



## *the Morehead Inn*

### *Savory Hors D'Oeuvres*

*Prices are per dozen – 3 Dozen Minimum*

- Spicy Macaroni & Cheese Lollipops - \$21.00*
- Petite Chicken & Waffles with Peach Syrup & Pecan Dust - \$32.00*
- Grilled Chicken Skewer with Tzatziki - \$24.00*
- Tarragon Chicken Salad Tartlets with Walnuts & Grapes - \$32.00*
- Charleston Crab Cakes with Creole Remoulade - \$45.00*
- She-Crab Bisque Soup Sippers with Caviar Dollop - \$39.00*
- Cucumber Medallions with Smoked Salmon Rosettes - \$28.00*
- Southern Tomato Tartlets with Apple Wood Smoked Bacon - \$32.00*
- Roasted Brussels Sprout Lollipops with Bacon Jam - \$24.00*
- Polenta Cakes with Tomato Jam (GF) - \$28.00*
- Old-Fashioned Tomato Sandwiches with Southern Aioli - \$18.00*
- Petite BLTs with Lemon Aioli - \$24.00*
- Petite Shrimp Salad Rolls - \$40.00*
- Coconut Shrimp with Calypso Sauce - \$28.00*
- Garden Gazpacho with Chargrilled Shrimp - \$45*
- Raspberry & Brie Phyllo Pastries - \$40.00*
- Aphrodite Spinach & Feta Triangle - \$28.00*
- Artichoke Hearts Stuffed with Trio of Savory Cheeses - \$32.00*
- Tomato-Mozzarella Skewers with Balsamic Reduction - \$24.00*
- Beef Tenderloin Toasts with Horseradish & Fried Leeks - \$42.00*
- Carolina Strawberry Bruschetta with Chevre & Balsamic Drizzle - \$40.00*
- Garden Vegetable Shots with Buttermilk Ranch – Mason Jar Presentation - \$32.00*
- House Petite Quiches with Spinach, Caramelized Onions & Swiss - \$32.00*
- Fried Green Tomato with Spicy Pepper Relish - \$24.00*
- Creamed Corn Skillet with Pulled Pork BBQ - \$45.00*
- Thai Chicken Meatballs with Sweet Chili Sauce - \$28.00*



## Hors D'Oeuvres Trays & Tiers

*Southern Antipasto* - \$160.00 Serves 30-40 Guests

*Spicy Pimento Cheese, Black-Eyed Pea Caviar, Shoe-Peg Corn Salsa & Spinach Artichoke Dip  
Pita Crisps & House-Made Pork Rinds*

### *Garden Vegetable Displays*

*Baby Carrots, Haricots Verts, Zucchini, Broccoli, Snow Peas, Cauliflower, Tomatoes & Radishes  
Black-Eyed Pea Hummus & Cucumber-Dill Yogurt Dip*

*Small Tray - \$85.00 Serves 15-25 Guests      Large Tier - \$160.00 Serves 40-50 Guests*

### *Fresh Fruit Displays*

*Seasonal Melon, Grapes, Strawberries, Pineapple & Blueberries*

*Small Tray - \$85.00 Serves 15-25 Guests      Large Tier - \$195.00 Serves 40-50 Guests*

*Mediterranean Nosh Board* - \$125.00 Serves 40-50 Guests

*House Hummus, Cucumber-Dill Yogurt Tzatziki, Roasted Broccoli with Serrano Peppers,  
Spiced Olives, Grilled Baby Carrots, Pepperoncini Peppers & Pita Crisps*

### *Carolina Strawberries & Brie Wedges*

*Serves 25-30 Guests - \$135.00*

*Local Cheese Board with Dried Fruits, Apple Butter & Honied Pecans*

*Serves 20-25 Guests - \$215.00*

### *Carolina Shrimp Display*

*Peeled Large Steamed Pink Shrimp with Horseradish Cocktail Sauce & Lemon Aioli*

*Per Five Pounds – 16-20 per Pound - \$240.00*

*Peel & Eat Shrimp Served with Horseradish Cocktail Sauce & Lemon Aioli*

*Per Five Pounds – 31-40s - \$195.00*

*Classic Antipasto Tray* – Serves 20-25 Guests - \$195.00

*Prosciutto di Parma, Soppressata, Artichokes, Fresh Mozzarella, Provolone, Mediterranean  
Olives Pepperoncinis & Roasted Red Peppers with Balsamic Glaze & Focaccia Points*



