



## *Plated Brunch Menu*

*Includes choice of Entrée and Simple Dressed Greens, Mint Iced Tea & Choice of Crème Brulee or Shared Plate with Lemon Raspberry Bars, Peanut Butter Brownies & Coconut Macarons*

Classic Chicken Pie  
Southern Tomato Pie  
Crab Cake Croissant with Creole Remoulade  
Individual Quiche Lorraine with Bacon, Spinach & Caramelized Onions  
Southern Shrimp Salad with Fresh Dill, Celery & Green Onions  
Southern Stack with Fried Green Tomatoes, Tomatoes & Fresh Mozzarella

\$23.95 per guest

*Includes China, Flatware & Glassware  
Service & Kitchen Staff Required*

## *Swills*

Fresh Squeezed Orange Juice - \$24.00 Serves 10-12 Guests  
Cranberry or Grapefruit Juice - \$18.00 Serves 10-12 Guests  
Fresh Roasted Coffee Reg or Decaf - \$125 – Serves up to 50 Guests  
Hot Tea Display - \$95.00 – Serves up to 50 Guests  
Roasted Coffee or Hot Tea Pumper - \$40.00 – Serves 10-12  
Gallon of Lemonade, Sweet or Unsweetened Tea - \$15.00 each  
Gallon of Seasonal Teas (Mint, Cranberry or Arnold Palmers) - \$18.00 each  
Gallon of Seasonal Lemonade (Strawberry or Watermelon) - \$18.00 each  
Bottled Waters & Coca Cola Products - \$2.50 each

++Service Fee of 15% and Local & State Sales Taxes are Additional



## Brunch & Tea Menu

House-Crafted Quiches - \$24 Each

Quiche Lorraine with Bacon, Caramelized Onions, Swiss & Spinach  
Tomato & Chevre with Asparagus

Finger Sandwiches - \$16.00 per Dozen

Classic Cucumber – Southern Tomato – Poppy Seed Egg Salad – Very Vegetable  
Tarragon Chicken Salad

Petite Doughnut Tray - \$70

Apple Cider, Red Velvet & Blueberry – 1 Dozen of Each

Bacon, Egg & Cheese Croissants or Biscuits - \$5.95 each

Baja Egg, Cheese & Bacon Wraps - \$6.95 – Avocado Mash -

Petite Croissants – *Poppy Seed Egg Salad or Chicken Salad* - \$28.00 per Dozen

Sun-Dried Cranberry Ham Biscuits - \$18.00 per Dozen

House Muffins – *Blueberry-Lemon, Vanilla Crumb or Pineapple-Coconut* - \$32.00 per Dozen

MHI Signature Strawberry-Sour Cream Scones - \$24.00 per Dozen

Banana Walnut Tea Loaves - \$14.95 Each

Chocolate Chip Almond Pound Cake - \$14.95 Each

Raspberry Sour Cream Coffee Cake - \$16.95 Each

Pumpkin Cranberry Bread (Sept - Dec) - \$14.95 Each

Red Velvet Bundt Cake (Oct - Feb) - \$16.95 Each

Yogurt Parfaits with Berries & Granola - \$5.95

## Tea Thyme

*Sold by the Dozen- 3 Dozen Minimum*

Smoked Salmon-Cucumber Canapes - \$28

Tarragon Chicken Salad Tartlets - \$32

Spinach & Bacon Quiches - \$32

Tomato & Chevre Quiches - \$32

Rosemary Skewered Grilled Shrimp - \$45

*With Lemon Aioli*

Tomato-Mozzarella Skewers - \$32

Crab Stuffed Snow Peas - \$36

Southern Tomato Tarts - \$32

Petite Chicken & Waffles - \$32

Devilish Eggs - \$20

Cheddar Pecan Biscuits - \$20

Chocolate Dipped Strawberries - \$20

Espresso Biscuits - \$24

Lemon Raspberry Bar Fingers - \$20

PB Brownie Fingers - \$20

Walnut Brownies Fingers - \$20

Seven Layer Fingers - \$20

Chocolate Coconut Macaroons - \$32

Peanut Butter Cookies - \$18

Chocolate Chip Cookies - \$18

White Chocolate & Macadamia Nut Cookies - \$18

Chocolate Sea Salt Cookies - \$18

Petite Cupcakes - \$21

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## Sandwich Luncheon

*Boxed Lunch with One Side & A Small Cookie/Large Cookie - \$13.95/\$14.95*

*Buffet or Plated Luncheon with China/Flatware & Choice of Sandwich, Two Side Salads & Home-Made Bars - \$19.95*

