



CATERING MENU

BREAKFAST

All Breakfasts include coffee, tea, and iced water

HEALTHY CONTINENTAL

Seasonal Fruit Platter with Berries

Yogurt & Granola

Assorted Danishes and Muffins

10 Portion Minimum - \$10 per portion

HEARTY BREAKFAST

Seasonal Fruit Platter with Berries

Scrambled Eggs

Buttermilk Biscuits

Choice of Side:

Cajun Style Grits OR Homestyle Potatoes with Peppers & Onions

Choice of Protein:

Applewood Smoked Bacon OR Turkey Bacon

10 Portion Minimum - \$12 per portion

QUICK BREAKFAST

Breakfast Burritos – Scrambled Eggs, Grilled Peppers & Onions, Cheddar Cheese

Add Bacon - \$2.5

Seasonal Fruit Cup

10 Portion Minimum - \$12 per portion

A 22% service charge and applicable taxes will be added. All catered options include a two-hour food & beverage service.

SNACKS

Light Snack \$6.00/portion

Yogurt, Granola, Chocolate Chips, Dried Cranberries, Raisins

Power Snack \$10.00/portion

Bottled Water, PowerAde, Granola Bar, Pretzels, Potato Chips

Energy Boost \$7.00/portion

Bottled Water, PowerAde, Apple, Orange, Granola Bar

Trail Mixer \$8.00/portion

Bottled Water, Pretzels, House Trail Mix

Grab-N-Go \$10.00/portion

Bottled Water, Muffin (Blue Berry, Chocolate, Banana Nut), Pretzels, Granola Bar,
Chocolate Chip Cookie

Extras

Pita Chips with House made Hummus \$5.00/portion

Vegetable Platter with Ranch \$4.00/portion

Tortilla Chips, Pico De Gallo, Salsa Verde \$6.50/portion

10 Portion Minimum – Served Grab & Go Style

A 22% service charge and applicable taxes will be added. All catered options include a two-hour food & beverage service.

EXECUTIVE BOXED LUNCH

All Boxed Lunches are served with Bottled Water, Kettle Chips,
Chocolate Chip Cookie, and Condiments

Entrée (Choose One)

Ham Sandwich – Cheddar, Lettuce, Tomato, Sourdough

Turkey Sandwich – Cheddar, Lettuce, Tomato, Sourdough

Chicken Caesar Wrap – Romaine, Caesar Dressing, Parmesan, Flour Tortilla

Veggie Wrap – Hummus, Bell Peppers, Cucumber, Carrot, Romaine, Flour Tortilla

Extras

Fresh Veggie Cup \$2.00/portion

Rotini Pasta Salad \$2.00/portion

Fresh Fruit Cup \$2.00/portion

Apple \$1.00/portion

10 Portion Minimum – \$15.00 per portion

A 22% service charge and applicable taxes will be added. All catered options include a two-hour food & beverage service.

YOUTH BOXED LUNCH

All Boxed Lunches are served with Bottled Water, Kettle Chips,
Chocolate Chip Cookie, and Condiments

Entrée (Choose One)

Ham Sandwich – Cheddar, Lettuce, Tomato, Sourdough

Turkey Sandwich – Cheddar, Lettuce, Tomato, Sourdough

Chicken Caesar Wrap – Romaine, Caesar Dressing, Parmesan, Flour Tortilla

Veggie Wrap – Hummus, Bell Peppers, Cucumber, Carrot, Romaine, Flour Tortilla

PB & J Sandwich – Peanut Butter, Grape Jelly, Sourdough

*Peanut Free Sun Butter Available

Extras

Fresh Veggie Cup \$2.00/portion

Rotini Pasta Salad \$2.00/portion

Fresh Fruit Cup \$2.00/portion

Apple \$1.00/portion

10 Portion Minimum – \$10.00 per portion

A 22% service charge and applicable taxes will be added. All catered options include a two-hour food & beverage service.