## *the Morehead Inn*

### *Station Hors D'Oeuvres*

*Prices are per guest – 40 Guest Minimum*

#### *Southern Biscuit Bar - \$11.00*

*Warm Buttermilk Biscuits with Shaved Ham & House Honey Mustard  
Sausage Gravy, Apple Butter, Sweet Whipped Butter, Nutella, Apricot & Raspberry Preserves*

#### *Shrimp & Grits Bar - \$11.00*

*Yellow Stone-Ground Heritage Grits, Spiced Shrimp  
Cheddar Cheese, Tomatoes, Green Onions, Bacon & Pepper Relish*

#### *Macaroni & Cheese Bar - \$7.50*

*A White Cheddar & Swiss Classic with Buttered Breadcrumbs  
Toppings to Include: Apple-wood Smoked Bacon, Chopped Garden Tomatoes,  
Gorgonzola Cheese, Mushroom Sautee, Black Olives & Scallions*

#### *Southern Table - \$*

*Fried Chicken Skewers & Honey Mustard, Ham Biscuits & Charlotte Tomato Pies  
Carolina Crab Cakes – \$45.00 per dozen  
Southern Style Collard Greens with Hot Pepper Relish - \$4.00*

#### *Tator Tot Bar - \$7.50*

*Crispy Child-Hood Favorite, Cheddar Cheese Sauce, Beef Chili, Tomatoes, Black Olives,*

#### *Chicken & Waffle Bar - \$7.50*

*Waffles Made to Order with Fried Chicken, Scallions & Maple Syrup*

#### *Mashed Potato Bar - \$7.50*

*Yukon Gold Potatoes, Butter, Cheddar Cheese, Tomatoes, Bacon, Sour Cream & Scallions*

## Carving Board

... Choose from the Following Selections (Requires a Station Attendant)

- Herb Roasted Turkey Breast - Serves 40 -50 Guests - \$260.00*  
*Silver Dollar Rolls & Croissants with House Honey Mustard & Marmalade Mayonnaise*  
*Mustard Crusted Pork Loin - Serves 30-40 Guests - \$195.00*  
*Silver Dollar Rolls & Croissants with House Honey Mustard & Marmalade Mayonnaise*  
*Rosemary Beef Tenderloin - Serves 15-20 Guests - \$295.00*  
*Silver Dollar Rolls & Croissants with House Honey Mustard & Horseradish Sauce*  
*The Classic Prime Rib of Beef - Serves 50-60 Guests - \$565.00*  
*Silver Dollar Rolls & Croissants with House Honey Mustard, Au Jus & Horseradish Sauce*  
*New York Top Round of Beef - Serves 60-70 Guests - \$395.00*  
*Silver Dollar Rolls & Croissants with House Honey Mustard, Au Jus & Horseradish Sauce*  
*Bone-In Steamship Glazed Ham- Serves 40-50 Guests - \$325.00*  
*Silver Dollar Rolls & Croissants with House Honey Mustard & Marmalade Mayonnaise*

## Slider Bar

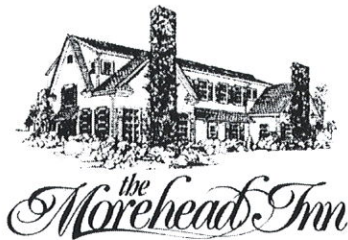
Choose from the Following Selections - Requires a Station Attendant(s)

4 Dozen Minimum of Each – Priced per Dozen

- Eastern BBQ Pork Slider with Cole Porter Slaw - \$45.00*  
*Fried Chicken Sliders with Honey Mustard & Dill Pickle - \$36.00*  
*Southern Fried Green Tomato with Pepper Relish Aioli - \$36.00*  
*Classic Beef Sliders with Pimento Cheese, Pickle & Ketchup - \$42.00*  
*Mahalo Pork Sliders with Grilled Pineapple & Serrano Pepper Aioli - \$36.00*  
*Bollywood Sliders with Tandori Chicken, Yogurt Raita, Cilantro - \$42.00*  
*Athena Sliders with Lamb Burgers, Tomatoes & Tzatziki - \$54.00*  
*Cali Salmon Sliders with Avocado & Green Goddess Dressing - \$54.00*  
*Big Sur Sliders with Grass-Fed Beef, Monterey Cheese, Avocado Aioli - \$54.00*  
*Bavarian Sliders with Pretzel Rolls, Sauerkraut & German Mustard - \$42.00*  
*Falafel Sliders with Tahini, Lettuce, Onions & Tomatoes - \$36.00*  
*Big City Beef Sliders with Caramelized Onions, Provolone & Au Jus - \$52.00*  
*Corn-Dusted Shrimp Slider with Spicy Aioli - \$54.00*

