

North Carolina



AND BOTANICAL GARDENS

CATERING MENU





Event Information

SUSTAINABLE SEAFOOD

Seafood is a healthy and delicious way to enjoy the bounties of the sea, though not all seafood is produced responsibly, and making the right choices can be difficult. SSA focuses on working with sustainably sourced seafood in our cafes, restaurants, and catered events. We also partner with Monterey Bay Aquarium's Seafood Watch program, whose recommendations help consumers and businesses make choices for healthy oceans.

PALM OIL

We recognize the role foodservice operators like us play in the global trade and usage of palm oil - we value efforts to mitigate the environmental and social impacts associated with palm oil production. In-house, we are constantly working to review our purchases for palm oil inclusion and sourcing, and we advocate our supply chains to engage with leading industry groups - SSA is a member of the Roundtable for Sustainable Palm Oil (RSPO) and we encourage our partners who use palm oil to join this important initiative.

DIVERSITY-OWNED VENDORS

We celebrate the things that make each one of us different, and work to support the local communities that we partner with.

Diversity-ownership of vendors in our supply chain is important to us, and we are developing tools to better evaluate our own engagement, as well as strategize how to include more diversity-owned vendors in our operations. If you are aware of a local vendor in your area that we should be working with, please let your SSA Account Manager know!

MINIMUMS & MENUS

There is a Food & Beverage minimum that must be met for all catered events. Unless otherwise specified, all menus are priced per person to be enjoyed during the allotted time period while here on-site at the North Carolina Zoo. Should you have something different in mind for your catering menu, we are happy to work with our chefs to propose a custom menu that meets your needs - please inquire with your Sales Manager for more information.

Extended service times beyond the included time frames denoted on each menu will incur an Extended Service Fee at the rate of ten percent (10%) of the menu cost for each additional hour of extended service time. Partial hours of extended service will be rounded up to the nearest hour.

FOOD SERVICE REGULATIONS

Food & Beverage cannot be removed from the premises by any party other than the catering department. As a standard, all food services may not exceed a two hour time period.

ALLERGEN NOTICE

SSA Group, LLC. offers products that may contain: Peanuts, Tree Nuts, Soy, Dairy, Sesame and Wheat. While we take steps to minimize the risk of cross contamination, we cannot guarantee that any of our products are 100% safe to consume for people with peanut, tree nut, soy, milk, sesame or wheat allergies.

At North Carolina Zoo, we make every effort to identify ingredients that may cause allergic reactions for those individuals with food allergies. Items marked gluten friendly are made with no gluten-containing ingredients. Items marked as vegan are made with no animal products (dairy, eggs, etc). We have strict policies in place to avoid cross contamination. However, there is always a risk of contamination (we cannot guarantee a total absence of these allergens in the menu items we produce).

FINAL GUEST COUNT & FOOD GUARANTEES

Final guest count refers to the number of guests the Client expects to attend the event and is used to finalize food, beverage, and catering requirements at the event. The final guest count is due at least ten (10) business days before the event date and may not be less than the guaranteed minimum guest count your agreement was based on.

Increases to the guest count and last-minute orders past this due date will be considered but are subject to necessary equipment and menu items, potential additional costs, and the approval of your Sales Representative.

CONTRACT & DEPOSIT

A signed contract detailing all catering arrangements must be received by SSA Group, LLC. prior to the event date along with the deposit amount reflected on the catering contract. Deposit payments may be made by credit card, certified check, company check or money order. All deposits made are included in the final invoice.

FINAL PAYMENT

Final payment is due after the final guest count is received, before the event date. Any additional fees incurred on the day of the event will be applied to the final invoice, and payment is due upon receipt.

CANCELLATION

Client must give SSA Group, LLC. written notice if Client wishes to cancel this Agreement and the Event. Company will retain all payments and deposits made to SSA Group, LLC. in the event of cancellation.



