

TEX MEX DISPLAY (gf + vegetarian) –

Queso, refritos, guacamole, Pico de Gallo, tomatillo salsa verde with corn chips

IMPORTED & DOMESTIC CHEESE PLATTER (vegetarian) –

Variety of cheeses with crackers and flat bread. Served with fruit compote

ACTION STATIONS

SHRIMP & GRITS (gf) – Sautéed shrimp, roasted tomatoes and parmesan served on cheddar grit cakes with a wild mushroom sherry cream sauce

MASHED POTATO BAR – Creamy mashed potatoes or sweet potatoes with choice of four of the following items: sour cream, butter, bacon, horseradish cream, minced scallions, grated cheddar, gravy, caramelized pecans, brown sugar, marshmallows

PASTA STATION – Choose any two of the following pastas: penne, linguini, radiatore, gemelli or bow tie. Choose any two sauces: marinara, alfredo, pink vodka, white clam, carbonara or aglio y olio

STREET TACO BAR – Warm corn tortillas, Spanish rice and vegetarian refried beans. Choice of two meats: Chicken Tinga (smoky chicken stewed in herbs and spices), Carne Asada (flank steak strips), Carne Colorado (ground beef stewed with Mexican tomato spices), TexMex Seitan (vegetarian)

FAJITA BAR – Warm flour tortillas, vegetarian refried beans and Spanish rice. Select marinated chicken, steak or vegetarian seitan. Served with sautéed onions, bell peppers, shredded cheddar cheese, Pico de Gallo, guacamole, sour cream and shredded lettuce



HORS D'OEUVRES MENU

SLIDER STATION

May substitute for 1 Hors D'oeuvre--additional \$2/person to package price. Served with small brioche buns.

BLACK BEAN CAKES (vegan) – Lentils, black beans and quinoa with southwest spices and griddled. Served with Pico de Gallo

PULLED PORK – Braised and marinated in spicy BBQ sauce. Served with cole slaw

BEEF BURGER SLIDER - Served with mustard, mayo and pickle

BRISKET – Served with caramelized onions and mustard

CRAB CAKE - Crab cake served with Sriracha aioli

ROASTED TURKEY - Sliced roasted home smoked turkey with pesto aioli and fresh cranberry chutney (seasonal)

DUCK CONFIT - Slow braised, seasoned duck legs served on brioche bun with Asian slaw

DIPS

May substitute for 1 Hors D'oeuvre--additional \$2/person to package price.

APPLEWOOD BACON & CARMELIZED ONION DIP - Served with pita points

SEVEN LAYER MEXICAN DIP (vegetarian + gf) - Refried beans, Spanish rice, cheese, sour cream, Pico de Gallo, tomatillo salsa, and a choice of chicken, ground beef or seitan (vegetarian). Served with corn chips

BUFFALO CHICKEN DIP (gf) - Creamy, spicy and full of chicken and blue cheese. Served with carrots, celery and corn chips

CRAB DIP - Crab meat combined with herbs, spices and lots of cheese

SPINACH ARTICHOKE (vegetarian) - Spinach and artichoke hearts in a creamy cheese sauce

CARVING STATIONS

BEEF TENDERLOIN (+\$8 per person to package price) – Served with port wine reduction, horseradish cream sauce and rolls

ROAST BEEF – Served with black pepper au jus, horseradish cream sauce and rolls

HERB BRINED TURKEY – Oven roasted turkey breast served with pan gravy, cranberry/orange compote and rolls (seasonal)

BROWN SUGAR GLAZED HAM – Served with warm Dijon sauce, peach chutney and rolls (seasonal)



HORS D'OEUVRES MENU

POULTRY HORS D'OEUVRES

BIG CITY CHICKEN TOWER – Breaded chicken stacked on a crostini with goat cheese, sun-dried tomato, and basil

CURRIED CHICKEN SALAD – Chicken salad with a hint of curry served in a tartlet shell and garnished with red grapes and almonds

FRIED CHICKEN BISCUIT – Crispy chicken on a black pepper biscuit with green tomato chow chow and Sriracha honey butter

CHICKEN SKEWERS (gf) (Choose One) – Blacken, Jerk, Teriyaki, Cashew Crusted

SHREDDED DUCK WONTON – With melted leeks and mandarin orange

MINI CHICKEN WELLINGTON – Served with creamy Dijon aioli

MINI PEKING DUCK – Crisp duck, hoisin sauce, and scallions on a crisp wonton

SESAME CHICKEN BITES – Sesame coated chicken served with apricot mustard

SHREDDED ASIAN DUCK CONFIT – With wasabi slaw, ginger drizzle, and peanuts served on an edible spoon

MINI CHICKEN COBB SALAD ON ENDIVE (gf) – Grilled diced chicken, avocado, turkey bacon, tomato, and blue cheese served on endive lettuce

MEAT HORS D'OEUVRES

ARGENTINIAN SPICED BEEF SKEWERS (gf) – Served with chimichurri

BACON & CHEESE CROQUETTES – Smoky bacon, cheddar and manchego fried crisp with lemon cayenne aioli

