

HOLIDAY PACKAGES

festive

(cocktail reception)

3 hour event

Beer + wine bar Choice of three passed hors d'oeuvres Choice of three hors d'oeuvre displays Assorted desserts Linens, tableware, glassware

\$100 per person

elegant

(cocktail reception)

4 hour event

House liquor, beer, + wine bar Choice of one holiday signature cocktail Choice of three passed hors d'oeuvres Choice of three hors d'oeuvre displays Assorted desserts Linens, tableware, glassware

\$120 per person

upgrade to premium liquor \$10 pp

classic

(buffet dinner)

4 hour event

Beer + wine bar Choice of two passed hors d'oeuvres Choice of one salad, two entrees, & two sides Assorted dessert Linens, tableware, glassware

\$135 per person

elite

(buffet dinner)

4 hour event

House liquor, beer + wine bar Choice of one holiday signature cocktail Choice of two passed hors d'oeuvres Choice of one salad, two entrees, & two sides Assorted dessert Linens, tableware, glassware

\$150 per person

upgrade to premium liquor \$15 pp

Included Amerities

- Two Indoor Spaces
- Day of Staff: Venue Manager, Parking Attendant, Security & Bar Staff
- Ample onsite parking + free street parking
- ADA accessible throughout the venue
- Family / Gender Neutral Restroom
- Capacity for 275 seated or 300 standing

FURNITURE

- (20) round tables + chairs to seat up to 200
- (8) cocktail tables
- (8) 8' rectangular tables
- Linens in your choice of color
- China, silverware, glassware
- 2 Easels
- 2 Bars
- Coat Racks

HOLIDAY ESSENTIALS

- 2 Decorated Christmas Trees
- Outdoor Holiday Lighting + Wreathes
- A 15ft Brick Gas Fire Place with Reclaimed Wood Mantel

Facility Fee

SUNDAY-THURSDAY

\$4.000

FRIDAY + SATURDAY

\$6,000

Book your event

A signed contract and 50% initial payment are due to reserve a date.

The balance is due 15 days prior to the event date,

A 3% fee is added for credit card payments

THEBAR

BEER (INCLUDES ALL 4)

Michelob Ultra, Corona, Trophy Wife, Blue Moon

WINE (INCLUDES ALL 5)

Pinot Noir, Cabernet, Pinot Grigio, Chardonnay, Cava

HOUSE LIQUOR

Smirnoff, Beefeater, Bacardi, Jose Cuervo Silver, Evan Williams

PREMIUM LIQUOR

Grey Goose, Bombay Sapphire, Bulleit Bourbon, Appleton Estate, Espolon Blanco, Redemption Rye, Crown Royal, Jameson, Glen Moray 12 Year

HOLIDAY COCKTAILS

FIRESIDE

vodka, maple syrup, rosemary, grapefruit juice, pinch of salt

MERRY MULE

vodka, lime, ginger beer, cranberry, simple

SPICED GIN PUNCH

gin, orange, pineapple, spiced simple, bitters, tonic, star anise

OL'SAINT NICK.

bourbon, lemon, orange, Angostora bitters, cinnamon

MISTLETOE MARGARITA

tequila, white cranberry, lime, simple, rosemary, sugar rim

BOURBON CIDER

bourbon apple cider, simple, soda water, cinnamon stick

ALTERNATIVES

We are always happy to customize a bar package to meet the needs of your event.
We can provide drink tickets, consumption, beer + wine only, etc. Please ask for our full bar menu if our holiday package does not fit your vision.







