



**THE MOREHEAD INN**  
CORPORATE BUFFET ENTERTAINING

**CHICKEN FRANÇAISE**  
LEMON CAPER SAUCE

**APPLE CIDER BRAISED CHICKEN**  
CORN BREAD-CRANBERRY STUFFING & CARAMELIZED APPLE JUS

**CLASSIC BOLOGNESE**

SECRET SAUCE WITH CARROTS, CELERY, ONIONS  
GROUND BEEF & TOMATOES

**SWEDISH MEATBALLS**

BATHED IN MUSHROOMS & CREAM WITH BUTTERY NOODLES

**BEEF SHEPHERD'S PIE**

BRITISH GROUND BEEF CLASSIC  
CHEDDAR MASHED POTATO

**CHICKEN TETRAZINI**

LINGUINE, CHICKEN, MUSHROOM SAUTÉE & PARMESAN SAUCE

**NEW ENGLAND GRILLED SALMON**

ATOP CORN & POTATO CHOWDER

## BUFFET SALADS

**100 GARDENS SALAD**

LOCAL LETTUCES, RADISHES, PUMPKIN SEEDS  
HOUSE BALSAMIC DRESSING

**KALE CAESAR SALAD**

KALE & ROMAINE, SHAVED PARMESAN  
HOUSE CROUTONS, CITRUS CAESAR DRESSING

**SICILIAN ORANGE GROVE**

ARUGULA, ORANGES, FENNEL, TOASTED PISTACHIOS  
ORANGE MUSTARD VINAIGRETTE

**HARVEST SALAD**

GEM LETTUCES, DRIED CRANBERRIES  
GREEN APPLES, GORGONZOLA, CANDIED PECANS  
APPLE CIDER VINAIGRETTE

**FARMER'S GREEK SALAD**

100 GARDENS LETTUCES, TOMATOES, CUCUMBERS  
RED ONION, FETA & MEDITERRANEAN OLIVES  
CHARRED LEMON VINAIGRETTE

## SWEETS

ALMOND CHOCOLATE CHIP COOKIE (GF)

WORLD PEACE CHOCOLATE COOKIE (GF)

SNAPPY GINGER COOKIE

PEANUT BUTTER CUP COOKIE

DARK CHOCOLATE COCONUT MACAROON (GF)

