

evening events

receptions dinners

- receptions
- carvery/displays
- plated
- buffets

we all have hometown appetites. every other person is a bundle of longing for the simplicities of good taste once enjoyed on the farm or in the hometown left behind.

clementine paddelford

EVENTS



EMBASSY SUITES®

Charlotte - Concord/Golf Resort & Spa
embassysuitesconcord.com

evening events

receptions dinners

- receptions
- carvery/displays
- plated
- buffets

gathering receptions

prices based on 1 hour of service, minimum 50 guests

event includes:

- iced tea & coffee during event service

classic gathering | \$40

- choice of 2 display stations
- choice of 4 hors d'œuvres | butler passed, providing 2 pieces of each per person
- choice of 2 culinary stations

deluxe gathering | \$45

- choice of 2 display stations
- choice of 4 hors d'œuvres | butler passed, providing 2 pieces of each per person
- choice of 2 culinary stations
- fruit punch and lemonade

cocktail hours

prices based on 1 hour of service, minimum 50 guests, excludes alcohol

opal | \$10

- choice of 3 hors d'œuvres | butler passed, providing 2 pieces of each per person
- fruit punch & lemonade

pearl | \$15

- choice of 4 hors d'œuvres | butler passed, providing 2 pieces of each per person
- fruit & cheese display

ruby | \$17

- choice of 5 hors d'œuvres | butler passed, providing 2 pieces of each per person
- fruit & cheese display
- fruit punch & lemonade



open host bar

per person	beer/house wine	beer/ultra wine	classic	premium	super	ultra
1 hour	\$10	\$12	\$10	\$12	\$15	\$18
2 hour	\$14	\$16	\$18	\$22	\$26	\$31
3 hour	\$20	\$22	\$24	\$30	\$35	\$42
4 hour	\$24	\$26	\$28	\$36	\$42	\$51
5 hour	\$26	\$28	\$30	\$40	\$47	\$58

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gathering reception options

hors d'œuvres collection (maximum of two of any one selection)

- crab cake minis
- cocktail shrimp
- fried dim sum collection
- asian short rib pot pie
- peking duck roll
- orange duck beggar purse
- chicken sate collection
- beef sate collection
- roma tomato slices
- proscuitto wrapped melon
- mini deep dish pizza
- caponata
- pear & brie in phyllo
- crispy asparagus with asiago
- pepperoni calzone
- mushroom cap collection
- andouille & caramelized onions
- andouille sausage en croûte
- chicken sate - cajun
- artichoke & peppadew trumpet
- pecan breaded chicken finger
- sweet potato puff
- peaches & brie puff
- bbq pork in biscuit dough
- bacon wrapped pork
- southwest chicken salad in phyllo
- smoked pork jalapenos
- quesadilla collection
- chilito collection
- southwest springroll
- mexican empanada
- bacon wrapped chicken
- beef wellington
- chicken wellington
- brie with raspberry in phyllo
- petite quiche collection
- spanakopita
- canapé collection
- bruschetta collection
- petite sandwich collection
- tea sandwich collection
- deviled eggs
- minis - bacon cheeseburger
- minis - chicago franks
- frank in puff pastry
- chicken tenders
- chicken drumettes
- meatballs

culinary stations - choose 2

- *carvery | with sliced southern yeast rolls, choice of 1 selection
- smoked ham
 - smoked turkey breast
 - smoked brisket of beef
 - steamship of pork
 - drunken loin of pork

- *crepes choose sweet or savory
- *tuscan pasta
 - *dessert flambé
 - *stir-fry
 - *scampi

- taco bar
- mash potato bar
- soup bar
- southern grits bar
- pizza bar

**\$100 attendant/culinarian fee (per station, per 50 people)*



display stations - choose 2

- rustic breads
- antipasto
- seasonal fruits
- creamery cheeses
- harvest vegetables
- sausage, ham & bacon
- shrimp | based on 3 pieces per person
- pudding
- milk & cookies
- chef's desserts

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inspired receptions

price based on 1 hour of service
groups under 40 add \$5 per person

event includes

- coffee & iced tea during event service



maui | \$45

added prior to scheduled dinner | \$30

carved kalua pig* | assorted mustards and hawaiian bbq sauces

dim sum tasting | butler passing chef's compilation of our asian expression dim sum, providing for 6 pieces per person

seared tuna action station* | chef seared and carved sesame and peppercorn crusted tuna, hoisin glass noodle salad, bok choy slaw, ginger aioli, wasabi cucumber cream

display station

- pineapple display | chunk, sliced, grilled
- corn chowder | a modern hawaiian favorite made with chicken stock, potatoes, onion, celery and creamed corn
- chicken long rice | this chinese side-dish is made with chicken and long rice, oriental vermicelli, or saifun (bean strands)
- kim chee | korean style kim chee is made of fresh island cabbage, chili peppers, ginger, garlic and other seasonings
- macaroni salad (island style)
- mango bread, banana bread & hawaiian rolls

dessert display | including chocolate fondue & dippers, apple & dried cranberry bread pudding and chef's dessert collection

pineapple iced tea (non-alcoholic)

*\$100 attendant/culinarian fee (per station, per 50 people)



charleston | \$45

added prior to scheduled dinner | \$30

whole pig for pickin'* | assorted mustards and bbq sauces

southern grits bar

| *add-ins* | blackened bay shrimp, andouille sausage, jalapeños, sautéed mushrooms, caramelized onions, bacon, cheddar cheese, cinnamon sugar, butter

low country tasting | butler passing chef's compilation of our low country starter hors d'œuvres, providing for 6 pieces per person

display station

- stone fruits | chunk, sliced, grilled
- she-crab soup
- chicken, tasso & sausage jambalaya
- mac & cheese | caramelized onions & smoked bacon
- hoppin' john, stewed okra & tomatoes and garlicky greens
- sweet corn bread & hush puppies

dessert display | including chocolate fondue & dippers, bourbon glazed bread pudding with crème anglaise, chef's dessert collection

peach iced tea (non-alcoholic)

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asian expressions

dim sum 50pcs | 100pcs

fried dim sum collection \$70 | \$115
 shrimp spring rolls, shrimp wontons, and shrimp money bags

asian short rib pot pie \$180 | \$335
 tender short ribs braised with green onions and sweet asian spiced in a tart shell

peking duck roll \$170 | \$315
 crisp vegetables mixed with oriental seasoned duck combined with classic hoisin sauce wrapped in a delicate springroll wrapper

panang shrimp \$230 | \$435
 large chili marinated shrimp with hints of red curry, sautéed leeks and coconut cream, hand-rolled into a crispy springroll with a chinese parsley leaf peeking through

orange duck beggar purse \$210 | \$395
 fresh duck blended with an aromatic orange marmalade encrusted in a phyllo bundle

springroll collection \$130 | \$235
 chicken & cashews and shrimp

seared tuna \$200 | \$375
 on cucumber round with lemon aioli

chicken sate collection \$150 | \$275
 exotic flavors of tandoori, thai peanut and coconut crusted

beef tenderloin sate collection \$200 | \$375
 exotic flavors of hoisin, sesame teriyaki, thai peanut and horseradish crusted

*\$100 attendant/culinarian fee (per station, per 50 people)

savor | \$14

minimum 50 guests
 a 45 minute butler passing of up to 6 selections of our dim sum hors d'œuvres, providing for 6 pieces per person prior to dinner
(maximum of two of any one selection)

gatherings | \$39

added prior to scheduled dinner | \$29
 prices based on 1 hour of service
 minimum 50 guests

- display of harvest vegetables and seasonal exotic fruits | chef's compilation of dips
- dim sum tasting | butler passing chef's compilation of our asian expression dim sum, providing for 6 pieces per person
- seared tuna action station* | chef seared and carved sesame and peppercorn crusted tuna, hoisin glass noodle salad, bok choy slaw, ginger aioli, wasabi cucumber cream
- stir-fry*
 | *choose 3 meats* | chicken, beef, baby shrimp, baby scallops
 | asian vegetable collection
 | *sauce* | teriyaki, thai peanut, spicy garlic
 | *mix-ins* | lo-mein noodles, steamed jasmine rice
- fortune cookies, almond cookies, fried asian doughnuts
- coffee & tea station during event service