## Mediterranean Grill - \$11.00

- Grilled Chicken Skewers, Spiced Lamb Kofta Skewers, Falafel*  
*Yogurt Cucumber Tzatziki, Tahini Sauce, Peppers, Tomato~Lettuce Salad & Pita*



## Seated Dinner Menu

### First Course

Potato Leek Soup - \$7.95  
 Applewood Smoked Bacon & Chives

Tureen of She-Crab Soup - \$11.95  
 Chives & Caviar

Pumpkin Bisque - \$10.95  
 Chevre Crouton

Simple Green Salad - \$6.50  
 Arcadian Harvest Lettuces  
 Grape Tomatoes, Radishes & House Croutons  
 Balsamic Vinaigrette & Herbed Buttermilk Dressing

Simple Arugula Salad - \$6.50  
 Shaved Parmesan. Balsamic Vinaigrette

Spring Strawberry Salad - \$9.95  
 Baby Spinach. Fresh Strawberries  
 Chevre & Toasted Almonds  
 Red Wine Vinaigrette

Pear Salad - \$9.95  
 Bibb Lettuces with Crisp Pear & Toasted Walnuts  
 Blue Cheese Buttermilk Dressing

Autumn Bibb Salad - \$10.95  
 Dried Cranberries. Pears. Bleu Cheese. Praline Pecans  
 Apple Cider Vinaigrette

Chevre & Roasted Pepper Salad - \$9.95  
 Arcadian Harvest Lettuces. Toasted Pistachios  
 Balsamic Vinaigrette

Summer Salad - \$9.95  
 Watermelon. Feta Cheese. Fresh Mint & Arugula  
 Bermuda Onions. Serrano Chiles  
 Red Wine Vinaigrette

Carolina Wedge Salad - \$9.95  
 Classic Iceberg. Garden Tomatoes. Scallions  
 Apple Wood Smoked Bacon  
 Chapel Hill Creamery Bleu Cheese Buttermilk Dressing

Southern Caprese Salad - \$11.95  
 Fried Green Tomatoes. Fresh Mozzarella  
 Vine-Ripened Tomatoes. Garden Basil  
 Extra-Virgin Olive Oil & Balsamic Vinegar

Chicken Pastille - \$11.95  
 Slow Cooked Chicken, Raisins & Almonds  
 Baked in Phyllo with Cinnamon & Sugar  
 Simple Dressed Baby Greens

Carolina Coastal Trio - \$14.95  
 Fried Oyster on the Half-Shell with Creole Remoulade  
 Petite Crab Cake with Pepper Jelly Coulis & Apple Slaw  
 Shrimp & Grits "Spoon"

### Bread & Beverage Selection

Corn Muffins with Shaved Butter & Honey - \$2.95 per Guest  
 Silver Dollar Rolls - \$1.95 per Guest  
 Petite Baguettes with Citrus Zested-Chive Butter Florettes - \$2.95 per Guest  
 Seated Coffee Service - \$3.95 per guest  
 Water Service with Orange Slice - \$1.00 per guest  
 Minted Iced Tea - \$2.50 per Guest  
 Sweet or Unsweetened Iced Tea - \$2.50 per Guest  
 Seated Coffee Service - \$3.95 per guest

### Dinner Entrée Selection

#### Classic Beef Marsala - \$35.95

Grilled Beef Filet. Smashed Potatoes  
Haricot Verts. Marsala Mushroom Sauce

#### Old South Beef Napoleon - \$35.95

Sliced Beef Filet. Fried Green Tomato Stack  
Sweet Potato Hash. Slow Cooked Collard Greens  
Vidalia Onion Cream

#### Steak Au Poivre - \$35.95

Grilled 8 oz Ribeye Steak  
Creamed Spinach. Luxe French Potatoes  
Cognac Shallot Sauce

#### Florentine Bistecca - \$37.95

Stacked Tower of Grilled Beef Filet  
Tuscan Roasted Tomatoes & Root Vegetables  
Spinach Saute & Balsamic Rosemary Sauce