APPLE PIE CRUMBLE BAR

CHOCOLATE WALNUT BROWNIE

BOURBON PECAN BAR

PEANUT BUTTER BROWNIE

SEASONAL LEMON BAR

**THAI COCONUT CHICKEN CURRY**

RED PEPPERS, ZUCCHINI, ONIONS & GINGER  
BASMATI RICE, BUTTER, STAR ANISE

**HONEY SESAME GLAZED SALMON**

**BOURBON PECAN MAPLE CHICKEN**

SIMMERED CHICKEN BREASTS, NOLA BOURBON SAUCE

**COZY CHICKEN PIES**

ROSEMARY VELOUTE, CHICKEN AND VEGETABLES  
BAKED WITH BUTTERY PUFF PASTRY

**GREEN CHILI CHICKEN ENCHILADAS**

FINISHED WITH MONTEREY JACK CHEESE, COTIJA & CREME FRAICHE  
YELLOW RICE, AVOCADO HOT SAUCE

**EGGPLANT & RICOTTA LASAGNE**

TOMATO RAGOUT

**ROASTED ACORN SQUASH**

FARRO, DRIED CRANBERRY & MUSHROOM STUFFING, BALSAMIC GLAZE

## BUFFET SIDES

SAUTÉE OF SQUASHES FRESH DILL & FARM BUTTER

GRILLED ZUCCHINI, ONIONS & ROMA TOMATOES

ROASTED BROCCOLI RED PEPPER FLAKES & PARMESAN

CREAMY PARMESAN POLENTA

LINGUINE FRESH PARSLEY, OLIVE OIL, RED PEPPER FLAKES, SEL

GREEK ROSEMARY POTATOES

CRUSHED YUKON GOLDS BUTTERMILK & CHIVES

HARICOTS VERTS LEMON SHALLOT BUTTER

BRUSSELS SPROUTS SESAME SOY GLAZE

ROASTED CAULIFLOWER PARSLEY & LEMON GREMOLATA

## SWILLS & SNACKS

SODAS, WATERS & SOUTHERN TEA

CINNAMON ICED TEA WITH HONEY - GALLON

CRANBERRY LEMONADE - GALLON

VIDALIA ONION DIP

GRILLED TOASTS

SHRIMP COCKTAIL

CHARRED LEMON AIOLI, HORSERADISH COCKTAIL SAUCE

ROASTED CARROT HARISSA HUMMUS TRAY

OLIVES, CUCUMBER CHIPS, CARROTS & PITA

PICO DE GALLO & GUACAMOLE

HOUSE TORTILLA CHIPS

OUR CASUAL & CORPORATE ENTERTAINING MENUS INCLUDE OUR IN-HOUSE SQUARE CHINA AND FLATWARE  
ADDITIONAL PATTERNS AND SIZES ARE AVAILABLE BUT AT AN ADDITIONAL RENTAL FEE  
LINEN NAPKINS & SEATING/BUFFET LINENS ARE ADDITIONAL  
SEVEN DAYS NOTICE REQUESTED 12 GUEST MINIMUM ON ALL ITEMS

LET'S CHAT      PHONE: 704.376.3357      EMAIL: DORRYS@MOREHEADINN.COM  
1122 E. MOREHEAD STREET      CHARLOTTE, NORTH CAROLINA 28204      WWW.MOREHEADINN.COM

## THE MOREHEAD INN DINNER STARTERS & DESSERTS

GARDEN SQUASH TART  
BRIE & PEAR FONDUE. CRISP LEEKS

SEARED SEA SCALLOP  
CREAMED COBB CORN. BACON LARDONS  
CRISP LEEKS

BUTTERMILK FRIED GEORGIA QUA  
WARM FINGERLING POTATO SALAD. TOMATO JAM

LOW COUNTRY CRAB CAKE  
CREAMED COLLARDS. RED PEPPER AGRO DOLCE

HOUSE-CRAFTED GNOCCHI  
WILD MUSHROOMS. HERBED BROWN BUTTER



SHE-CRAB SOUP  
SHERRY & CHIVES

SHOE-PEG CORN CHOWDER  
CRAB BEIGNET. TOMATO CHIP

HARVEST BISQUE  
APPLE SLAW. SPICED CREMA

CHICKEN FLORENTINE SOUP  
CIABATTA CROUTONS



SECRET GARDEN SALAD  
HEM LETTUCES. AVOCADO. RADISHES. PEAS  
GREEN GODDESS DRESSING

CAROLINA WEDGE SALAD  
CLASSIC ICEBERG. GARDEN TOMATOES  
APPLE WOOD SMOKED BACON. SCALLIONS  
MILL HILL CREAMERY BUTTERMILK BLEU DRESSING

SICILIAN ORANGE GROVE  
ARUGULA. ORANGES. FENNEL. TOASTED PISTACHIOS  
ORANGE MUSTARD VINAIGRETTE

HARVEST SALAD  
GREEN LETTUCES. DRIED CRANBERRIES  
GREEN APPLES. GORGONZOLA. CANDIED PECANS  
APPLE CIDER VINAIGRETTE

FARMER'S GREEK SALAD  
100 GARDENS LETTUCES. TOMATOES, CUCUMBERS,  
FETA & MEDITERRANEAN OLIVES  
CHARRED LEMON VINAIGRETTE