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italian expressions

- antipasto** 50pcs | 100pcs
- roma tomato slices** \$70 | \$115
 on a garlic crostini with mozzarella and a drizzle of herbed olive oil
- prosciutto wrapped melon** \$110 | \$195
 drizzled with chopped mint and balsamic syrup
- mini deep dish pizza** \$150 | \$275
 sausage, pepperoni, mushroom and cheese
- caponata** \$150 | \$275
 lightly grilled, marinated eggplant and peppers enhanced with the flavors of feta cheese, capers and pine nuts enveloped in puff pastry
- pear & brie in phyllo** \$150 | \$275
 dried pear halves are soaked in pear cognac then blended with delicious brie cheese and accented with slivered almonds in a delicate phyllo wrap
- crispy asparagus with asiago** \$120 | \$215
 carefully selected asparagus tips combined with a seasoned blend of sharp asiago cheese and a hint of creamy fontina cheese are delicately wrapped in flaky phyllo
- pepperoni calzone** \$160 | \$295
 pepperoni, monterey jack cheese, peppers, and onions in a traditional italian calzone pastry
- mushroom cap collection** \$170 | \$315
 assorted caps filled with italian sausage blend, snow crabmeat blend and prosciutto & mozzarella blend

savor | \$13

minimum 50 guests

a 45 minute butler passing of up to 6 selections of our antipasto hors d'œuvres, providing for 6 pieces per person prior to dinner
(maximum of two of any one selection)

gatherings | \$38

added prior to scheduled dinner | \$28

prices based on 1 hour of service
 minimum 50 guests

- display of antipasto and rustic breads | herb butter, roasted peppers, artichokes, infused olive oil, alouette cheeses
- antipasto tasting | butler passing compilation of our antipasto hors d'œuvres, providing for 6 pieces per person
- pizza bar
 | *variety of crusts*
 | *toppings* | prosciutto, thai chicken, pesto & pinenut, wild mushroom, italian sausage & salami
- tuscan pasta station*
 | *choose 3 meats* | marinated chicken, mini meatballs, prosciutto, herbed baby shrimp, baby scallops
 | *grilled vegetable collection*
 | *sauce* | four cheese smoked alfredo, charred tomato marinara, veal bolognese
 | *pasta* | penne, tortellini, sausage & broccolini ravioli
 | *mozzarella bread sticks, garlic bread*
- angel bruschetta cake, italian cream cake, assorted biscotti, cannoli
- coffee & tea station during event service

*\$100 attendant/culinarian fee (per station, per 50 people)

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low country expressions

low country starters 50pcs | 100pcs

andouille sausage en croûte \$130 | \$235
 andouille sausage wrapped in puff pastry with a creole mustard cream cheese rosette

jambalaya tart \$130 | \$235
 andouille sausage, simmered chicken, tasso ham and savory rive in delicate pastry shell

chicken sate – cajun \$150 | \$275
 taste of new orleans, tender strip of chicken breast is marinated in a zesty cajun sauce

pecan breaded chicken finger \$170 | \$315
 pecan crusted chicken tenders drizzled with a creole honey mustard sauce

sweet potato puff \$120 | \$215
 buttery puff pastry filled with whipped sweet potatoes

peaches & brie puff \$150 | \$275
 a buttery puff pastry is filled with brie cheese and delicious brandied peaches

bbq pork in biscuit dough \$130 | \$235
 pulled pork drenched in tangy bbq sauce placed into handmade biscuit dough, for a true down home flavor

bacon wrapped pork \$150 | \$275
 taste of eastern carolinas, a tender piece of pork tenderloin is marinated in nc eastern bbq sauce then wrapped in applewood bacon

low country boil kabob \$200 | \$375
 a southern classic, delicate shrimp with robust andouille sausage, paired with a roasted new potato and onion, hand skewered and brushed with old bay butter

*\$100 attendant/culinarian fee (per station, per 50 people)

savor | \$14

minimum 50 guests

a 45 minute butler passing of up to 6 selections of our low country starter hors d'œuvres, providing for 6 pieces per person prior to dinner
(maximum of two of any one selection)

gatherings | \$39

added prior to scheduled dinner | \$29

prices based on 1 hour of service

minimum 50 guests

- display of harvest vegetables and rustic breads | chef's compilation of dips
- peel & eat shrimp display | based on 4 pieces per person lemons, tabasco, absolut peppar cocktail sauce and wasabi cucumber cream
- low country starter tasting | butler passing chef's compilation of our low country starter hors d'œuvres, providing for 6 pieces per person
- jambalaya bar | creole specialties of shrimp jambalaya and chicken & andouille jambalaya presented with beignets
- carving station* | choose slow roasted loin of pork or deep fried cajun turkey breast
- bourbon glazed bread pudding with crème anglaise & pecan pie
- coffee & tea station during event service

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south of the border expressions

- antojitos** 50pcs | 100pcs
- southwest chicken salad** \$100 | \$175
tender smoked chicken breast spiked with a southwest style sauce and our corn and blackbean salsa placed in a flaky phyllo shell
- smoked pork jalapenos** \$200 | \$375
bacon wrapped and grilled, spicy
- quesadilla collection** \$150 | \$275
a collection of flour tortilla cornucopias of vegetable and smoked chicken
- chilito collection** \$200 | \$375
steak and chicken pinwheels with red, green and yellow peppers and fiery jalapeno cheese hand-threaded on a 4" skewer
- southwest springroll** \$150 | \$275
black beans, spicy chorizo, jicama, cheddar cheese and a touch of cilantro in a crispy spring roll wrapper
- mexican empanada** \$100 | \$175
shredded beef and pimiento peppers wrapped in a cream cheese pastry turnover
- chili-lime salmon sate** \$220 | \$415
fresh atlantic salmon seasoned with robust southwest spices and a touch of lime
- bacon wrapped chicken** \$200 | \$375
a tender strip of chicken breast, wrapped with a strip of lean bacon and spicy jalapeno cheese, held together with a toothpick skewer

savor | \$14

minimum 50 guests

a 45 minute butler passing of up to 6 selections of our antojitos hors d'œuvres, providing for 6 pieces per person prior to dinner

(maximum of two of any one selection)

gatherings | \$39

added prior to scheduled dinner | \$29

prices based on 1 hour of service

minimum 50 guests

- display of harvest vegetables and seasonal exotic fruits | chef's compilation of dips
- antojitos tasting | butler passing chef's compilation of our antojitos hors d'œuvres, providing for 6 pieces per person
- taco bar
| *meats* | fiesta ground beef, chorizo & shredded chicken, pork carnitas
| *flour tortillas, taco shells, tortilla chips*
| *add-ins* | green chilies & onions, sour cream, guacamole, shredded cheese, queso, jalapeños, chopped tomato, lettuce, south of the border beans, tomatillo & habanero salsa, cucumber & jalapeño salsa
- carving station* | choose charred mojo porkloin or coriander cured brisket of beef
- flan, sopapillas and kahlua mousse
- coffee & tea station during event service

*\$100 attendant/culinarian fee (per station, per 50 people)

