



Encore Catering

2401-A Distribution St., Charlotte, NC 28203

voice: 704-790-8646 fax: 704-790-6368 www.encorecatering.org

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Thank you for selecting Encore Catering as your provider for excellent service and cuisine!

The purpose of Encore Catering is to provide the Community Culinary School of Charlotte with funding while creating a realistic learning model for its students and alumni. Our staff is comprised of students and graduates of the CCSC program that are supervised and mentored by experienced leaders in our industry. We proudly continue the legacy of our school by creating futures for its students, who in turn offer legendary food and service to the Charlotte community!

In order to best serve you we would like to present some policies and guidelines that we have found to be effective in maintaining our company's quality standards. All Encore policies are subject to change at the discretion of our management.

Event Reservation, Guest Count, Deposit

We are happy to commit a date and time slot for your event. We reserve the right to require a deposit in order to book your event. At the time of booking, an approximate guest count will be requested. Also, an approximate menu will be selected for the purpose of determining a budget. We ask for a guaranteed guest count no less than 7 days from the event. Guest counts may be reduced no less than 72 hours from the event, but may not be increased. Billing will be based on the final guaranteed guest count at the 72 hour point. We will not be responsible for preparing product for more than the guaranteed number of guests provided us. Nor will we refund any portion of the final bill due to a reduction in guest count past the 72 hour cutoff. The deposit amount will be based on this guest count. The deposit amount will not exceed 50% of the total expected final bill. The remaining balance will be due by or before the date of the event.

Cancellation Policy

Clients have the right to cancel an event for any reason, and will receive a 100% refund of any deposits if cancellation is made 30 or more calendar days from the event. For events that are cancelled from 3 to 7 calendar days of the event we will require payment of 50% of the total bill. If an event is cancelled within 3 days of the scheduled event date we will require payment in full for the total expected bill.

Menu & Food Requirements

Due to the nature of our company and its mission, we have liberal requirements for food minimums in most cases. We normally prefer to not prepare events for less than 18 people, except Chef's Table Dinners, but exceptions do come up! However, even though we may accommodate a smaller group, we reserve the right to limit menu selections for practical reasons. We do in most cases require menus to be set no less than 7 days prior to a reserved function. 21 days is preferable.

Encore Catering is recognized as a licensed and inspected retail food and beverage vendor in the State of North Carolina and Mecklenburg County. In accordance with Mecklenburg County Health Department regulations we are not able to allow guests to remove any food from the premises for any reason.

Rental Items

Encore is pleased to offer at no additional cost any disposable goods required to serve regular menu items that are produced by Encore Catering. We will not provide any goods or equipment related to food and beverage items not purchased from Encore. These items include but are not limited to plates and forks for wedding cakes, cups for alcoholic beverages, etc. We are able to provide these items for a fee! We will provide any serving or holding equipment required for standard menu items at no additional cost. This includes chafing dishes, bowls, platters, serving utensils, etc. If it becomes necessary for us to rent items either out of necessity or by customer preference, we will acquire those agreed upon items and offer them to our clients at our cost. We will pass along to our clients the related standard delivery charges that we incur from our vendors. In the event that we are able to handle the transportation of rental goods ourselves, we will charge appropriately for our time, fuel, and services. Doing so generally represents a substantial cost to our clients, but may not always be possible. Clients are responsible for the welfare and condition of all rented items. Any damage or loss of rental items will be charged back to the client.

Alcohol Policy

Encore Catering does not at this time hold permits that allow us to sell alcoholic beverages of any kind. Therefore our clients wishing to serve alcoholic beverages during their events are required to purchase such products themselves. We are however able to provide staff to serve alcoholic beverages, as well as any equipment or supplies necessary to facilitate such activity. For our own liability and the safety of our clients and their guests we reserve the right and will support our staff members 100% in observing and enforcing the laws and policies of alcoholic beverage service in the State of North Carolina.

Standard Fees and Liabilities

All clients the standard North Carolina and Mecklenburg County food sales tax of 8.25%, unless we are provided evidence of tax exempt status. A gratuity of 18% of the total food bill will be automatically charged for all events where Encore staff is present during the event. Gratuity does not apply to drop-off or pick-up items. All events whether staffed or drop-off will incur a delivery fee of \$25 within the Charlotte city limits. Events taking place outside the Charlotte city limits will require a delivery fee of \$35. All events incur an administrative setup fee of 3%. The client will be responsible for any additional costs incurred by Encore in the course of providing food and service (ie- parking fees, docking fees, etc.). Encore Catering and/or its staff will not be held responsible for any damage done to 3rd party facilities, except where there is an obvious burden of excessive and unreasonable conduct on behalf of Encore or its staff.