#### Carolina Short Rib - \$38.95

Braised Short Rib. Carrot Puree. Fig Reduction  
Grilled Asparagus & Roasted Fingerlings

#### Grilled Pork Tenderloin - \$24.95

Pepper Jelly Glaze. Heritage Grits. Braised Carrots

#### Pork Ribeye - \$29.95

Shallot Roquefort Sauce, Roasted Potatoes  
& Grilled Vegetables

#### Roasted Mediterranean Chicken - \$27.95

Red Pepper Bisque, Asparagus & Saffron Rice

#### Caprese Grilled Chicken - \$22.95

Vine-Ripened Tomatoes. Fresh Mozzarella, Basil  
Served Over Creamy Polenta & Grilled Zucchini

#### Portofino Chicken Piccata - \$22.95

Chablis Sauce Of Lemon, Butter, Capers & Artichokes  
Sundried Tomato Orzo. Citrus Broccolini

#### Panzanella Roasted Chicken - \$25.95

Rosemary Roasted. Pan Jus Airline Breast  
Salad of Tomato, Cucumber, Basil  
Olives & Torn Ciabatta

#### Southern Charm - \$25.95

Oven-Fried Airline Chicken Breast  
Atop Shoe-Peg Creamed Corn. Pepper Relish  
Pickled Garden Vegetable Salad

#### SC Geechie Boy Mills Heritage Grits - \$32.95

Spiced Wild Caught Grilled Prawns. Lobster Sauce  
Roasted Cobb Corn. Crispy Spinach. Sweet Pea Shoots

#### Lump Crab Cakes - \$32.95

Red Pepper Bisque. Edamame-Corn Salad  
Dressed Citrus Arugula

#### Grilled Prawn & Crab Curry - \$37.95

Coconut-Cinnamon Scented Rice & Grilled Zucchini

#### Pan-Roasted Sunburst Trout - \$33.95

Citrus Almond Crust. Haricots Verts  
Skillet Potatoes. Lemon-dill Buerre Blanc

#### Slow-Poached Salmon - \$38.95

Lemon Butter. Capers. Chablis. Israeli Cous Cous  
Haricot Verts. Blistered Tomatoes. Black Sea Salt

#### Tuscan Roasted Eggplant - \$22.95

Fresh Mozzarella. Tomato Bruschetta  
House Tomato-Basil Puree

### Dessert Selection

#### Lemon Olive Oil Pound Cake - \$8.95 per guest

Mascarpone Whipped Cream. Blueberry Compote

#### Mexican Chocolate Pots de Cremes - \$7.95

Whipped Cream. Churros

#### Bourbon Pecan Tart - \$8.95

Whipped Cream. Cardamon Caramel Sauce

#### Chocolate Bread Pudding - \$9.95

Vanilla Creme Anglaise. Candied Bacon

#### Southern Shortcake - \$8.95

Sugared Scone. Strawberries. Whipped Cream  
Balsamic Honey Sauce

#### Grilled Peaches - \$8.95

Lavender Ice Cream. Honey. Pistachios - Seasonal

#### New York Ricotta Cheesecake - \$7.95

Raspberry Cranberry Sauce

#### Raspberry Cobbler - \$8.95

Chocolate Chip Ice Cream

#### Community Sharing Plate - \$8.95

Petite Sweets from Fruit to Chocolate

#### Wedding Cake - \$6.95

Choice of Almond Pound Cake, Dark Chocolate,  
Lemon, Red Velvet or Carrot



## Buffet Menus

### Mediterranean Inspired

- Classic Chicken Piccata - \$8.95
  - Lemon Caper & Artichoke Sauce
- Chicken Marsala - \$8.95
  - Mushroom Marsala Sauce
- Chicken Saltimboca - \$8.95
- Chicken Breast Stuffed with Provolone & Prosciutto
  - Finished with a Sherry-Shallot Sauce
- Tomato Bruschetta Chicken - \$8.95
- Classic Chicken Parmesan - \$7.95
- Chicken Cacciatore - \$7.95
  - Simmered with Mushrooms & Peppers
- Italian Sausages w/Onions & Peppers - \$7.95
- Turkey Tetrazini with Mushrooms - \$8.95
- Shrimp Scampi over Linguine - \$13.95
- Greek Chicken Kebobs with Tzatziki - \$8.95
- Grilled Zucchini Parmesan (GF) - \$8.95
  