ROCKY TOP CATERING MENUS

PASSED HORS D'OEUVRES

Four Cheese Potato Basket [GF] [V]
Roasted Tomato Bruschetta [V]
Caprese Skewer [GF] [V]
Chicken and Waffles
Short Rib Potato Basket [GF]
BLT Deviled Egg [GF] [DF]
Butternut Squash Risotto Cake [GF][V]
Avocado Toast [V]
Hot Chicken Popper
Sweet Corn Risotto Cake [GF][V]
Pork Belly Tostada
Chicken Tinga Tostada [DF]
Buffalo Chicken Salad [GF][DF]
Bacon Wrapped Stuffed Pimento Cheese Date
Pimento Cheese Arancini [V]

DISPLAYED HORS D'OEUVRES

Fresh Fruit Display

Vegetable Crudité or Roasted Vegetable Display

NC Cheese Display

Dip Duo: Select Two

Hot:

Spinach and Artichoke, Buffalo Chicken, Crab, Green Chili Chicken, Hot Pepper jack Queso, Sundried Tomato & Chorizo

Cold:

Baba Ghanoush, Caramelized Onion, Charred Scallion & Goat Cheese Pimento, Classic Pimento Cheese, Guacamole, Fire Roasted Salsa, Red Pepper Hummus, Smoky Collard Greens +\$1 TO SUBSTITUTE +\$3 TO ADD *PER OPTION*

Pepper Steak Bruschetta Shrimp Ceviche [GF][DF] House Cured Salmon Lox Creamy Tomato Soup [V] BBQ Pork & Pimento Biscuit Smoked Brisket Toast Antipasto Skewer [GF]

+\$2 TO SUBSTITUTE +\$4 TO ADD *PER OPTION*

Shrimp and Grits Shooter
[GF]
Pan Seared Crab Cake
Her Grilled Shrimp
Cocktail [GF][DF]
Mini Shrimp & Lobster
Roll

+\$3 TO SUBSTITUTE +\$10 TO ADD *PER OPTION*

Biscuit Bar Southern Pickin' Tables NC Cheese & Charcuterie

ROCKY TOP CATERING MENUS

SALADS

Garden Salad [V] Seasonal Berry Salad [V] [GF] Fall Harvest Salad [V] Caesar Salad [V][GF] Caprese Salad [V] [GF]

BUFFET SIDES

Traditional Macaroni and Cheese [V] Broccoli Macaroni and Cheese [V] Toasted Parmesan Mashed Potatoes [GF][V] Roasted Garlic and Parsley Mashed Potatoes [GF][V] Herb Roasted Red Skin Potatoes [GF] [DF][V] Cheddar Grits [GF][V] Haricot Vert Almondine [GF][V] Southern Style Collard Greens with Bacon [GF][DF] Charred Broccolini [V] Butternut Squash, Grilled Corn and Pancetta Hash [GF] Bacon & Onion Crispy Brussel Sprouts [DF]

ALTERNATIVES

Rocky Top Catering can accommodate plated dinners, allergies, and custom menus. Please inquire for alternatives.

BUFFET ENTREES

Harissa Marinated Chicken [GF]
Honey Brined Chicken [GF]
BBQ Grilled Chicken [GF][DF]
Caprese Chicken [GF]
Herb Grilled Chicken [GF][DF]
Green Chili Roasted Pork Loin [GF][DF]
Cuban Roasted Pork Loin [GF][DF]
Sundried Tomato & Asiago Stuffed
Chicken [GF]
Fire Roasted Heirloom Tomatoes [V]
Vegan Paella [V][GF]

+\$6 to Substitute Sliced Tender Sirloin [GF][DF] Served Medium Smoked Beef Brisket [GF][DF]

Smoked Beef Brisket [GF][DF] Pink Pepper Crusted Tuna [DF] Smoked Turkey [GF][DF]

\$9 to Substitute

Atlantic Salmon [GF][DF]
Sesame Ginger Roasted Salmon [DF]
Oven Roasted Salmon [GF][DF]
Chili Rubbed Sirloin [GF] Served Medium
Slow Braised Short Ribs [GF][DF]

DESSERT

French Macarons
Chocolate Peanut Butter Pie
Cake Pops – [Chocolate, Vanilla, Red
Velvet]
Brownie Squares – [Salted Caramel,
Fudge, White Chocolate Snickerdoodle]
Tia Maria Cookie Stack
Mini Cupcakes [Red Velvet, Vanilla,
Chocolate, Cookie Dough, Rum Caramel]
Shooters [Chocolate cake, Red Velvet,
Vanilla, Strawberry Shortcake]
Cheesecake Squares