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route 66 expressions

sharing bites	50pcs 100pcs
petite sandwich collection	\$100 \$175
ham, turkey, roast beef and salami	
tea sandwich collection	\$100 \$175
cucumber, pimento, smoked salmon and chopped olive	
deviled eggs	\$70 \$115
<i>choose:</i> classic, smoked salmon, crab, smoked chicken, blt, or shrimp	
minis - bacon cheeseburger	\$160 \$295
minis - philly steak sandwich	\$150 \$275
minis - cuban sandwich	\$150 \$275
minis - chicago franks	\$150 \$275
frank in puff pastry	\$70 \$115
all-beef cocktail frank wrapped in a delicious, flaky puff pastry	
chicken tenders	\$70 \$115
<i>choose:</i> buffalo, teriyaki, jerk, honey mustard, spicy cajun or chipotle honey bbq	
chicken drumettes	\$70 \$115
"honeytouched" battered drumettes - <i>choose:</i> buffalo, teriyaki, jerk, honey mustard, spicy cajun or chipotle honey bbq	
meatballs	\$50 \$75
all beef - <i>choose:</i> swedish, teriyaki, herb cream, chipotle honey bbq	
bacon wrapped beef	\$240 \$455
sea salt and black pepper rubbed beef tenderloin tips wrapped in applewood bacon	

*\$100 attendant/culinarian fee (per station, per 50 people)

savor | \$12

minimum 50 guests

a 45 minute butler passing of up to 6 selections of our sharing bites hors d'œuvres, providing for 6 pieces per person prior to dinner

(maximum of two of any one selection)

gatherings | \$37

added prior to scheduled dinner | \$27

prices based on 1 hour of service

minimum 50 guests

- display of harvest vegetables and rustic breads | with chef's compilation of dips
- sharing bites tasting | butler passing chef's compilation of our sharing bites hors d'œuvres, providing for 6 pieces per person
- potato bar
 | *choose mashed or baked*
 | *mashed* | red bliss & sweet potato
 | *baked* | russets & sweet potato
 | *gravy* | brown, chicken, country white
 | *add-ins* | blackened bay shrimp, chili, sautéed mushrooms, caramelized onions, broccoli, bacon, cheese, sour cream, chives, cinnamon sugar and butter
- carving station* | choose bacon wrapped meatloaf or carolina smoked ham
- pudding | banana, butterscotch, vanilla, chocolate & coconut | assorted toppings and mix-ins
- coffee & tea station during event service

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classic expressions

- | | |
|--|----------------|
| classic | 50pcs 100pcs |
| beef wellington | \$190 \$355 |
| beef tenderloin medallions with a shitake and oyster mushroom cream duxelle, seasoned with shallots, garlic and a hint of sherry wine all nestled in flaky puff pastry | |
| chicken wellington | \$170 \$315 |
| tender chicken breast with a shitake and oyster mushroom cream duxelle, seasoned with shallots, garlic and a hint of sherry wine all nestled in flaky puff pastry | |
| brie with raspberry in phyllo | \$160 \$295 |
| brie cheese, accented with slivered almonds and raspberries in flaky phyllo | |
| mushroom vol-au-vent | \$140 \$255 |
| delicate puff pastry filled with a blend of portobello & domestic mushrooms and creamy fontina cheese seasoned with onions, fresh thyme and chopped parsley | |
| petite quiche collection | \$100 \$175 |
| lorraine, cajun shrimp, herb cheese and spinach | |
| chicken cordon bleu minis | \$220 \$415 |
| chicken breast, swiss cheese and ham rolled in seasoned bread crumbs | |
| spanakopita | \$120 \$215 |
| discover the mediterranean taste of greece with spinach, cream cheese and greek feta cheese delicately placed with a hint of garlic in flaky phyllo | |
| lobster phyllo rolls | \$200 \$375 |
| chunks of lobster meat with cream cheese, ginger and a variety of vegetables in a phyllo roll | |

*\$100 attendant/culinarian fee (per station, per 50 people)

savor | \$15

minimum 50 guests

a 45 minute butler passing of up to 6 selections of our classic hors d'œuvres, providing for 6 pieces per person prior to dinner

(maximum of two of any one selection)

gatherings | \$40

added prior to scheduled dinner | \$30

prices based on 1 hour of service

minimum 50 guests

- display of harvest vegetables and seasonal exotic fruits | with chef's compilation of dips
- cocktail shrimp display | based on 4 pieces per person
lemons, tabasco, absolut peppar cocktail sauce and wasabi cucumber cream
- classic tasting | butler passing chef's compilation of our classic hors d'œuvres, providing for 6 pieces per person
- savory crepes*
| *add-ins* | creamed wild mushrooms, creamed spinach, ratatouille, smoked ham, smoked turkey, blackened bay shrimp, chai tea marinated chicken
- flambé station* | classic combinations of cherries jubilee, bananas foster, flamed peaches or pears served over vanilla ice cream with candied almonds and candied walnuts to top
- coffee & tea station during event service

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seafood & canapes

seafood classics 50pcs | 100pcs

salmon & asparagus tulip \$200 | \$375
 fresh & vibrant combination of atlantic salmon, crisp asparagus spears and buttery puff pastry, glazed with sweet & savory honey dijon and finished with the subtle flavors of dill

maryland crab cake minis \$200 | \$375
 signature maryland-style crab cakes made with a combination of jumbo lump & claw crab meat, served with cilantro citrus aioli

bacon wrapped scallop \$190 | \$355
 scallop delicately wrapped in applewood bacon, lightly dusted with breadcrumbs

bacon wrapped shrimp \$190 | \$355
 large tail off shrimp wrapped in applewood smoked bacon on toothpick skewer

seafood on ice 50pcs | 100pcs
 displayed with lemons, tabasco, absolut peppar cocktail sauce and wasabi cucumber cream

half shell oysters \$130 | \$235

new zealand half shell mussels \$90 | \$155

cocktail crab claws \$210 | \$395

cocktail shrimp 16/20 \$130 | \$235

seasoned cocktail shrimp \$135 | \$245
 choose old bay, blackened or chili lime; served chilled

peel & eat shrimp 21/25 \$70 | \$115

seasoned peel & eat shrimp \$75 | \$125
 choose old bay, blackened or chili lime; served chilled

canapés 50pcs | 100pcs

canapé collection \$170 | \$315
 shrimp with cocktail sauce, blended chicken salad & ripe green olive, artichoke heart split with cream cheese rosette, cheddar cheese with smoked almond, salami cornet stuffed with spanish green olive, ham horn with ham mousse; all on light rye bread rounds

premium canapé collection \$180 | \$335
 sundried tomato tartlet, ham & olive brochette, pistachio & apricot, kalmata & artichoke brochette and jalapeno pecan date

ultra canapé collection \$250 | \$475
 sundried tomato tartlet, ham & olive brochette, smoked salmon ribbon, pistacho & apricot, shrimp & andouille brochette, lobster medallion w/caviar, brie w/pear & almond, roast beef horseradish brochette, jalapeno pecan date and kalamata & artichoke brochette

bruschetta collection \$100 | \$175
 chargrilled toast points drizzled with chive oil and presented with a variety of toppings including classic tomato, fontina & pancetta, prosciutto & mozzarella, sun-dried tomato & onion marmalade, artichoke tapenade, olive tapenade

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sweet expressions

sweet endings 50pcs | 100pcs

desserts collection \$210 | \$395

hazelnut genoise, key lime tartlett, apple pecan bouchee, lemon mousse tartlett, raspberry truffle, chocolate rum ball and chocolate decadence

dessert bar collection \$150 | \$275

caramel apple granny bar, brownie bash bar, pecan chocolate chunks bar, meltaway bar

black & white petit fours \$120 | \$215

royal chocolate, carrot cake, coffee liqueur, french vanilla coffee, cookies'n crème brownies, triple chocolate brownies, white almond bonbons, and milk chocolate bonbons

chocolate lover petit fours \$120 | \$215

red velvet, double chocolate, irish crème, coffee liqueur, caramel, cookies 'n' crème, royal chocolate, royal vanilla

coffee lover petit fours \$120 | \$215

coffee liqueur, cappuccino, french vanilla, irish crème

grand cru petit fours \$140 | \$255

grand marnier salambo, lemon cream shortbread, caramel almond salambo, berry dacquoise, raspberry passion fruit barquette, sao tome chocolate barquette, apple tart tatin, opera diamond, crème brulee tartlette

mini baklava collection \$120 | \$215

honey walnut triangles, double chocolate triangles, mini pecan blossoms, chocolate-almond rolls

cheesecake pops \$150 | \$275

toffee top hat, cherry pink cashmere, three chocolate tuxedo

*\$100 attendant/culinarian fee (per station, per 50 people)

savor | \$13

minimum 50 guests

a 45 minute butler passing of up to 6 selections of our sweet endings, providing for 6 pieces per person after dinner
(maximum of two of any one selection)

gatherings | \$32

added after scheduled dinner | \$22

prices based on 1 hour of service

minimum 50 guests

•chocolate tasting

| *assorted truffles & hershey's kisses*

| *giant chocolate chip cookies*

| *chocolate walnut fudge*

| *chocolate fondue* | fruits, toasted pound cake, graham crackers, marshmallows

| *chocolate dipped frozen fruit* | strawberries, banana bites, pineapple rings

| *milk chocolate shooters* | whipped cream

•sweet crepes*

| *add-ins* | nutella, marshmallow fluff, warm fruit compotes, drunken bananas, candied nuts, whipped cream, graham crackers

