

PASSED APPETIZERS

Select 3

Saffron Arancini

with Parmesan and Micro Arugula

Beef Tartare

Filet Mignon with Capers and Aioli

Burrata & Fig Crostini

with Fig Agrodolce and Fresh Mint

Prosciutto-wrapped Dates

with Almonds, Extra-Virgin Olive Oil

Smoked Salmon Rillettes

with Wonton Skin and Fresh Lemon Zest

Salmon Crudo

Cured Salmon, Citrus, Fine Herbs

Shrimp Lollipop

Fried North Carolina Shrimp with Fresh Remoulade

Pork & Mushroom Meatballs

Porcini Mushrooms and Grated Parmesan

King Crab Crostata

Seasoned with Scallions and Tobiko

Truffle Grilled Cheese

Black Seasonal Truffles with Fresh Aioli

ENTREES

Select 2

Chicken Piccata

with Brown Butter, Capers, and Lemon Wedges

Chicken Cacciatore

Charred Chicken Thighs, Spiced Tomato Sauce, Roasted Peppers, Marinated Local Mushrooms, Parsley

Rigatoni with Veal Bolognese

House-made Rigatoni Pasta, Creamy Veal Bolognese Sauce, Pecorino Cheese, Fresh Basil

Pan-seared Salmon

Local Farms Atlantic Salmon with Chive Butter

Lemon-baked Mediterranean Branzino

Seasoned with Fresh Citrus and Almonds

Roasted Pork Shoulder

8-hour Roasted Pork with Fresh Gremolata

Lamb Shoulder Confit

North Carolina Lamb with Castelvetroano Olives and Fresh Fennel

Slow-braised Beef Brisket

Malbec reduction, Caramelized Onions, Rosemary

Slow-roasted Prime Rib Steak

Garnished with Peperonata and White Balsamic

Menu

BUFFET

SALADS

Select 1

Heirloom Tomato Caprese

Fresh Tomatoes, Smoked Mozzarella, Fresh Basil, Pistachios

Arugula & Spinach

Strawberries, Pickled Onions, Walnuts, Parmesan, Balsamic Vinaigrette

Root Vegetables

Whipped Goat Cheese and Sunflower Variations

Kale & Gorgonzola

Fresh and Fried Kale with Gorgonzola Cream

Carrot & Orange

Blood Orange Reduction and Braised Carrots

SIDES

Select 3

Creamy Parmesan Polenta

Polenta with Heavy Cream, Butter, and Parmesan

Scalloped Potatoes

Sliced Potatoes with Olive Oil and Rosemary

Creamy Cauliflower

Roasted Cauliflower with Cream and White Wine

Fontina Macaroni & Cheese

with Mornay and Pecorino

Charred Green Asparagus

Shallot Vinaigrette and Lemon Zest

Roasted Baby Carrots

with Local Honey and Rosemary

Truffle Polenta

with White Truffle Oil and Parmesan

Seared Broccoli Rabb

with Lemon Oil and Pecorino

Spanish Rice

Basmati Rice, Saffron, Cilantro, Lime



Upgrades

Enhance your buffet by adding any of the stations below à la carte for a customized and elevated dining experience.

DISPLAY PLATTERS

Serves Up to 25 Guests

Charcuterie & Cheese

Fine Selection of Handcrafted Cured Meats and Local Cheeses

Seasonal Fruit & Cheese

Freshly Sliced Fruit & Local Cheeses

Vegetable Crudité

Seasonal Vegetables, Hummus, Romesco Sauce, and Creme Fraiche

Seafood Platter

Smoked Salmon, Trout Dip, and Shrimp Cocktail with Smoked Cocktail Sauce

Antipasto

Assorted Seasonal House Bruschettas, Marinated Olives, and Seasoned Mozzarella Bocconcini

MASHED POTATO-TINI BAR

Sweet Potatoes & Garlic Mashed Potatoes

Bacon Bits, Chives, Blue Cheese, Crispy Potatoes, and Onions

BUILD YOUR OWN SLIDER STATION

Served with:

Potato Bun, Tomatoes Slices, Purple Cabbage Slaw, House Pickles

Select 2 Proteins

Pulled Pork
Fried Chicken Tenders
Slow Cooked Brisket
Beef Patty

Sauces

Alabama White Sauce, Bacon Fat Ranch, Vinegar-based BBQ

BUILD YOUR OWN POKE BOWL STATION

Served with:

White Sushi Rice, Shredded Napa Cabbage, Spicy Marinated Cucumbers, Pickled Carrots, Green Onions, Cilantro, Avocado Puree, Yum Yum Sauce, Teriyaki Sauce

Select 2 Proteins

Sesame Tuna, Ponzu Salmon, Miso Marinated Tofu

BUILD YOUR OWN TACO BAR

Served with:

Corn and Flour Tortillas, Cilantro, Limes, Sour Cream, Guacamole, Salsa

Select 2 Proteins

Chicken Tinga, Carnitas, Grilled Fish, Grilled Steak

Make it a Breakfast Taco Bar: Includes Scrambled Eggs, choice of Bacon or Sausage