Rise & Shine Breakfast

DETAILS:

- Service for up to 1 hour
- Requires a minimum order of 25 guests
- Prices are per person

INCLUDES:

- Fresh Brewed Coffee
- Iced Water
- Orange Juice
- Eco-Friendly Compostable Tableware

THE CONTINENTAL 🌱

Assorted Breakfast Pastries, Cut Fresh Fruit 🥗🌱

15

COMPLETE BREAKFAST

Assorted Breakfast Pastries 🌱, Cut Fresh Fruit 🥗🌱
Scrambled Eggs 🌱, Seasoned Breakfast Potatoes 🥗🌱
Chicken Sausage Links

20

Build-Your-Own

WAFFLE BAR 🥞

Belgian Waffles 🌱, Chicken Sausage Links, Butter & Maple Syrup, Assorted Preserves, Candied Pecans, Fresh Berries, Whipped Cream

14

BREAKFAST TACOS

Warm Flour Tortillas 🥗🌱, Scrambled Eggs 🌱, Chorizo 🥗🌱🥚, Cheddar Cheese, Salsa Fresca 🥗🌱

15

Served With:

Seasoned Breakfast Potatoes 🥗🌱, Green Chili 🌱🥗

ADD-ONS

Quantities must match the final guest count. Prices are per person.

Apple Juice -or- Cranberry Juice -or- Orange Juice _____	3	Yogurt with Crunchy Granola 🌱 _____	4
Assorted Breakfast Pastries 🌱 _____	3	Bacon _____	5
Assorted Mini Quiche 🌱 _____	5	Grits _____	4
Breakfast Burritos _____	6	Scrambled Eggs 🌱 _____	6

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Bistro Lunch

DETAILS:

- For groups of 100 guests or fewer. For groups larger than 100, please inquire for additional menus.
- Drop-off service requires a minimum of 25 guests
- One menu selection per guest. Pre-selected final food quantities given in advance.
- Prices are per person

INCLUDES:

- Potato Chips
- Cookie
- Whole Fruit
- Bottled Water

Boxed Lunches 20

SELECT UP TO TWO OPTIONS:

SALADS

GARDEN SALAD

Mixed Greens, Tomatoes, Cucumbers, Carrots, Red Onion, Balsamic Vinaigrette

CLASSIC CAESAR SALAD

Romaine, Croutons, Shaved Parmesan

KALE _____ +3

Shaved Kale, Crispy Chickpeas, Roasted Tomatoes, Shaved Parmesan, Sliced Artichoke Hearts, Charred Herb Vinaigrette

COBB SALAD _____ +4

Romaine, Bacon, Chicken, Tomatoes, Hard Boiled Egg, Gorgonzola, Pickle Ranch

SANDWICHES & WRAPS

B.L.T.

Bacon, Heirloom Tomatoes, Shaved Lettuce, Dijon Aioli, Ranch Dressing

CHARRED EGGPLANT CAPRESE

Mixed Greens, Charred Eggplant, Fresh Mozzarella, Tomatoes, Balsamic Reduction, Artisan Roll

ROAST BEEF SANDWICH

Aged Cheddar Cheese, Onion Jam, Mixed Greens, Horseradish Herb Aioli, Artisanal Bread

ROASTED TURKEY CLUB

Aged Cheddar Cheese, Bacon, Pickled Red Onion, Harvest Greens, Dijonnaise, Artisanal Bread

CALIFORNIA

TURKEY WRAP _____ +3

Oven Browned Turkey, Bacon, Avocado Aioli, Provolone, Spinach, Tortilla Wrap

CHICKEN SALAD _____ +3

Chicken Salad, Bacon-Onion Jam, Buttery Croissant

HAM & BRIE _____ +4

Arugula, Pickled Red Onions, Dijon Mustard, French Roll

TUSCAN GRILLED

CHICKEN _____ +4

Arugula, Feta Cheese, Pickled Red Onion, Sun-Dried Tomatoes, Roasted Garlic & Basil Aioli, Tortilla

ADD-ONS

Quantities must match the final guest count. Prices are per person.