- Renaissance Linguine - \$3.95
- Sundried Tomato Orzo - \$3.95
- Grilled Vegetables - \$4.50
- Roasted Rosemary Potatoes - \$3.95
- Haricots Verts with Lemon Butter - \$4.50
- Yukon Gold Smashed Potatoes - \$3.95
- Broccolini with Lemon & Olive Oil - \$3.95
- Classic Caesar Salad - \$3.95
- Mona Lisa Salad - \$3.95
- Green Salad with Tomatoes, Olives & Pepperoncinis
- Spinach Club Salad w/Balsamic - \$3.95
  - Mushrooms, Bacon, Egg, Tomato
- Greek Salad - \$4.95
- Feta, Cucumber, Tomato, Red Onion, Olives & Pepperoncinis & Balsamic Dressing
- Caprese Salad - \$3.95
- Garden Tomatoes, Fresh Mozzarella & Basil

### A Slice of the South

- Eastern Pulled Pork BBQ - \$9.50
- Eastern & Western BBQ Sauces with Potato Rolls
- Glazed BBQ Chicken - \$7.95
- Shrimp & Stone-Ground Grits - \$10.95
- Buttermilk-Brined Fried Chicken - \$7.95
- Fried Chicken Skewers w/Pickle Garnit - \$3.95ea
- Raspberry-Mint Grilled Chicken - \$7.95
- Southern Tomato Pies - \$24.00 each
- Chicken Pot Pies - \$30.00 each
- Pork Loin w/Bourbon Peach Compote - \$8.95
- Petite Meatloaves w/Tomato Glaze - \$8.95
- Beaufort Stew - \$13.95
- Peel & Eat Shrimp, Red Potatoes, Sausage & Corn
- Southern Shrimp Salad - \$195 Serves 18 Guests
- Carolina Shrimp, Dill, Celery & Green Onions
- Tarragon Chicken Salad - \$95 Serves 15 Guests
- Chicken Breast with Walnuts, Grapes & Red Onions
  
- Cole Porter Slaw - \$1.95
- Slow Simmered Collard Greens - \$3.50
- White Cheddar Mac & Cheese - \$3.95
- Indian Summer Salad - \$3.95
  - Corn, Edamame, Tomatoes & Scallions
- Southern Spinach Salad - \$4.50
- Mandarin Oranges, Sugared Pecans & Red Onions
- Dilled Cucumber Potato Salad - \$2.95
- Watermelon Salad - \$4.50
- Feta, Red Onion, Chilis & Red Wine Vinaigrette
- Baked Beans w/Caramelized Onions - \$2.95
- Fresh Fruit Salad - \$3.95
- Silver Dollar Rolls - \$12.00 per Dozen
- Corn Muffins - \$24 per Dozen

## *The Morehead Inn Details*

### *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*

### *House Full Liquor Bar Package*

*Canyon Road Chardonnay, Sauvignon Blanc, Pinot Noir  
Domestic Beer & Yuengling, Sodas, Juices, Tonic, Soda Water, GingerAle,  
Waters, Cocktail Napkins & Ice*

*Smirnoff Vodka, Seagram's Gin, Jim Beam, Dewars Scotch, Bacardi Select Rum*

*1 – 2 Hour Bar - \$19.95 per Guest*

*3 Hour Bar - \$22.95 per Guest*

*4 Hour Bar - \$25.95 per Guest*

### *Premium Full Liquor Bar Package*

*Kenwood Chardonnay, Sauvignon Blanc, Pinot Noir & Cabernet  
Tito's Vodka, Tanqueray Gin, Maker's Mark, Chivas, Bacardi Silver  
Domestic Beer, Corona Light, OMB, Blue Moon, Sodas, Juices, Tonic, Soda Water, GingerAle,  
Waters, Cocktail Napkins & Ice*

*1 – 2 Hour Bar - \$23.95 per Guest*

*3 Hour Bar - \$27.95 per Guest*

*4 Hour Bar - \$31.95 per Guest*

*Bar Packages are unlimited during hours of service – Leftover beverages remain at 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*





## 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 Macaroons*

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



## *the Morehead Inn*

### *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 Macarons - \$32

Peanut Butter Cookies - \$18

Chocolate Chip Cookies - \$18

White Chocolate & Macadamia Nut Cookies - \$18

Chocolate Sea Salt Cookies - \$18

Petite Cupcakes - \$21

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



## 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*

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



## 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

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