DELUXE LUNCH SPREAD

Served with Ice Tea, Water, Kettle Chips

Salad (Choose Two)

Garden Salad – Cucumber, Tomato, Carrot, Red onion, served with Balsamic Vinaigrette and Ranch (on side)

Rotini Pasta Salad

Potato Salad

Entrée (Choose Two)

Ham Wrap – Swiss, Lettuce, Tomato, Flour Tortilla

Turkey Wrap – Cheddar, Lettuce, Tomato, Flour Tortilla

Chicken Caesar Wrap – Romaine, Caesar Dressing, Parmesan, Flour Tortilla

Veggie Wrap – Hummus, Bell Peppers, Cucumber, Carrot, Romaine, Flour Tortilla

Extras

Fresh Fruit Cup \$2.00/portion

Chocolate Chip Cookie \$2.00/portion

10 Portion Minimum – \$18.00 per portion

A 22% service charge and applicable taxes will be added. All catered options include a two-hour food & beverage service.

HORS D'OEUVRES

Cold

Seasonal Fruit Salad – Cantaloupe, Honey Dew, Pineapple, Berries \$80.00 / 50 count

Marinated Antipasti Skewer – Mozzarella, Olive, Artichoke, Tomato \$150.00 / 50 count

Prosciutto Wrapped Asparagus – Kimchi Aioli \$150.00 / 50 count

Bruschetta – Tomato, Basil, Mozzarella, Balsamic, Crostini \$115.00 / 25 portions

Hot

Coconut Shrimp with Thai Chili Sauce \$125.00 / 25 portions

Pork Pot Stickers with Ponzu Sauce \$100.00 / 25 portions

Falafel with Cucumber Yogurt \$90.00 / 25 portions

Sausage Stuffed Mushroom with Cream Cheese, Thyme \$125.00 / 50 count

Pimento Stuffed Mushroom with Cream Cheese, Cheddar \$135.00 / 50 count

BBQ Pork Sliders with Housemade BBQ Sauce \$175.00 / 50 count

Buffalo Chicken Sliders with Leaf Lettuce, Tomato, Blue Cheese \$175.00 / 50 count

Chicken Satay with Cilantro Crema \$190.00 / 50 count

Cocktail Meatballs with Marinara \$95.00 / 25 portions

A 22% service charge and applicable taxes will be added. All catered options include a two-hour food & beverage service.

THE COOKOUT

Served with Iced Tea & Water

Salad (Choose One)

Garden Salad – Cucumber, Tomato, Carrot, Red Onion, served with Balsamic Vinaigrette and Ranch

Caesar – Romaine, Parmesan, Garlic Parmesan Croutons, Caesar Dressing

All dressing served on the side.

Entrée (Choose One)

Grilled Beef Patty or Grilled Chicken Breast

Served with:

Brioche Hamburger Buns

Leaf Lettuce, Tomato, Red Onion, Sliced Swiss, Sliced Cheddar

Coleslaw

Sides (Choose Two)

House Potato Chips

Potato Salad

Steamed Broccoli

Mashed Potatoes

Mac & Cheese

Extras

Grilled Chicken \$55.00 / 10 portions

Grilled Burger \$55.00 / 10 portions

10 Portion Minimum – \$20.00 per portion

A 22% service charge and applicable taxes will be added. All catered options include a two-hour food & beverage service.

MEAT & THREE

Served with Iced Tea, Water, Dinner Rolls

Salad (Choose One)

Garden Salad – Cucumber, Tomato, Carrot, Onions, Balsamic Vinaigrette and Ranch

Caesar – Romaine, Parmesan, Garlic Parmesan Croutons, Caesar Dressing

All dressing served on the side.

Entrée (Choose Two)

Grilled Lemon Pepper Shrimp Skewer

Beef Tenderloin Medallions

Salmon Filets

Grilled Chicken

Sides (Choose Three)

House Potato Chips

Roasted Carrots and Brussel Sprouts

Steamed Broccoli

Mashed Potatoes

Mac & Cheese

Glazed Root Vegetables

Extras

Grilled Lemon Pepper Shrimp Skewer \$60.00 / 10 portion

Beef Tenderloin Medallions \$90.00 / 10 portion

Smoked Salmon Filets \$60.00 / 10 portion

Grilled Chicken \$60.00 / 10 portion

10 Portion Minimum – \$24.00 per portion

A 22% service charge and applicable taxes will be added. All catered options include a two-hour food & beverage service.