Staffing

At the time that a menu is decided on and all of the details are finalized for each event, we will decide what our staffing needs will be and make our clients aware of those needs. As a guideline we recommend one service attendant for every 20 guests, and 1 bartender for every 75 guests where applicable.

Our fee for staffing is \$20 per staff / per hour. Staffing fees are accrued by whole hours only, and are always rounded up not down. Staffing fees are calculated from the time that staff arrives on-site to set up until the time the event ends and the last staff member has left the premises.

By booking your event with us you are accepting the terms of this contract.

For events with food sales exceeding \$1,000.00 we require a signed contract agreement and a minimum 50% deposit.

We look forward to serving you both now and in the future!

Sincerely,

Encore Staff and Management

Client _____ Event Date _____

I have read and fully understand the policies of Encore Catering that have been communicated in this document.

As a client of Encore Catering I agree to adhere to these policies. I understand that this contract is a binding document, and that my signature represents my commitment to fulfill my obligation pursuant to this transaction.

Signed (client) _____ Date _____

Mornings

♥ Fresh Cut Fruit Display (only the season's best) \$3.50 *

♥ Assorted Whole Fruit Basket \$1.25 *

Assorted Breakfast Pastries and Breads \$2.75

A selection of Danishes, muffins, doughnuts, and quickbreads, butter and jelly

Assorted Bagels and Cream Cheese \$1.75

♥ Yogurt & Granola \$3.00

Displayed with fresh berries

Savory Biscuits \$3.50

Fresh baked buttermilk biscuits with your choice of sausage, ham, bacon, fried egg, and cheese

Biscuits & Gravy \$3.25

Fresh baked buttermilk biscuits with homemade sausage gravy

Breakfast Casserole

A savory crustless egg casserole with your choice of garnishes

Sausage

Crumbled Bacon

Ham

Spinach

Tomatoes

Bell Pepper

Onion

Potatoes

Cheddar Cheese

Swiss Cheese

\$4.00

Scrambled Eggs \$3.00

Creamy Southern Grits \$2.00

Sausage Patties or Links \$2.50

Cheese Grits \$2.50

Smokehouse Bacon \$2.50

Oven Roasted Home Fries \$2.00 *

Buttermilk Pancakes with Warm Maple Syrup \$3.25

Coffee \$1.00

Regular, decaf, hot water, and a selection of tea with appropriate accompaniments

Assorted Juices \$1.25

Bottled Water \$1.25

* = Vegan option

♥ = Healthy Choice

Contact Us @ 704-790-8646

Boxed Lunches

All box lunches are customized to your needs. We request a minimum order of 12 boxes and a maximum of 3 different main items. All add-on items must be the same for all boxes. Customize your order by choosing from each category. We recommend 1 sandwich or salad, 2 sides, 1 dessert, and a beverage.

Sandwiches

Smoked Turkey and Apple Sandwich \$6.00

Thin sliced smoked turkey on a fresh baked onion roll with baby spinach, green apple, and fontina cheese

Encore Chicken Salad Sandwich \$6.00

Our signature chicken salad with white meat chicken, tarragon, and toasted pecans on wheatberry bread

Tuna Salad Sandwich \$8.50

Tuna, celery, red onion, and tangy lemon mayo on wheatberry bread

New Orleans “Muffuletta” Wrap \$7.00

Thin sliced Italian cold cuts, provolone cheese, and traditional olive salad rolled in a flavored wrapper

California Roll \$7.00

Grilled chicken breast, tomato, alfalfa sprouts, and avocado in a spinach wrap

Encore Club Wrap \$7.00

A whole wheat wrap filled with turkey, bacon, lettuce, tomato, and Swiss cheese

♥ Greek Chicken Wrap \$7.00

Grilled chicken, olives, feta cheese, lettuce, tomato, and red onion in a spinach wrap

♥ Veggie Wrap \$5.50 *

Grilled, marinated vegetables in a whole wheat wrap

Tex-Mex Chicken Wrap \$7.00

A whole wheat tortilla rolled around southwest grilled chicken, black beans, salsa, cheese and sour cream

