



ROCKY TOP
CATERING

CATERING MENU

SEASONAL DETAILS YOU CAN TASTE



4 YEAR-ROUND
DIPS, DISPLAYS AND STATIONS



6 WINTER
DECEMBER-FEBRUARY



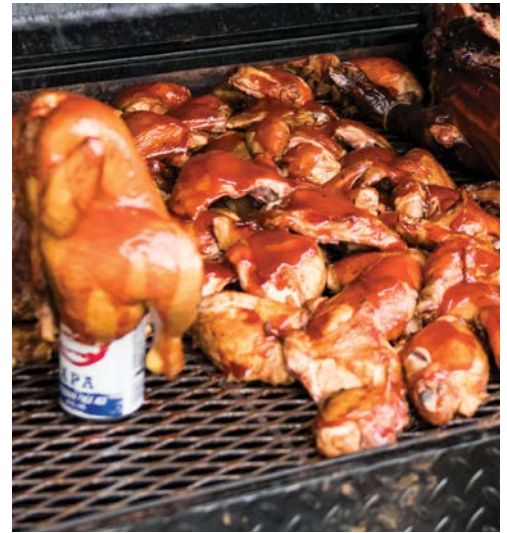
8 SPRING
MARCH-MAY



10 SUMMER
JUNE-AUGUST



12 FALL
SEPTEMBER-NOVEMBER



14 BARBEQUE
ENTRÉES AND SIDES




15 BREAKFAST/BRUNCH
STATIONS AND BUFFETS



16 DESSERT
DISPLAYS AND STATIONS



18 BAR
PACKAGES AND SPECIALTY



**AT ROCKY TOP
CATERING, WE
TAKE A TAILORED
APPROACH WITH
EACH AND EVERY
CLIENT WE SERVE.**

This allows you to customize all of the details — menu, presentation and décor — to your desire. This menu offers a range of food options and full bar services to consider as you coordinate your event. Don't forget about dessert! Our first-class pastry team has compiled a list of the tastiest treats in town making sure your last impression is as good as your first.

We offer not only what is here, but a full scope of worldly cuisine. Whether you desire Southern fare, Mediterranean, Middle Eastern, Western and Eastern Asian influences, or Central and South American street food, we have you covered. Allow our chef team to help you customize your dream menu. Rest assured, no matter what you choose from any of our menus, everything that comes from our kitchen is made from scratch in house by our one of a kind culinary team.

We have compiled our favorite items by season so that you can have fresh, sustainable and local menu items throughout the year. We believe that the very best way to enjoy food is to eat fresh and to eat what is in season. However, if you choose something out of season, we will do our absolute best to source the best possible ingredients.

DIETARY RESTRICTIONS?

No problem. Should you need gluten free, vegetarian, vegan, or any other dietary need, we can accommodate you and your guests. Please let our sales team know and we will handle the rest. Use the key below to see what this menu offers.

 **DAIRY FREE**

 **VEGETARIAN**

 **GLUTEN FREE**

 **VEGAN**

** May be served raw or undercooked. Consuming raw or undercooked meat, fish, shellfish, or eggs may increase risk of foodborne illness, especially if you have certain health conditions.*

**A SPECIAL THANKS TO F8 PHOTO STUDIOS,
JORDAN MAUNDER, KATE POPE PHOTOGRAPHY,
SOUTHERN LOVE STUDIOS, AND STEPHEN THRIFT
PHOTOGRAPHY FOR THE BEAUTIFUL PHOTOS
HIGHLIGHTED IN THIS CATERING MENU.**

YEAR-ROUND

DIPS, DISPLAYS AND STATIONS



DISPLAYS

TRADITIONAL DISPLAYS

SELECT TWO OR THREE OF THE FOLLOWING TO BUILD A TRADITIONAL DISPLAY TO SUIT YOUR TASTE.

FRUIT DISPLAY fresh melons, pineapple, grapes, berries, seasonal fruits and orange yogurt dipping sauce 🌱 🍴

CHEESE DISPLAY local and world market cheeses, mixed nuts, dried fruit, house made pimento cheese, grilled crostini and everything crackers 🍴

VEGETABLE CRUDITES local and seasonal vegetables, green goddess dressing and house made Boursin cheese 🌱 🍴

ROASTED & GRILLED VEGETABLE DISPLAY zucchini, asparagus, peppers, mushrooms, cauliflower, broccoli, carrots and tahini vinaigrette 🌱 🍴

SPECIALITY DISPLAYS

BISCUIT BAR house made buttermilk and sweet potato biscuits, crisp bacon, chicken-apple sausage, locally cured country ham, whipped butter, apple butter, seasonal jam, and local honey

NC CHEESE & CHARCUTERIE BOARD chef selected local cured meats and cheeses, house made pickles, grilled crostini, seasonal jam, olives and everything crackers

MEDITERRANEAN STATION tomato bruschetta salad, baba ghanoush, antipasto salad, tabbouleh, roasted red pepper hummus, marinated spanish olives, grilled crostini and everything crackers 🍴

SOUTHERN PICKIN' TABLE jalapeño-goat cheese grit fritters, tomato marmalade, Beaufort shrimp salad, bbq pork cracklins, chilled pimento cheese dip, blt deviled eggs, Dr. Pepper glazed pork ribs and green tomato chowchow

CHILLED SEAFOOD DISPLAY* herb and garlic shrimp shooters with bloody mary cocktail sauce, local oysters on the half shell with horseradish, lemons, hot pepper jam and bloody mary cocktail sauce, and hand carved tuna with pickled ginger, wasabi, Texas Pete aioli and saltine crackers

NACHO BAR house fried corn tortilla chips, pepper jack queso, salsa, guacamole, hot sauce, black bean and corn salad, green olives, sour cream, jalapeño, beef and bean chili 🌱

DIPS

SELECT AS INDIVIDUAL DIPS, OR PICK UP TO THREE TO BUILD A DISPLAY TO SUIT YOUR TASTE.

ALL DIPS ARE GLUTEN FREE IF SERVED WITH HOUSE FRIED POTATO OR TORTILLA CHIPS.

HOT DIPS

SERVED WITH HOUSE FRIED CHIPS, GRILLED CROSTINI AND EVERYTHING CRACKERS UNLESS OTHERWISE NOTED.

BACON BEER CHEESE DIP sharp cheddar cheese, applewood smoked bacon, scallion and roasted pepper

BUFFALO CHICKEN DIP roasted chicken, buffalo seasoning, cheddar cheese and fresh tortilla chips

SUNDRIED TOMATO & CHORIZO FUNDIDO spicy chorizo, pepper jack queso, sundried tomato purée and fresh tortilla chips

SPINACH & ARTICHOKE DIP artichoke heart, baby spinach and parmesan cheese 🍴

CRAB DIP fresh crab meat, blended spices, dry sherry and cream cheese

GREEN CHILI CHICKEN DIP green chili braised chicken, cream cheese, cilantro, spices and fresh tortilla chips 🌱

HOT PEPPER JACK QUESO fresh tortilla chips 🌱 🍴

COLD DIPS

SERVED WITH HOUSE FRIED CHIPS, GRILLED CROSTINI AND EVERYTHING CRACKERS UNLESS OTHERWISE NOTED.