PIZZA STATION

Select 2

Pepperoni, Cheese, Meatballs Parmesan Basil, Arugula & Prosciutto, Hawaiian, Margherita
Includes Parmesan and Red Pepper Flakes

PASTA STATION

Select 2

Rigatoni Veal Bolognese, Creste di Gallo with Seafood Sauce, Casarecce with Basil Pesto, Local Mushroom Risotto, Fontina Macaroni & Cheese with Mornay & Pecorino

CARVING STATION

Select 1

Roasted Leg of Lamb, Beef Ribeye Steak, Confit Pork Shoulder, Beef Tenderloin**
*(**Market Price)*

(+) 7% sales tax will be applied | (++) 7% sales tax and 22% service fee will be applied

LATE NIGHT *Snacks*

Our Late Night Snacks Menu is a fun and delicious way to keep the party going, offering crowd-pleasing bites that refuel your guests and add a memorable, thoughtful touch to the end of your celebration.

PASSED LATE NIGHT BITES PRICED PER PERSON

Truffle Grilled Cheese Mini Sammies
with a Truffle Aioli

Beef Sliders
with Potato Bun and House Pickles

Fried Chicken Tender Sliders
with Potato Bun and House Pickles

Pepperoni or Cheese Pizza Bites

Breakfast Biscuit Sandwiches
Warm Butter Biscuits, Eggs, Sage Sausage, Fontina Cheese

STATIONED DESSERTS PRICED PER PERSON

S'mores Station
Roasting Sticks, Marshmallows, Graham Crackers
Choice of 3 Chocolates: Hershey's, Reese's Peanut Butter Cups, Peppermint Patties, Kit-Kats

Tiramisu Shooters

Tiramisu Slices

Ice Cream Sundae Shooters
Chocolate Ice Cream, Cookie Crumbles, Shaved Chocolate, Whipped Cream



(+) 7% sales tax will be applied | (++) 7% sales tax and 22% service fee will be applied.
Minimum 35 people or 80% of total guest count per selection, whichever is greater.

Menu

PLATED

PASSED APPETIZERS

Select 3

Goat Cheese & Pistachio Mousse Crostini

Goat Cheese garnished with Pistachio Praline

Prosciutto-wrapped Dates

with Almonds, Extra-Virgin Olive Oil

Truffle Grilled Cheese

Black Seasonal Truffles with Fresh Aioli

Salmon Tartare

with Capers and Calabrian Chilis

Shrimp Lollipop

Fried North Carolina Shrimp with Fresh Remoulade

Pork & Mushroom Meatballs

Porcini Mushrooms and Grated Parmesan

Lamb Polpettini

with Sun-dried Tomatoes and Pecans

Beef Tartare

Filet Mignon with Capers and Aioli

King Crab Crostata

Seasoned with Scallions and Tobiko

Burrata and Fig Crostini

with Fig Agrodolce and Fresh Mint

Salmon Crudo

Cured Salmon, Citrus, Fine Herbs

ENTREES

Select 1

Chicken Rollatini

Pan-seared Local Farms Chicken wrapped with Bacon and Garlic Confit

Pan-Seared Salmon

Local Farms Atlantic Salmon with Chive Butter

Lemon-baked Mediterranean Branzino

Seasoned with Fresh Citrus and Almonds

Rigatoni with Veal Bolognese

House-made Rigatoni Pasta, Creamy Veal Bolognese Sauce, Pecorino Cheese, Fresh Basil

Slow-braised Short Rib

Malbec Demi-Glace with Caramelized Onions

Seared New York Strip

with Chimichurri and Roasted Baby Peppers

Smoked Lamb Chops**

with Fresh Mint, Capers, and Mascarpone

Seared Scallops**

Bay Scallops with Calabrian Butter and Bottarga

Grilled Halibut**

with Chimichurri and Caramelized Lemons

SALADS

Select 1

Kale & Gorgonzola

Fresh and Fried Kale with Gorgonzola Cream

Heirloom Tomato Caprese

Fresh Tomatoes, Smoked Mozzarella, Fresh Basil, Pistachios

Caesar Salad

with Anchovy Breadcrumbs and Boquerones

Root Vegetables

Whipped Goat Cheese and Sunflower Variations

Arugula & Spinach

Strawberries, Pickled Onions, Walnuts, Parmesan, Balsamic Vinaigrette

FAMILY-STYLE SIDES

Select 3

Truffle Potato Mousseline

Creamy Potatoes and White Truffle

Grilled Asparagus

with Slivered Almonds and Balsamic Reduction

Crispy Brussels Sprouts

with Sage-smoked Honey

Seared Broccoli Rabb

with Lemon Oil and Pecorino

Spanish Rice

Basmati Rice, Saffron, Cilantro, Lime

Goat Cheese Polenta

with Fine Herbs

Fontina Macaroni & Cheese

with Mornay and Pecorino

Roasted Baby Carrots

with Local Honey and Rosemary

Truffle Polenta

with White Truffle Oil and Parmesan

DINING UPGRADES

Make it a duet and add a second entree option or enjoy table-side wine service!

***Additional fees apply. Priced per person based upon selection.*

Additional fees will apply. Includes bread service. (+) 7% sales tax will be applied | (++) 7% sales tax and 22% service fee will be applied

*** = Market Price*