## BUFFET SIDES

SAUTEED OF SQUASHES FRESH DILL & FARM BUTTER

GRILLED ZUCCHINI, ONIONS & ROMA TOMATOES

CREAMY PARMESAN POLENTA COLORFUL PEPPER AGRO DULCE

MACCHERONI CACIO AND PEPE

ROASTED ROSEMARY POTATOES

CAROLINA GOLD RICE

CRUSHED POTATOES YUKON GOLDS WITH CREME FRAICHE & CHIVES

HARICOTS VERTS LEMON SHALLOT BUTTER

LINGUINE FRESH PARSLEY. OLIVE OIL. RED PEPPER FLAKES. SEL

BRUSSELS SPROUTS SESAME SOY GLAZE



## SWEET ENDINGS

LEMON POUND CAKE  
BLUEBERRY COMPOTE. LEMON CURD

NC MOUNTAIN APPLE GALETTE  
CINNAMON ICED CREAM

BOURBON PECAN PIE  
CHOCOLATE GANACHE. WHIPPED CREAM

RASPBERRY COBBLER  
CHOCOLATE CHIP ICE CREAM

STRAWBERRY PARIS-BREST  
CLASSIC PÂTE À CHOUX. CUSTARD CREAM  
CAROLINA BERRIES

"LITTLE DEBBIE" CHOCOLATE CAKE  
INDIVIDUAL CAKES. CREAM. CLASSIC SWIRLS

BANANAS FOSTER CREME BRULEE

DARK CHOCOLATE POT DE CREME  
CANDIED ORANGE PEEL

TIRAMISU TRIFLE  
ESPRESSO MASCARPONE

# BUFFET ENTREES

FARMER'S MARKET CHICKEN  
HERBED CHICKEN BREAST STUFFED WITH FETA & LEEKS. NATURAL JUS

TOMATO BRUSCHETTA CHICKEN  
GRILLED CHICKEN THIGHS. TOMATO & BASIL CONFETTI. OLIVE OIL. REDUCED BALSAMIC

LEMONCELLO CHICKEN  
ROASTED B. CHARRED LEMON. CAPER REDUCTION

BRAISED CHICKEN PROVENCAL  
SLOW-ROASTED ASHLEY FARMS CHICKEN. OLIVE OIL. ROMAS. ONIONS. GARLIC CLOVES. OLIVES

DUCK-FAT FRIED CHICKEN  
HERBS DE PROVENCE. SAFFRON AIOLI

GRILLED CHICKEN SKEWERS  
SERVED OVER GRILLADE OF ROMA TOMATOES, PEPPERS,  
ONIONS & FRESH OREGANO. CUCUMBER YOGURT SAUCE

GRILLED ANGUS BEEF HANGER STEAK  
BLISTERED TOMATOES. CHARRED ONIONS. CHEF'S SPECIAL SAUCE

BRAISED TUSCAN BEEF SHORT RIBS  
CONFIT TOMATO. RED WINE JUS. PARSLEY

GRILLED BEEF MEDALLIONS  
MEDIUM-RARE MEDALLIONS TOPPED WITH FIG & GRAPE AGRODULCE

CAROLINA SHRIMP & GRITS  
SC ADLUH YELLOW STONE-GROUND GRITS. GRILLED CAROLINA SHRIMP. TASSO TOMATO "GRAVY"