*Dilled Cucumber Potato Salad, Simple Green Salad, Penne Pasta Salad, Tomato-Mozzarella & Fresh Fruit Salad*

### **Tarragon Chicken Salad**

#### **Croissant**

Hormone-Free Breast Chicken  
Tossed with Walnuts & Grapes  
Lettuces & Tomato

### **Black Forest Ham**

#### **& Smoked Gouda**

NC Honey Mustard on Sourdough  
Lettuces & Tomato

### **Grilled Chicken Caesar Wrap**

Grilled Chicken Wrap  
Romaine Lettuces, Parmesan &  
Creamy Dressing

### **Eco-Friendly Albacore Tuna**

Whole Wheat with Capers & Onions  
Lettuces & Tomato

### **Turkey & Dilled Havarti**

Local Sour Dough Bread  
Cucumber Mayonnaise  
Lettuces & Tomato

### **Strawberry Fields Wrap**

Grilled Chicken, Baby Spinach  
Fresh Strawberries & Almonds  
Balsamic Dressing

### **Cali Turkey & Avocado Wrap**

Arcadia Lettuces & Tomato  
Cucumber Dressing

### **The French Picnique**

Turkey, Brie & Granny Smith Apples

### **Southern Sammie**

Sliced Pork Loin on Sourdough  
Topped with Chevre & Arugula  
Spicy Peach Compote

### **Classic Cuban Sandwich**

Pork Loin & Ham, Swiss Cheese,  
Pickle & Marti Mustard Sauce

### **Roast Beef Ciabatta** (Add \$1.00)

Rare Roast Beef  
House Horseradish Sauce  
Lettuces & Tomato

### **Greek Wrap**

Tomato Wrap with Hummus  
Grilled Chicken, Tomatoes  
Cucumbers, Feta, Red Onions & Olives

Make It a Vegetarian:

Hold the Chicken

### **Caprese Baguette**

Tomato, Mozzarella & Fresh Basil  
Balsamic Splash

### **Poppy Seed Egg Salad**

#### **Croissant**

Sliced Tomatoes

### **Spicy Pimiento Cheese**

Choice of Bread:

Wrap, Whole Wheat or Sour Dough

### **The Garden Ciabatta**

Grilled Vegetables with Pesto

### **Chicken Salad of the Month**

Croissant with Lettuces & Tomato

## **Small Cookies** - \$1.50

*Chocolate Chip, Peanut Butter Cup, Dark Chocolate Sea Salt, White Chocolate Macadamia Nut*

## **Large Cookies** - \$2.50

*Chocolate Chip, Peanut Butter Cup, Dark Chocolate Sea Salt, Oatmeal Chocolate Chip, Ginger Snap (Seasonal)*

*Gluten-Free Cookie - \$3.50 Chocolate Dipped Coconut Macaroon*

## **Home-Made Bars** - \$3.50

*Walnut Brownie, Peanut Butter Brownie, Cheesecake Brownie (GF), Raspberry Lemon Bars, Bourbon Pecan Bars*

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## Salad Lunches

*Boxed Lunch with A Small Cookie/Large Cookie - \$15.95/\$16.95*

*Buffet or Plated Luncheon with China/Flatware & Home-Made Bars - \$20.95*

### **Seven Layer Salad**

Layers of Garden Goodness  
Baby Spinach & Chopped Romaine Hearts  
Cheddar & Monterey Jack Cheeses, Farm Eggs,  
Tomatoes, Apple Wood Bacon,  
Garden Peas, Shoe-Peg Corn & Red Onions  
Classic Creamy Dressing

### **Morehead Inn House Salad**

Goat Cheese, Roasted Peppers & Pistachios  
Served over Arcadia Lettuces  
House-Made Balsamic Dressing  
Add Grilled Chicken - \$4.00

### **Carolina Chop Salad**

Romaine Hearts with Grilled Chicken, Shoe-Peg Corn  
Tomatoes, Cucumbers Green Beans,  
Bleu Cheese, Black-Eyed Peas & Scallions  
Citrus Vinaigrette

