

## 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**

## 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