



BON TERRA
DINING & WINE ROOM

STATIONED LUNCH & DINNER MENU
\$30 PER PERSON FOR LUNCH, \$55 PER PERSON FOR DINNER

Passed Hors D'oeuvres (Choose 3)
add \$5 for each additional item

Spinach & Artichoke Dip

Parmigiano, Toasted Homemade Bread

Braised BBQ Duck Spring Rolls

Confit Leg, Western NC BBQ Sauce, Crème Fraîche

Goat Cheese Fritters

Wild Flower Honey, Sea Salt, Basil

Stuffed Mushrooms

House Made Sausage, Ricotta, Fennel

Sweet Potato Biscuits with Smoked Turkey

Rosemary Apricot Glaze

Tuna Tartare

Wasabi, Yuzu, Soy & Ginger

Vietnamese Spring Rolls

Market Vegetables, Basil & Cilantro

NC Brie on Lavash

Hot Pepper Jelly

Chicken Endive Lettuce Wraps

Grapes, Cashews, Curry, Fresh Tarragon

Fried Gulf Oysters

Cornmeal Crusted, Pickled Leeks,
Tomato Remoulade

Rioja Braised Meatball Brochettes

Spicy Arrabbiata Sauce

Thai Chicken Brochettes

Peanut & Curry Dipping Sauce

Mini Lump Crab Cakes

Old Bay Remoulade

Fried Okra

Spiced Tomato Dipping Sauce

Boursin Stuffed Cherry Tomatoes

Bloody Mary Shooters - add \$4

With SC Jumbo Shrimp

Baby Grilled Cheese & Tomato Soup

Cherry Tomato, Bocconcini & Basil Skewer

Appetizer Displays for the Bar

Bruschetta

Diced Tomato, Mozzarella, Basil

Farmers Market Crudités

Crisp Market Vegetables with Dipping Sauce

Shrimp Cocktail

Carolina Shrimp, Cocktail Sauce, Lemon

Housemade Spreads & Crostini

Choose 3 - Hummus, Braised Leek & Parmesan,
Pimento Cheese, Smoked Salmon & Goat Cheese,
Oven Roasted Tomato

Salads, Vegetables & Starches - Choose 2
add \$5 for each additional item

Chopped Caesar Salad

Croutons, Anchovy, Parmigiano,
Cracked Pepper

The Bonterra Wedge

Iceberg, NC Bacon, Diced Tomato,
Asher Blue Cheese Dressing

Sautéed Haricot Verts

Butter Glazed, Garlic & Shallots

Roasted Rosemary Potatoes

Mediterranean Farro Salad

Sun Dried Tomatoes, Air Cured Olives,
Goat Feta

Caprese Salad

Bocconcini, Heirloom Tomatoes, Basil,
Arugula, Balsamic & EVOO

Grilled Asparagus

Lemon Zest,
Olive Oil & Sea Salt

Yukon Gold Potato Gratin

Entree & Displays - Choose 4
add \$10 for each additional items

Penne Alfredo

Seasonal Market Vegetable, Parmigiano,
Basil

Fruit & Cheese Display

Ashe County Cheddar & NC Brie
Seasonal Fruit, Assorted Jams & Crostini

Taste of Tuscany

Italian Cheeses, Cured Meats, Olives
Grilled Vegetables & Mustards

Greek Chicken Skewers

Lemon Zest, Tzatzaki Dipping Sauce

Maryland Lump Crab Cake

Old Bay Remoulade, Fresh Herbs, Lemon

Cedar Plank Roasted Salmon - add \$6

Balsamic Reduction, Gremolata

Baked Macaroni & Cheese

Monterey Jack & Cheddar

Farmers Market Crudites

Crisp Market Vegetables with
Green Goddess Dipping Sauce

Petite Quiche

Lorraine Florentine, Overnight Tomato
Goat Cheese & Asparagus

Roasted Prestige Farms Chicken Breast

Lemon Thyme Velout

Low Country Shrimp & Grits - add \$4

Andouille Gravy

JD's Fried Lobster Tail - add \$11

Wildflower Honey & Soy Reduction

Entrees & Displays - Choose 4 - Continued
add \$10 for each additional items

Whole Smoked Salmon Platter

Chopped Egg, Red Onion, Capers
Dill Crème Fraiche

Oven Roasted Turkey Breast

Orange Marmalade Aioli, Housemade Rolls

Fresh Baked NC Ham

Rosemary & Brown Sugar Crust,
Lusty Monk Honey Mustard Sauce,
Housemade Rolls

Grilled Steak Skewers

Housemade Steak Sauce

Shrimp Cocktail - add \$3

Carolina Shrimp, Cocktail Sauce,
Lemon

Grilled Pork Tenderloin

Peach Chutney, Housemade Rolls

Biscuits, Muffins, Bagels & Pastries

Assorted Jams, Butters & Cream
Cheeses

Sliced Beef Tenderloin

Horseradish Cream Sauce,
Housemade Rolls

Dessert Display

\$9 per person for 3 selections, \$13 per person for 5 selections
Housemade Pastries by Chef Jason Lemon - Customized to Fit You!

Assorted Cookies

Individual Trifles

Mini Fruit or Cream Pies

Chocolate Dipped Fruit

Seasonal Tarts

Assorted Bars & Brownies

Cream Puffs

Fruit Cobblers