



2021 MENU SELECTIONS

STANDARD SEATED MENU PACKAGE

Plate First Course **SELECT ONE** (served with bread)

CLASSIC CEASAR with farm bread croutons and shaved Parmesan cheese

GARDEN SALAD with tomato, carrots, red cabbage, farm bread croutons, and buttermilk ranch

BABY GREENS with seasonal fruit, spiced candied almonds, and sherry Dijon vinaigrette

Main Course **SELECT TWO**

PECAN CRUSTED CHICKEN with bourbon sauce

PARMESAN CRUSTED CHICKEN BREAST with tomato basil cream sauce

CHICKEN WITH CAPERS and lemon beurre blanc

GARLIC THYME CRUSTED PORK LOIN with three-mustard sauce

SALMON poached in a garlic butter sauce

SALMON POACHED in Pinot Grigio with dill sauce

SMOKED BEEF BRISKET with Texas barbeque sauce

HOUSE MARINATED BEEF FILET TIPS with herb pan reduction sauce

SEARED FLAT IRON STEAK with Chimichurri sauce ** 6.00 upgrade

Side Dishes **SELECT TWO**

ROASTED NEW POTATOES with rosemary olive oil

CREAMY MASHED POTATOES

FIVE-GRAIN CILANTRO JASMINE RICE

SEASONAL VEGETABLES roasted with olive oil and herbs

GREEN BEANS almandine

FRIED BRUSSELS SRPOUTS tossed in Hoisin Glaze

Custom Wedding Cake & Champagne Toast

Classic wedding cake package flavors and designs

Soft Beverages

Iced tea, raspberry lemonade, water, and coffee

Tier I. 75.00

Above menu plus...

THREE BASE HORS D'OEUVRES

Tier II. 85.00

Above menu plus...

SIGNATURE COCKTAIL

THREE BASE HORS D'OEUVRES

DESSERT STATION

Tier III. 95.00

Above menu plus...

COOKIES & CORK WELCOME STATION

HIS & HERS SIGNATURE COCKTAILS

ONE BASE HORS D'OEUVRE

ONE PREMIUM HORS D'OUVRE

ONE DISPLAY

DESSERT STATION

PREMIUM SEATED MENU PACKAGE

Plate First Course **SELECT ONE** (served with bread)

BABY GREENS with pecan crusted goat cheese, roasted pears (seasonal) and sherry Dijon vinaigrette
BUTTERNUT SQUASH HARVEST BISQUE with cinnamon cream and homemade sage cracker
MEDITERANEAN SALAD with tender greens, tomato, feta, cucumber, vinaigrette

Main Course **SELECT TWO ENTREES FOR A DUET PLATE** (Includes starch and vegetable of chef's choice)

CHICKEN WITH GOAT CHEESE wilted spinach, and roasted red pepper
PAN SEARED CHICKEN BREAST with prosciutto and Fontina cheese
MUSTARD BRAISED PORK MEDALLION
BEEF SHORT RIBS in Pinot Grigio braised in a rich cabernet sauce
BEEF TENDERLOIN with béarnaise sauce
BAKED PRAWNS
ALMOND CRUSTED COD with brown butter
CRISP SEARED TROUT
SEA SCALLOPS
VEGETARIAN DUET seasonal chef's choice

Custom Wedding Cake & Champagne Toast

Classic wedding cake package flavors and designs

Soft Beverages

Iced tea, raspberry lemonade, water, and coffee

Tier I. 86.00

Above menu plus...

THREE BASE HORS D'OEUVRES

Tier II. 96.00

Above menu plus...

SIGNATURE COCKTAIL

THREE BASE HORS D'OEUVRES

DESSERT STATION

Tier III. 106.00

Above menu plus...