CLASSIC PIMENTO CHEESE DIP 🍴

CHARRED SCALLION & GOAT CHEESE PIMENTO 🍴

CARAMELIZED ONION DIP caramelized sweet onion, sharp parmesan and creamy cheese spread 🍴

ROASTED RED PEPPER HUMMUS roasted red bell pepper, chickpea, roasted garlic and evo 🍴

BABA GHANOUSH eggplant, tahini, lemon, garlic and herbs 🍴

SMOKY COLLARD GREENS DIP cream cheese, parmesan, swiss cheese, local collards, herbs and spices 🍴

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ACTION STATIONS

CHEF ATTENDED CARVING STATIONS

SERVED WITH DINNER ROLLS.

TENDER HERB ROASTED SIRLOIN* mushroom ragout and local mustard 🍴🌿

HERB & GARLIC PRIME RIB* horseradish-chive cream, fresh horseradish and local mustard 🍴🌿

PEPPER GRILLED TENDERLOIN OF BEEF* Texas Pete aioli and house made steak sauce 🍴🍷

SMOKED BEEF BRISKET seasonal chutney and western style bbq sauce 🍴🌿

MOJO GRILLED PORK LOIN citrus-apple glaze and local mustard 🍴🌿

ROASTED PORK TENDERLOIN* brandy-cider glaze

HOUSE SMOKED TURKEY BREAST western style bbq sauce and local mustard 🍴🌿

PINK PEPPER CRUSTED TUNA LOIN* soy sauce, pickled ginger and wasabi cream

FIESTA TACO STATION

CHOICE OF TWO PROTEINS chicken tinga, carne asada, blackened shrimp, beef barbacoa, pulled pork shoulder and Impossible™ chorizo 🍴🌿

ACCOMPANIED BY house made pico de gallo, pepper jack queso, guacamole, black bean and corn salad, shredded cheddar, lettuce, chive sour cream, lime wedges, cilantro, assorted hot sauces, fresh tortilla chips, corn and flour tortillas, spanish style rice and cuban black beans

PASTA STATION

PLEASE CONSULT WITH YOUR SALESPERSON ABOUT YOUR VENUE'S RESTRICTIONS ON COOKING WITH OPEN FLAMES.

CHOICE OF TWO PROTEINS grilled chicken breast, beef meatballs, herb & garlic grilled shrimp, italian sausage or Impossible™ meatballs

CHOICE OF TWO SAUCES traditional marinara, basil pesto, parmesan cream, pesto cream or vodka sauce

CHOICE OF ONE PASTA penne, rigatoni, farfalle or rotini

ACCOMPANIED BY kalamata olives, roasted tomatoes, fresh spinach, artichoke hearts, roasted red pepper, shaved parmesan cheese, feta cheese, caramelized onions and grilled focaccia

SOUTHERN GRITS BAR

blackened shrimp, hoop cheddar grits, tasso ham gravy, chopped bacon, andouille sausage, roasted red peppers, roasted tomatoes, scallions, roasted mushrooms, shredded cheddar cheese and assorted hot sauces 🍴🌿

KOREAN BULGOGI BOWL STATION 🍴🌿

CHOICE OF TWO PROTEINS korean bbq beef short rib, cashew chicken, ponzu shrimp, hoisin shaved pork loin or korean bbq Impossible™ beef

ACCOMPANIED BY cauliflower kimchi, pickled red cabbage, gochujang, marinated radish, charred broccolini, crushed peanuts, marinated cucumbers, soy sauce, steamed basmati rice, chilled lo mein noodle and chilled ramen noodle

HAND PULLED MOZZARELLA STATION

FRESH CHEESE CURD, CHEF PULLED AND SHAPED ON SITE

ACCOMPANIED BY artisan breads, ripe heirloom tomato, fresh herbs, olive tapenade, caramelized-balsamic onions, balsamic pearls, vinegars and evoo

INTERACTIVE STATIONS

POTATO BAR GLUTEN FREE WITHOUT ONION STRAWS.

CHOICE OF TWO POTATOES garlic mashed potatoes, parmesan mashed potatoes, tater tots, roasted red skin potatoes, sweet potato tots or whipped sweet potatoes

ACCOMPANIED BY butter, sour cream, shredded cheddar, scallions, chopped bacon, blue cheese, brown gravy and fried onion straws. Sweet potatoes accompanied by brown sugar, maple syrup, candied pecans and marshmallows

MAC & CHEESE BAR

TRADITIONAL AND PIMENTO-BRISKET MAC & CHEESE

ACCOMPANIED BY chopped bacon, andouille sausage, roasted tomatoes, roasted red peppers, roasted broccoli, scallions, bbq sauce and parmesan bread crumbs

SLIDER BAR

SERVED WITH FRESH GREENS, SLICED TOMATO, HOUSE MADE PICKLES, SHAVED ONION, KETCHUP, LOCAL MUSTARD, HOUSE FRIED SEA SALT CHIPS AND GARLIC AIOLI.

CHOICE OF TWO

BEEF & CHEDDAR fried pickle chips and special sauce

SLICED SIRLOIN beef tender sirloin, provolone, caramelized onion and horseradish cream

TURKEY avocado spread and pepper jack cheese

ALMOST FAMOUS bacon-pork blend, apple butter, bacon and brie

CRAB CAKE cilantro remoulade and house pickles

RALEIGH HOT CHICKEN fried or grilled chicken breast, honey sriracha sauce, pickle and collard slaw

IMPOSSIBLE™ BEEF fried pickle and special sauce 🍴🌿

WINTER

DECEMBER-FEBRUARY



BUTLER PASSED HORS D'OEUVRES

CHICKEN & WAFFLE roasted leek goat cheese and honey aioli

HOT CHICKEN POPPER crisp white bread, fried chicken, honey sriracha sauce, house pickle and collard slaw

CHICKEN & APPLE MEATBALL bourbon-apple bbq sauce

BUFFALO CHICKEN SALAD black pepper potato chip and green onion 🌿 🍷

MINI CRISPY CHICKEN TINGA TACO onion and cilantro 🌿 🍷

PORK BELLY TOSTADA crisp pork belly, hoisin glaze, asian slaw and crisp wonton 🍷

ANTIPASTO SKEWER local salami, marinated artichoke, olive, fresh mozzarella, heirloom tomato, garlic oil and basil 🌿

BBQ BEEF SHORT RIB POTATO BASKET horseradish aioli, pepper jack and chives 🌿

SHRIMP & GRITS SHOOTER cheddar grits, tasso ham gravy, blackened shrimp and chives 🌿