NC TROUT AMANDINE  
TOASTED ALMONDS. LEMON BUERRE-BLANC

POACHED SCOTTISH SALMON  
LEMON-CAPER WINE JUS. OVER-NIGHT TOMATOES. LEMON AIOLI

GRILLED ATLANTIC SALMON  
HOISIN PLUM GLAZE. BOK CHOY RELISH

NEW ENGLAND CRAB CAKES  
DILLED CREAMED CORN. CHARRED SCALLIONS

CAROLINA GOLD RICE MIDLIN' RISOTTO  
SEARED WILD MUSHROOMS. COCONUT CREAM. GARDEN HERBS

WILD MUSHROOM AGNOLOTTI  
SPINACH & WALNUT PESTO. WARM BRUSSELS SPROUT SLAW

# PLATED DINNER ENTREES

PAN-ROASTED SCOTTISH SALMON  
ISRAELI COUS COUS. GRILLED BROCCOLINI  
TOMATO JAM. LEMON BUTTER

GRILLED FILET MIGNON  
ROASTED GARLIC WHIPPED POTATOES  
ASPARAGUS. TOMATO. GRILLED SCALLION  
CABERNET REDUCTION

ROASTED BEEF MEDALLIONS  
MUSHROOM RAGOUT. GARLIC-ROSEMARY POTATO PAVE  
ROASTED TOMATO

SLOW-COOKED BEEF BRISKET  
ROASTED SPAGHETTI SQUASH. BRUSSELS SPROUTS  
CHARRED ONION BROTH  
BONE MARROW VINAIGRETTE

SZECHUAN PEPPERCORN CRUSTED NY STRIP  
HARICOTS VERTS. RED PEPPER AGRODULCE  
PROSCIUTTO POTATO CAKE

BEER-BRAISED BEEF SHORT RIB  
POLENTA FRIES. ROASTED BEETS. HORSERADISH

ROASTED LAMB LOIN  
PARSNIP-POTATO PUREE. BRAISED RED CABBAGE  
CRANBERRY PEAR CHUTNEY. MINT LAMB JUS

SHRIMP & GRITS  
CAROLINA STONE-GROUND GRITS. TASSO GRAVY  
GRILLED SHRIMP. CRISP SPINACH

LOW COUNTRY CRAB CAKES  
ISRAELI COUS COUS. ASPARAGUS  
BUTTERNUT SQUASH. SAFFRON AIOLI

PAN-SEARED CAROLINA CATCH  
ROASTED FINGERLING POTATOES. ASPARAGUS  
BUERRE ROUGE

SEARED SCALLOPS  
LEMONGRASS CARROT PUREE  
WARM PEA & MUSHROOM SALAD  
CRISP POTATOES

SORGHUM BRINED PORK TENDERLOIN  
CAROLINA STONE GROUND GRITS. BRAISED GREENS  
PICKLED VEGETABLES. PEPPER RELISH

PORK LOIN "SALTIMBOCCA"  
APPLE-SAGE BREAD PUDDING. BROCCOLINI

OLIVE & PINE NUT CRUSTED CHICKEN  
ROASTED ROOT VEGETABLES  
HERBED COUS COUS. SPINACH PISTOU

PORTOFINO CHICKEN PICCATA  
ROASTED GARLIC & SUNDRIED TOMATO ORZO  
GRILLED ASPARAGUS

ROASTED MEDITERRANEAN CHICKEN  
RED PEPPER BISQUE. ASPARAGUS. SAFFRON RICE

PIMENTO CHEESE STUFFED CHICKEN  
ROASTED BRUSSELS SPROUTS, BACON JAM  
MAPLE SWEET POTATO PAVE. CHICKEN JUS

WILD MUSHROOM AGNOLOTTI  
SPINACH & WALNUT PESTO  
WARM BRUSSELS SPROUT SLAW

LENTIL & POTATO CAKE  
BABY CARROTS. KALE. KORMA CURRY SAUCE

GRILLED OYSTER MUSHROOMS  
DASHI. BLACK GARLIC. BABY BOK CHOY  
BASMATI RICE. BABY CARROTS

OUR DINNER MENUS INCLUDE OUR IN-HOUSE SQUARE CHINA AND FLATWARE  
ADDITIONAL PATTERNS AND SIZES ARE AVAILABLE BUT AT AN ADDITIONAL RENTAL FEE  
LINEN NAPKINS & SEATING/BUFFET LINENS ARE ADDITIONAL  
SEVEN DAYS NOTICE REQUESTED 12 GUEST MINIMUM ON ALL ITEMS



## PLATED & BUFFET BRUNCH

### SOUTHERN EGGS BENEDICT

CORNBREAD. COUNTRY HAM. POACHED EGG. TOMATO HOLLANDAISE  
LEMON ZESTED ASPARAGUS

### CLASSIC CHICKEN PIE

SERVED WITH 100 GARDENS DRESSED GREENS

### SHRIMP & GRITS

STONE-GROUND GRITS, SAUTEED JUMBO CAROLINA SHRIMP  
TASSO GRAVY. CHEDDAR CHEESE & GREEN ONIONS

### QUICHE LORRAINE

BACON, SPINACH & CARAMELIZED ONIONS OR TOMATO & CHEVRE WITH ASPARAGUS  
SERVED WITH 100 GARDENS DRESSED GREENS OR FRESH FRUIT SALAD

