



Dinner - Buffet, Plated or Family Style

FIRST COURSE (ONE OPTION FOR ALL GUESTS)

Caesar Salad

Romaine hearts, focaccia croutons, Caesar mousse, aged parmesan
\$6.50

Spring Mixed Greens Salad

Lemon herb vinaigrette, thinly sliced cucumbers, cherry tomatoes, parmesan crostini
\$6

Beet Salad

Small arugula, rhubarb sauce, charged goat cheese, pecans, Dijon-raspberry vinaigrette
\$6

Spinach Salad

Orange segments, candied pecans, gorgonzola cheese, caramelized onions, warm bacon vinaigrette
\$6.50

VEGETABLES (ONE OPTION FOR ALL GUESTS)

Wood grilled asparagus, brown butter

\$4

Baby green beans, toasted almonds

\$4

Summer Squash Julianne, Herb Butter

\$4.50

Roasted Root Vegetable Medley, Rosemary Butter

\$4.50

White Bean and Leek Ragout

\$4.50

Seasonal assorted grilled vegetables, fresh herbs

\$4.50

Creamed Swiss Chard, Brie Cream

\$4.50

Brussels sprouts, cranberries, bacon

\$4.50

STARCHES (ONE OPTION FOR ALL GUESTS)

Basmati rice pilaf, mirepoix, butter, chives

\$3.50

Smoked gouda grit or risotto cake

\$3.50

Dill & grain mustard roasted new potatoes

\$3.50

Potato gratin, smoked Gouda, onion pulp

\$3.50

Yukon gold mashed potatoes, cream fresh, black pepper

\$3.50

Parmesan & wild mushroom risotto cakes, balsamic reduction

\$4

Creamy Wild Mushroom Risotto, Gruyere

\$4.50

Peruvian Blue and Sweet Potato Mash

\$4

Crisp Parmesan Polenta cakes , Onion Compote

\$4

Sweet potato mash, maple syrup, cinnamon dust

\$4

Fall Harvest Hash

Sweet potato, butternut squash, pumpkin, pine nuts, sage, feta, apple, dried cranberries tossed with cinnamon-cardamom vinaigrette (Available autumn/winter)

\$6

MAIN DISHES

SEAFOOD/ SURF & TURF

Sunburst Farm's Trout

Lemon- caper beurre blanc

\$15

Wood Grilled Salmon

Pickled red pepper relish, lemon butter

\$14

Seared Diver Scallops

Butter béchamel, warm cashew granola

\$15

Surf & Turf

Filet Mignon paired with pan seared Salmon & Cabernet Reduction

\$25

Surf & Turf

Espresso Rubbed Hanger Steak Topped with Crab and Bearnaise Sauce

\$18

POULTRY

Pan Seared Chicken Breast

Roasted baby tomato relish, manchego mornay sauce

\$15

Parmesan Crusted Chicken

Artichokes, basil and lemon butter

\$15

Chicken Marsala

Mushrooms, marsala wine sauce (available without mushrooms)

\$14

Chicken Piccata

\$14

Maple Brined Chicken Tenderloins

Earl gray veloute (light cream sauce), sweet fritters

\$15

BEEF, PORK & LAMB

Wood Grilled Flat Iron Steak

Bleu cheese butter, cabernet reduction

\$15

Wood Grilled Flat Iron Steak

Chimichurri

\$15

Hanger Steak

peppercorn reduction, chimichurri butter

\$15

Wood Grilled Filet Mignon

Cabernet reduction

\$22

Orange & Thyme Braised Beef Short Ribs

Sea salt, pistachio gremolata

\$14

Angry Orchard Short Rib Stew

Stuffed turnips

\$16

Roast Pork Loin

Dried apricot chutney, pork demi glace

\$14

Peanut Glazed Pork Shanks, Rum –Spiced Pineapple

\$15

Tarragon Smoked Lamb Loin

\$27

PASTA & VEGETARIAN

Vegetarian Spinach and Mushroom Lasagna

tomato reduction

\$10.50

Beef Lasagna

herb ricotta & homemade marinara

\$13 (available only for buffet dinners)

Wild Mushroom Ravioli

Chevre Alfredo

\$14.50

Baked Ziti With Marinara Sauce Vegetarian Option

\$7.50

Baked Ziti with Marinara Sauce and Mild Italian Sausage

\$9.50

PLATED GUIDELINES

1. An up charge of \$6.00 per person will apply for plated meals.
2. Plated meals include one protein option, one vegetable option and one starch option for all guests. OR a surf and turf option, one vegetable option and one starch option for all guests.
3. Kid friendly meals are available upon request.
4. The Venue is happy to accommodate guest with dietary restrictions.

multiple protein options are not available for plated meals

FAMILY STYLE DINNER GUIDELINES

1. An up charge of \$3.00 per person will apply for family style meals.
2. The Venue is happy to accommodate guest with dietary restrictions.
3. Kid friendly meals are available upon request.

The following guidelines are required for Family Style Dinner

1. All tables require a Table Number provided by Client
2. The Venue may have table numbers available upon request, a fee of \$25.00 will apply for table numbers 1-25 (optional)

Option 1 -Escort Cards

Escort Cards: Provided By Client

Those little cards that you pick up at the beginning of a wedding reception with your name on it.

Each Escort card must have the following:

- Guest name, and a distinctive picture of protein selected (i.e. Chicken, Beef , Vegetable)

Option 2 - Place Cards

Place cards: Provided by Client

Place cards dictate the place you will be sitting. Cards are placed at each place setting prior to reception.

Each card must have the following:

- Guest name, and a distinctive picture of protein selected (i.e. Chicken, Beef , Vegetable)

Note:

- It is required to order additional servings of Starch, Vegetables and Proteins.
- Guidance from Event specialist will be given as to how many additional portions will be appropriate to order.
- Additional servings will be held in the kitchen for guests that did not get the protein of their choice or guest that may want to go for seconds.

Late Night Menu

All Items Priced Per Guest
Minimum order of 50 servings

PLATED

Carolina Hot Dogs

Tryon Slaw, Onion, Lusty Monk Mustard & Hot Sauce
\$6

Corn Dogs Battered Fried

Ketchup, Dijon mustard & Lusty Monk Mustard
\$5

Scotts Knots Pretzels (Local)

Served with Yellow Mustard
\$5

Chicken Biscuits

\$4.50

Chicken Wings

Served with celery, buttermilk blue cheese or ranch
\$6

Mini Cheese Hamburgers & French Fries

\$4.50

BBQ Pork and Cole Slaw Sliders

\$4.50

Hot Dog Station

build your own hot dog, guest selection of toppings: chili, assorted relishes, assorted condiments (ketchup, mustard, onions), potato chips, cheese
\$6