



Large Party Seated Lunch Menu

\$30 per person Lunch

Salads (Choose 1)

Classic Caesar

Croutons, Anchovy, Parmigiano,
Cracked Pepper

Bonterra House Salad

Mixed Greens, Cherry Tomatoes,
Radishes, Sherry Vinaigrette

The Bonterra Wedge

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

Caprese Salad (Seasonal)

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

Entrées (Choose 2)

**Entrées are Served with Seasonal Market Vegetables & a Starch
(Except for Pasta)**

Fire Roasted Bistro Filet (7 oz.)

Bordelaise Sauce

Penne with Light Cream Sauce

Market Vegetables, Parmigiano, Basil

Heritage Pork Tenderloin

Maple Rosemary Sauce

Jumbo Lump Crab Cake

Old Bay Remoulade

Springer Mountain Farms All Natural

Chicken Breast

Garlic-Thyme Velouté

Chef's Vegetarian or Vegan Creation

Seasonal Market Fish

Low Country Shrimp & Grits

South Carolina Shrimp,
Geechie Boy Grits, Andouille Gravy

JD's Fried Lobster Tail (Add \$21 per order)

Honey Soy Reduction

Desserts (Choose 2)

Chocolate Mousse

Candied Cacao Nib Tuile

Warm Gingerbread Bread Pudding

Carriage House Apple Brandy Anglaise

Vanilla Bean Crème Brûlée

Hazelnut Crunch, Meyer Lemon Gel

Seasonal Sorbet & Fruit

Ginger Nougatine



Add Appetizers for the Table
to Share

Mini Crab Cakes - \$8 per person

Hickory Smoked Brisket Spring Rolls - \$5 per person

Rioja Braised Meatballs - \$6 per person
Spicy Arrabbiata Sauce

Smoked Salmon & Crème Fraiche Deviled Eggs \$4.50 per person

Flash Fried Calamari - \$6.50 per person
Cilantro, Charred Sweet Peppers, Yuzu & Avocado Crema

Our Famous Fried Lobster Tail Bites - \$21 per person

Assorted Charcuterie & Cheeses
with our House Made Crostini & Mustards - \$5.50 per person

Warm House Made Pita & Crustini with a
Trio of Spreads - \$5.50 per person (Choose 3)
Hummus Pimento Cheese

Smoked Salmon & Goat Cheese

Braised Leek & Parmesan

Roasted Tomato Basil

Blake Hartwick, Executive Chef



Large Party Seated Dinner Menu

\$55 per person

Salads (Choose 2)

Or Substitute An Appetizer (see next page, excludes Lobster Tail) for one of your Salad Options at No Additional Charge

Classic Caesar

Croutons, Anchovy, Parmigiano,
Cracked Pepper

Bonterra House Salad

Mixed Greens, Cherry Tomatoes,
Radishes, Sherry Vinaigrette

The Bonterra Wedge

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

Caprese Salad (Seasonal)

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

Entrées (Choose 3)

**Entrées are Served with Seasonal Market Vegetables & a Starch
(Except for Pasta)**

Fire Roasted Filet Mignon

Bourbon Barrel Aged
Worcestershire Demi-Glace

Penne with Light Cream Sauce

Market Vegetables, Parmigiano, Basil

Heritage Pork Chop

Cheerwine BBQ Sauce

Jumbo Lump Crab Cake

Old Bay Remoulade

Springer Mountain Farms

Chicken Breast

Thyme Velouté

Chef's Vegetarian or Vegan Creation

Seasonal Market Fish

Low Country Shrimp & Grits

South Carolina Shrimp,
Geechie Boy Grits, Andouille Gravy

JD's Fried Lobster Tail (Add \$21 per order)

Honey Soy Reduction

Desserts (Choose 2)

Chocolate Mousse

Candied Cacao Nib Tuile

Warm Gingerbread Bread Pudding

Carriage House Apple Brandy Anglaise

Vanilla Caramel Crème Brûlée

Hazelnut Crunch, Meyer Lemon Gel

Seasonal Sorbet & Fruit

Ginger Nougatine



Add Appetizers for the Table
to Share

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Spicy Arrabbiata Sauce

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Flash Fried Calamari - \$6.50 per person
Cilantro, Charred Sweet Peppers, Yuzu & Avocado Crema

Our Famous Fried Lobster Tail Bites - \$21 per person

Assorted Charcuterie & Cheeses
with our House Made Crostini & Mustards - \$5.50 per person

Warm House Made Pita & Crustini with a
Trio of Spreads - \$5.50 per person (Choose 3)
Hummus Pimento Cheese

Smoked Salmon & Goat Cheese

Braised Leek & Parmesan

Roasted Tomato Basil

Blake Hartwick, Executive Chef