



Stations Menu

All items priced per guest

A minimum Order of 100 guest per station

Some stations may require chef attendance (\$20.00 per hour)

FRESH GARDEN STATION

\$7.50

- Potato Bacon Salad
- Butterbean Salad
- Heirloom Tomatoes, fresh herbs
- Garlic-Steamed Snap Beans, almonds, pearl onions

VEGETABLE STATION

\$9.00

Includes each of the following:

- Wood grilled farmer's market vegetable platter, balsamic & local honey reduction with dill aioli
- Brussels sprouts, sweet potatoes, pearl onions, dried cranberries in a warm bacon vinaigrette
- Fall & Winter events will receive: Sweet potato, butternut squash, pumpkin, pine nuts, sage, feta, apple, dried cranberries. Cinnamon- cardoman vinaigrette
- Spring & Summer events will receive: Quinoa salad, spinach, wilted kale, feta cheese, cucumbers, tomatoes, tarragon, Apple-cider vinaigrette

MASHED POTATO STATION

\$7.50

Mashed Yukon gold potatoes with guest selection of toppings –

- Scallions
- Bacon
- Cheddar cheese
- Cracked pepper gravy

MAC & CHEESE STATION

\$7.50

Southern Macaroni with guest selection of toppings:

- Smoked Gouda sauce
- Aged Cheddar Cheese Sauce
- Bacon & Scallions

PARMIGIANO REGGIANO RISOTTO STATION

\$9.50

Parmesan Risotto

Wild Mushroom Risotto

Vegetable Risotto

PASTA STATION

\$12.00

Select Two Sauces:

- Herb pesto
- Marinara
- Béchamel sauce

Select Two Pastas:

- Ricotta Ravioli,
- Tortellini
- Penne pasta

Select Three Station Accompaniments:

- Garlic Bread
- Crumbled Italian Sausage
- Meatballs
- Parmesan cheese
- Mediterranean vegetables
- Shrimp

SHRIMP & GRITS

\$12.00

- Sautéed Carolina shrimp with fresh bell peppers, onions, & tomatoes
- Anson Mills cheddar grits and finished with shredded pepper-jack cheese.

(\$20 per hour, per station chef)

CARVING STATION

Minimum order of 100 guests per protein required
All carving stations come with accompanying complimentary bread

Chef Attended Station

\$20.00 per hour per chef.

- Pepper crusted beef strip loin, horseradish sauce & au jus **\$10.50**
- Beef tenderloin, horseradish sauce & au jus **\$13.00**
- Prime rib, horseradish sauce & au jus **\$12.00**
- Roasted pork loin, sweet n sour glaze & whole grain mustard **\$9.00**
- Blackened Pork Loin, Cider Jus **\$9.00**
- Oven roasted Alaskan salmon & shallot-dill cream **\$11.00**
- Rosemary-Roasted garlic flank steak, 48-hour marinade, wild mushroom jus **\$10.00**

(\$20 per hour, per station chef)

BBQ STATION

\$16.00

Select 2 of the following proteins:

- Slow Roasted Local Pulled Pork
- Hickory Smoked Beef Brisket
- Grilled Chicken Breast

Select 2 of the following sides:

- Three Pepper and Onion Grit Cake
- Corn Bread
- Collard Greens
- Cole Slaw
- Potato Salad

Select 2 of the following sauces:

- Blueberry balsamic barbeque sauce
- Lusty Monk mustard ale barbeque sauce
- Classic tomato barbeque sauce

BISCUIT STATION

\$6.25

Cheddar-Chive & Traditional Buttermilk Biscuits

Includes the following toppings:

- Local seasonal fruit jam, Vidalia onion jam
- Tillamook cheddar cheese
- Benton's Farm bacon crisp
- Nantahala Sausage Gravy
- Thinly sliced ham
- Local Honey

DIPS STATION (CHOICE OF 3)

\$8.00

- Hot crab & spinach dip
- Spinach & artichoke dip
- Pimento cheese
- Mediterranean hummus
- Smoked salmon citrus dip
- IPA and cheddar dip

All dips are served with assorted crackers, baguettes, crostini, naan, and/or pita bread.

QUESADILLA STATION

\$9.00

- Chipotle chicken & aged cheddar cheese
- Queso fresco, arugula & black beans
- Cilantro crema, smashed avocado

SOFT TACO STATION

\$8.50

- Soft taco shells
- Beef, chicken and lime shrimp
- Shaved lettuce, south of the border sour cream, tomatoes, scallions, guacamole

DECONSTRUCTED POT PIE STATION

\$8.50

- Pastry shells
- Creamy chicken tarragon filling
- Peas, broccoli, baby carrots, mushrooms, caramelized pearl onions

HOT DOG STATION

\$6.00

Build your own hot dog, guest selection of toppings:

- Chili
- Assorted Relishes
- Assorted Condiments (Ketchup, Mustard, Onions)
- Potato Chips
- Cheese