### GARDEN TOMATO PIE

SERVED WITH 100 GARDENS DRESSED GREENS

### THE CLASSIC COBB

100 GARDENS GREENS, AVOCADO, TOMATOES, APPLE WOOD SMOKED BACON  
CRUMBLER BLUE CHEESE, CUCUMBERS & BUTTERMILK GREEN GODDESS DRESSING  
CHOICE OF GRILLED CHICKEN OR SCOTTISH SALMON

### SHANGHAI SALAD

CARROT RIBBONS, RED BELL PEPPERS, PURPLE CABBAGE, SCALLIONS  
RICE NOODLES (GF), ALMONDS & SESAME - SOY DRESSING (GF) & 100 GARDEN GREENS  
CHOICE OF GRILLED CHICKEN OR PRAWNS

## BUFFETS

### THE CLASSIC BRUNCH SPREAD

QUICHE LORRAINE WITH BACON, CARAMELIZED ONIONS, SWISS & SPINACH  
TOMATO & CHEVRE QUICHE WITH ASPARAGUS  
CHOICE OF DRESSED GREENS OR FRESH FRUIT SALAD

### YOGURT OR OATMEAL BAR

FRESH BERRIES, WALNUTS, GRANOLA & HONEY

### THE SOUTHERN BREAKFAST

SCRAMBLED FARM EGGS, HASH BROWNS & CHOICE OF APPLE WOOD SMOKED BACON OR SAUSAGE  
BUTTERMILK BISCUITS, BUTTER & STRAWBERRY JAM

### WAFFLE BAR

BUTTERMILK BELGIUM WAFFLES, MAPLE SYRUP, FRESH BERRIES & WHIPPED CREAM

### KIDDISH BAR

SMOKED SALMON. BAGELS. CHIVE CREAM CHEESE  
POTATO LATKES. CREME FRAICHE. APPLE BUTTER  
FRESH FRUIT SALAD



# BREAKFAST & TEA MENU

## SWEET

### BREAKFAST PASTRIES

OATMEAL TARTS WITH YOGURT & FRESH BERRIES  
PETITE ALMOND CROISSANTS  
FRESH FRUIT CROUSTADES  
GLAZED EARL GREY SCONES

### PETITE MUFFINS

MORNING GLORY WITH CARROT & COCONUT  
BLUEBERRY CRUMBLE MUFFIN

### SWEET BREADS

BANANA WALNUT TEA LOAVES  
CHOCOLATE CHIP ALMOND POUND CAKE  
NC MOUNTAIN APPLE CAKE  
PUMPKIN CRANBERRY TEA LOAVES (SEPT - DEC)  
RED VELVET BUNDT CAKE (OCT - FEB)

### PETITE DESSERTS

PORTUGUESE CUSTARD PASTEIS DE NATA  
CHOCOLATE ESPRESSO FINANCIERS  
WHITE CHOCOLATE & RASPBERRY TARTS  
COCONUT MACAROONS DIPPED IN CHOCOLATE - GF  
PETITE PUMPKIN CHEESECAKES - CRYSTALIZED GINGER  
CHOCOLATE DIPPED STRAWBERRIES - GF  
TIRAMICHOUX - MASCARPONE FILLED PASTRIES  
GEORGIA PECAN TARTS  
PEANUT BUTTER BROWNIE  
APPLE CRUMBLE BARS  
CHEESECAKE BROWNIES - GF  
SEASONAL LEMON BAR  
PEANUT BUTTER CUP COOKIES  
SNAPPY GINGER COOKIES  
CHOCOLATE CHIP COOKIES - GF  
CHOCOLATE SEA SALT COOKIES - GF