CHILLED HERB GRILLED SHRIMP COCKTAIL bloody mary cocktail sauce 🌿 🍷

PAN SEARED CRAB CAKE cilantro remoulade and fresh cilantro 🍷

BLT DEVILED EGG crisp bacon, roasted tomato and fresh greens 🌿 🍷

PIMENTO CHEESE ARANCINI crispy pimento cheese and apple-pepper jelly 🍷

CAPRESE SKEWER baby heirloom tomatoes, fresh mozzarella, basil and balsamic drizzle 🌿 🍷

CORN & GOAT CHEESE BISQUE SHOOTER confit oyster mushrooms and parmesan crisp 🍷

GOAT CHEESE HUSHPUDDY charred scallion pesto 🍷

FOUR CHEESE POTATO BASKET parmesan, cheddar, ricotta, mozzarella and fresh herbs 🌿 🍷

BUTTERNUT SQUASH RISOTTO CAKE cranberry basil jam 🌿 🍷

CREAMY TOMATO SOUP SHOOTER mini cheddar grilled cheese and basil 🍷

IMPOSSIBLE™ MEATBALL sweet carrot pomodoro 🍷

CRISPY CHICKPEA & ZUCCHINI FRITTER cilantro chutney 🍷

PLATED MEALS

COMBINATION PLATES

HERB GRILLED CHICKEN BREAST & SHRIMP winter vegetable medley, toasted parmesan whipped potatoes and red eye gravy 🌿

HERB GRILLED CHICKEN BREAST & PAN SEARED SALMON haricot vert amandine, wild rice pilaf and lemon herb butter sauce 🌿

GRILLED BEEF TENDERLOIN & LOBSTER RAGOUT* crispy rosemary potatoes and grilled asparagus 🌿

ROASTED SALMON "OSCAR" southern crab cake, cilantro remoulade, charred broccolini and sweet potato hash

GRILLED FLAT IRON & ROMANO CRUSTED SEA BASS* fennel-peppercorn cream grilled asparagus and crispy smashed red skin potatoes

PLATED ENTRÉES & SMALL PLATES

SORGHUM FRIED CHICKEN BREAST bacon waffle bread pudding, collard greens and pink pepper honey

SUNDRIED TOMATO & ASIAGO STUFFED CHICKEN BREAST wild rice pilaf, crispy brussels sprouts and caper butter 🌿

RED WINE BRAISED SHORT RIBS smoked gouda grits, roasted root vegetables and horseradish gremolata 🌿

BLUE CHEESE CRUSTED BEEF TENDERLOIN* toasted parmesan mashed potatoes, bacon brussels sprouts and house made steak sauce

SHRIMP & GRITS blackened shrimp, jalapeño-goat cheese grits and red-eye gravy 🌿

BUTTER POACHED SHRIMP sweet corn risotto, fresh herbs, tomato seed vinaigrette and crispy ham 🌿

PAN SEARED SCALLOPS mascarpone-brie risotto, asparagus, cranberry, pistachio and charred scallion oil 🌿

ROASTED SALMON sweet potato-pancetta hash, grilled asparagus and fennel-peppercorn cream 🌿

FRIED GREEN TOMATOES collards, pimento cheese grits and tomato gravy 🍷

QUINOA CHICKPEA CAKES grilled asparagus and red pepper coulis 🌿 🍷

TUSCAN VEGETABLE ORECCHIETTE cannellini, peppers, mushrooms, chard, pomodoro and fresh herbs 🌿

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BUFFET & FAMILY STYLE

ENTRÉES

SUNDRIED TOMATO & ASIAGO STUFFED CHICKEN BREAST crispy brussels sprouts and caper butter 🌿

HERB GRILLED CHICKEN BREAST quinoa-kale salad and cherry jus 🌿 🌿

PROSCIUTTO & RICOTTA STUFFED CHICKEN pesto cream 🌿

GREEN CHILI BRAISED PORK SHOULDER salsa verde, corn salad and goat cheese grits 🌿

SLOW BRAISED BEEF SHORT RIBS roasted carrots, parsnips, onions and demi-glace 🌿 🌿

SLICED TENDER SIRLOIN* roasted wild mushrooms and bordelaise 🌿 🌿

SHRIMP & GRITS jalapeño-goat cheese grits and red eye gravy 🌿

HAND SLICED AHI TUNA BOARD* warm forbidden rice salad and pineapple ponzu 🌿

ROASTED SALMON sweet potato-pancetta hash and fennel-peppercorn cream 🌿

VEGAN BOUILLABAISE fire roasted carrots, cauliflower, chickpeas, broccolini, sweet peppers, tomato broth, toasted baguette and almond rouille 🌿

TUSCAN VEGETABLE ORECCHIETTE cannellini, peppers, mushrooms, chard, pomodoro and fresh herbs 🌿

VEGAN MASALA zucchini, carrots, peas, potatoes, spicy tomato sauce and basmati rice 🌿 🌿

SIDES

TOASTED PARMESAN MASHED POTATOES 🌿 🌿

SWEET POTATO & CORN HASH

MUSHROOM & WILD RICE PILAF 🌿 🌿

PIMENTO MAC & CHEESE 🌿

WINTER VEGETABLE MEDLEY 🌿 🌿

CHARRED BROCCOLINI & SESAME CITRUS VINAIGRETTE 🌿

SOUTHERN STYLE COLLARD GREENS WITH BACON 🌿

HERB ROASTED RED SKIN POTATOES 🌿 🌿

SALADS

GARDEN SALAD fresh greens, tomatoes, cucumbers, shaved carrots, parmesan, croutons and balsamic dressing 🌿

CAESAR SALAD crisp baby romaine lettuce, heirloom tomato, kalamata olives, creamy caesar dressing and toasted parmesan crisps 🌿 🌿

BEET SALAD roasted red and gold beets, fresh greens, grapefruit segments, goat cheese and champagne-pink peppercorn vinaigrette 🌿 🌿

APPLE & BLUE CHEESE SALAD fresh greens, toasted pecans, dried cranberries and maple vinaigrette 🌿 🌿



SPRING

MARCH–MAY



BUTLER PASSED HORS D'OEUVRES

CHICKEN & WAFFLE roasted leek goat cheese and honey aioli

HOT CHICKEN POPPER crisp white bread, fried chicken, honey sriracha sauce, house pickle and collard slaw

SMOKED CHEERWINE CHICKEN & SCALLION WAFFLE
toasted cheddar

HARISSA GRILLED CHICKEN feta, yogurt and cucumber slice 🌱

PORK & BACON MEATBALL bourbon apple bbq sauce 🍷

BACON WRAPPED STUFFED PIMENTO CHEESE DATE 🌱

BBQ BEEF SHORT RIB POTATO BASKET horseradish aioli, pepper jack and chives 🌱

PEPPER STEAK BRUSCHETTA* micro greens, horseradish cream and everything cracker

SHRIMP & GRITS SHOOTER cheddar grits, tasso ham gravy, blackened shrimp and chives 🌱