•pudding | *banana, butterscotch, vanilla, chocolate & coconut*

| assorted toppings and mix-ins

| *sticky toffee pudding*

| *peachy bread pudding* | peach infused anglaise

•flambé* | *cherries jubilee, bananas foster, flamed peaches & flamed pears*

| vanilla ice cream

| *toppings* | candied almonds, candied walnuts

•coffee & tea station with coffee complement during event service

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buffets

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dessert enhancements

prices based on 1 hour of service
groups under 50 add \$3 per person
if you would like to substitute a dessert enhancement for your dessert or add to existing reception or buffet subtract \$5

coffee complement | \$10 pp

upgrades to concord's own buffalo & spring coffees of distinction and revolution premium full-leaf teas complemented with shaved chocolate, nutmeg, cinnamon sticks, whipped cream, rock candy stirrers, mint sticks, flavored granita brown sugar, orange zest and assorted monin flavorings

chocolate tasting | \$14 pp

| *assorted truffles & hershey's kisses*
| *giant chocolate chip cookies*
| *chocolate walnut fudge*
| *chocolate fondue* | fruits, toasted pound cake, graham crackers, marshmallows
| *chocolate dipped frozen fruit* | strawberries, banana bites, pineapple rings
| *milk chocolate shooters* | whipped cream

*flambé | \$12 pp

| *cherries jubilee, bananas foster, flamed peaches & flamed pears* | vanilla ice cream
| *toppings* | candied almonds, candied walnuts

*mini malted waffles | \$9 pp

| *toppings* | fruit compotes, seasonal fruit & berries, maple syrup, whipped cream, candied nuts, cap'n crunch fried chicken

*sweet crepes | \$10 pp

| *add-ins* | nutella, marshmallow fluff, warm fruit compotes, drunken bananas, candied nuts, whipped cream, graham crackers

*ice cream | \$14 pp

| *vanilla, chocolate & strawberry*
| *fixins* | hot belgian chocolate sauce, caramel sauce, fruit compotes, seasonal fruit & berries, whipped cream, candied almonds & peanuts and of course the cherries and jimmies
| *giant chocolate chip cookies*
| *chocolate dipped frozen fruit* | strawberries, banana bites, pineapple rings

milk & cookies | \$12 pp

| *classic cookies* | oreo, nilla wafers, nutter butter, chips ahoy, newtons, barnum's animals crackers
| *fresh baked cookies*
| *milk* | 2%, skim, chocolate, vanilla soy



strawberries | \$14 pp

| *whole strawberry display* | dips of chocolate and fruit yogurt
| *make your own strawberry shortcake* | sugared biscuits, pound cake, angel food cake, sliced strawberries, whipped cream
| *frozen strawberry italian ice & good humor strawberry shortcake bars*
| *strawberry smoothie shooters*

tuxedo | \$12 pp

| *tuxedo strawberries*
| *black & white petite fours*
| *ny cheesecake* | sweet fruit compotes

pudding | \$12 pp

| *banana, butterscotch, vanilla, chocolate & coconut* | assorted toppings and mix-ins
| *sticky toffee pudding*
| *peachy bread pudding* | peach infused anglaise

*\$100 attendant/culinarian fee (per station, per 50 people)

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receptions

carvery/displays

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buffets

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*carvery

with sliced southern yeast rolls

steamship of beef | \$600

serves approximately 150 guests, based on 4 ounces per person

sea salt and peppercorn rubbed; horseradish & herb cream, au jus sauce, peppercorn hollandaise

smoked ham | \$250

serves approximately 35 guests, based on 3 ounces per person

coca cola glazed; assorted mustards, peppercorn mayo

baron of beef | \$325

serves approximately 75 guests, based on 4 ounces per person

sea salt and peppercorn rubbed american top round; horseradish & herb cream, au jus sauce, peppercorn hollandaise

herb & mint leg on lamb | \$325

serves approximately 30 guests, based on 3 ounces per person

rosemary jus sauce, wasabi cucumber cream

tenderloin of beef | \$325

serves approximately 25 guests, based on 3 ounces per person

tasso cream, peppercorn hollandaise, burgundy mushroom demi

steamship of pork | \$275

serves approximately 50 guests, based on 3 ounces per person

dijon & garlic rubbed; assorted mustards, peppercorn mayo

whole pig for pickin' | \$500

serves approximately 120 guests, based on 4 ounces per person

assorted mustards, bbq sauces

asian salmon sides | \$325

serves approximately 35 guests, based on 3 ounces per person

sesame cucumber & carrot slaw, wasabi cucumber cream



smoked turkey breast | \$250

serves approximately 35 guests,

based on 3 ounces per person

cranberry chutney, whole grain mustard cream

smoked brisket of beef | \$250

serves approximately 25 guests, based on 4 ounces per person

chipotle & mustard bbq sauces

prime rib | \$375

serves approximately 40 guests, based on 4 ounces per person

sea salt and peppercorn rubbed; horseradish & herb cream, au jus sauce

meatloaf | \$250

serves approximately 25 guests, based on 4 ounces per person

bacon wrapped, smoked tomato jam, peppercorn mayo

drunken loin of pork | \$250

serves approximately 35 guests, based on 3 ounces per person

charred and bourbon glazed; bourbon spiked peppercorn jus, granny smith apple & red onion relish

*\$100 attendant/culinarian fee (per station, per 50 people)

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evening events

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display boards

per person pricing is for 20 guest minimum
boards provide for approximately 50 guests, unless noted

sausage, ham & bacon \$7 pp | \$250 board

a collection of grilled sausages, spiced hams and bacons displayed with assorted mustards, creole chow chow, crackers and breads

rustic breads \$5 pp | \$175 board

herb butters, olive oils, hummus, herb cheese

butcher block \$10 pp | \$350 board

deli classics of meats and cheeses paired with crackers and breads

antipasto \$10 pp | \$350 board

celebration of italian meats, cheeses, grilled vegetables, bruschetta and caprese

harvest vegetables \$6 pp | \$225 board

snow peas, pepper strips, mushrooms, asparagus & baby vegetables with asiago, herb & lemon dip and caesar & ranch dressings for dipping

seasonal fruits \$6 pp | \$225 board

honey lime yogurt and chocolate sauce for dipping

creamery cheeses \$9 pp | \$325 board

dressed with grapes, dried fruits, candied almonds, crackers and breads

mediterranean \$7 pp | \$250 board

grilled harvest vegetables displayed with pita chips, hummus, baba ghanoush, feta cheese and olives



smoked fish \$9 pp | \$325 board

based on 3 ounces per person
selections of salmon, trout and whitefish with accompaniments, crackers and breads

seared tuna \$9 pp | \$325 board

based on 3 ounces per person
sesame and peppercorn crusted tuna presented with hoisin glass noodle salad and wasabi cucumber cream

shrimp \$9 pp | \$325 board

based on 3 pieces per person
large gulf shrimp displayed with lemons, tabasco, absolut peppar cocktail sauce and wasabi cucumber cream request them seasoned; choose old bay, blackened or chili lime; served chilled