## SAVORY

### BREAKFAST

SCRAMBLED EGG SLIDERS WITH BACON  
BREAKFAST BISCUITS WITH EGG, CHEESE & BACON  
SOUTHWEST TOFU SCRAMBLE SKILLETTS - VEGAN  
CORN TORTILLAS & PICO DE GALLO  
BAJA EGG, CHEESE & BACON WRAPS  
AVOCADO MASH, PICO DE GALLO & CREME FRAICHE  
EGG & CHORIZO EMPANADAS WITH CHIMICHURRI SAUCE  
PETITE POTATO & VEGETABLE FRITTATA  
EGG GALETTE. PEPPER AGRODULCE  
FRESH FRUIT SKEWERS

### TEA SANDWICHES

CLASSIC CUCUMBER WITH CREAM CHEESE & DILL  
OLD FASHIONED TOMATO SANDWICH  
POPPY SEED EGG SALAD SEASONAL CHICKEN SALAD  
BENTON'S HAM BISCUITS WITH LUSTY MONK MUSTARD  
CAROLINA SHRIMP SALAD ROLL

### PETITE CROISSANTS

POPPY SEED EGG SALAD TARRAGON CHICKEN SALAD  
**SPINWHEEL SANDWICH TRAYS - LARGE & SMALL**  
TURKEY & DILLED HAVARTI ROAST BEEF & PROVOLONE  
SPINACH, VEGETABLE & CREAM CHEESE

### AFTERNOON NOSHES

SMOKED SALMON-CUCUMBER CANAPES  
CURRIED CHICKEN PHYLLO TRIANGLES  
BRIE TARTS WITH LINGONBERRY SAUCE  
TOMATO-MOZZARELLA SKEWERS - BALSAMIC REDUCTION  
SOUTHERN TOMATO TARTS  
DEVILISH EGGS WITH PICKLED OKRA  
CRISPY POLENTA CAKE WITH TOMATO JAM

### PETITE CUSTARD TARTS

SPIINACH & BACON TOMATO & CHEVRE

## SWILLS

CLASSIC MIMOSAS  
BLOODY MARY BAR  
PEACH BELLINIS  
SOUTHERN MINT TEA  
LAVENDER LEMONADE

### ROYAL ENGLISH TEA

FINE CHINA, TEA SELECTION & TIERS OF DAINTY NIBBLES  
(CHOOSE FROM OUR SWEET & SAVORY SELECTIONS ABOVE)



## **THE MOREHEAD INN**

### **HOUSE WINE & BEER BAR PACKAGE**

CANYON ROAD CHARDONNAY, SAUVIGNON BLANC, PINOT NOIR & CABERNET  
DOMESTIC BEER & YUENGLING, SELTZERS, SODAS & WATERS

1-2 HOUR BAR - \$16.95 PER GUEST

3 HOUR BAR - \$19.95 PER GUEST      4 HOUR BAR - \$22.95 PER GUEST

### **PREMIUM WINE & BEER BAR PACKAGE**

KENWOOD CHARDONNAY, SAUVIGNON BLANC, PINOT NOIR & CABERNET  
DOMESTIC BEER, CORONA LIGHT, OMB, BLUE MOON, SELTZERS, SODAS & WATERS

1-2 HOUR BAR - \$18.95 PER GUEST

3 HOUR BAR - \$22.95 PER GUEST      4 HOUR BAR - \$25.95 PER GUEST

### **HOUSE FULL LIQUOR BAR PACKAGE**

CANYON ROAD CHARDONNAY, SAUVIGNON BLANC, PINOT NOIR & CABERNET  
DOMESTIC BEER & YUENGLING, SODAS, JUICES, TONIC, SODA WATER, SELTZERS, GINGERALE,  
TITO'S VODKA, TANQUERAY GIN, JACK DANIEL'S, DEWARS SCOTCH, BACARDI SELECT RUM

1-2 HOUR BAR - \$20.95 PER GUEST

3 HOUR BAR - \$24.95 PER GUEST      4 HOUR BAR - \$27.95 PER GUEST

### **PREMIUM FULL LIQUOR BAR PACKAGE**

KENWOOD CHARDONNAY, SAUVIGNON BLANC, PINOT NOIR & CABERNET  
KETTLE ONE VODKA, BOMBAY GIN, MAKER'S MARK, CHIVAS, BACARDI SILVER  
DOMESTIC BEER, CORONA LIGHT, OMB, BLUE MOON, SODAS, JUICES, TONIC,  
SODA WATER, SELTZERS, GINGERALE & BAR FRUIT