CHILLED HERB GRILLED SHRIMP COCKTAIL bloody mary cocktail sauce 🌱 🍷

PAN SEARED CRAB CAKE cilantro remoulade and fresh cilantro 🍷

MINI SHRIMP & LOBSTER ROLL chilled shrimp-lobster salad and buttery roll

MEDITERRANEAN TUNA CRUDO BITE* cucumber, kalamata olive, harissa aioli and mint 🍷 🌱

BLT DEVILED EGG crisp bacon, roasted tomato and fresh greens 🌱 🍷

PIMENTO CHEESE ARANCINI crispy pimento cheese and apple-pepper jelly 🍷

CAPRESE SKEWER baby heirloom tomatoes, fresh mozzarella, basil and balsamic drizzle 🌱 🍷

CORN & GOAT CHEESE BISQUE SHOOTER confit oyster mushrooms and parmesan crisp 🍷

AVOCADO TOAST avocado, egg, fire roasted salsa, cilantro and buttered toast 🍷

ROASTED BEET CROSTINI whipped ricotta, smoked peanut, grape jus and watercress 🍷

STRAWBERRY BASIL TART white balsamic 🍷

ROASTED TOMATO BRUSCHETTA fresh mozzarella, basil and balsamic-pesto toast 🍷

PLATED MEALS

COMBINATION PLATES

SOUTHERN COMBO bbq chicken breast, grilled shrimp, edamame-grilled corn succotash and cheddar grit cakes 🌱

CHIMICHURRI GRILLED FLAT IRON WITH BLACKENED SHRIMP* avocado-tomatillo salad, jalapeño & goat cheese grit cake and rancho sauce 🌱

SLOW BRAISED BEEF SHORT RIBS & SEARED CHICKEN BREAST roasted carrots, toasted parmesan mashed potatoes and wild mushroom bordelaise 🌱

GRILLED FLAT IRON & ROMANO CRUSTED SEA BASS* fennel-peppercorn cream grilled asparagus and crispy smashed red skin potatoes

PLATED ENTRÉES & SMALL PLATES

PESTO GRILLED CHICKEN BRUSCHETTA baby heirloom-basil salad, fresh mozzarella, crispy smashed red skin potatoes and grilled asparagus 🌱

BBQ GRILLED CHICKEN BREAST grilled pineapple and scallion, edamame-grilled corn succotash and cheddar grit cakes

CHIMICHURRI GRILLED FLAT IRON* lemon roasted fingerling potatoes, avocado-tomatillo salad and chimichurri 🌱

KOREAN BBQ SHORT RIBS basmati rice, cauliflower kimchi and grilled bok choy 🍷

GRILLED AHI TUNA* forbidden rice salad, grilled bok choy and tamarind soy glaze 🍷

PAN SEARED SCALLOPS mascarpone-brie risotto, asparagus, cranberry, pistachio and charred scallion oil 🌱

BLACKENED ATLANTIC SALMON black bean-corn salad, salsa verde and spanish rice 🍷 🌱

FIRE ROASTED HEIRLOOM TOMATOES edamame-grilled corn succotash, wilted baby kale and parmesan bread crumbs 🍷

VEGAN MASALA zucchini, carrots, peas, spicy tomato sauce and basmati rice 🍷 🌱

CUMIN SEARED SWEET POTATO chorizo spiced walnuts, roasted broccoli, black bean puree and fresh pico 🍷 🌱

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BUFFET & FAMILY STYLE

ENTRÉES

BBQ GRILLED CHICKEN BREAST grilled pineapple and scallion 🌱 🌾

HARISSA MARINATED CHICKEN BREAST zucchini-chickpea salad and cucumber yogurt 🌱

MEDITERRANEAN ROASTED CHICKEN BREAST spinach, kalamata olives, artichoke, roasted peppers and caper brown butter 🌱

PESTO GRILLED CHICKEN BRUSCHETTA baby heirloom-basil salad and mozzarella cheese 🌱

CUBAN ROASTED PORK LOIN citrus-apple mojo, pickled radish and cilantro 🌱 🌾

KOREAN BBQ BRAISED BEEF SHORT RIBS cauliflower kimchi 🌱

HERB GRILLED SIRLOIN* spring onion chimichurri and fire roasted peppers 🌱 🌾

CHILI RUBBED SIRLOIN street corn salad and ranchero sauce 🌱

BLACKENED ATLANTIC SALMON black bean and corn salad and salsa verde 🌱 🌾

SHRIMP & GRITS blackened shrimp, jalapeño-goat cheese grits and red-eye gravy 🌱

QUINOA CHICKPEA CAKES grilled asparagus and red pepper coulis 🌱

VEGAN PAELLA calasparra rice, mushrooms, asparagus, peppers, tomatoes, roasted cauliflower, saffron broth and sofrito 🌱 🌾

SIDES

LEMON & ROSEMARY ROASTED FINGERLING POTATOES 🌱 🌾

PARMESAN & PARSLEY GRITS 🌱 🌾

STEAMED BASMATI RICE 🌱

BRUSCHETTA MAC & CHEESE 🌱

GRILLED BROCCOLINI WITH CITRUS BUTTER SAUCE 🌱

EDAMAME & GRILLED CORN SUCCOTASH 🌱

CHARRED ASPARAGUS 🌱

ROASTED GARLIC & PARSLEY MASHED POTATOES 🌱 🌾

SALADS

GARDEN SALAD fresh greens, tomatoes, cucumbers, shaved carrots, parmesan, croutons and balsamic dressing 🌱

CAESAR SALAD crisp baby romaine lettuce, heirloom tomato, kalamata olives, creamy caesar dressing and toasted parmesan crisps 🌱 🌾

BEET SALAD roasted red and gold beets, fresh greens, grapefruit segments, goat cheese and champagne-pink peppercorn vinaigrette 🌱 🌾

BERRY SALAD strawberries, blueberries, pistachios, goat cheese mandarin oranges and orange-poppoypseed vinaigrette 🌱



SUMMER

JUNE–AUGUST



BUTLER PASSED HORS D'OEUVRES

CHICKEN & WAFFLE roasted leek goat cheese and honey aioli

HOT CHICKEN POPPER crisp white bread, fried chicken, honey sriracha sauce, house pickle and collard slaw

CHOPPED CHICKEN SALAD everything cracker and charred grape

MINI CRISPY CHICKEN TINGA TACO onion and cilantro 🌿 🍷

BACON WRAPPED STUFFED PIMENTO CHEESE DATE 🌿

PEPPER STEAK BRUSCHETTA micro greens, horseradish cream and everything cracker

BBQ BEEF SHORT RIB POTATO BASKET horseradish aioli, pepper jack and chives 🌿

SHRIMP & GRITS SHOOTER cheddar grits, tasso ham gravy, blackened shrimp and chives 🌿