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evening events

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buffets

snack presentations

per person pricing is for 20 guest minimum

nuts | \$9 pp

gathering of favorites including honey & dry roasted peanuts, cashews, pistachios, candied almonds and candied walnuts

trail mixer | \$5 pp

ensemble of trail mix, chex mix and goldfish crackers

party mixer | \$5 pp

a compilation of assorted party mixes

chips & pretzels | \$5 pp

dijon dip, caramelized onion dip, ranch

tortilla chips | \$6 pp

queso, salsa, fiery bean dip

crackers | \$8 pp

tasso artichoke & spinach dip, smoked fish spread

cookies | \$9 pp

a collection of fresh baked cookies and cookie classics | oreo, nilla wafers, nutter butter, chips ahoy, barnum's animals crackers

popcorn | \$5 pp

including cheddar, bbq, caramel, chocolate and extra butter

candies | \$9 pp

a collection of classics candies such as original swedish fish, original boston baked beans, jordan almonds, hot tamales, mike & ike and good & plenty



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fondue – chocolate | \$20 lb | dark, white or milk

dippers are priced separately
5lb minimum, typically serves 10-15 guests per lb.

dippers

pricing is per person for 1-hour of service, groups under 30 add \$2 per person

snacks & smore's | \$3 pp

graham crackers, marshmallows, oreo cookies, popcorn, potato chips, pretzels

fruit chunks | \$3 pp

pineapple, melon, banana, pear & apple slices, strawberries, dried fruit, maraschino cherries

classic treats | \$4 pp

graham crackers, rice krispies treats, and a collection classic cookies: oreo, nilla wafers, nutter butter, chips ahoy, newtons and barnum's animals crackers

i want it all | \$6 pp

all the above

fondue – cheese | \$15 lb

dippers are priced separately
5lb minimum, typically serves 5-10 guests per lb.

•cheddar | aged medium sharp cheddar and emmenthaler cheeses, beer, garlic, and seasonings

•swiss | gruyere and emmenthaler swiss cheeses, white wine, a touch of garlic, nutmeg and lemon

•pepper jack | creamy pepper jack cheese, beer, garlic and seasonings

•french | herb alouette and emmenthaler cheeses, white wine, black pepper and a touch of lemon

dippers

pricing is per person for 1-hour of service, groups under 30 add \$2 per person

classics | \$3 pp

rustic breads, pita chips, tortilla chips, vegetables, apples

other selections | per piece

assorted meat satay, shrimp or springrolls

italian favorites | \$4 pp

breadsticks, pasta chips, toasted ravioli and roasted vegetables

combination | \$5 pp

classics and italian favorites together



*fountain rental - \$100
20 lb minimum required
*\$100 attendant fee per fountain
not recommended for outdoor events



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culinary stations

prices based on 1 hour of service
groups under 40 add \$2 per person
2 station minimum applies if requested individually
if you would like to add to existing reception or buffet subtract \$5

***carvery | \$10 pp** per selection
with sliced southern yeast rolls

- *carolina smoked ham* | coca cola glazed; assorted mustards, peppercorn mayo
- *carolina smoked turkey breast* | cranberry chutney, whole grain mustard cream
- *smoked brisket of beef* | chipotle and mustard bbq sauces
- *steamship of pork* | assorted mustards, peppercorn mayo
- *drunken loin of pork* | charred and bourbon glazed; bourbon spiked peppercorn jus, granny smith apple & red onion relish

***stir-fry | \$12 pp**
| *choose 3 meats* | chicken, beef, baby shrimp, baby scallops
| *asian vegetable collection*
| *sauce* | teriyaki, thai peanut, spicy garlic
| *mix-ins* | lo-mein noodles, steamed jasmine rice

***scampi | \$12 pp**
| *choose 3 meats* | baby shrimp, baby scallops, veal, chicken
| *mix-ins* | grilled italian vegetables & herb garlic pasta

pizza bar | \$11 pp
| *variety of crusts*
| *toppings* | prosciutto, thai chicken, pesto & pinenut, wild mushroom, italian sausage & salami

*\$100 attendant/culinarian fee (per station, per 50 people)

soup bar | \$9 pp
| *crackers & lavosh*
| *choice of 2 soups* | brunswick stew, cream asparagus, new england clam chowder, tomato bisque, chicken & sausage gumbo, charleston she crab, hearty chicken, cuban black bean, mushroom broth & chicken dumpling, sweet & sour, corn chowder, turkey chili, broccoli & cheese

***tuscan pasta | \$12 pp**
| *choose 3 meats* | marinated chicken, mini meatballs, prosciutto, herbed baby shrimp, baby scallops
| *grilled vegetable collection*
| *sauce* | four cheese smoked alfredo, charred tomato marinara, veal bolognese
| *pasta* | penne, tortellini, sausage & broccolini ravioli
| *mozzarella bread sticks, garlic bread*

potato bar | \$10 pp
| *choose mashed or baked*
| *mashed* | red bliss & sweet potato
| *baked* | russets & sweet potato
| *gravy* | brown, chicken, country white
| *add-ins* | blackened bay shrimp, chili, sautéed mushrooms, caramelized onions, broccoli, bacon, cheese, sour cream, chives, cinnamon sugar and butter

taco bar | \$11 pp
| *meats* | fiesta ground beef, chorizo & shredded chicken, pork carnitas
| *flour tortillas, taco shells, tortilla chips*
| *add-ins* | green chilies & onions, sour cream, guacamole, shredded cheese, queso, jalapeños, chopped tomato, lettuce, south of the border beans, tomatillo & habanero salsa, cucumber & jalapeño salsa

southern grits bar | \$10 pp
| *add-ins* | blackened bay shrimp, andouille sausage, jalapeños, sautéed mushrooms, caramelized onions, bacon, cheddar cheese, cinnamon sugar, butter

***crepes | \$10 pp** per selection
| *choose sweet or savory*
| *sweet* | nutella, marshmallow fluff, warm fruit compotes, drunken bananas, candied nuts, whipped cream, graham crackers
| *savory* | creamed wild mushrooms, creamed spinach, ratatouille, smoked ham, smoked turkey, blackened bay shrimp, chai tea marinated chicken

***mini malted waffles | \$9 pp**
| *toppings* | fruit compotes, seasonal fruit & berries, maple syrup, whipped cream, candied nuts, cap'n crunch fried chicken

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plated dinners

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**pasta dishes include chef's vegetable*

great beginnings choose one

- chef's garden salad
- **wedge** | crisp iceberg, smoked bacon, blistered cherry tomatoes, baguette shards, bleu cheese & bacon dressing
- french onion soup
- chef's daily creation in soup
- melon wedge | diced fruits
- **summer caesar** | our twist on the classic; crisp romaine tossed with shaved romano, julienne of red & green apples completed with a roasted roma tomato, parmesan crisp and cornbread croutons; with our tableside-inspired dressing
- **roma tomato & mozzarella salad**
- **spinach** | baby spinach tossed with dried cranberries, garlic & herbs alouette cheese, spicy pecans, sugared smoked thick cut bacon and chopped egg; with our roasted shallot & balsamic vinaigrette
- **watermelon** | sweet balsamic syrup and fresh mint (*seasonal*)



sweet endings choose one

- **peach bread pudding** | bourbon & cinnamon anglaise
- mango mousse
- "best ever" carrot cake
- **fresh berry** | chambord crème anglaise
- "best ever" chocolate cake
- **caramel apple granny pie** | buttery caramel and toffee-studded custard hugs fresh granny smith apples piled high in our melt-in-your-mouth shortbread crust
- **peanut butter explosion** | rich chocolate genoise, peanut butter mousse, on a rich chocolate brownie with an explosion of fudge brownies and peanut butter chips on top
- **coconut cream bombe cake** | luscious coconut cake layered with creamy coconut custard and covered with coconut
- **mothers cheesecake** | sweet berry compote
- **chocolate baby bundt** | seasonal berries