Additional Salad Selection _____	4	Fudge Brownies _____	4
Additional Sandwich -or- Wrap Selection _____	6	Assorted Canned Soda _____	5
Assorted Dessert Bars _____	6		

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Lunch Buffets

DETAILS:

- Service for up to 2 hours
- Requires a minimum order of 25 guests
- Prices are per person

INCLUDES:

- Iced Water
- Iced Tea
- Eco-Friendly Compostable Tableware

Italian

Served With:

Lemon Broccolini & Sweet Peppers 🌿🌱, Garlic-Herb Focaccia with Olive Oil & Balsamic Vinegar 🌿

CLASSIC CAESAR

Romaine, Garlic Croutons, Tomatoes, Shaved Parmesan, Creamy Caesar Dressing

PESTO CHICKEN 🌿🌱

Marinated & Seared Chicken Breast, Oven Roasted Tomatoes, Toasted Pine Nuts, Pesto Sauce

CAVATAPPI PASTA 🌿

Cremini Mushrooms, Spinach, Oven Roasted Tomatoes, Garlic-Parmesan Sauce

ADD BACON _____ +2

TIRAMISU 🌿

Latin

Served With:

Arroz Roja 🌿🌱, Frijoles Borrachos 🌿🌱, Cilantro-Lime Grilled Vegetables 🌿🌱, Corn Tortillas 🌿🌱, Flour Tortillas 🌿, Cheese, Sour Cream, Salsas 🌿🌱

GRILLED CHICKEN 🌿

PORK AL PASTOR 🌿

ELOTE SALAD 🌿🌱

ROASTED POBLANO PEPPERS 🌿🌱

TRÈS LECHES CAKE

22 Mediterranean

BUILD-YOUR-OWN PITA

Served with:

Roasted Red Pepper Hummus 🌿🌱🌿, Tzatziki Sauce 🌿🌱, Red Onion, Tomato, Pita Bread 🌿

CUCUMBER SALAD 🌿🌱

Tomato, Cucumber, Olive, Red Onion, Feta, Lemon-Herb Vinaigrette

ZA'ATAR SPICED GRILLED CHICKEN 🌿

CRISPY FALAFEL 🌿

BAKLAVA CHEESECAKE

24

BBQ

28

Served with:

Pimento Mac n' Cheese 🌿, Brown Sugar Baked Beans 🌿, Coleslaw 🌿🌱, Mop Sauce, Onion, Pickles

SMOKED PULLED PORK 🌿

BBQ SPICED BONE-IN CHICKEN 🌿

SMOKED SAUSAGE LINKS 🌿

ADD BRISKET _____ +6

CORN BREAD MUFFINS 🌿

PECAN PIE

24

Asian

Served With:

Kung Pao Vegetables 🌿, Steamed Rice 🌿🌱

RICE NOODLE SALAD 🌿

MARINATED GRILLED TOFU 🌿🌱

SWEET ORANGE CHICKEN

FIVE-SPICE DONUT HOLES

24

(LUNCH BUFFETS CONTINUED NEXT PAGE)

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Lunch Buffets (CONTINUED)

DETAILS:	INCLUDES:
<ul style="list-style-type: none"> • Service for up to 2 hours • Requires a minimum order of 25 guests • Prices are per person 	<ul style="list-style-type: none"> • Iced Water • Iced Tea • Eco-Friendly Compostable Tableware

Salad & Sandwich

22

BUILD-YOUR-OWN SALAD

Mixed Greens, Bacon, Cheddar, Bleu Cheese, Red Onion, Tomatoes, Croutons, Ranch & Balsamic Dressing

ADD MARINATED CHICKEN _____ +3

ADD STEAK _____ +5

SANDWICHES

SELECT TWO:

B.L.T.