MINI SHRIMP & LOBSTER ROLL chilled shrimp-lobster salad and buttery roll

SHRIMP CEVICHE* mango, avocado and yucca chip 🍷 🌿

CHILLED HERB GRILLED SHRIMP COCKTAIL bloody mary cocktail sauce 🌿 🍷

PAN SEARED CRAB CAKE cilantro remoulade and fresh cilantro 🍷

BUCKWHEAT BLINI house lox salad, dill cream and everything spice

BLT DEVILED EGG crisp bacon, roasted tomato and fresh greens 🌿 🍷

PIMENTO CHEESE ARANCINI crispy pimento cheese and apple-pepper jelly 🍷

CAPRESE SKEWER baby heirloom tomatoes, fresh mozzarella, basil and balsamic drizzle 🌿 🍷

CORN & GOAT CHEESE BISQUE SHOOTER confit oyster mushrooms and parmesan crisp 🍷

ROASTED TOMATO BRUSCHETTA fresh mozzarella, basil, balsamic and pesto toast 🍷

SWEET CORN RISOTTO CAKE poblano, red bell pepper, sage and orange crema 🌿 🍷

VEGAN EGGPLANT "MEATBALL" pomodoro and crispy garlic 🍷

CRISPY CHICKPEA & ZUCCHINI FRITTER cilantro chutney 🍷

PLATED MEALS

COMBINATION PLATES

SOUTHERN COMBO bbq grilled chicken breast, grilled shrimp, edamame-grilled corn succotash and cheddar grit cake 🌿

HERB GRILLED CHICKEN BREAST & PAN SEARED SALMON haricot vert amandine, wild rice pilaf and lemon herb butter sauce 🍷

FILET OSCAR* crab cake, tarragon béarnaise, roasted garlic mashed potatoes and grilled asparagus

GRILLED FLAT IRON & ROMANO CRUSTED SEA BASS fennel-peppercorn cream grilled asparagus and crispy smashed red skin potatoes

SLOW BRAISED BEEF SHORT RIBS & SEARED CHICKEN BREAST roasted carrots, toasted parmesan mashed potatoes and wild mushroom bordelaise 🌿

PLATED ENTRÉES & SMALL PLATES

PESTO GRILLED CHICKEN BRUSCHETTA baby heirloom-basil salad, fresh mozzarella, crispy smashed red skin potatoes and grilled asparagus 🌿

MEDITERRANEAN ROASTED CHICKEN BREAST spinach, kalamata olives, artichoke, roasted peppers, herb roasted red skin potatoes and caper brown butter 🌿

SLOW BRAISED BEEF SHORT RIBS toasted parmesan mashed potatoes, roasted rainbow carrots and red wine demi-glace 🌿

BLACKENED MARKET CATCH* rice pilaf, avocado-tomatillo salad and charred broccolini 🌿

SESAME GINGER SALMON edamame-bell pepper salad and basmati rice 🍷

PAN SEARED SCALLOPS mascarpone-brie risotto, asparagus, cranberry, pistachio and charred scallion oil 🌿

CORNMEAL CRUSTED FRIED GREEN TOMATOES smoked gouda grits, garlic braised chard and chicory-tomato gravy 🍷

VEGAN BOUILLABAISSE carrots, cauliflower, chickpeas, broccolini, peppers, lentils, tomato broth, toasted baguette and almond rouille 🍷

SUMMER VEGETABLE PRIMAVERA peas, peppers, roasted broccoli, oyster mushrooms and spinach with penne and pomodoro 🍷

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BUFFET & FAMILY STYLE

ENTRÉES

CAPRESE ROASTED CHICKEN BREAST roasted tomato, fresh mozzarella, basil and balsamic drizzle 🌿

BBQ GRILLED CHICKEN BREAST grilled pineapple and scallion 🌿 🍷

HARISSA MARINATED CHICKEN citrus basmati-feta salad and cucumber yogurt 🌿

HONEY BRINED CHICKEN BREAST collard-apple slaw, bacon and sherry creamed corn 🌿

GRILLED PORK LOIN edamame-grilled corn succotash and Cheerwine bbq sauce 🌿

SLOW BRAISED BEEF SHORT RIBS roasted rainbow carrots and red wine demi-glace 🌿

KOREAN BRAISED BEEF SHORT RIBS cauliflower kimchi 🍷 🌿

CHILI RUBBED SIRLOIN* street corn salad and ranchero sauce 🌿

LOW COUNTRY BOIL seasoned shrimp, andouille sausage, corn on the cob, red skin potatoes, Old Bay®, lemon and butter 🌿

SESAME GINGER SALMON edamame-bell pepper salad 🌿

HAND SLICED TUNA BOARD* pink pepper seared tuna, marinated cucumbers and edamame-bell pepper salad 🌿 🍷

FIRE ROASTED HEIRLOOM TOMATOES edamame-grilled corn succotash, wilted baby kale and parmesan bread crumbs 🌿

VEGAN PAELLA calasparra rice, mushrooms, asparagus, peppers, tomatoes, roasted cauliflower, saffron broth and sofrito 🌿 🍷

VEGAN JAMBALAYA wild rice pilaf 🌿 🍷

SIDES

CRISPY SMASHED RED SKIN POTATOES 🌿 🍷

TOASTED PARMESAN MASHED POTATOES 🌿

SWEET CORN & GRITS SOUFFLÉ 🌿 🍷

BASIL BASMATI RICE 🌿 🍷

WHITE CHEDDAR MAC & CHEESE 🍷

HEIRLOOM TOMATO & OKRA SUCCOTASH 🌿 🍷

HARICOT VERT AMANDINE 🌿 🍷

SUMMER SQUASH & CUCUMBER SALAD 🌿 🍷

SALADS

GARDEN SALAD fresh greens, tomatoes, cucumbers, shaved carrots, parmesan, croutons and balsamic dressing 🌿

CAESAR SALAD crisp baby romaine lettuce, heirloom tomato, kalamata olives, creamy caesar dressing and toasted parmesan crisps 🌿 🍷

CAPRESE SALAD heirloom tomato, basil, mozzarella, balsamic, evoo, sea salt and baby kale 🌿

WATERMELON SALAD arugula, baby kale, charred onion, heirloom tomato, pickled watermelon rind, cider vinaigrette and feta 🌿



FALL

SEPTEMBER–NOVEMBER

BUTLER PASSED HORS D'OEUVRES

CHICKEN & WAFFLE roasted leek goat cheese and honey aioli

HOT CHICKEN POPPER crisp white bread, fried chicken, honey sriracha sauce, house pickle and collard slaw