### **Julia Caesar Salad**

Romaine Hearts with All-Natural Grilled Chicken  
Shaved Parmesan & House Sour Dough Croutons  
Citrus Caesar Dressing

### **Thai Noodle Salad** (Vegan & Gluten-Free)

Romaine Hearts with Cellophane Noodles  
Carrots, Cucumbers, Cilantro, Fresh Mint  
Scallions, Cashews & Sesame Soy Dressing  
Add Grilled Chicken - \$4.00 Steamed Shrimp - \$5.00

### **Aphrodite Greek Salad**

Hormone-Free Grilled Chicken  
Romaine Hearts, Tomatoes, Cucumbers  
Feta Cheese, Red Onions & Mediterranean Olives  
House-Made Balsamic Dressing

### **The Waldorf Salad**

Bibb Lettuces with Hormone-Free Grilled Chicken  
Topped with Sun-Dried Cranberries, Walnuts  
Celery, Grapes & Sliced Apples

### **Arugula Caprese Salad**

Peppery Arugula Greens with Grilled Chicken Breast  
Garden Tomatoes & Fresh Mozzarella  
House-Made Balsamic Dressing

### **Savannah Salad**

Baby Spinach Salad, Hormone-Free Grilled Chicken  
Gorgonzola, Southern Pralines, Tomato & Red Onions  
Raspberry Vinaigrette

### **Spinach Cobb Salad**

Baby Spinach, Hormone-Free Chicken,  
Bacon, Tomatoes, Avocado, Carolina Bleu Cheese  
House-Made Balsamic Dressing

### **Shanghai Chicken Salad**

Crisp Romaine Topped with Glass Noodles  
Red Cabbage, Carrot Ribbons, Red Bell Peppers  
Toasted Almonds & Scallions  
Sesame Vinaigrette (GF)

### **Oriental Chicken Salad**

Romaine Hearts with Asian Noodles  
Red Peppers, Cabbages, Carrots & Sesame Seeds  
Sesame Soy Dressing

### **The Ploughman's Lunch** (\$2.00 Additional)

Traditional English Fare without the Pint  
Baguette, Local Cheddar, Brie, Grapes  
Hormone-Free Ham, Olives  
Lettuces, Tomatoes & Cucumbers  
House-Made Balsamic Dressing

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## *The Details*

*Mimosas with Fresh Squeezed Orange Juice - \$6.95 per Guest*

*Bloody Mary Bar - \$12.95 per Guest*

*Tito's Vodka, Zing Zang, Stuffed Olives, Pickled Okra, Dilly Beans, Limes & Hot Sauces*

### *House Wine & Beer Bar Package*

*Includes Canyon Road Chardonnay, Sauvignon Blanc, Pinot Noir  
Domestic Beer & Yuengling, Sodas, Waters, Cocktail Napkins & Ice*

*1 – 2 Hour Bar - \$15.95 per Guest*

*3 Hour Bar - \$18.95 per Guest*

*4 Hour Bar - \$20.95 per Guest*

### *Premium Wine & Beer Bar Package*

*Kenwood Chardonnay, Sauvignon Blanc, Pinot Noir & Cabernet  
Domestic Beer, Corona Light, OMB, Blue Moon, Sodas, Waters, Cocktail Napkins & Ice*

*1 – 2 Hour Bar - \$18.95 per Guest*

*3 Hour Bar - \$21.95 per Guest*

*4 Hour Bar - \$24.95 per Guest*

*Bar Packages are unlimited during the hours of service*

*– Leftover beverages remain the property of MHI*

*Glassware is Additional - \$0.75 each – Recommend One Glass per Hour per Guest*

*Specialty Glassware - \$1.05 Each – Coup Glasses/Crystal Cut Barware/Martini Glasses*

### *Service & Bartenders*

*Lead Servers/Bartenders/Chefs - \$35.00 per hour – 4 Hour Minimum*

*Professional Service Staff & Station Attendants - \$25.00 per hour – 4 Hour Minimum*

*15% Service Charge on all Food & Beverage Items*

### *Local & State Sales Taxes*

*7.25% on Service/Rentals/Florals – 8.25% on Food & Beverages*

