

quick picks

Grilled Chicken peach & dijon mustard

& Blackened Mahi lemon cream butter sauce

steakhouse chopped salad, dauphinoise potatoes, grilled asparagus

Sautéed Chicken herbed white wine velouté

& Beef Strip Loin peppercorn brandy sauce

tomato & mozzarella salad, herb roasted potatoes, blistered green beans

Seared Salmon tomato tarragon sauce

& Beef Tender red wine demi

bistro salad, risotto milanaise, maple balsamic brussel sprouts

Chicken Cordon Bleu ham, swiss, mornay sauce

& Roasted Pork Loin apple, white wine sauce

chef's seasonal salad, wild grain medley, sautéed seasonal squash

Beverages

Fruit Infused Water *staffed events only*

Bottled Water

Sweet Tea

Unsweet Tea

Lemonade

Sodas *coke, diet coke, sprite*

Listed menus are intended to be a guide for simple menu selections.

Speak with your event coordinator about other menu items or how to mix and match to create the perfect menu.

tailor made

pair entrees with sides of your choice

Chicken

Lemon Chicken Florentine spinach, tomatoes & white wine cream sauce

Pesto Cream Chicken crispy onions

Smothered Chicken seasoned gravy

Bruschetta Grilled Chicken olives, capers, white wine sauce, & herbs

Chicken Cacciatore chicken thighs in olive, tomato, & herb sauce

Beef

Coffee Encrusted Beef Tender bacon jam

Peppercorn Encrusted Beef classic demi

Beef Short Ribs korean bbq

Roasted Beef Strip Loin bearnaise sauce

Pork

Grilled Pork Chop watermelon ketchup

Mustard Spiced Pork Loin sherry cream sauce

Seafood

Atlantic Salmon champagne dill sauce

Seafood Cioppino herbed tomato broth

NC Trout chipotle carrot reduction

Red Snapper thai green curry

Specialties

Leg of Lamb sundried tomato relish

Wild Boar Sausage fennel & sherry

Seared Duck Breast blackberry gastrique

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Salad

Fresh Garden tomato, cucumber, carrot, ranch, & balsamic

Steakhouse Chopped radicchio, onion, artichoke hearts, tomatoes, chevre cheese, & champagne vinaigrette

Tomato & Mozzarella mixed greens, basil chiffonade, & balsamic

Bistro roasted beet, orange, goat cheese, & citrus dijon vinaigrette

Boston Bibb heirloom tomato, pickled red onion, candied pecans, parsley, & poppyseed dressing

Hearts of Palm starfruit, cilantro, red pepper, & chili lime vinaigrette

Chef Seasonal Salad please inquire

Starch

Herbed Rice Pilaf

Chef's Choice Risotto

Whipped Potatoes

Dauphinoise Potatoes

Roasted Potatoes

Four Cheese Mac and Cheese

Farfalle Pasta oven dried tomato sauce

Sweet Potato Mash chipotle butter

Wilted Kale & Butternut Squash Farro

Vegetables

Grilled Vegetables balsamic glaze

Roasted Brussel Sprouts maple balsamic

Haricot Verts

Collard Greens

Buttered Corn roasted red peppers

Vegetable Medley

Broccoli Rabe (apr - sep)

Winter Squash & Parsnips (oct - feb)