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**pasta dishes include chef's vegetable*

plated course additions

soup creations | \$4

choice of | charleston she crab, tomato bisque, hearty chicken, gumbo, black bean, white bean & smoked bacon, mushroom broth & chicken dumplings

smoked salmon | \$6

pecan wood smoked, vidalia onion marmalade, chopped salad slaw

seared tuna | \$6

thin sliced, sesame crusted, spicy asian noodles, wasabi cucumber cream

fresh fruit sorbet intermezzo | \$4

smoked trout | \$6

horseradish cream, chopped salad slaw

shrimp cocktail | \$8

4 gulf shrimp, absolut peppar cocktail sauce, wasabi cucumber cream

duck apple salad | \$5

crisp apple & walnut salad, roasted & shredded duck

carolina crab cake | \$6

sweet charred corn relish, whole grain mustard cream



vegetable and starch addition | \$2

replace chef's choice of accompanying vegetable and starch by choosing a vegetable and starch from these selections

starch

- meyer lemon potato fan
- smoked bacon, gouda & chive yukon gold mashed potato
- garlic & herb alouette, sausage & potato casserole
- ementhaler swiss, bacon & wild 'shrooms mac & cheese
- gruyere grits
- sweet potato pone

vegetable

- garlicky greens
- sautéed spinach
- french green beans
- spicy orange marmalade carrots
- garlicky button mushrooms
- broccoli with ementhaler swiss sauce
- grilled asparagus with peppercorn hollandaise

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plated – poultry

event includes:

- choice of great beginning and sweet ending
- chef's vegetable and chef's potato, rice or pasta (pasta dishes include chef's vegetable)
- fresh baked bread service
- coffee & iced tea during event service

not all ingredients listed. please inform us of any food allergies.

-wine pairing suggestions

calabash style chicken | \$37 | airline breast prepared in the famous north carolina cooking style, hoppin john, horseradish cream
-bin 520 childress vineyards, "reserve", chardonnay, north carolina

cheesy stuffed chicken | \$36 | pan seared, lightly breaded calabash stuffed breast, aged cheddar & cream cheese, garlic & lemon butter sauce
-bin 510 clos du bois, chardonnay, north coast, california

piedmont turkey | \$38 | pan-seared sea salt and peppercorn rubbed breast tenders, sage & minced prosciutto cream
-bin 805 childress vineyards, pinnacle, north carolina

chicken pecan | \$38 | pan-seared, pecan crusted breast, vermont maple & vanilla bean glaze
-bin 401 robert mondavi, pinot grigio "private selection", california

chicken wellington | \$38 | puff pastry wrapped chicken breast & savory vegetable duxelle, roasted red pepper hollandaise
-bin 613 barossa valley estate, shiraz, e-minor, australia

chicken sorrentino | \$36 | pan-seared airline breast, garlic infused tomato concasse, mushrooms, italian sausage, veal demi glace
-bin 801 don miguel gascon, malbec, argentina

chicken oscar | \$39 | grilled airline breast, sautéed crabmeat, asparagus, peppercorn hollandaise
-bin 520 childress vineyards, "reserve", chardonnay, north carolina

tasso chicken | \$36 | pan-seared buttermilk breaded breast, tasso cream gravy
-bin 301 clos du bois, rose, north coast, california



plantation chicken | \$38 | pan seared, lightly breaded calabash stuffed breast, white cheddar, pesto, fire roasted red peppers & country ham, peppercorn velouté
-bin 510 clos du bois, chardonnay, north coast, california



five-spice duck | \$38 | pan-seared chinese 5-spice breast, honey shoyu sauce
-bin 302 hogue cellars, riesling, columbia valley, washington

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plated – beef

event includes:

- choice of great beginning and sweet ending
- chef's vegetable and chef's potato, rice or pasta (pasta dishes include chef's vegetable)
- fresh baked bread service
- coffee & iced tea during event service

not all ingredients listed. please inform us of any food allergies. all steaks are cooked to medium unless alternately requested.

~wine pairing suggestions

tournedos | \$40 | pan-seared beef tender medallions, smoked bacon & corn relish, peppered basil soy sauce
~bin 722 ravenwood, zinfandel "old vine", sonoma, california

carolina crab tournedos | \$45 | carolina crabcake topped beef tender medallions, choron sauce
~bin 703 clos du bois, merlot "sonoma reserve", alexander valley, california

veal chop | \$45 | grilled, wild mushrooms, whole grain mustard cream
~bin 908 louis martini, cabernet sauvignon, napa valley, california

prime rib | \$40 | herb crusted and slow roasted, classically presented with herbed au jus and horseradish cream
~bin 815 childress vineyards, cabernet franc, north carolina

braised boneless short ribs | \$45 | 48 hour marinate of soy, maple & red chili, sweet charred corn relish
~bin 601 hardys, pinot noir, "nottage hill", australia

beef wellington | \$45 | puff pastry wrapped petite filet & savory mushroom duxelle, roasted red pepper hollandaise
~bin 612 mcwilliams, shiraz "hanwood estate", australia

ny strip | \$40 | mixed olive & bleu cheese sauce, tobacco onions
~bin 907 toasted head, cabernet sauvignon, california

teriyaki flat-iron | \$38 | char-grilled & fanned shoulder steak, sweet korean style teriyaki, vidalia onion marmalade, tobacco onions
~bin 614 bridlewood, syrah, "reserve", central coast, california



filet | \$45 | pan-seared, sea salt & peppercorn rubbed, garlic & herbs alouette cheese, minced prosciutto cream sauce, tobacco onions
~bin 702 genesis by hogue cellars, merlot, columbia valley, washington

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plated – pork, lamb & pasta

event includes:

- choice of great beginning and sweet ending
- chef's vegetable and chef's potato, rice or pasta (pasta dishes include chef's vegetable)
- fresh baked bread service
- coffee & iced tea during event service

not all ingredients listed. please inform us of any food allergies.

-wine pairing suggestions

lamb loin chop | \$44 | thyme and cracked pepper rubbed chop, oven-roasted and served with a mild horseradish & chive cream
-bin 702 genesis by hogue cellars, merlot, columbia valley, washington

black bean ravioli | \$34 | smoked chicken, mushroom & tasso ham cream
-bin 601 hardys, "nottage hill", pinot noir, australia

piedmont ravioli | \$34 | smoked turkey ravioli with fire roasted tomato, mixed olives and sage & minced prosciutto cream
-bin 807 escudo, rojo maipo, chile

smoked chicken & italian sausage penne | \$34 | mushrooms, sweet onions, zucchini, pesto cream
-bin 806 da vinci, docg chianti, italy

pork filet medallions | \$39 | sage buttered and pan-seared medallions with parmesan peppercorn alouette cheese cream sauce
-bin 520 childress vineyards, "reserve", chardonnay, north carolina

country pork chops | \$35 | double boneless chop, pan-fried, red-eye gravy
-bin 401 robert mondavi, "private selection", pinot grigio, california

pork chop | \$35 | a specially cut 2-bone chop, marinated for 48 hours with soy, maple and red chili, char seared and oven finished with sweet charred corn relish
-bin 614 bridlewood, "reserve", syrah, central coast, california



drunken pork | \$35 | grilled bourbon glazed slices, bourbon spiked peppercorn jus, granny smith apple & red onion relish
-bin 801 don miguel gascon, malbec, argentina

caramelized lamb osso bucco | \$42 | pan-seared honey shoyu glazed shanks, sesame cucumber & carrot slaw, sweet balsamic syrup
-bin 614 bridlewood, "reserve" syrah, central coast, california



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plated – seafood

event includes:

- choice of great beginning and sweet ending
- chef's vegetable and chef's potato, rice or pasta (pasta dishes include chef's vegetable)
- fresh baked bread service
- coffee & iced tea during event service

not all ingredients listed. please inform us of any food allergies.