BUFFALO CHICKEN SALAD black pepper potato chip and green onion 🌿 🍷

SMOKED CHEERWINE CHICKEN & SCALLION WAFFLE toasted cheddar

HARISSA GRILLED CHICKEN feta, yogurt and cucumber slice 🍷

BBQ PORK & PIMENTO BISCUIT

PORK BELLY TOSTADA crisp pork belly, hoisin glaze, asian slaw and crisp wonton 🍷

SMOKED BRISKET TOAST pickled onion jam and avocado 🍷

BBQ BEEF SHORT RIB POTATO BASKET horseradish aioli, pepper jack and chives 🌿

SHRIMP & GRITS SHOOTER cheddar grits, tasso ham gravy, blackened shrimp and chives 🌿

CHILLED HERB GRILLED SHRIMP COCKTAIL bloody mary cocktail sauce 🌿 🍷

PAN SEARED CRAB CAKE cilantro remoulade and fresh cilantro 🍷

TUNA NACHO* seared pink pepper tuna, wakame salad, pickled ginger and wasabi crema

BUCKWHEAT BLINI house lox salad, dill cream and everything spice

BLT DEVILED EGG crisp bacon, roasted tomato and fresh greens 🌿 🍷

PIMENTO CHEESE ARANCINI crispy pimento cheese and apple-pepper jelly 🍷

CAPRESE SKEWER baby heirloom tomatoes, fresh mozzarella, basil and balsamic drizzle 🌿 🍷

CORN & GOAT CHEESE BISQUE SHOOTER confit oyster mushrooms and parmesan crisp 🍷

MUSHROOM ARANCINI tomato jam 🍷

BUTTERNUT SQUASH RISOTTO CAKE cranberry relish and fresh herbs 🌿 🍷

EGGPLANT "MEATBALL" pomodoro and crispy garlic 🍷

PLATED MEALS

COMBINATION PLATES

HERB GRILLED CHICKEN & SHRIMP carolina dirty rice and bacon-onion crispy brussels sprouts 🌿

HERB GRILLED CHICKEN BREAST & PAN SEARED SALMON haricot vert amandine, wild rice pilaf and lemon herb butter sauce

FILET OSCAR* crab cake, tarragon béarnaise, roasted garlic mashed potatoes and grilled asparagus 🍷

GRILLED FLAT IRON & ROMANO CRUSTED SEA BASS* fennel-peppercorn cream grilled asparagus and crispy smashed red skin potatoes

BEEF TENDERLOIN WITH LOBSTER RAGOUT* crispy smashed red skin potatoes and charred broccolini 🌿

PLATED ENTRÉES & SMALL PLATES

MEDITERRANEAN ROASTED CHICKEN BREAST spinach, kalamata olives, artichoke, roasted peppers, herb roasted red skin potatoes and caper brown butter 🌿

SORGHUM FRIED CHICKEN bacon waffle bread pudding, collards and pink pepper honey

SLOW BRAISED BEEF SHORT RIBS roasted carrots, parmesan-parsley whipped potatoes and red wine demi-glace 🌿

BUTTER POACHED SHRIMP sweet corn risotto, fresh herbs, tomato seed vinaigrette and crispy ham 🍷

PAN SEARED SCALLOPS mascarpone-brie risotto, asparagus, cranberry, pistachio and charred scallion oil 🌿

GRILLED SALMON pancetta-cannellini bean sauté, charred broccolini and pickled cabbage 🌿

SHRIMP & GRITS blackened shrimp, jalapeño-goat cheese grits and red-eye gravy 🍷

CORNMEAL CRUSTED FRIED GREEN TOMATOES smoked gouda grits, garlic braised chard and chicory tomato gravy 🍷

WHITE BEAN & KALE RIGATONI oyster mushrooms, olives, fennel, parmesan bread crumbs and pomodoro 🍷

BROWN BUTTER GNOCCHI mushroom broth, sautéed swiss chard, parmesan and pine nuts 🍷

CUMIN SEARED SWEET POTATO chorizo spiced walnuts, roasted broccoli, black bean puree and fresh pico 🌿 🍷

* May be served raw or undercooked. Consuming raw or undercooked meat, fish, shellfish, or eggs may increase risk of foodborne illness, especially if you have certain health conditions.

BUFFET & FAMILY STYLE

ENTRÉES

HERB GRILLED CHICKEN BREAST quinoa-kale salad and cherry jus 🍴 🌿

HONEY BRINED CHICKEN BREAST collard-apple slaw, bacon and sherry creamed corn 🌿

SUNDRIED TOMATO & ASIAGO STUFFED CHICKEN BREAST crispy brussels sprouts and caper butter 🌿

GREEN CHILI ROASTED PORK SHOULDER goat cheese grits and salsa verde 🌿

CHILI RUBBED SIRLOIN* street corn salad and ranchero sauce 🌿

SLOW BRAISED BEEF SHORT RIBS roasted rainbow carrots, parsnip, red onion and red wine demi-glace 🍴 🌿

BACON WRAPPED BBQ SHRIMP & GRITS charred scallions 🌿

SHRIMP & CHICKEN JAMBALAYA andouille sausage, peppers, tasso ham, roasted tomatoes, spices and creamy grits 🌿

LOW COUNTRY BOIL seasoned shrimp, andouille sausage, corn on the cob, red skin potatoes, Old Bay®, lemon and butter 🌿

SESAME GINGER SALMON edamame-bell pepper salad 🍴

BROWN BUTTER GNOCCHI mushroom-brown butter broth, sautéed swiss chard, parmesan and pine nuts 🍴

VEGAN PAELLA calasparra rice, mushrooms, asparagus, peppers, tomatoes, roasted cauliflower, saffron broth and sofrito 🍴 🌿

SIDES

ROASTED GARLIC & PARSLEY MASHED POTATOES 🌿 🍴

HERB ROASTED RED SKIN POTATOES 🍴 🍴

HOOP CHEDDAR GRITS 🌿 🍴

CAROLINA DIRTY RICE 🌿

BROCCOLI MAC & CHEESE 🍴

BACON & ONION CRISPY BRUSSELS SPROUTS 🍴

BUTTERNUT SQUASH, GRILLED CORN & PANCETTA HASH 🍴

HARICOT VERT AMANDINE 🌿 🍴

SALADS

GARDEN SALAD fresh greens, tomatoes, cucumbers, shaved carrots, parmesan, croutons and balsamic dressing 🍴

CAESAR SALAD crisp baby romaine lettuce, heirloom tomato, kalamata olives, creamy caesar dressing and toasted parmesan crisps 🍴 🌿

LATE TOMATO & SWEET CORN SALAD baby kale, charred onion, goat cheese and red wine vinaigrette 🍴

FALL HARVEST SALAD brussels sprouts, kale, apples, walnuts, hoop cheddar and cider vinaigrette 🍴





BARBEQUE

LOOKING FOR MORE CASUAL FARE FOR A BIRTHDAY CELEBRATION, REHEARSAL DINNER, CORPORATE PICNIC OR NEIGHBORHOOD GET-TOGETHER?