THE ITALIAN

Served with Iced Tea, Water, Italian Bread Sticks

Salad (Choose One)

Garden Salad – Cucumber, Tomato, Carrot, Onions, Balsamic Vinaigrette and Ranch

Caesar – Romaine, Parmesan, Garlic Parmesan Croutons, Red Onion, Caesar Dressing

All dressing served on the side.

Entrée (Choose Two)

Grilled Chicken Alfredo – Linguine, Spinach, Roasted Tomato, Parmesan

Spaghetti & Meatballs – Marinara, Beef Meatballs, Spaghetti, Parmesan

Vegetable Penne – Pesto, Parmesan, Brussel Sprouts, Kale, Red Onion, Basil

Three Cheese Manicotti – Spicy Marinara, Parmesan, Ricotta, Romano, Mozzarella

Sides (Choose One)

Steamed Broccoli

Roasted Carrots and Brussel Sprouts

Glazed Root Vegetables

10 Portion Minimum – \$24.00 per portion

A 22% service charge and applicable taxes will be added. All catered options include a two-hour food & beverage service.

THE SMOKEHOUSE

Served with Iced Tea & Water

Salad (Choose One)

Garden Salad – Cucumber, Tomato, Carrot, Onion, Balsamic Vinaigrette and Ranch

Caesar – Romaine, Parmesan, Garlic Parmesan Croutons, Red Onion, Caesar Dressing

All dressing served on the side.

Entrée

Pulled Pork and Mesquite Chicken

Carolina BBQ Sauce

Coleslaw

Sides (Choose Two)

House Potato Chips

Potato Salad

Steamed Broccoli

Mashed Potatoes

Mac & Cheese

10 Portion Minimum – \$23.00 per portion

A 22% service charge and applicable taxes will be added. All catered options include a two-hour food & beverage service.

THE SOUTHWESTERN

Served with Iced Tea & Water

Entrée

Pulled Chicken

Beef Barbacoa

Sides

Shredded Lettuce

Pico De Gallo

Shredded Cheddar

Sour Cream

Flour Tortillas

Spanish Rice

Seasoned Black Beans with Corn

Tortilla Chips

10 Portion Minimum – \$22.00 per portion

A 22% service charge and applicable taxes will be added. All catered options include a two-hour food & beverage service.

SWEETS & TREATS

House made Brownies \$65.00 / platter

Assorted Cookies \$50.00 / platter

Chocolate Chip, Sugar, Oatmeal Raisin

Dessert Bars \$70.00 / platter

Melt Away Chocolate, Raspberry, Lemon, Chocolate Pecan

Southern Banana Pudding \$90.00 / platter

One platter contains 25 portions

A 22% service charge and applicable taxes will be added. All catered options include a two-hour food & beverage service.

NON-ALCOHOLIC BEVERAGES

Coffee

Freshly Brewed Regular Coffee & Decaffeinated Coffee

\$2 / person

Tea

Freshly Brewed Sweetened & Unsweetened Tea

Hot Tea Selection

\$2 / person

Bottled Beverages

Coca-Cola, Diet Coke, Sprite, Dasani, PowerAde

\$2.5 / person

A 22% service charge and applicable taxes will be added. All catered options include a two-hour food & beverage service.

ALCOHOLIC BEVERAGES

House White Wine

Prophecy – Pinot Grigio - \$7.50 / 6oz pour

Dark Horse – Chardonnay - \$7 / 6oz pour

House Red Wine

Prophecy – Pinot Noir - \$7.5 / 6oz pour

Dark Horse – Cabernet Sauvignon - \$7 / 6oz pour

Bubbly

La Marca Prosecco - \$9 / 6oz pour

Beer

Bud Light - \$7.50 / 25oz can

Michelob Ultra - \$8 / 25oz can

Blue Moon - \$6 / 16oz can

Catawba Valley – White Zombie Ale - \$7.50 / 16oz can

Bold Rock – Carolina Apple Cider - \$6.50 / 16oz can

NoDa – Jam Session IPA - \$8.00 / 16oz can

Wicked Weed – Pernicious IPA - \$8.00 / 16oz can

Golden Road – Mango Cart Wheat - \$6.50 / 16oz can

White Claw – Mango Seltzer - \$6 / 12oz can

A 22% service charge and applicable taxes will be added. All catered options include a two-hour food & beverage service.