Bacon, Heirloom Tomatoes, Shaved Lettuce, Dijon Aioli, Ranch Dressing

CHARRED EGGPLANT CAPRESE 🌿

Mixed Greens, Charred Eggplant, Fresh Mozzarella, Tomatoes, Balsamic Reduction, Artisan Roll

ROAST BEEF SANDWICH

Aged Cheddar Cheese, Onion Jam, Mixed Greens, Horseradish Herb Aioli, Artisanal Bread

ROASTED TURKEY CLUB

Aged Cheddar Cheese, Bacon, Pickled Red Onion, Harvest Greens, Dijonnaise, Artisanal Bread

CALIFORNIA TURKEY WRAP _____ +3

Oven Browned Turkey, Bacon, Avocado Aioli, Provolone, Spinach, Tortilla Wrap

CHICKEN SALAD _____ +3

Chicken Salad, Bacon-Onion Jam, Buttery Croissant

HAM & BRIE _____ +4

Arugula, Pickled Red Onions, Dijon Mustard, French Roll

TUSCAN GRILLED CHICKEN _____ +4

Arugula, Feta Cheese, Pickled Red Onion, Sun-Dried Tomatoes, Roasted Garlic & Basil Aioli, Tortilla

FRESHLY BAKED COOKIES

Deli Board

26

BUILD-YOUR-OWN SANDWICH

HAM, SALAMI, TURKEY

CHEDDAR & PROVOLONE CHEESES

LETTUCE, ONION, PICKLE, TOMATO

ASSORTED BREADS, CONDIMENTS

Served with:

Sliced Seasonal Fruit 🌿 🌱, House Made Seasoned Potato Chips 🌿 🌱

FRESHLY BAKED COOKIES

ADD-ONS

Quantities must match the final guest count.
Prices are per person.

Assorted Dessert Bars _____	6
Cookies _____	4
Brownies _____	4
Soup _____	4
Bread & Butter _____	3

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Make It A Picnic

DETAILS:

- Service for up to 2 hours
- Requires a minimum order of 50 guests
- Prices are per person

INCLUDES:

- Kettle Chips
- Cookie
- Iced Water
- Iced Tea
- Eco-Friendly Compostable Tableware

Ballpark

ALL-BEEF HOT DOGS 🍔

GRILLED BRATWURST 🍔

Served with:

Chili, BBQ Baked Beans 🌱🍴, Coleslaw 🌱🍴, Buns, Onion, Hot Peppers, Cheddar Cheese, Sauerkraut, Condiments

Classic American

ALL-BEEF HOT DOGS 🍔

GRILLED HAMBURGERS 🍔

ADD BLACK BEAN BURGERS 🌱 _____ 4

Served with:

BBQ Baked Beans 🌱🍴, Potato Salad 🌱🍴, Buns, Cheddar Cheese, Lettuce, Sliced Onion, Pickles, Sliced Tomatoes, Condiments

Smokehouse

CHOOSE TWO MEATS:

SMOKED PULLED PORK 🍖

BBQ SPICED BONE-IN CHICKEN 🍗

SMOKED SAUSAGE LINKS 🍔

ADD BRISKET _____ 6

Served with:

Pimento Mac n' Cheese 🌱, Coleslaw 🌱🍴, Mop Sauce, Onion, Pickles, Cornbread

18 Southern Seafood Boil 🍤 31

CHOPPED SALAD 🌱

Shaved Cucumber, Carrot, Pickled Onion, Cherry Tomato, Focaccia Croutons, Buttermilk Ranch

CLAMS, COASTAL SHRIMP, RED POTATO, SAUSAGE, CORN ON THE COB, GRILLED BREAD

Kalbi 🍖 29

CASHEW CRUNCH SALAD 🌱🍴

Shaved Cabbage, Radish, Herb, Sesame, Toasted Cashew, Citrus, Cucumber, Chili-soy Vinaigrette

KOREAN STYLE-SHORT RIBS

MISO MARINATED BONELESS CHICKEN THIGHS

Served with:

Jasmine Rice 🍚, Roasted Squash, Bok Choy & Charred Onion 🍴, Kimchi 🍴

27

ADD-ONS

Quantities must match the final guest count. Prices are per person.