1-2 HOUR BAR - \$23.95 PER GUEST

3 HOUR BAR - \$28.95 PER GUEST      4 HOUR BAR - \$32.95 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 — 5 HOUR MINIMUM

PROFESSIONAL SERVICE STAFF & STATION ATTENDANTS - \$25.00 PER HOUR — 5 HOUR MINIMUM

18% SERVICE CHARGE ON ALL FOOD & BEVERAGE ITEMS  
LOCAL & STATE SALES TAXES

7.25% ON SERVICE/RENTALS/FLORALS — 8.25% ON FOOD & BEVERAGES

  

# THE MOREHEAD INN



## SAMPLE SEATED DINNER 72 GUESTS

BUTLERED HORS D'OEUUVRES . . .

MACARONI & CHEESE CUPCAKES

PETITE YORKSHIRE PUDDINGS WITH BEEF SHORTRIB & CARAMELIZED ONIONS

FRENCH CHICKEN PIE

PLACED HORS D'OEUUVRES . . .

FROMAGE & FRUITS

CHEF'S SELECTION OF CHEESES, NUTS, FRESH & DRIED FRUITS,

SAUCISSON, CORNICHONS & SEEDED MUSTARD SERVED WITH BREADS & CRISPS

BOTANICAL GARDEN TRAY

SWEET CARROTS, ENGLISH CUCUMBERS, EDIVE, RADDICCHIO, WATERMELON & RAINBOW RADISHES,

SPRING ONIONS, VINE TOMATOES, SUGAR SNAP PEAS, FRENCH BEANS,

ROASTED CARROT HUMMUS & CUCUMBER TZATZIKI

MEZZE BOARD

VEGETARIAN SNACKING BOARD WITH CUCUMBER YOGURT TZATZIKI, ROASTED CARROT HUMMUS, FETA CHEESE,

CHILI SPICED BEETS, EGPPLANT RATATOUILLE, GRILLED ARTICHOKEs, CHARRED PADRON PEPPERS,

CUMIN SCENTED CARROTS, CUCUMBERS, VINE TOMATOES, BOQUINHO SWEETIES, FLATBREADS & PITA CRISPS

FIRST COURSE . . .

SICILIAN ORANGE GROVE SALAD

ARUGULA. ORANGES. FENNEL. TOASTED PISTACHIOS. ORANGE MUSTARD VINAIGRETTE

OR

HARVEST SALAD

100 GARDENS GEM LETTUCES. DRIED CRANBERRIES. GREEN APPLES

GORGONZOLA. CANDIED PECANS. APPLE CIDER VINAIGRETTE

MAIN COURSE . . .

OLIVE & PINE NUT CRUSTED CHICKEN (30)

ROASTED ROOT VEGETABLES. HERBED COUS COUS. SPINACH PISTOU

SLOW-COOKED BEEF BRISKET (30)

ROASTED SPAGHETTI SQUASH. BRUSSELS SPROUTS

CHARRED ONION BROTH. BONE MARROW VINAIGRETTE

WILD MUSHROOM AGNOLOTTI (12)

SPINACH & WALNUT PESTO, WARM BRUSSELS SPROUT SLAW

\$92 PER GUEST

INCLUDES GOLD SEATING LINENS, WHITE SQUARE CHINA, FLATWARE, WHITE HEMSTICH NAPKINS

WATER & BREAD SERVICE - BAR, BARTENDERS & BAR GLASSES NOT INCLUDED

\$10.00 PER GUEST UPGRADE TO GOLD FLATWARE - ANTIQUE CHINA

PRICING IS AN ESTIMATE OF SERVICES ONLY - PRICES WILL CHANGE WITH VARIATIONS & ADDITION OF SERVICES

18% SERVICE CHARGE IS ADDITIONAL

LOCAL & STATE SALES TAXES

7.25% ON SERVICE/RENTALS/FLORALS – 8.25% ON FOOD & BEVERAGES