OUR BBQ CATERING PACKAGES ALLOW YOU TO CUSTOMIZE YOUR EVENT TO MATCH YOUR TASTES. CHOOSE YOUR ENTREES AND SIDES FOR YOUR BBQ-STYLE EVENT AND CREATE A MENU THAT WILL PLEASE THE WHOLE CROWD.

BBQ ENTRÉES

- BABY BACK RIBS dry rubbed or KC bbq sauce (🌿) (♿)
- PULLED PORK SHOULDER Lexington style bbq sauce (🌿) (♿)
- TEXAS STYLE SMOKED SAUSAGE (🌿) (♿)
- “BEER CAN” BBQ CHICKEN western NC bbq sauce (🌿) (♿)
- PULLED CHIPOTLE CHEERWINE CHICKEN chipotle Cheerwine bbq sauce (🌿) (♿)
- SOUTHERN FRIED CHICKEN
- SMOKED CHICKEN WINGS buffalo, honey sriracha, western NC bbq sauce (🌿) (♿)
- SMOKED TURKEY BREAST western NC bbq sauce (🌿) (♿)
- TEXAS STYLE BEEF BRISKET (🌿) (♿)

BBQ SIDES

- COLESLAW (🌿) (♿)
- RED SKIN POTATO SALAD (🌿) (♿)
- SOUTHERN MACARONI SALAD (♿)
- ROTINI PASTA SALAD (♿)
- GRILLED CORN ON THE COB (🌿) (♿)
- BBQ BRISKET BAKED BEANS (🌿)
- COLLARD GREENS (WITH BACON) (🌿)
- CHILLED BROCCOLI SALAD (🌿) (♿)
- SOUTHERN GREEN BEANS (🌿)
- HUSHPUPIES (♿)
- PIMENTO MAC & CHEESE (♿)
- TRADITIONAL MAC & CHEESE (♿)





BREAKFAST/BRUNCH

CHEF ATTENDED ACTION STATIONS

OMELET STATION made to order whole egg and egg white omelets accompanied by sharp cheddar, pepper jack, bell pepper, red onion, chopped spinach, roasted broccoli, tomatoes, chopped bacon, diced ham, sliced sausage and hot sauces

WAFFLE OR PANCAKE STATION Belgian and red velvet waffles OR house made buttermilk pancakes accompanied by fresh berries, whipped cream, real maple syrup, whipped butter, cinnamon & sugar, buttercream and seasonal fruit compote

CREPE STATION freshly made crepes with fresh berries, whipped cream, whipped cottage cheese, banana, spiced apples, raisins, and toasted almonds

EGGS BENEDICT STATION poached eggs, English muffins, corn bread, roasted red peppers, sliced heirloom tomatoes and creamy hollandaise

CHOICE OF TWO PROTEINS house made Canadian bacon, herb grilled shrimp or smoked turkey

SELF SERVICE BREAKFAST BARS

YOGURT STATION greek yogurt, house granola, seasonal berries, banana and toasted almonds 🍴

BISCUIT BAR buttermilk and sweet potato biscuits, seasonal jam, pimento cheese, whipped butter and honey 🍴

WAFFLE OR PANCAKE STATION freshly made Belgian waffles or pancakes, fresh berries, chocolate ganache, real maple syrup, whipped butter, whipped cream and berry compote 🍴

BREAKFAST BUFFET

CHOOSE FROM THE FOLLOWING ITEMS TO BUILD OUT A BREAKFAST BUFFET STATION.

SCRAMBLED EGG 🌾🍴

SCRAMBLED EGG WHITES 🌾🍴

CRISP BACON 🌾🍴

PORK SAUSAGE LINKS 🌾🍴

TURKEY SAUSAGE PATTIES 🌾🍴

TOMATO & SPINACH FRITTATA 🍴

SMOKED HAM & CHEDDAR FRITTATA

SMOKED BRISKET & PEPPER FRITTATA

CREAMY GRITS

HASH BROWN CASSEROLE 🍴

TATER TOTS 🍴

HOME FRIES WITH PEPPERS & ONIONS 🍴

SWEET POTATO & BUTTERMILK BISCUITS 🍴

FRESH FRUIT 🌾🍴🍴

DANISH 🍴

MUFFINS 🍴

BAGELS WITH CREAM CHEESE 🍴

CROISSANT 🍴



DESSERTS

ALL OF OUR DESSERTS CAN BE MADE AND PRESENTED IN A VARIETY OF WAYS INCLUDING WHOLE CAKES AND PIES, PETITE CAKES AND PIES, TRIFLES OR SHOOTERS, CAKE POPS OR BARS.

HAVE A FAVORITE FLAVOR YOU DON'T SEE? JUST ASK US!



CHEF ATTENDED DESSERT STATIONS

BANANAS FOSTER STATION bananas flambé, butter rum sauce, vanilla bean ice cream and cinnamon wontons

S'MORES STATION build your own with marshmallows, graham crackers, dark chocolate, milk chocolate, white chocolate and peanut butter cups

ICE CREAM SUNDAE BAR vanilla, chocolate and strawberry ice creams, chocolate ganache, caramel sauce, sprinkles, M&Ms, Oreo pieces, Butterfinger pieces, crushed peanuts, whipped cream and cherries

ICE CREAM FLOAT BAR vanilla and chocolate ice creams topped with your choice of Coca-Cola, Cheerwine, root beer or cream soda, whipped cream and a cherry (ask your sales person about adding liqueurs!)

DONUT FLAMBÉ plain and chocolate donut holes flambéed with brown sugar, butter, rum and orange juice. Served with vanilla ice cream.





CHEF PREPARED PETITE DESSERTS

FRENCH MACARONS assorted colors and flavors

MACAROONS chocolate dipped coconut

TARTS apple, banana cream, chocolate chess, coconut cream, key lime and lemon curd

CHEESECAKE SQUARES blueberry sour cream, turtle, raspberry white chocolate, triple chocolate mousse, ny style, banana pudding, peanut butter, peach streusel, cookie dough, pumpkin, cinnamon swirl, caramel apple and white chocolate peppermint bark

CUPCAKES bacon butterscotch, caramel rum, carrot, chocolate sin, cookie dough, tres leche, red velvet, salted caramel, vanilla and vegan chocolate

CAKE POPS carrot cake, chocolate sin, red velvet and white chocolate mousse

TRUFFLES turtle, Kahlua white chocolate and chocolate raspberry

SHOOTERS banana pudding, blackberry-lemon, blueberry pie, carrot, chocolate sin, coconut pie, lemon cheesecake mousse, neapolitan mousse, red velvet, s'mores, strawberry shortcake and white chocolate mousse