Just Your Basic Sandwich \$5.00

Your choice of 1 meat, 1 cheese and bread—stacked with lettuce and tomato

Roast Beef
Ham
Smoked Turkey
Italian Cold Cuts

Cheddar
Swiss
Muenster
Provolone

Sourdough
Wheatberry
Onion Roll
Kaiser Roll

Side Items \$1.25

Black Bean and Corn Salad
Southern Potato Salad (mayonnaise & mustard)
♥ Italian Pasta Salad (oil & vinegar)
♥ Fresh Cut Fruit

Southern Macaroni Salad (mayonnaise)
Broccoli Salad

♥ Whole Grain Barley Salad
♥ Mediterranean Potato Salad (oil & vinegar)

♥ Piece of Whole Fruit \$.75

Add a Kosher Pickle Spear \$.75

* = Vegan option ♥ = Healthy Choice

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Salads

Carolina Cobb Salad \$9.25

Grilled chicken, crisp bacon, tomato, toasted pecans, blue cheese, cheddar cheese, and apples

Chef Salad \$10.25

A generous bed of lettuces topped with crisp veggies, chopped egg, turkey, ham, and cheese

Encore Niçoise Salad \$12.25

Our tuna salad on a bed of mixed lettuces with green beans, boiled egg, potatoes, and olives

Encore Spinach Salad \$7.25

Baby spinach with Swiss cheese, roasted peppers, bacon, mushrooms, baby corn, and chopped egg

♥ Greek Salad \$7.75

Mixed lettuces with onion, tomato, bell pepper, olives, pepperoncini, and feta cheese

add Grilled Chicken \$3.00

Grilled Chicken Caesar \$9.25

Classic Caesar salad with grilled chicken, croutons, tomatoes, and parmesan cheese

Dessert

\$1.75

Fresh Baked Brownie

Fresh Baked Blondie

Chocolate Chip Cookie

Oatmeal Cookie

Sugar Cookie

Beverages

Bottled Water \$1.25

Canned Soft Drinks \$1.25

Iced Tea by the Gallon

Sweet and Unsweetened

\$10.00 serves 10

Lemonade by the Gallon

\$10.00 serves 10

Bagged Ice

\$3.00 serves 20

Encore Lunches

Main Dishes

Italian Beef and Sausage Lasagna \$7.00	Barbecued Chicken \$6.00
Vegetable Alfredo Lasagna \$7.00	Chopped Chicken Barbecue with Buns \$7.00
Baked Mexican Chicken \$6.00	Chili/Citrus Grilled Chicken \$6.00
Southern Meat Loaf and Gravy \$6.00	Sage and Garlic Roasted Turkey Breast \$6.00
Chopped Pork Barbecue with Buns \$8.75	Grilled Chicken Parmesan on Spaghetti \$7.50
Grilled Pork Chops \$6.50	Cheese Ravioli in Parmesan Cream \$6.50

Chicken Piccata \$7.50
Sautéed chicken breast with lemon, butter, capers, and parsley

Baked Penne Pasta \$7.00
With sausage, meatballs, and parmesan in a spicy tomato cream

Roast Beef with Mushroom Gravy \$7.00

Chicken Pot Pie \$6.50

Roasted Pork Loin \$7.50
With Dijon/rosemary jus

Fresh Baked Rolls & Butter OR Garlic Bread \$.75

Side Items \$1.75

Baked Beans
Southern Potato Salad
Italian Pasta Salad
Green Beans, Onions, & Bacon
♥ Steamed Broccoli
Au Gratin Potatoes
♥ Jasmine Rice Pilaf
♥ Mediterranean Potato Salad
Sweet Potato Soufflé

♥ Steamed Asparagus
Butter Mashed Potatoes
Grilled Summer Squash Medley
♥ Tossed Salad
Wild Rice Pilaf
Green Beans Amandine
Broccoli Salad
♥ Fresh Cut Fruit
Oven Roasted Potatoes

Honey Glazed Carrots
Green Peas and Pearl Onions
Buttered Noodles
Green Bean Casserole
Macaroni & Cheese
♥ Whole Grain Barley Salad
Southern Pasta Salad
Black Bean/Corn Salad
♥ Red Cabbage Salad

Blue Plate Special

Choose from our Lunch Menu:
1 Main Item, 3 Sides, 1 Dessert, Rolls & Butter, and a Beverage

\$15.50

* = Vegan option

♥ = Healthy Choice

Contact Us @ 704-790-8646

Theme Lunches

Boardroom Deli \$10.00

Platters of thin sliced ham, turkey, and roast beef with two different cheeses, at least two different breads, lettuce, tomatoes, potato chips, pasta salad, fresh cut fruit, and appropriate condiments