Lemonade _____ 4	Baked Beans _____ 5	Fudge Brownies _____ 4
Assorted Canned Soda _____ 5	Corn on the Cob _____ 5	Banana Pudding _____ 6
Souvenir Cup _____ 9	Creamy Potato Salad _____ 5	Cotton Candy -or- Popcorn _____ 5
	Mac n' Cheese _____ 7	Dippin Dots _____ 8
	Cut Fruit _____ 6	(Requires Attendant Fee – please inquire)
		Seasonal Cobbler _____ 5

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SNACKS & BEVERAGES

Break Time

DETAILS:

- Prices are per person
- Requires a minimum of 25 guests

INCLUDES:

- Eco-Friendly Compostable Tableware

Non-Alcoholic Beverage Packages

Half-Day Service for up to (4) Hours | Full Day Service for up to (8) Hours

INFUSED AQUA FRESCA

Seasonal Flavors

HALF-DAY 5 | FULL DAY 8

ASSORTED CANNED SODAS

Assorted Canned Sodas, Bottled Water

HALF-DAY 5 | FULL DAY 8

COFFEE & HOT TEA PACKAGE

Regular Coffee, Hot Herbal Teas, Iced Water

Decaf Coffee Available Upon Request

HALF-DAY 6 | FULL DAY 10

COMPLETE BEVERAGE PACKAGE

Regular Coffee, Hot Herbal Teas, Iced Water, Assorted Canned Products, Iced Tea
Decaf Coffee Available Upon Request

HALF-DAY 10 | FULL DAY 14

Snack Boards

Service for up to 2 Hours

CHIPS & DIP

House Made Seasoned Potato Chips, Pimento Cheese, French Onion Dip

8

VEGETABLE CRUDITÉ

Seasonal Farm Vegetables, Buttermilk Herb Dip, Hummus

8

ARTISANAL CHEESE DISPLAY

Chef's Selection of Domestic & Imported Cheeses, Assorted Crackers, Nuts, Seasonal & Dried Fruits

12

CHARCUTERIE BOARD

Chef's Selection of Dried & Cured Meats, Marinate & Pickled Vegetables, Dried Fruit, Jam, Whole Grain Mustard, Assorted Crackers & Bread

16

HOUSE TRAIL MIX

Assortment of Chocolate, Dried Fruit, Mixed Nuts

6

HUMMUS BOARD

Marinated Vegetables & Olives, Traditional & Roasted Red Pepper Hummus, Crackers & Pita

12

POPCORN STATION

Assorted Popcorn Flavors
Toppings: Chocolate Chips, Oreo Pieces, Pretzels, Cheetos, Sprinkles

10

DIPPIN DOTS STATION

Toppings: Chocolate & Caramel Sauce, Chocolate Chips, Oreo Pieces, Cherries, M&M's, Sprinkles

14

Requires Attendant Fee of \$125 per Attendant, per 75 guests

HOT CHOCOLATE BAR

Toppings: Whipped Topping, Chocolate Chips, Mini Marshmallows, Flavored Syrups

10

BAVARIAN PRETZEL STATION

Salted & Cinnamon Sugar
Toppings: Cheese Sauce, Mustard, Bacon Crumbles, Chocolate & Caramel Sauce, Sprinkles

12

CHEESECAKE BAR

Toppings: Chocolate & Caramel Sauce, Chocolate Chips, Whipped Topping, Sprinkles, Berries

15

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EVENING MENU





Appetizer Reception

DETAILS:	TRAY PASSED:	STATIONED:
<ul style="list-style-type: none"> Minimum of three selections required Minimum order of 50 pieces per item Food quantities must match final guest count Served on Eco-Friendly Compostable Tableware 	<ul style="list-style-type: none"> Service for up to one hour Pricing is per piece \$125 passer fee required per 50 guests 	<ul style="list-style-type: none"> Service for up to two hours Pricing includes two pieces per person

Land

	PASSED	STATIONED
BEEF WELLINGTON Horseradish Aioli	5	10
CHICKEN SATAY 🌱 Thai Peanut Sauce	4	8
PORK BELLY DEVEILED EGG 🍷 Pickled Mustard Seeds	3	6
PORK POT STICKERS Sweet Chili Glaze	5	10
NASHVILLE CHICKEN BISCUIT Schubert Biscuit, Buttermilk-Fried Chicken, Nashville Hot Honey, Pickled Slaw, Celery Seed	6	9
HANGAR STEAK "TOAST" 🍷 Brasstown Beef Hangar Steak, Asher Blue Cheese Aioli, Crispy Potato Fritter	6	12
PORK WING 🍷 Cheerwine BBQ, Whipped Guilford Mills Cheese Grits, Scallion Gremolata	5	12

