

Below are our sample packages. All menus are customizable to your needs and the seasons offerings. We look forward to giving you and yours an unforgettable dining experience from the first to the last bite!  
-Blake and Megan Gotliffe



## **LIGHT HORS D'OEUVRES SAMPLE MENU**

**\$22 PER GUEST**

*Tax, labor, and service fee not included*

### **APPETIZERS**

KOREAN BBQ PORK SKEWERS - chopped peanuts, cilantro

GRILLED MUSHROOM TOAST - hummus, preserved peppers, tapenade, pickled radish, seeds, nuts

SHRIMP AND GRITS MASON JARS - smoked tomato broth

### **DISPLAY**

CHARCUTERIE AND CHEESE DISPLAY - house cured meats

and pickles, ashe county cheese, crackers and mustards

PIMENTO CHEESE DIP - crackers

**\*\* All prices are subject to change, up to 30 days prior to event, based on market\*\***

## **HEAVY HORS D'OEUVRES SAMPLE MENU**

**\$38 PER GUEST**

*Tax, labor, and service fee not included*

### **APPETIZERS**

FRESH RICOTTA BRUSCHETTA - giardiniera, georgia olive oil

HAM AND JAM BISCUIT - smoked ham, seasonal jam, mustard, bacon, goat cheese

KOREAN BBQ PORK SKEWERS - chopped peanuts, cilantro

DEVEILED EGGS - pickles, crispy chicken skin

CHICKEN AND WAFFLES - hot honey

### **DISPLAY**

CHARCUTERIE AND CHEESE DISPLAY - house cured

meats and pickles, local cheese, crackers and mustards

BUTTER BEAN HUMMUS - seasonal crudité

PIMENTO CHEESE DIP - crackers

### **PETITE DESSERT DISPLAY**

APPLE PIE PARFAIT - gluten free crumble, whipped cream

CHOCOLATE BROWNIES

CHEESECAKE BITES

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## **BUFFET SAMPLE MENU 1**

**\$21 PER GUEST**

*Tax, labor, and service fee not included*

### **ENTREE**

MIXED GREEN SALAD - carrots, radishes, pickled beets, brown butter pecans, cider vinaigrette

GARLIC MASHED POTATOES - confit garlic, local cream and butter

GRILLED SUMMER SQUASH - charred peppers, basil, olive oil

SEARED JOYCE FARMS CHICKEN - garlic and herb jus

## **BUFFET SAMPLE MENU 2**

**\$25 PER GUEST**

*Tax, labor, and service fee not included*

### **ENTREE**

SPRING SALAD - strawberries, pickled onions, smoked pecans, feta, honey vinaigrette

CREAMED CAULIFLOWER - roasted cauliflower, local cream, romano cheese, lemon thyme

GARLIC MASHED POTATOES - confit garlic, local cream and butter

ROASTED FIRST HAND FOODS PORK LOIN - bacon and bourbon jus

PAN ROASTED JOYCE FARMS CHICKEN - lemon caper sauce

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## **BUFFET SAMPLE MENU 3**

**\$35 PER GUEST**

*Tax, labor, and service fee not included*

### **APPETIZERS**

HAM AND JAM BISCUIT - smoked ham, seasonal jam, mustard, bacon, goat cheese

DEVILED EGGS - pickles, crispy chicken skin, herbs

### **ENTREE**

APPLE SALAD - Spicy greens, smoked pecans, feta, radish, honey vinaigrette

GLAZED CARROTS - roasted carrots with brown sugar and sherry vinegar

GARLIC MASHED POTATOES - confit garlic, local cream and butter

BRAISED BEEF SHORTRIBS - red wine and rosemary demi-glace

MEDITERRANEAN CHICKEN - sundried tomatoes,  
artichoke hearts, lemon caper sauce

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## **BUFFET SAMPLE MENU 4**

**\$42 PER GUEST**

*Tax, labor, and service fee not included*

### **DISPLAY**

CHARCUTERIE AND CHEESE DISPLAY - house cured meats and pickles, ashe county cheese, crackers, mustards

### **APPETIZERS**

SUMMER TOAST - smoked tomato, butter bean hummus, charred peppers, basil, popcorn

MINI CRAB CAKES - red pepper and pickled green tomato remoulade

### **ENTRÉE**

BUTTER LETTUCE SALAD - cheddar, cherry tomatoes, herb buttermilk dressing

GRILLED SUMMER SQUASH - charred peppers, basil, olive oil

GARLIC MASHED POTATOES - confit garlic, local cream and butter

PORK OSSO BUCCO - red wine braised pork shoulder  
with carrot, celery, onion, tomato, herbs

