

Create Your Own Dream Banquet with Anne

When Only the Best Will Do

Plus Tax, Gratuity, Service and any extras i.e. Linens, Flowers, Plates, Utensils etc.

Meal Includes: 1 Main; 2 Accompaniments; Salad; Bread; Iced Tea.

If you select 2 or more main Courses the additional selections are half price per addition
EXCEPT PLATED MEALS

Dessert are created separately 6.00 Per person

A Tiered-up Fountain has a \$85 set-up charge + the per-person charge

\$300 minimum charge aside from any other service, tax gratuity etc.

All Entrees Hand Crafted with Local Sourced foods and herbs grown in Chef Anne's Garden

Plated meals \$150 per 25 guests

\$150 Plating upcharge per 25

Cake Cutting Cost 100.00

\$100 Tasting Cost of and will be applied to final invoice if

\$30.00 **MAIN COURSES:** (Select One Main Course):

Beef:

\$30.00 Beef Tenderloin, Rubbed With Duck Fat, Himaylan Pink Salt, Hawaiian Black Salt, Maldon Smoked Sea Salt, M lange Of Peppers, Toasted Ground Fennel.

\$30.00 Beef Tenderloin with Marsala Mushrooms

\$28.00 Pistachio and Leek Crusted Beef Tenderloin  

\$32.00 Grass Fed Beef Tenderloin  

Flank Steak marinated and seared in Garlic Pepper, Rosemary and Olive Oil with Shallot Burgundy Sauce.

Pork

\$22.00 Island Pork Loin with Mango Salsa.

\$22.00 Honey Bourbon Pork Loin with Appropriate Dry Rub.

\$22.00 Pork with Saut ed Mushrooms, leeks, roasted garlic, spinach, parmesan.

\$22.00 Pork with Feta, Artichokes, Kalamata Olives, Sundried Tomatoes (Roasted Red Pepper Aioli Rub).

\$22.00 Pork Medallions Over Egg Noodles:  

\$22.00 Tuscan Pork — Saut ed in Lemon, with Rosemary and Garlic

\$22.00 Cajun Pork — Blackened seasonings and peppers

Chicken:

\$23.00 Chicken Marsala with Mushrooms

\$23.00 Chicken Saltimbocca

\$23.00 Chicken Picatta (Lemon Sauce and Capers)

\$23.00 Maple Apple Chicken with Fried Sage

\$23.00 Cranberry-Orange-Honey Chicken with Fresh Tarragon

\$23.00 Pecan Crusted Chicken with Tarragon

\$23.00 Citrus Marinated Chicken, Served with Pineapple-Mango-Ginger Salsa,

Tropical Rice Pilaf

\$23.00 Lavender Chicken, Bone In Skin On Breast

\$23.00 Chicken Breast Stuffed with:

Crab Artichoke M^elange

Blue Cheese, Prosciutto.

Toasted Rosemary Walnuts and Boursin

(Garlic Herb or Apple-Cranberry Cinnamon).

Seafood: (we can prepare any fish the following ways, but prefer salmon since it is always available.)

*****Seasonal Fish at Market Price*****

\$30.00 Cedar Plank Broiled, Coco-nib rubbed Salmon with Hickory Glaze

\$30.00 Jerk/Paprika/Esspresso Rub and Hickory Glaze

\$30.00 Hickory Glazed Salmon.

\$30.00 Cherry or Peach Chipotle Glazed Salmon and Lime Jalape^o Butter

\$30.00 Cherry-Pomegranate Glaze

\$34.00 Halibut (Seasonal)

\$27.50 Coconut-Curry Shrimp with Grits or Rice Pilaf

\$27.50 Shrimp Scampi

\$28.00 Low Country Boil

Potatoes

Roasted Fingerlings -- Orange Ginger or Dijon

Crispy Salt n Vinegar Potatoes

Baked Potatoes with Chive Butter

Lemon Butter and Parsley Potatoes

Creamy Polenta

Creamy Polenta with Roasted Multi-colored Carrots and Spinach

Creamy Stone Ground Grits (or Cheesy)

Maple Mashed Sweet Potatoes

Scallion and Brie Mashed Potatoes

Green Vegetables

Petite Peas

Creamed Spinach with Lemon Panko Crumbs and Shallots

Saut^eed Kale with Roasted Garlic, Lemon, White Wine and Shallots

Roasted Asparagus with Tarragon Pesto

Saut^eed Rainbow Chard -- (Local \$2 extra)

Vegetable Medleys

Roasted Zucchini and Leeks with Saut^eed Walnuts and Fresh Herbs

Roasted New Potatoes, Baby Bella Mushrooms, Green Beans

and Vidalia Onions with Thyme Oil and Fresh Thyme

Seasonal Roasted Vegetables

Rice Pilaf with Artichokes and Baby Bella Mushrooms

Multicolored Carrot Medley with Orange Honey Thyme Glaze.

