

themed lunches

TACO BAR \$11 PER PERSON (2 TACOS PER PERSON)

CHOOSE 2: tinga chicken, pulled pork, braised short rib or blackened shrimp

flour tortillas, assorted salsas, guacamole, chive sour cream, cilantro, scallions, shredded cheddar, shredded lettuce, marinated napa cabbage, lime wedges, mexican rice, cuban black beans, pepper jack queso and tortilla chips

BBQ STATION \$14 PER PERSON

CHOOSE 2: nc pulled pork, chopped cheerwine chipotle chicken, smoky bbq pork ribs (ADD \$4) or texas style beef brisket (ADD \$4)

southern cole slaw, bbq baked beans, collard greens, pimento mac & cheese, lexington style & western nc style bbq sauces, assorted hot sauces and martin's potato rolls

SALAD BAR \$9 PER PERSON

mixed greens (mesculin & romaine), fresh baby spinach, grape tomato, shaved carrots, fresh radish, shaved red onion, mediterranean vegetable medley (artichoke, roasted red pepper, kalamata olives) fresh sweet pepper, cucumber, seasonal fruit, chef's choice grain salad, feta cheese, shredded cheddar cheese, parmesan cheese buttered croutons, sunflower seeds, craisins and mixed nuts

ADD GRILLED CHICKEN \$3 PER PERSON

CHOOSE 2 DRESSINGS: buttermilk ranch, balsamic vinaigrette, vanilla poppyseed vinaigrette and lemon herb vinaigrette

PASTA STATION \$10 PER PERSON

CHOOSE 1 PASTA: penne, rotini, farfalle, orecchiette

CHOOSE 1 SAUCE: rustic marinara, pesto cream, traditional alfredo

grilled chicken breast, beef meatballs, kalamata olives, roasted tomato, fresh spinach, roasted mushrooms, artichoke hearts, roasted red pepper, shaved parmesan cheese, feta cheese and crunchy baguette

served with a mixed greens or caesar salad

BUILD YOUR OWN BURGER BAR \$10 PER PERSON

beef burgers, grilled chicken breasts, sliced cheddar and sliced pepper jack cheese ketchup, mustard, roasted garlic mayo, green leaf lettuce, sliced tomato, house made pickles, shaved red onion and martin's potato rolls

served with kettle chips and southern potato salad

STEAKHOUSE STATION \$18 PER PERSON

chef carved bistro steak

wedge salad, hericot vert almondine, lemon & rosemary roasted potatoes, local mustard, horseradish cream, fresh rolls and butter

hot entrée selections

CHOOSE ONE ENTRÉE, SALAD, SIDE AND DESSERT. \$15 PER PERSON

ENTRÉE OPTIONS (CHOOSE ONE)

BBQ GRILLED CHICKEN grilled pineapple

TRADITIONAL BAKED ZITI meat sauce, ricotta and mozzarella cheese

CAPRESE ROASTED CHICKEN BREAST roasted tomato, spinach, mozzarella cheese, fresh basil and balsamic glaze

GRILLED VEGETABLE LASAGNA

GREEN CHILI RUBBED PORK SHOULDER black bean & corn relish

BLACKENED SHRIMP & GRITS cheddar grits and creamy tasso ham gravy

BRAISED SHORT RIBS rainbow carrots and natural jus

GRILLED FLAT IRON STEAK peppers & onions and chimichurri

OVEN ROASTED SALMON black bean & corn salad, chipotle butter and salsa verde

BROWN BUTTER GNOCCHI swiss chard, shaved parmesan, pine nuts and morel mushrooms

SALAD OPTIONS (CHOOSE ONE)

MIXED GREENS SALAD carrots, tomato, cucumber, shaved onion, croutons and balsamic vinaigrette

SOUTHWEST CAESAR SALAD hand torn romaine, black beans, tomato, fire roasted corn, buttery croutons and chipotle caesar vinaigrette

CUCUMBER & BLACK EYED PEA SALAD tomato and light herb vinaigrette

SPINACH SALAD baby spinach, shaved red onion, boiled egg, bacon, crumbled bleu cheese and bacon vinaigrette

SIDE OPTIONS (CHOOSE ONE)

PIMENTO MAC & CHEESE

HERB ROASTED RED SKIN POTATOES

CHEDDAR GRITS

CHARRED ASPARAGUS

HERICOT VERT ALMONDINE

PARMESAN CREAMED SPINACH

BACON & ONION SAUTEED BRUSSELS SPROUTS

ROASTED GARLIC MASHED POTATOES

DESSERT OPTIONS (CHOOSE ONE)

CHOCOLATE CHIP COOKIE

SALTED CARAMEL BROWNIE

FUDGE BROWNIE

ALL CORPORATE MENU OPTIONS ARE FOR A MINIMUM OF 10 PEOPLE. SERVICE / DELIVERY CHARGE OF \$25 WILL APPLY TO ALL ORDERS.