COOKIES & CORK WELCOME STATION

HIS & HERS SIGNATURE COCKTAILS

ONE BASE HORS D'OEUVRE

ONE PREMIUM HORS D'OUVRE

ONE DISPLAY

DESSERT STATION

STROLLING MENU PACKAGE

Hors D'oeuvres **SELECT THREE BASE**

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Dinner Stations **SELECT THREE**

CHICKEN AND WAFFLE STATION fresh made waffles, buttermilk fried chicken with mac and cheese, maple syrup, and drawn butter

PASTA STATION tortellini with basil pesto, marinara, or Alfredo sauce, shaved Parmesan and breadbasket

SALAD TABLE with spinach, Greek, Caesar, and garden salads, grilled chicken & breadbasket

CARVED PRIME RIB STATION rosemary roasted seasonal vegetables with new potatoes **6.00 upgrade

CARVED STEAMSHIP PORK crusted with herbs de provence, with bleu cheese chips, and Carolina slaw

CHARCUTERIE STATION local and international artisan cheeses with an assortment of cured meats and sausages along with freshly pickled vegetables and accompaniments

TACO STATION roasted flame-torched tri-tip steak, mole' chicken, and a vegetarian option on warm flour tortillas with guacamole, fresh cilantro, black beans, rice, and house made tortilla chips

PARMESAN WHEEL PASTA STATION pasta mixed with a light Alfredo sauce then tossed in a Parmigiano-Reggiano cheese wheel, topped with an assortment of meats, veggies, and other accompaniments, and paired with salad and bread

Custom Wedding Cake & Champagne Toast

Classic wedding cake package flavors and designs

Soft Beverages

Iced tea, raspberry lemonade, water, and coffee

Tier I. 81.00

Above menu plus...

ONE BASE HORS D'OEUVRE

Tier II. 91.00

Above menu plus...

SIGNATURE COCKTAIL

ONE PREMIUM HORS D'OEUVRE

DESSERT STATION

Tier III. 101.00

Above menu plus...

COOKIES & CORK WELCOME STATION

HIS & HERS SIGNATURE COCKTAILS

ONE PREMIUM HORS D'OEUVRE

ONE DISPLAY

DESSERT STATION

HORS D'OEUVRES SELECTIONS

Hors D'oeuvres BASE SELECTIONS 4.00 per person *a la carte*

PORK SLIDER with Carolina slaw

CHEVRE, BABY SPINACH, AND RED PEPPER in balsamic marinated mushroom cap

SHRIMP, SHALLOT, AND PARMESAN filled balsamic marinated mushroom cap

PITA POINT hummus, roasted pepper, and kalamata olive

GOAT CHEESE POLENTA with house made tomato jam

SESAME CRUSTED CHICKEN with spicy apricot glaze

GRILLED SMOKED GOUDA and apple on rosemary bread

FRESH FRUIT COSMO with Key lime sauce

CHEDDAR CHEESE BUTTERMILK BUSCUIT with Johnston County Country ham and homemade honey mustard

CAROLINA CRAB CAKE with Old Bay aioli sauce

PULLED PORK ON CORN CRISP with red pepper and roasted corn chutney

PROSCUITTO, ROAST PEPPER, AND MOZZARELLA on grilled crostini

SEARED TUNA encrusted in wasabi and sesame seeds with ginger jicama chutney

CUBAN SANDWICH roast pork, ham, Swiss cheese, pickle and mustard

CAPRESE PANNINI fresh mozzarella, Capri tomato, and basil mayonnaise

FRIED GREEN TOMATO with candied bacon jam and pimento

SEARED TOAST ROUNDS with ricotta and a thyme & wild mushroom duxelles

MINI TACO with roasted sweet potato, cumin, black beans, and avocado cream

SPRING BRUSCHETTA with goat cheese polenta base and spring asparagus

FRIED BRUSSELS SRPOUTS tossed in Hoisin Glaze with crispy pork belly

CHICKEN & WAFFLE topped with maple syrup

KOREAN BEEF FLATBREAD with Cotija cheese and house pickles

Hors D'oeuvres PREMIUM SELECTIONS 6.00 per person *a la carte*

CITRUS CURED SALMON with Crème Fraiche and caviar

FRIED GULF OYSTERS with spicy remoulade (seasonal)