South of the Border \$13.00

Ground taco meat, taco shells, chicken fajitas, flour tortillas, refried beans, Mexican rice, chips & salsa, and appropriate condiments

Italian Feast \$15.00

Cheese ravioli, meat lasagna, herb roasted chicken breast, tossed salad, and garlic bread,

Backyard Barbecue \$11.50

Hamburgers and hot dogs with appropriate condiments. Served with baked beans, coleslaw, potato salad, and sliced watermelon

Taste of the Orient \$14.00

Pepper steak, cashew chicken, vegetable fried rice, spring rolls, and stir-fried vegetables

Cold Lunch Platters

served with fresh baked rolls or croissants and a fruit garnish

Encore Chicken Salad \$7.00

with tarragon and toasted pecans

Grilled Chicken Caesar \$7.25

Classic Caesar salad with grilled chicken, croutons, tomatoes, and parmesan cheese

Carolina Cobb Salad \$8.25

Grilled chicken, crisp bacon, tomato, toasted pecans, blue cheese, cheddar cheese, and apples

Chef Salad \$9.25

A generous bed of lettuces topped with crisp veggies, chopped egg, turkey, ham, and cheese

Encore Niçoise Salad \$10.25

Our tuna salad on a bed of mixed lettuces with green beans, boiled egg, potatoes, and olives

Dessert

Fresh Baked Cookies \$1.75

Brownies & Blondies \$1.75

Assorted Mini Tarts \$3.75

A variety of fruit, nut, and chocolate tartlets

Assorted Bars and Squares \$3.00

Banana Pudding \$3.00

Cheesecake \$4.50

Served with chocolate and fruit toppings

Hot Fruit Cobbler \$3.00

Choose from peach, cherry, apple or blackberry—or let our Chef choose for you

Cupcakes \$3.00

Chocolate or vanilla cakes with chocolate or vanilla icing. One selection only please.

Beverages

Bottled Water \$1.25

Canned Soft Drinks \$1.25

Iced Tea by the Gallon

Sweet and Unsweetened

\$10.00 serves 10

Lemonade by the Gallon

\$10.00 serves 10

Bagged Ice

\$3.00 serves 20

Afternoon Snacks & Refreshers

Savories

♥ Garden Display of Raw and Grilled Vegetables with appropriate sauces \$3.50

♥ Fresh Cut Fruit and Cheese Display \$5.25

Tea Sandwiches \$3.00

Our Chef's choice of at least three different bite-sized sandwiches

Chips & Dip \$3.50

Savory Sampler \$7.00

Our homemade cheese and pecan wafers, nuts, chips & dip, and a selection of cheeses

♥ Mediterranean Hummus \$4.00

Traditional Middle East spread of chick peas and sesame tahini with pickles, olives, radishes, and peppers

Chips & Salsa \$3.50

Baked Soft Pretzels and Mustard \$2.75

Sweets

Fresh Baked Cookies \$1.75

Brownies & Blondies \$1.75

Chocolate, Chocolate \$2.50

An assortment of popular miniature candy bars

Cupcakes \$3.00

Chocolate or vanilla cakes with chocolate or vanilla icing. One selection only please.

Beverages

Bottled Water \$1.25

Soft Drinks \$1.25

Bagged Ice
\$3.00 serves 20

Iced Tea by the Gallon
Sweet and Unsweetened
\$10.00 serves 10

Lemonade by the Gallon
\$10.00 serves 10

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Hot

- Mini Maryland Crabcakes with Mango Salsa \$6.00
- Chicken and Black Bean Quesadillas \$4.00
- Roasted Red Bliss Potatoes stuffed with Artichokes and Ham \$2.75
- Beef Wellington Bites (tender beef and mushrooms baked inside flaky pastry) \$6.50
- Wild Mushroom Crostini \$4.50
- Mini Cheeseburger "Sliders" \$3.50
- New Zealand Baby Lamb Chops with Roasted Pepper/Almond Romesco \$9.50
- Butter Poached Shrimp on a Pan-Fried Risotto Cake \$5.50
- Baked Smoked Oysters Rockefeller Tartlet \$4.00
- Bacon Wrapped Pork Tenderloin with Onion Marmalade \$3.50
- Thai Chicken Supremes with Peanut Sauce \$3.50
- ♥ Mediterranean Vegetable Tartlets \$3.00
- Bacon Wrapped Scallops \$5.50
- Stuffed Mushrooms with Italian Vegetable, Spicy Sausage, and Crab Fillings \$5.50
- ♥ Smoked Chicken and Herb Tartlets \$3.50
- Smoked Salmon and Gruyere Monte Cristos \$5.50
- Shaomai Pork and Shrimp Dumplings with Chinese Mustard \$3.50
- Tomato Basil Tarts \$3.00