~wine pairing suggestions

french quarter snapper | \$40 | pan seared, lightly blackened, herbed crab cream
~bin 303 wakefield estate, riesling, australia

calabash style flounder | \$36 | prepared in the famous north carolina cooking style, hoppin john, horseradish cream
~bin 520 childress vineyards, "reserve", chardonnay, north carolina

orange shoyu glazed salmon | \$35 | orange soy sauce glaze, sesame cucumber & carrot slaw
~bin 605 frei brothers, "reserve", pinot noir, russian river, california

grilled tuna | \$38 | char-grilled & fanned tuna steak, sweet korean style teriyaki, vidalia onion marmalade
~bin 510 clos du bois, north coast, chardonnay, california

fresh catch oscar | \$40 | pan-seared, sautéed crabmeat, asparagus, peppercorn hollandaise,
~bin 501 frei brothers, chardonnay, sonoma county, california

trout | \$37 | pan-fried, pistachios, meyer lemon buerre blanc
~bin 502 franciscan, chardonnay, napa valley, california

pecan crusted black cod | \$40 | pan-fried, maplebuerre blanc
~bin 503 bonterra "organically grown", chardonnay, mendocino valley,california

pecan roasted salmon | \$38 | roasted on a silky pecan wood plank, dijon & maple basted with smoked tomato jam
~bin 302 hogue cellars, riesling, columbia valley, washington



low country shrimp and grits | \$38 | gruyere grits, jumbo shrimp, tasso ham, andouille, scallions, mushrooms, roasted garlic, tomato filets, sweet cream
~bin 304 kim crawford, sauvignon blanc, marlborough, new zealand

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*If two entrees are selected, the higher price will apply. If a third entrée option is selected, an additional \$5.00 per person will apply to the highest price menu item.

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evening events

receptions dinners

- receptions
- carvery/displays
- plated
- buffets

plated – pairings

event includes:

- choice of great beginning and sweet ending
- chef's vegetable and chef's potato, rice or pasta (pasta dishes include chef's vegetable)
- fresh baked bread service
- coffee & iced tea during event service

not all ingredients listed. please inform us of any food allergies. all steaks are cooked to medium unless alternately requested.

~wine pairing suggestions

pan-seared, sea salt & peppercorn rubbed filet of beef, paired with:

chicken saltimbocca | \$45 | lightly breaded, sage, prosciutto, provolone, parmesan peppercorn alouette cream
~bin 612 mcwilliams, shiraz "hanwood estate", australia

cheesy stuffed chicken | \$45 | pan seared, lightly breaded calabash stuffed breast, aged cheddar & cream cheese, garlic & lemon butter sauce
~bin 601 hardys, pinot noir, "nottage hill", australia

lobster tail | \$55 | cold water tail basted with sea salt & meyer lemon butter
~bin 806 da vinci, docg chianti, italy

orange shoyu glazed salmon | \$46 | orange soy sauce glaze, sesame cucumber & carrot slaw
~bin 614 bridlewood, syrah, "reserve", central coast, california

trout | \$45 | pan-fried, pistachios, meyer lemon buerre blanc
~bin 502 franciscan, chardonnay, napa valley, california

french quarter snapper | \$50 | pan seared, lightly blackened, herbed crab cream
~bin 613 barossa valley estate, shiraz, e-minor, australia

five-spice duck | \$49 | pan-seared chinese 5-spice breast, honey shoyu sauce
~bin 702 genesis by hogue cellars, merlot, columbia valley, washington



pecan roasted salmon | \$48 | roasted on a silky pecan wood plank, dijon & maple basted with smoked tomato jam
~bin 605 frei brothers, "reserve", pinot noir, russian river, california



shrimp scampi | \$48 | garlic, white wine, herbs, meyer lemon
~bin 612 mcwilliams, shiraz "hanwood estate", australia

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evening events

receptions dinners

receptions

carvery/displays

plated

buffets

piedmont dinner buffet

\$40 | 2 entrée \$45 | 3 entree

prices based on 1 hour of service
groups under 50 add \$5 per person

event includes

- fresh baked southern yeast rolls, sweet cornbread & garlic cheddar biscuits
- coffee & iced tea during event service

salads & fruit

- southern coleslaw & potato salad
- spicy asian noodle salad
- mixed greens | chef's dressings
- seasonal melon | sweet balsamic syrup, fresh mint

desserts

- peach bread pudding | | bourbon & cinnamon anglaise
- coconut cake & pecan pie
- mothers cheesecake | sweet berry compote

entree selections | choose 2 or 3

accompaniments | roasted garlic rice & vermicelli pilaf and red bliss lyonnaise potatoes, green bean casserole and sweet corn



piedmont ravioli | smoked turkey ravioli with fire roasted tomato, mixed olives and sage & minced prosciutto cream

black bean ravioli | smoked chicken, mushroom & tasso ham cream

pork filet medallions | sage buttered and pan-seared medallions with parmesan peppercorn alouette cheese cream sauce

drunken pork | grilled bourbon glazed slices, bourbon spiked peppercorn jus, granny smith apple & red onion relish

low country shrimp and grits | gruyere grits, jumbo shrimp, tasso ham, andouille, scallions, mushrooms, roasted garlic, tomato filets, sweet cream

pecan roasted salmon | dijon & maple basted, smoked tomato jam

asian flank | marinated, seared & sliced, sesame cucumber & carrot slaw

baseball sirloin | cowboy rub, smoked bacon & corn relish, peppered basil soy sauce

teriyaki flat-iron | char-grilled & fanned shoulder steak, sweet korean style teriyaki, vidalia onion marmalade, tobacco onions

deep fried carolina turkey breast | sliced, sage & smoked bacon pan gravy

southern fried chicken | red chili honey

calabash style chicken | prepared in the famous north carolina cooking style, hoppin john, horseradish cream

tasso chicken | pan-seared buttermilk breaded breast, tasso cream gravy

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evening events

receptions dinners

receptions

carvery/displays

plated

buffets

inspired dinner buffets

culinary tours of cities across the United States

prices based on 1 hour of service, groups under 40 add \$5 per person

event includes

- coffee & iced tea during event service

night in old san antonio | \$50

- black bean soup | fresh pico de gallo, sour cream
- german potato salad, plum tomato, cucumber, & red onion salad, sweet & hot pepper salad
- chicken & pork carnitas enchiladas
- pan-seared beef tender medallions | smoked bacon & corn relish and peppered basil soy sauce
- sausage & roasted chicken paella
- oven fried snapper | roasted tomato, pineapple & chile relish
- chorizo and jalapeño jack stuffed potatoes
- yellow corn & red peppers, spanish yellow rice, south of the border beans
- garlic cheddar biscuits, flour tortillas, chips & salsa
- flan, sopapillas, kahlua mousse, strawberry margarita cheesecake

new england, clam bake | \$65

- new england clam chowder
- spinach salad, neptune crab salad, old fashioned red cabbage slaw
- sliced watermelon (*or seasonal melon*)
- chilled shrimp (3 pp) and smoked fish display
- from the pot (*chef attended) lobster (1 pp), clams (3 pp) & mussels (3 pp), yukon gold potatoes, corn cobs and andouille sausage | chef's own recipe of wine, garlic, celery, carrots, onions and herbs with drawn butter and broth
- country ham | grain mustard cream
- cider & sage baked chicken
- herbed fettuccine
- garlic knots, savory corn bread
- apple cranberry tarts
- pear cobbler | vanilla bean ice cream, cinnamon shaker
- lemonade