SHRIMP AND GRITS

COCONUT SHRIMP with spicy sweet red pepper sauce

CABERNET BRAISED BEEF with leeks, wild mushroom risotto and white truffle oil

CRAB MELT crab cakes on grilled toast points with a lemon aioli, fresh tomatoes, and melted Havarti cheese

Displays 8.00 per person *a la carte*

NORTH CAROLINA ARTISAN CHEESE market cheeses accompanied by grapes, honey in the comb, crisps and crackers

CHICKEN & WAFFLE STATION fresh made waffles, buttermilk fried chicken with honey, maple syrup, and drawn butter

TACO STATION roasted flame-torched tri-tip steak, or chili rubbed pulled pork, on warm flour tortillas with guacamole, fresh cilantro, and all the trimmings.

FLAT BREAD PIZZA STATION margherita, pepperoni, and one of our seasonal favorites

FRY STATION fresh cut regular and sweet potato fries with salts and sauces **6.00 per person *a la carte*

CHARCUTERIE STATION local and international artisan cheeses with an assortment of cured meats and sausages along with freshly pickled vegetables and accompaniments **11.00 per person *a la carte*

PARMESAN WHEEL PASTA STATION pasta mixed with a light Alfredo sauce then tossed in a Parmigiano-Reggiano cheese wheel **6.00 per person *a la carte*

DESSERT STATION SELECTIONS 5.00 per person *a la carte*

Krispy Kreme Flambé Bar

Krispy Kreme donuts set aflame with liquor and served with homemade maple or cinnamon ice cream and chopped pecans.

Homemade Gelato & Ice Cream Station

Featuring housemade ice creams and gelato with a cookie crisp. Choose three flavors: vanilla, chocolate, pistachio, cookies & cream, mango gelato, and cassis.

Shakes & Spirits

Two handcrafted, alcohol infused milkshakes blended for your guests. Served in a martini glass with a chocolate straw.

S'mores

Homemade regular and peanut butter marshmallows, cooked over a fire pit, and served with milk chocolate and graham crackers.

Bananas Foster

Bananas flambéed in rum, brown sugar, and butter, then served with house made vanilla ice cream.

BAR & BEVERAGE SELECTIONS

Open Full Bar 37.00 per person *over 21yrs old*

Open Liquor Bar for 3.5 hours - Three House Wines, Two Domestic Beers, One Premium Beer, Soda, Standard Highball Cocktails (*selections include Stolli Vodka, Tanqueray Gin, Jim Beam Bourbon, Jack Daniels Whiskey, Dewar's Scotch, Gosling Rum, Jose Cuervo Tequila & Captain Morgan*)

Bartenders Included.

(5.00 per person added for each additional half hour you choose to extend)

Open Beer & Wine Bar 27.00 per person *over 21yrs old*

Open Beer & Wine Bar for 3.5 hours - Three House Wines, Two Domestic Beers, One Premium Beer, Soda
Bartenders Included.

(3.00 per person added for each additional half hour you choose to extend)

Consumption or Cash Bar 600.00 bar set-up fee

Bartenders Included.

Signature Hand Crafted Cocktails 11.00 each, Standard Highball Cocktails 9.00 each, House Wines *by the glass* 7.00 each, Premium Beer 6.00 each, Domestic Beers 5.00 each, Sodas 2.00 each
(75.00 bartender fee added for each additional half hour you choose to extend)

Soft Beverage Bar 250.00 bar attendant fee

Includes complimentary tea, raspberry lemonade, and water.

*Coke products 2.00 each (*optional*)

WELCOME DRINKS & STATIONS

Signature Hand Crafted Cocktails & Mocktails 11.00 / 4.00 per person

A custom drink chosen with the Catering Director for your event - based on one drink per guest

Cookies & Cork 5.00 per person

A pairing of cookies and wine for your guests as they arrive.

CHOCOLATE ESPRESSO PEANUT BUTTER CHIP paired with red wine

ROSEMARY BUTTER SHORTBREAD paired with white wine

LEMON THYME PETAL with Prosecco

**Food and beverage pricing is always subject to change without notice, due to unforeseen tax and cost increases that may occur.*