Sea 🌊 *All seafood is sustainably sourced*

	PASSED	STATIONED
COCONUT SHRIMP Lime-Horseradish Cocktail Sauce	6	12
SMOKED STEELHEAD TROUT Cucumber, Dill Yogurt, Pickled Onion, Capers	5	10
COBIA CEVICHE SHOOTER 🍷 🌱 Tropical Fruit, Citrus, Cilantro	5	10
TUNA POKE Pickled Ginger, Avocado Mousse, Crispy Wonton	6	12
SHRIMP TOAST Brioche, Coastal Shrimp, Scallion, Sesame	6	10
SNAPPER SALAD Poached Red Snapper, Jicama, Celeriac, Buttermilk Cracker	7	12
SHRIMP PERLOO FRITTER Carolina Gold Rice, Coastal Shrimp, Old Bay Aioli	5	9

Garden

	PASSED	STATIONED
CHARRED TOMATO BRUSCHETTA 🌱 Balsamic Glaze, Whipped Chevre, Basil, Crostini	3	6
VEGETABLE SPRING ROLL 🌱 Sweet Chili Sauce	4	8
FALAFEL BITE 🌱 Whipped Feta Labneh, Mango Chutney, Cilantro	3	6
CAPRESE SKEWER 🌱 🍷 Tomato, Fresh Mozzarella, Balsamic, Basil	4	8

	PASSED	STATIONED
TOMATO PIE 🌱 Heirloom Tomato, White Cheddar, Basil	4	8
SAMOSAS 🌱 Khadi, Potato, Pea, Chaat Masala	4	8
SWEET CORN CAKES 🌱 Pickled Green Tomato, Pepita Aioli, Caramelized Onion, Herb	4	8

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Stations & Boards

DETAILS:

- Service for up to two hours
- Requires a minimum of 50 guests
- Prices are per person

INCLUDES:

- Eco-Friendly Compostable Tableware

STATIONS

Garden

SELECT TWO:

CAPRESE

Heirloom Tomato, Fresh Mozzarella, Red Onion, Pesto, Balsamic

GREEK PASTA

Cavatappi, Feta, Cucumber, Red Onion, Kalamata Olives, Balsamic Vinaigrette

GRILLED

ASPARAGUS

Frisee, Bacon, Roasted Mushroom, Roasted Garlic Aioli, Truffle Vinaigrette

ROASTED BEET

Arugula, Ricotta Salata, Spiced Pepitas, Mixed Citrus, Herb, Lemon Poppy Seed Vinaigrette

11

Mac N' Cheese Bar

20

Served With:

Grilled Chicken, Crispy Bacon, Caramelized Onions, Green Onion, Roasted Broccoli, Shredded Cheese, Toasted Breadcrumbs

Slider Bar

16

SELECT TWO:

CRISPY FALAFEL

Arugula, Curried Carrot-Cucumber Slaw, Roasted Garlic Aioli

BUFFALO SMOKED CHICKEN

Smoked Joyce Farms Chicken, Buffalo, Buttermilk Ranch, Pickles

ANGUS BEEF

Caramelized Onions, Dill Pickle, Roasted Garlic Aioli, Smoked Cheddar

Chips & Dips

10

Pimento Cheese, Red Pepper Hummus, Salsa Fresca, Assorted Crackers, Tortilla Chips