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inspired dinner buffets

culinary tours of cities across the United States

prices based on 1 hour of service, groups under 40 add \$5 per person

event includes

- coffee & iced tea during event service

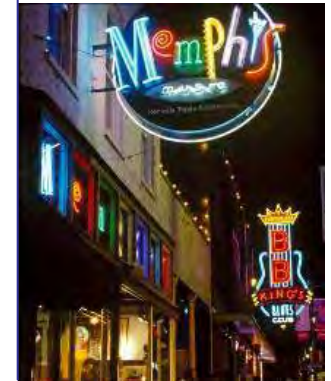
napa wine country | \$55

- butter lettuce salad | teardrop tomatoes, chopped almonds, chopped egg, tangy lemon vinaigrette
- sliced melon, grilled vegetables, farfalle pasta salad
- creamery cheeses | dressed with grapes, dried fruits, candied almonds, crackers and breads
- salt & pepper calamari | lemon garlic aioli
- hanger steak | sweet corn & mushroom ragout
- five-spice duck breast | honey shoyu sauce
- sage buttered pork tenderloin | mustard & caper sauce
- smoked chicken ravioli | wild mushrooms, fire roasted tomato and whole grain mustard cream
- roasted garlic rice & vermicelli pilaf, red bliss lyonnaise potatoes, grilled asparagus
- rustic breads | savory butters
- meyer lemon pie, coconut pudding
- caramelized stone fruits | almond crumble, vanilla bean ice cream, cinnamon shaker

walking in memphis | \$49

- navy bean & ham soup
- chef's garden salad, southern cole slaw, creamy potato salad, sliced watermelon (*or seasonal melon*)
- slow roasted brisket | assorted mustards
- deep fried turkey breast | single barrel plum glaze
- buttermilk fried chicken | wildflower honey drizzle
- memphis dry style bbq ribs
- potato bar
| *choose mashed or baked*
| *mashed* | red bliss & sweet potato
| *baked* | russets & sweet potato
| *gravy* | brown, chicken, country white
| *add-ins* | blackened bay shrimp, chili, sautéed mushrooms, caramelized onions, broccoli, bacon, cheese, sour cream, chives, cinnamon sugar and butter
- bbq baked beans, corn on the cob
- buttermilk biscuits, sweet cornbread
- hot apple cobbler | vanilla bean ice cream, cinnamon shaker
- banana pudding

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inspired dinner buffets

culinary tours of cities across the United States

prices based on 1 hour of service, groups under 40 add \$5 per person

event includes

- coffee & iced tea during event service

international seattle | \$55

- smoked salmon bisque
- apple slices | sweet balsamic syrup, fresh mint
- spicy asian noodle salad, louis bay shrimp salad, marinated hearts of palm
- salt & pepper calamari | sweet ponzu sauce
- seared tuna action station* | chef seared and carved sesame and peppercorn crusted tuna, hoisin glass noodle salad, bok choy slaw, ginger aioli, wasabi cucumber cream
- caramelized spice rubbed salmon | sesame cucumber & carrot slaw
- red chile glazed pork loin | plum sauce
- orange shoyu glazed duck breasts
- lyonnaise potatoes, jasmine rice, stir fry vegetables
- rustic breads | savory butters
- caramelized washington apples | macadamia crumble, vanilla bean ice cream, cinnamon shaker
- coconut pudding, fortune cookies

key west, floribbean | \$50

- minorcan conch chowder
- smoked fish spread and chilled shrimp (3 pp)
- marinated hearts of palm, tropical fruit display
- 1905 salad | crisp greens, minced ham, swiss & gouda cheese, tomato, green olives, romano, creamy garlic dressing
- grilled jerk chicken breasts
- bronzed fresh catch fish | housemade tarter
- fire & spice rib roast | mustard basted rib roast, caramelized onion, chimichurri sauce
- drunken pork | bourbon glazed grilled pork tenderloin, bourbon spiked peppercorn jus, granny smith apple & red onion relish
- yellow rice, cuban black beans, fried plantains
- conch fritters | key lime aioli
- rustic breads | savory butters
- key lime pie, mango mousse

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inspired dinner buffets

culinary tours of cities across the United States

prices based on 1 hour of service, groups under 40 add \$5 per person

event includes

- coffee & iced tea during event service

heart of america, kansas city | \$55

- steakhouse soup
- chef's garden salad, southern cole slaw, creamy potato salad
- sliced watermelon (*or seasonal melon*)
- from the grill (*chef attended) | pork spareribs, lemon & herb chicken, kc strips and pork filet medallions | chef's collection of sauces, sautéed mushrooms & onions
- potato bar
| *choose mashed or baked*
| *mashed* | red bliss & sweet potato
| *baked* | russets & sweet potato
| *gravy* | brown, chicken, country white
| *add-ins* | blackened bay shrimp, chili, sautéed mushrooms, caramelized onions, broccoli, bacon, cheese, sour cream, chives, cinnamon sugar and butter
- green bean casserole, bbq baked beans, corn on the cobb
- housemade potato chips
- rustic breads | savory butters
- apple pie | aged cheddar slices, vanilla bean ice cream, cinnamon shaker
- "make your own" shortcake | fruit sauces, sugared biscuits, pound cake, angel food cake, sliced strawberries, whipped cream

new orleans, mardi gras | \$50

- chicken & andouille gumbo
- chop salad, red potato salad, crab & orzo salad
- bourbon lacquered brie wheel | dressed with grapes, dried fruits, candied almonds, crackers and breads
- chilled shrimp (3 pp) | lemons, tabasco, absolut peppar cocktail sauce and wasabi cucumber cream
- fried okra & fried pickles | cajun rémoulade
- jambalaya bar | creole specialties of shrimp jambalaya and chicken & andouille jambalaya presented with beignets and french bread
- buttermilk fried chicken | tasso cream gravy
- french quarter snapper | herbed crab cream
- sliced rib roast | bourbon mushroom sauce
- dirty rice, creole lyonnaise potatoes, green bean succotash, hoppin' john
- rustic breads | savory butters
- bourbon glazed bread pudding | bourbon & cinnamon anglaise
- pecan pie

*\$100 attendant/culinarian fee (per station, per 50 people)



evening events

receptions dinners

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inspired dinner buffets

culinary tours of cities across the United States

prices based on 1 hour of service, groups under 40 add \$5 per person

event includes

- coffee & iced tea during event service

maui luau | \$48

- sliced pineapple & papaya
- lomi-lomi salmon, macaroni potato salad, spicy thai noodle salad, sesame cucumber & carrot slaw
- kālua pork | maui onion marmalade
- teriyaki flat-iron steaks
- orange shoyu glazed salmon
- chicken long rice
- moloka'i sweet potatoes, stir-fry vegetables, steamed rice, fried rice
- hawaiian rolls & cornbread
- haupia coconut pudding, coconut cream cake, papaya mousse, banana upside down cake

concord pig out | \$48

- brunswick stew
- coleslaw, macaroni salad, potato salad
- sliced watermelon (*or seasonal melon*)
- pulled pork | house smoked, eastern nc bbq sauce
- sage buttered pork filet medallions | parmesan peppercorn alouette cheese cream sauce
- country ham | grain mustard cream
- mustard bbq basted baby back ribs
- southern fried chicken | red chili honey drizzle
- mac & cheese, griddle potatoes, cheesy grits, green bean casserole, sautéed carrots
- hush puppies, skillet cheddar biscuits, sweet corn bread
- peach bread pudding | candied pecans, crème anglaise
- banana pudding, pig-pickin' cake

charleston low country | \$50

- she-crab soup, frogmore stew
- market vegetable platter | pickled okra, green tomatoes, asparagus
- coleslaw, macaroni salad, potato salad
- peach slices | sweet balsamic syrup, fresh mint
- country captain chicken
- calabash style catfish | housemade tarter
- low country shrimp and grits | gruyere grits, jumbo shrimp, tasso ham, andouille, scallions, mushrooms, roasted garlic, tomato filets, sweet cream
- pulled pork | house smoked, vidalia onion marmalade
- mac & cheese, hoppin' john, stewed okra & tomatoes, garlicky greens
- corn bread & hush puppies
- huguenot torte, pecan pie, key lime pie, rice pudding

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