GRILLED CHICKEN - chimichurri

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## **BUFFET SAMPLE MENU 5**

**\$48 PER GUEST**

*Tax, labor, and service fee not included*

### **DISPLAY**

CHIPOTLE CHICKEN DIP - tortilla chips

BUTTER BEAN HUMMUS - seasonal crudité

### **APPETIZERS**

MUSHROOM ARANCINI - marinara, romano cheese

MINI CRAB CAKES - red pepper and pickled green tomato remoulade

CHICKEN AND WAFFLES - hot honey

### **ENTRÉE** (plated salad)

MIXED GREEN SALAD - carrots, radishes, pickled beets, brown butter pecans, cider vinaigrette

MAPLE SWEET POTATO MASH - brown butter, lemon

BRUSSELS SPROUTS - bacon, apples

BUTTERNUT SQUASH GRITS - oyster mushrooms, kale

PAN ROASTED CHICKEN - garlic and herb jus

ROASTED FIRST HAND FOODS PORK LOIN - sage and mustard sauce

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## **BUFFET STATION COMBINATION SAMPLE MENU**

**\$48 PER GUEST**

*Tax, labor, and service fee not included*

### **PASSED APPETIZERS**

MINI CRAB CAKES - red pepper and pickled green tomato remoulade

SPRING TOAST - strawberries, whipped feta, pistachio, pickled onions, bronze fennel

### **DISPLAY**

CHARCUTERIE AND CHEESE DISPLAY - house cure

meats and pickles, local cheese, crackers and mustards

### **ENTRÉE** (plated salad)

MIXED GREEN SALAD - carrots, radishes, pickled beets, brown butter pecans, cider vinaigrette

GARLIC MASHED POTATOES - confit garlic, local cream and butter

GRILLED BROCCOLINI - garlic and chili vinaigrette

BLACKENED CHICKEN - smoked tomato cream

SHRIMP AND GRITS STATION - NC shrimp, local grits, smoked tomato broth served  
with sauteed mushrooms, scallions, cheddar cheese, and bacon.

*\*Add on vegan/vegetarian option: olive oil grits, seasonal vegetables, mushroom broth (+\$4)*

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## **STATION SAMPLE MENU 1**

**\$48 PER GUEST**

*Tax, labor, and service fee not included*

### **PASSED APPETIZERS**

FALL TOAST - butternut squash, whipped goat cheese, pickled pumpkin, peanuts, sage

MUSHROOM ARANCINI - marinara, romano cheese

CHICKEN AND WAFFLES - hot honey

### **ENTRÉE** (plated salad)

APPLE SALAD - spicy greens, smoked pecans, feta, shaved radish, honey vinaigrette

FRESH HOUSE MADE PASTA - chicken and bacon

with red sauce or cheese sauce served with roasted cherry tomatoes, sauteed

mushrooms, steamed broccoli, parmesan cheese

CARVING STATION - slow roasted prime rib with vegetable medley, rolls, horseradish  
cream, au jus

### **DESSERT DISPLAY**

APPLE PIE PARFAIT - gluten free crumble, whipped cream

CHOCOLATE BROWNIES

CHEESECAKE BITES

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## **STATIONS SAMPLE MENU 2**

**\$52 PER GUEST**

*Tax, labor, and service fee not included*

### **APPETIZERS**

MINI CRAB CAKES - red pepper and pickled green tomato remoulade

SPRING TOAST - strawberries, whipped feta, pistachio, pickled onions, bronze fennel

### **DISPLAY**

CHARCUTERIE AND CHEESE DISPLAY - house cure

meats and pickles, local cheese, crackers and mustards

PIMENTO CHEESE DIP - crackers

BUTTER BEAN HUMMUS - seasonal crudité

### **STATIONS**

SHRIMP AND GRITS - NC shrimp, local grits, smoked tomato broth served  
with sauteed mushrooms, scallions, cheddar cheese, and bacon.

*\*Add on vegan/vegetarian option: olive oil grits, seasonal vegetables, mushroom broth (+\$4)*

ROAST BEEF CARVING STATION - served with rolls and sauces

TACO BAR - Chipotle braised chicken and pork carnitas  
served with flour and corn tortillas, cheddar cheese, salsa, guacamole, chopped  
cilantro, hot sauce, limes, sour cream, spanish rice, cuban black beans

FRESH HOUSE MADE PASTA - grilled chicken and italian sausage  
with Alfredo and Cheese Sauce served with roasted cherry tomatoes, sauteed  
mushrooms, steamed broccoli, parmesan cheese

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