GUACAMOLE +2

SPINACH & ARTICHOKE +2

BOARDS

CHARCUTERIE

15

Assorted Meats, Cheese, Nuts, Jams, Dried Fruit, Assorted Breads & Crostini

CHEESE

10

Assorted Imported & Domestic Cheese, Fresh Fruit, Assorted Crackers

HARVEST

9

Assorted Seasonal Raw, Roasted & Marinated Vegetables, Ranch-Dill Yogurt

GRANDE

22

A Combination of the Charcuterie, Harvest, and Cheese Boards

CARVING BOARDS

Chef-attended, includes House Rolls and Butter
Requires Chef Fee of \$150 per Chef, One Chef per 75 guests

ROASTED PORK LOIN

18

Mustard Sauce, Apple-Cranberry Chutney

SLOW ROASTED PRIME RIB

38

Horseradish Sauce, Caramelized Onion Jam

WHOLE ROASTED STEELHEAD FILLET

25

Dill Yogurt Sauce, Fennel-Caper Relish

HERB ROASTED TURKEY BREAST

22

Cranberry Relish, Creamy Dijon

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Dinner Buffets

DETAILS:

- Service for up to two hours
- Requires a minimum of 50 guests
- Prices are per person

INCLUDES:

- Iced Water
- Iced Tea
- Eco-Friendly Compostable Tableware (please inquire for China upgrade pricing)

OPTION ONE

ONE SALAD, TWO ACCOMPANIMENTS,
TWO ENTRÉES, TWO MINI DESSERTS

45

OPTION TWO

TWO SALADS, THREE ACCOMPANIMENTS,
THREE ENTRÉES, TWO MINI DESSERTS

60

Salads

CHOPPED 🌿 ✂️

Mixed Greens, Charred Pepper, Cucumber, Pickled Red Onion, Tomato, Smoked Cheddar, Buttermilk Ranch Dressing

WEDGE

Iceberg, Buttermilk Blue Cheese, Chophouse Bacon, Cherry Tomatoes, Sweetie Peppers, Herbed Breadcrumbs, Chive, Buttermilk Ranch

CLASSIC CAESAR

Baby Gem Lettuce, Garlic Croutons, Tomatoes, Shaved Parmesan, Caesar Dressing

COUNTRY GRAIN 🌿 ✂️ 🥛

Black Eyed Pea, Chilled Carolina Gold Rice, Frisee, Peaches, Heirloom Tomato, Spicy Pecan, Pickled Okra, Black Pepper Dressing

Entrées

BRAISED BEEF SHORT RIBS

Red Wine Demi

HERB SEARED SALMON 🌿

Lemon-Caper Sauce

SEARED CHICKEN BREAST

Honey-Herb Citrus Cream Sauce

PORK LOIN

Sherry Vinegar Chimichurri

ROASTED SIRLOIN ✂️

Charred Onion Demi

MILK POACHED MAHI-MAHI ✂️ 🌿

Lemon-Garlic Verjus, Citrus Fennel Salad

RICOTTA GNOCCHI 🌿

Mushroom, Petite Squash

MISO GLAZED KING TRUMPET MUSHROOM 🌿

Heirloom Tomato Sauce

Accompaniments

Roasted Fingerling Potatoes 🌿 ✂️

Creamy Mashed Potatoes 🌿 ✂️

Sweet Potato Hash 🌿 ✂️

Quinoa 🌿 ✂️

Rice Pilaf 🌿 ✂️

Garlic Green Beans 🌿 ✂️

Roasted Brussel Sprouts 🌿 ✂️

Charred Baby Carrots 🌿 ✂️

Seasonal Roasted Vegetables 🌿 ✂️

Roasted Seasonal Squash 🌿 ✂️

Mini Desserts

STRAWBERRY SHORTCAKE 🌿

Sponge Cake, Whipped Cream

FLOURLESS CHOCOLATE CAKE 🌿 ✂️

Mixed Berry Coulis, Whipped Topping

ASSORTED MINI CHEESECAKE 🌿 🥛

Caramel Sauce, Pecan Crumble

LEMON TART 🌿

Vanilla Bean Meringue, Raspberry, Mint

CHOCOLATE PECAN PIE 🌿 🥛

Bourbon Molasses, Chocolate Mousse, Cocoa Nib

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Plated Dinner

THREE-COURSE DINNER

ONE SALAD, TWO PRE-SELECTED
ENTRÉES, ONE DESSERT

65

Upgrade to Duo Entrée - Please Inquire for Additional Menu

DETAILS:

