

## 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

# 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



## 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

## 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



Included for up to 100 guests.

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

# 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.**

Available for up to 100 guests. 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