Cold

- Caramelized Onion Tartlets with Blue Cheese and Applewood Bacon \$2.75
- Lobster Salad with Green Peas and Ginger on Buttered Crostini \$9.00
- ♥ Prosciutto Wrapped Summer Melon Slices \$2.75
- Little Parmesan Cups filled with Goats' Cheese and Black Pepper Bacon \$4.00
- Chilled Watermelon "Gazpacho" Shooters \$3.50 *
- ♥ Tomato/Mozzarella "Bruschetta" \$3.50
- ♥ Olive Tapenade on Pita Toasts with Moroccan Preserved Lemon \$4.50 *
- ♥ Parmesan Asparagus (marinated Asparagus rolled in grated cheese) \$3.00
- Crab/Horseradish Dip in Cucumber Cups \$6.00
- ♥ Hummus bi Tahini on Radish Slices with Greek Olive \$2.75 *
- Smoked Salmon and Caviar Canape with Capers, Mascarpone Cheese, and Chives \$6.00
- Cheddar/Pecan Wafers \$2.50
- Chilled Red Bliss Potatoes stuffed with Blue Cheese and Bacon \$3.00
- ♥ Vietnamese Summer Rolls filled with Shrimp, Glass Noodles, Lettuce, and Herbs \$4.50
- Deviled Egg Salad on English Cucumber Slices \$2.75
- ♥ Belgian Endive Leaves with Blue Cheese, Grapes, and Walnuts \$4.50
- Spiral Sandwich Bites rolled with Herbed Cream Cheese and Meat and Vegetable Fillings \$3.00

Chef's Choice Hors d'Oeuvres

passed for 30 minutes

\$5.50

Hors d' Oeuvres Stations

♥ **Lettuce Wraps** \$7.00

*Tender lettuce cups served with garlic chicken, chili beef, and cilantro/citrus mahi-mahi
Accompanied by crispy noodles and dipping sauces*

Dim Sum

Shaomai Pork and Shrimp Dumplings
Chinese BBQ Spare Ribs
Vietnamese Summer Rolls
Thai Cucumber Salad
Buckwheat Soba Noodles with Spicy Peanut Sauce

\$8.00

Macaroni "Martini" Bar \$6.50

Macaroni in a creamy sauce with an array of mix-ins. Displayed with Martini serving glasses.

Cheddar Cheese
Blue Cheese
Parmesan Cheese

Swiss Cheese
Crisp Bacon
Diced Ham

Green Chilies
Roasted Pepper
Crispy Fried Onions

Tijuana Taco Stand \$6.00

Soft mini corn tortillas to be filled with:

Grilled Beef
Shredded Chicken
Citrus Marinated Fish

Onions
Cilantro
Black Bean/Corn Salsa

Sour Cream
Shredded Cabbage
Tomatoes

Pico de Gallo
Salsa Verde
Cheese

♥ **Mini Veggie Wraps** \$5.50

Guests build their own mini flatbread wraps with:

Shredded Lettuce
Diced Tomatoes
Diced Cucumber

Roasted Corn
Diced Chilies
Braised Radicchio

Garbanzo Beans
Feta Cheese
Roasted Red Pepper

Diced Beets
Greek Olives
Pepperoncini

Add chicken, beef, or shrimp for \$2.00 each per person

Fish Bites \$7.50

Honey and Mustard Barbecued Salmon
Sesame Seared Tuna with Wasabi Mayonnaise
Grilled Swordfish with Greek Olive Tapenade

* = Vegan option

♥ = Healthy Choice

Contact Us @ 704-790-8646

Chilled Displays

♥ Fresh Cut Fruit Display (only the season's best) \$3.50 *

Domestic Cheese Board with Crackers and Toasts \$3.75

Selection of Imported Cheeses with Artisan Crackers, Dried Fruit, and Honey \$5.50

♥ Garden Display of Raw and Grilled Vegetables with appropriate sauces \$3.50

Italian Antipasti (selected Italian meats, cheeses, and vegetables) \$7.00

Seafood

Poached Shrimp served on Ice with Cocktail Sauces \$8.00

Sushi Display (raw and cooked varieties) \$7.50

Whole Poached Salmon presented with Herbed Mayonnaise \$8.25

Whole Seared Tuna Loin thinly sliced and accompanied by Asian condiments \$7.50

Chilled Seafood Display (our Chef will choose the season's best) \$8.50

Smoked Atlantic Salmon with Traditional Garnishes \$8.25

Composed Salads, etc.