- Requires a minimum of 50 guests
- Prices are per person
- China Rental Required (additional fee applies)

INCLUDES:

- Bread & Butter
- Iced Water
- Coffee & Hot Tea

Salads

CLASSIC CAESAR

Baby Gem Lettuce, Croutons, Tomato, Shaved Parmesan, Caesar Dressing

HARVEST 🌿 🌱

Mixed Greens, Tomatoes, Cucumber, Pickled Onion, Lemon-Poppy Vinaigrette

WEDGE 🌱

Iceberg, Applewood Bacon, Chopped Egg, Marinated Tomato, Bleu Cheese Crumble, Buttermilk Ranch

BEET & STRAWBERRY 🌿 🌱

Arugula, Roasted Red Ace Beets, Goat Cheese Medallions, Brined Strawberry, Blueberry, Spiced Almond Granola, Champagne-Rhubarb Vinaigrette

COASTAL GRAIN 🌿 🌱

Farro, Carolina Gold Rice, Black Eyed Peas, Shredded Collard, Pole Bean, Heirloom Cherry Tomatoes, Grilled Shishito, Lemon-Herb Dressing

Desserts

CRÈME BRULÉE 🌿

Burnt Sugar, Fresh Berries

VANILLA CHEESECAKE 🌿

Mixed Berry Coulis, Seasonal Berries, Whipped Cream

FLOURLESS CHOCOLATE TORTE 🌿 🌱

Raspberry Sauce, Whipped Cream, Raspberries

KEY LIME PIE 🌿

Graham Cracker, Raspberry Coulis

NC LEMON PIE 🌿

Saltine Tart, Lemon Curd, Vanilla Meringue, Wildflower Honey Tuile

CHOCOLATE LAYER CAKE 🌿

Chocolate Buttercream, Roasted Strawberry Jam

COCONUT PANNA COTTA 🌿 🌱 🌿

White Cardamom, Mango, Toasted Coconut, Pistachio, Strawberry Boba

Entrées

PAN ROASTED SALMON 🌿

Lemon Roasted Asparagus, Saffron Faro Risotto, Preserved Lemon-Caper Sauce

BRAISED BEEF SHORT RIBS

Roasted Carrots, Buttermilk Whipped Potatoes, Port Wine Demi

SEARED SIRLOIN STEAK

Grilled Broccolini, Roasted Fingerling Potatoes, Roasted Tomato Chimichurri

GARLIC-HERB ROASTED BEEF TENDERLOIN +10

Charred Asparagus, Roasted Garlic Mashed Potatoes, Cabernet Demi

CIDER BRINED PORK CHOP

Roasted Cauliflower Puree, Sweet Potato Hash, Apple-Herb Chutney

HERB-CRUSTED CHICKEN BREAST

Roasted Root Vegetables, Herb Rice, Lemon Butter Sauce

SUCCOTASH 🌿 🌱

Summer Squash, Yellow Corn, Tomatoes, Field Peas, Scallion, Pickled Okra, Guilford Mills Jack Grits, Cornbread Crumble

CURRIED KOFTA 🌿 🌱

Plant Based Kofta Meatballs, Vegetable Mezza, Jasmine Rice, Coconut-Cucumber Riata

MISO SOY SEA BASS 🌿 🌱

Forbidden Rice Salad, Edamame, Thai Green Curry, Fresno Chili, XO, Peanut Dukkah

*Consuming raw or undercooked meats, poultry, seafood, shellfish, or eggs may increase your risk of foodborne illness. Due to the seasonal nature of our sustainable practices, prices are subject to change. Prices are subject to a 22% service charge and current sales tax.

DIETARY INFORMATION: 🌿 Vegetarian 🌱 Vegan 🌿 🌱 Gluten-Free 🌿 Dairy-Free 🌿 Contains Nuts 🌿 Contains Sesame 🌿 Sustainable Seafood

North Carolina



Revised February 2026