BACON RICOTTA CROSTINI – Whipped Ricotta, crispy bacon, honey Sriracha drizzle

BEEF MEATBALLS (gf) – **Asian:** In garlic, ginger soy sauce. **Italian:** With house made marinara. **BBQ:** Tomato Balsamic vinegar sauce, **Umami:** With a wild mushroom sauce

BEEF ROULADE (gf) – Flank Steak rolled filled with spinach, julienne carrots, chopped onions and red peppers. Rolled, roasted and sliced and topped with horseradish mashed potatoes

ASIAN BEEF SKEWERS (gf) – With Thai peanut dipping sauce and scallions

CAROLINA EGG ROLLS – Crispy egg rolls filled with pulled pork, pimento cheese and coleslaw. Served with a sweet and sour dipping sauce.

CITY HAM BISCUIT – Country ham with a honey mustard drizzle on a cheddar black pepper biscuit

MINI BEEF WELLINGTON – Beef and mushroom duxelle in puff pastry with champagne mustard

SMOKED BRISKET BISCUIT – With caramelized onions, horseradish aioli and a dill pickle chip on a cheddar black pepper biscuit

BEEF CARPACCIO – Paper thin pepper crusted beef, capers, Parmesan cheese and truffle oil on a crostini



HORS D'OEUVRES MENU

VEGAN & VEGETARIAN HORS D'OEUVRES

CAPRESE SKEWER (vegetarian + gf) – Grape tomatoes, fresh mozzarella, basil with extra virgin olive oil drizzled with balsamic glaze

SPANAKOPITA (vegetarian) – Savory phyllo pastries with spinach and cheese served with tzatziki dipping sauce

GOAT CHEESE CROSTINI (vegetarian) – Roasted red peppers with herbed goat cheese on toasted ciabatta bread with balsamic glaze

FRESH GARDEN VEGETABLE TOWER (vegetarian) – Zucchini, squash, eggplant, and carrot thinly sliced, layered with parmesan and mozzarella served on a crostini

LEEK AND MUSHROOM CROQUETTES (vegetarian) – Wild and fresh mushrooms served with lemon thyme aioli

TRUFFLE MAC & CHEESE BITES (vegetarian) – Traditional mac and cheese baked into mini bites with a drizzle of truffle oil

MUSHROOMS ROCKEFELLER (vegetarian) – Oven roasted mushrooms stuffed with goat cheese Florentine

VEGAN PIEROGIE – A flavorful blend of potatoes, spinach, and sautéed onions folded in to a fresh pastry dough and baked

WILD MUSHROOM CROSTINI (vegetarian) – Garlicky wild mushrooms and whipped herb ricotta on a grilled crostini (seasonal)

ANTIPASTO SKEWERS (vegan) – Fresh mozzarella, marinated artichokes, sundried tomatoes, and kalamata olives with basil oil (can add salami)

OLD BAY DEVILED EGGS (vegetarian) – Southern style deviled eggs spiked with Old Bay

CAESAR SALAD SPEARS (vegetarian) – Caesar salad, parmesan shavings, mini croutons and Caesar dressing

PIMENTO CHEESE CANAPE (vegetarian) – House made pimento cheese on a rye canape

FIGS IN A BLANKET (vegetarian) – Mix of fig jam, blue cheese, and cashews in phyllo pastry (seasonal)

SOUTHWEST BLACK BEAN & CORN TARTLET (vegan + gf) – Mildly spiced mix of black beans, corn, tomatoes, and onions served in tart shell and topped with avocado crema

BRUSCHETTA (vegetarian + gf) – Tomato, mozzarella, artichoke, and capers on crostini

SEAFOOD HORS D'OEUVRES

CRAB RANGOON WONTON – Crab and cream cheese wonton served with soy ginger dipping sauce

CRAB STUFFED MUSHROOMS – Fresh crab meat baked in a marinated mushroom cap

MINI SHRIMP CEVICHE TACOS (gf) – Shrimp, avocado, onions, tomato, marinated in lime juice served in a mini taco shell with Queso Fresco and cilantro

OKRACOKE CRAB CAKES – Crab cake with lemon cayenne aioli

PEPPER CRUSTED TUNA – With wasabi slaw and ginger glaze on a crisp wonton

SMOKED SALMON CAKES – House smoked salmon mixed with diced vegetables, griddled and served with dill aioli

SHRIMP CEVICHE WITH AVOCADO – Shrimp, onions, tomatoes, jalapeno, cilantro in lime marinade served on a crispy wonton or porcelain spoon

SHRIMP COCKTAIL "SHOOTER" (gf) – Old Bay shrimp with classic horseradish cocktail sauce in a shot glass

SHRIMP SALAD ROLLS (gf) – Crisp Asian vegetables, rolled in rice paper, and served with chili lime dipping sauce

SHRIMP SKEWERS (gf) – Tangy pickled shrimp on a skewer with lemon chive aioli

SMOKED SALMON PURSES – Brie cheese, asparagus, and salmon wrapped and baked in a phyllo pastry