



Stationed Lunch/Brunch Menu

\$30 Per Person

Cocktail Hour - Choose 3

add \$5 for each additional item

Passed Hors D'oeuvres

Spinach Artichoke Dip

Parmigiano, Toasted Homemade Bread

Goat Cheese Fritters

Wild Flower Honey, Sea Salt, Basil

Sweet Potato Biscuits with Smoked Turkey

Rosemary Apricot Glaze

Vietnamese Spring Rolls

Market Vegetables, Basil, Cilantro

Chicken & Waffle

Maple Drizzle

Riojo Braised Meatball Brochettes

Spicy Arrabbiata Sauce

Mini Lump Crab Cakes

Old Bay Remoulade

Boursin Stuffed Cherry Tomatoes

Bloody Mary Shooters - add \$4

SC Jumbo Shrimp

Braised BBQ Duck Spring Rolls

Confit Leg, Western NC BBQ Sauce, Crème Fraîche

Stuffed Mushrooms

House Made Sausage, Ricotta, Fennel

Tuna Tartare

Wasabi, Yuzu, Soy & Ginger

NC Brie on Lavash

Hot Pepper Jelly

Fried Gulf Oysters

Pickled Leeks, Tomato Remoulade

Thai Chicken Brochettes

Peanut & Curry Dipping Sauce

Fried Okra

Spiced Tomato Dipping Sauce

Baby Grilled Cheese & Tomato Soup

Cherry Tomato, Bocconcini & Basil Skewer

Displays for the Bar

Put one of your options on the bar - 6 mini stations

Bruschetta

Diced Tomatoes, Mozzarella, Basil

Shrimp Cocktail - add \$7

Carolina Shrimp, Cocktail Sauce, Lemon

Farmers Market Crudites

Crisp Market Vegetables with Dipping Sauce

Housemade Spreads & Crustini

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

Bonterra House Salad

Mixed Greens, Cherry Tomatoes, Radishes

Sherry Vinaigrette

Grilled Asparagus

Lemon Zest, Olive Oil, Sea Salt

Roasted Rosemary Potatoes

Crispy Hash Browns

Mediterranean Farro Salad

Sun Dried Tomatoes, Air Cured Olives, Goat Feta

Caprese Salad (Seasonal)

Bocconcini, Heirloom Tomatoes, Basil

Arugula, Balsamic & EVOO

Sauteed Haricots Verts

Butter Glazed, Garlic & Shallots

Yukon Gold Potato Gratin

Anson Mills Cheddar Grits

Entrees & Displays - Choose 4 (continued on next page)

add \$10 for each additional item

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

Cinnamon Brioche French Toast

Maple Syrup, Whipped Cream

Yogurt, Granola & Berry Parfaits

Farm Fresh Scrambled Eggs

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

Biscuits, Muffins, Bagels & Pastries

Assorted Jams, Butters & Cream Cheeses

Potato, Onion & Gruyere Frittata

Mini Vegetable Omelettes



Entrees & Displays - Choose 4 - Continued

add \$10 for each additional item

Maryland Lump Crab Cake

Old Bay Remoulade, Fresh Herbs, Lemon

Cedar Plank Roasted Salmon - add \$6

Balsamic Reduction, Gremolata

Buttermilk Biscuits & Sausage Gravy

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

Greek Chicken Skewers

Lemon Zest, Tzatzaki Dipping Sauce

Low Country Shrimp & Grits - add \$4

Andouille Gravy

JD's Fried Lobster Tail - add \$11

Wildflower Honey & Soy Reduction

Thick Cut Maple Bacon & Smoked Sausages

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

Springer Mountain Farms Sliced Chicken Breast

Lemon Thyme Veloute

Dessert Bar

\$9 per person for 3 selections, \$13 per person for 5 selections

Assorted Cookies

Individual Trifles

Mini Fruit or Cream Pies

Chocolate Dipped Fruit

Seasonal Tarts

Assorted Bars & Brownies

Cream Puffs

Fruit Cobblers



Stationed Dinner Menu

\$55 Per Person

Cocktail Hour - Choose 3

add \$5 for each additional item

Hors D'oeuvres

Spinach Artichoke Dip

Parmigiano, Toasted Homemade Bread

Goat Cheese Fritters

Wild Flower Honey, Sea Salt, Basil

Smoked Salmon Deviled Eggs

Chive Crème Fraiche

Vietnamese Spring Rolls

Market Vegetables, Basil, Cilantro

Chicken Endive Lettuce Wraps

Grapes, Cashews, Curry, Fresh Tarragon

Riojo Braised Meatball Brochettes

Spicy Arrabbiata Sauce

Mini Lump Crab Cakes

Old Bay Remoulade

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Bloody Mary Shooters - add \$4

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Stuffed Mushrooms

House Made Sausage, Ricotta, Fennel

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Wasabi, Yuzu, Soy & Ginger

NC Brie on Lavash

Hot Pepper Jelly

Fried Gulf Oysters

Pickled Leeks, Tomato Remoulade

Thai Chicken Brochettes

Peanut & Curry Dipping Sauce

Fried Okra

Spiced Tomato Dipping Sauce

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Lemon Zest, Olive Oil, Sea Salt

Roasted Rosemary Potatoes

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Balsamic Reduction, Gremolata

Baked Macaroni & Cheese

Monterey Jack & Cheddar

Whole Smoked Salmon Platter

Chopped Egg, Red Onion, Capers

Dill Crème Fraiche

Farmers Market Crudites

Crisp Market Vegetables with

Green Goddess Dipping Sauce

Roasted Prestige Farms Chicken Breast

Lemon Thyme Veloute

Low Country Shrimp & Grits - add \$4

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JD's Fried Lobster Tail - add \$11

Wildflower Honey & Soy Reduction



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Horseradish Cream Sauce, Housemade Rolls

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