sandwiches & wraps

SERVED BOXED OR PLATTERED. CHOOSE TWO OPTIONS. INCLUDES CHIPS, CHOCOLATE CHIP COOKIE AND A SIDE. \$12 PER PERSON

OVEN ROASTED TURKEY avocado spread, marinated cucumber, pepper jack cheese and sprouts on ciabatta

CLUB turkey breast, crispy prosciutto, lettuce, tomato, onion, pesto mayo and cheddar cheese on multigrain

HOUSE CARVED ROAST BEEF horseradish cream, mixed greens, caramelized onion and provolone on ciabatta

HONEY PECAN CHICKEN SALAD dried cranberries and brie cheese on multigrain

THE PLT crispy prosciutto, tomato, mixed greens and smoked tomato mayo on ciabatta

ROASTED PORTOBELLO REUBEN swiss, sauerkraut and 1000 island on marble rye

ROASTED RED PEPPER goat cheese, caramelized onion, balsamic drizzle and fresh spinach on ciabatta

CAPRESE basil pesto, fresh mozzarella, fire roasted tomato and fresh spinach on ciabatta

BUTTERNUT SQUASH CUBAN coriander roasted butternut squash, swiss cheese, pickles and local mustard on ciabatta

SIDE OPTIONS (CHOOSE ONE)

FRUIT SALAD

CUCUMBER & BLACK-EYED PEA SALAD

QUINOA & CHICKPEA SALAD

TOASTED BARLEY SALAD

boxed salads

INCLUDES CHIPS AND CHOCOLATE CHIP COOKIE.
\$9 PER PERSON

CHEF SALAD mixed greens, roasted turkey, honey ham, bacon, cucumber, tomato, egg, avocado, hoop cheddar and ranch

SEASONAL BERRY SALAD grape tomato, carrots, cucumber, goat cheese, fresh berries and pomegranate vinaigrette

QUINOA & AVOCADO SALAD red onion, feta, spinach, tomato and lemon herb vinaigrette

SPINACH SALAD baby spinach, shaved red onion, boiled egg, bacon, crumbled bleu cheese and bacon vinaigrette

GREEN APPLE & GORGONZOLA SALAD mixed greens, candied pecans, dried cranberries and maple vinaigrette

HONEY PECAN CHICKEN SALAD dried cranberries, mixed greens and lavash

ADD GRILLED CHICKEN \$3 PER PERSON

breakfast

CONTINENTAL BREAKFAST assorted bagels (choose from: plain, blueberry, cinnamon raisin, sesame, everything), cream cheese, muffins (choose from: morning glory, blueberry, lemon poppy seed, banana nut, chocolate chip) \$5 PER PERSON

YOGURT BAR vanilla greek yogurt, house made granola, seasonal berries, whole bananas and raisins \$6 PER PERSON

HOT & COLD CEREAL BAR individual cereals, oatmeal, seasonal berries, whole bananas, brown sugar & cinnamon, raisins, almonds, skim milk and hot water \$6 PER PERSON

HOT BREAKFAST bacon or sausage links, scrambled eggs, local creamy grits, biscuits, strawberry jam and butter \$8 PER PERSON

BISCUIT BAR warm buttermilk biscuits, country ham, bacon, strawberry, blackberry & peach jalapeño jams, pimento cheese, green tomato chow chow and butter \$8 PER PERSON

snacks

TRAIL MIX peanuts, raisins, craisins, cashews and sunflower seeds \$3.50 PER PERSON

COOKIE PLATTER chocolate chip, twisted (coconut, white chocolate, milk chocolate, oatmeal) and white chocolate cherry \$3.50 PER PERSON

SOFT PRETZEL BITES mustard and cheese sauce \$3 PER PERSON

ASSORTED CHIP BASKET miss vicky's chips \$2 PER PERSON

KETTLE CHIPS caramelized onion dip \$3 PER PERSON

POPCORN \$2 PER PERSON

DOMESTIC CHEESE BOARD local and domestic cheeses, dried fruits, nuts, lavash and grilled crostini \$5 PER PERSON

CHARCUTERIE BOARD cured and dried meats, assorted olives, antiapasti, local mustard and lavash \$7 PER PERSON

SPINACH & ARTICHOKE DIP lavash \$3 PER PERSON

ROASTED RED PEPPER HUMMUS pita \$3.50 PER PERSON

PIMENTO CHEESE DIP chilled crudité of carrot, celery, cucumber, tomato and cauliflower \$4 PER PERSON

beverages

FULL COFFEE SERVICE regular and decaf \$2.50 PER PERSON

CANNED SODAS pepsi, diet pepsi, mountain dew and sierra mist \$2 PER PERSON

BOTTLED WATER \$2 PER PERSON

JUICES assorted orange, pineapple, cranberry and apple \$2.50 PER PERSON