BROWNIES salted caramel, fudge, butterscotch blondies, 7 layer, snickerdoodle blondies and pumpkin blondies

MINI PIES apple, blueberry, chocolate chess, coconut cream, peanut butter, pecan and sour cherry

COOKIES chocolate chip, oatmeal raisin, sugar, snickerdoodle, twisted, white chocolate cherry and ginger snap

OMBRE CAKE STACKS almond cake, raspberry jam, apricot jam, chocolate ganache and assorted colors

TIA MARIA COOKIE STACKS coffee liqueur-brushed chocolate chip cookies, whipped cream, mocha buttercream and chocolate covered espresso beans

MINI PUMPKIN CRUNCH TORTES walnut, vanilla wafer, brown sugar, butter, pumpkin batter and sweetened whipped cream

CHERRY KUTCHEN tart cherries, flaky crust and powdered sugar icing

NANAIMO BARS graham-coconut crust, pastry cream and chocolate glaze

CHOCOLATE MOUSSE CUPS 🌱

CHOCOLATE HAZELNUT POT DE CRÈME 🌱



WEDDING & SPECIAL EVENT CAKES

OUR PASTRY CHEFS CREATE DELICIOUS AND BEAUTIFUL CUSTOM WEDDING AND SPECIAL EVENT CAKES. INQUIRE THROUGH YOUR SALESPERSON TO SET UP A PRIVATE CUSTOMIZED DESSERT CONSULTATION!



BAR

CRAFTING COUNTLESS MEMORIES

WHILE FOOD IS ONE OF THE MOST IMPORTANT ASPECTS OF ANY EVENT, TOP-NOTCH BAR SERVICES CAN ELEVATE THE EXPERIENCE TO THE NEXT LEVEL. WHETHER YOU PREFER SOMETHING SIMPLE LIKE BEER AND WINE, OR YOU WANT SOMETHING SPECIAL LIKE CRAFTED COCKTAILS THEMED TO YOUR EVENT, WE MAKE THE PROCESS EASY, FUN AND DELICIOUS.

LIQUORS

CALL

TITOS VODKA
BACARDI LIGHT SUPERIOR
TANQUERAY GIN
SAUZA SILVER TEQUILA
JACK DANIEL'S WHISKEY
JIM BEAM BOURBON
DEWAR'S SCOTCH
CAPTAIN MORGAN SPICED RUM

TOP SHELF

GREY GOOSE VODKA
BACARDI LIGHT SUPERIOR
BOMBAY SAPPHIRE GIN
CAPTAIN MORGAN SPICED RUM
1800 SILVER TEQUILA
JAMESON IRISH WHISKEY
MAKER'S MARK BOURBON
JOHNNIE WALKER BLACK SCOTCH

WINES

WHITE

VISTA POINT PINOT GRIGIO
VISTA POINT CHARDONNAY
FETZER SAUVIGNON BLANC
PETER WEINBACH RIESLING
DON SIMON CALIFORNIA BRUT
DOMINO MOSCATO

RED

RARE TABLE RED BLEND
VISTA POINT CABERNET
VISTA POINT MERLOT
HAVENSCOURT PINOT NOIR

BEERS

DOMESTIC

MILLER LITE
BUD LIGHT
YUENGLING
MICHELOB ULTRA
BLUE MOON
SAM ADAMS

IMPORT/CRAFT

NEW BELGIUM FAT TIRE
AMBER ALE
NEW BELGIUM VOODOO
RANGER IPA
FOOTHILLS BREWING HOPPIUM
IPA
FOOTHILLS BREWING TORCH
PILSNER
TROPHY BREWING TROPHY
WIFE SESSION IPA
APPALACHIAN MOUNTAIN
BREWING BOONE CREEK BLONDE
CAROLINA BREWING COMPANY
PALE ALE
CORONA
HEINEKEN
WHITE CLAW SPIKED SELTZER

BAR PACKAGES

BEER & WINE choose two whites, two reds, two domestic and two craft/imports

BEER, WINE & LIQUOR CALL PACKAGE choose two reds, two whites, two domestic, two craft/imports, call liquor, mixers and garnish

BEER, WINE & LIQUOR PREMIUM PACKAGE choose two reds, two whites, two domestic, two craft/imports, top shelf liquor, mixers and garnish

SPECIALTY COCKTAILS

ADD A SPECIALTY COCKTAIL TO YOUR BAR PACKAGE.

TRADITIONAL MARGARITA tequila, triple sec, fresh squeezed sour mix, salt and lime

STRAWBERRY BASIL MARGARITA tequila, triple sec, fresh squeezed sour mix, strawberries and fresh basil

MANGO MARGARITA tequila, triple sec, fresh squeezed sour mix, mango purée and grenadine

MOSCOW MULE vodka, ginger beer and lime

KENTUCKY MULE bourbon, ginger beer and lime

FRENCH 75 champagne, gin, lemon and simple syrup

BUFALA NEGRA bourbon, basil, ginger ale, simple syrup and balsamic

BLOOD ORANGE OLD FASHIONED whiskey, blood orange purée, lemon, agave, amaro nonino and bitters

THE ELVIS gin, grapefruit juice, St. Germain and IPA

BLACKBERRY SAGE COLLINS gin, blackberries, fresh sage and soda

SOCIAL BUTTERFLY vodka, cranberry juice, pom, prosecco and blackberry

BLOODY MARY vodka, house made bloody mary mix, anti pasta skewers and celery

BOURBON CIDER bourbon, maple syrup, apple cider and lemon juice

TRADITIONAL MOJITO rum, lime, mint, soda and simple syrup

WHISKEY GINGER MOJITO whiskey, mint, soda, ginger syrup and lime

JACK & ARNEY fresh lemonade, tea and whiskey

DARK & STORMY rum, ginger beer and lime

WHITE PEACH SANGRIA white wine, peach purée, champagne, Sierra Mist and peaches

TRADITIONAL WHITE SANGRIA white wine, white grape juice, apple juice, peach purée and vodka

TRADITIONAL RED SANGRIA red wine, orange juice, pineapple juice, peach purée, amaretto and vodka



NON-ALCOHOLIC BEVERAGE ADD-ONS

BABY IT'S COLD OUTSIDE

A BEVERAGE STATION OF YOUR SELECTION OF THREE OF THE FOLLOWING:

REGULAR COFFEE sugars, creamer and honey

DECAF COFFEE sugars, creamer and honey

ASSORTED HOT TEAS with water, honey and fresh lemon

HOT APPLE CIDER cinnamon sticks

HOT CHOCOLATE peppermint bark and small marshmallows

NON-ALCOHOLIC SPECIALTY DRINKS

MINT LIMEADE

SHIRLEY TEMPLE

ROY RODGERS

STRAWBERRY LEMONADE

ROSEMARY & BLACKBERRY SPARKLER

PEACH TEA

LEMONADE



LET'S GET STARTED.

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