Roasted Cauliflower with Parmesan and Roasted Garlic

Brown Butter and Roasted Garlic Saut^eed Harricot Vert

Corn Medley

3rd side: Vegetarian Main Entr^ees or \$4 Additional as 3rd Side

\$4.00 Asparagus Bread Pudding

\$4.00 Kale and Butternut Strata

\$65.00 1/2 pan vegetarian main entrées

Accompaniments: (Select 2 with any meal 4.00 Add. For third or more sides)

Ethnic Meals

Ask about Thai and Indian

\$19 Fajita Dinner

Chipotle Chicken Or Orange Pork

Lime Flank Steak

Flour Tortillas

Shredded Romaine,

Chipotle Black Beans

Shredded Cheese,

Pico de Gallo,

Cilantro Lime Sour Cream,

Scallions and Red Onions,

Chips and Salsa,

Grilled Onions and Peppers,

Guacamole

Mexican Rice,

Guajillo Sauce

Fire Roasted Salsa

\$22 Bi Bim Bop (Korea)

Rice (with Vegetables in bright rows across the top of the rice)

Scallion Slaw Snow Peas

Beef and Chicken Bulgogi Julienned Carrots

With Kale Salad with Korean Dressing and Sesame Seeds

Shitake and other Mushrooms Bean Sprouts

Almond Sheet Cake

\$24 Mediterranean Layered Lemon Garlic Chicken Platter with:

Lemon-Rosemary-Garlic Chicken

Roasted Rosemary-Lemon Potatoes.

Sautéed Artichokes

Fresh Feta Salsa with Fresh Herbs, Grape Tomatoes and Kalamata Olives

Beverages(Specialty Beverages 2.50 pp)

Sweetened and Unsweetened Tea comes with all meals.

Sage-Blackberry Tea

Blackberry Tea

Blueberry White Tea

Citrus Earl Grey with Tarragon

Coconut-Mint Tea

Blueberry Lemon Tea

Mango Basil Tea

Lavender Tea

Raspberry Tea

Peach Tea

Punch

Berry Punch

Cool Cucumber Pineapple

Cranberry Peach (Carbonated)

Caribbean Punch

Tropical Punch

Citrus Cinnamon Punch

Lemonade

Strawberry Lemonade

Blackberry Lemonade

Limeade:

With mint

With Strawberries

Flavored Water:

Rosewater with Rose Petals
Raspberry Lemon
Cucumber Ginger Lime Mint
Lemon-Herb with Yellow Rose Petals Mint Basil or Tarragon
Rosemary-Orange
Cucumber-Watermelon

Water Bottles \$1.50 each

Desserts \$300 Minimum

A Tiered

Wedding Cakes are priced Individually.

\$9 Dessert Fountain: Small Pastries and Tarts arranged whimsically on a glamorous multi-tiered, Ribboned and draped table-filling arrangement

\$85 A Tiered-up Fountain has a \$85 set-up charge + the per-person charge select cakes from 10" to 12".

It must be seen to be believed. \$85 Set up Charge

Cakes:

New York Cheesecake Plain with choice of fruit topping
Turtle Cheese Cake , White Chocolate Raspberry
Sour Cream Chocolate cake, White, Almond Cake
Coconut Cake, Carrot , Cake Supreme with Cream cheese Icing
Hot Fudge Brownie with Whipped Cream, Decadent Chocolate Truffle Cake
Oatmeal Cake,
Italian Cream Cake, Banana Cake with Caramel Cream Cheese Icing
Orange Chiffon Cake, Lemon Cake with Strawberries and Angel Cream
Rich Moist Pound Cake, Maple Walnut Cake with Maple Cream Icing
Caramel Cake, Flowerless Chocolate English Toffee
Espresso, Almond Marzipan
Raspberry, Bitter Sweet Orange
(Others available on request.)

Wait Staff:

Server: \$25 per hour 4 hour minimum 1 per 25 guests depending on service needs.

(Unless it's a Plated Meal)

Wine or Beer Pourer \$30 per hour + Tips; 4hrs minimum.

(NC Law must have professional pourer)

Bartender \$35 per hour 4 hour minimum (Certified for Mixed Drinks)