Trio of Chilled Dips with Crackers and Breads \$4.50

Curried Chicken Salad \$5.00

Firecracker Shrimp Salad \$6.50

Southern Hoppin' John Salad \$3.25 *

Sicilian Pasta Salad \$4.00

♥ Tomato, Mozzarella, and Basil Salad with Extra Virgin Olive Oil and Sea Salt \$6.00

♥ Tomato/Feta Salad with Arugula, Olives, and Barley \$5.50

♥ Middle East Tabouleh \$4.50 *

* = Vegan option

♥ = Healthy Choice

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Hot Displays

Salad

Tossed Salad \$3.00

A mixture of cut premium lettuces with appropriate vegetable garnishes and 2 dressings, Rolls and Butter

Garden Salad Bar \$4.00

Spring Lettuces with 2 dressings, Carrots, Cucumbers, Onions, Tomatoes, Hand-Cut Croutons, Rolls and Butter

Caesar Salad Bar \$5.00

*Romaine Lettuce with Caesar Dressing on the side, Hand-Cut Croutons,
Shredded Parmesan Cheese, Rolls and Butter*

Add to any Salad Bar:

Shredded Cheddar Cheese \$1.00
Blue Cheese Crumbles \$1.00
Candied Walnuts \$1.25
Kalamata Olives \$1.25
Crumbled Feta Cheese \$1.00
Grilled Chicken \$3.00
Grilled Beef Strips \$3.50
Sautéed Shrimp \$3.00

Applewood Smoked Bacon \$1.25
Chopped Egg \$1.00
Fried Onion Strings \$1.00
Crispy Potato Matchsticks \$1.00
Toasted Sunflower Seeds \$1.25
Dried Cranberries \$1.25
Orange Wedges \$1.00
Artichoke Hearts \$1.25

Chef Carved Roasts

served with split rolls and appropriate condiments

Herb Roasted Beef Tenderloin \$12.00
Prime Rib Au Jus \$11.50
Sage and Garlic Roasted Turkey Breast \$5.50
Maple Dijon Pork Loin \$7.25

Garlic and Herb Roasted Leg of Lamb \$9.50
Horseradish Crusted Salmon Fillet \$10.00
Roasted Beef Top Round \$6.00
Roasted "Prime Rib" of Veal \$22.00

Requires a chef/carver at our normal staffing fee of \$20 per staff per hour for a 4 hour minimum

Hot Buffet

Chicken

Chicken Breast Roulade \$8.00

Stuffed with Italian sausage, spinach, goats' cheese, and pinenuts—oven-roasted tomato sauce

♥ Grilled Chicken Breast with Wilted Spinach, Summer Squash "Angels' Hair", and Rst. Pepper Coulis \$7.00

Grilled Boneless Chicken Breast with Udon Noodles and Ginger/Soy Glaze \$7.00

Grilled Chicken Parmesan on Spaghetti Marinara \$7.50

* = Vegan option ♥ = Healthy Choice

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Herb Roasted Chicken with Natural Jus \$6.00

Chicken and Wild Mushroom Ragout \$7.50

Boneless breast pieces simmered in white wine and cream with wild mushrooms and pearl onions

Braised Chicken Hunters' Style \$7.00

Whole chicken pieces simmered in a tomato demi-glace with white wine, wild mushrooms, and garlic

Baked Mexican Chicken \$6.00

Boneless chicken breast covered with spicy salsa, crushed tortilla crumbs, and cheese

Chicken Piccata \$7.50

Sautéed chicken breast with lemon, butter, capers, and parsley

Meat

Petit Sirloin Steaks with Grilled Onions and Mushrooms, Red Wine Sauce \$11.50

Roasted Pork Loin with Dijon/Rosemary Jus \$7.50

Korean Garlic/Chili Beef Ribs \$14.00

Marinated London Broil with Red Wine Demi-Glaze \$7.50

Sliced Roasted Beef Top Round with Mushrooms and Gravy \$8.00

Braised Beef Short Ribs with Red Wine and Shallot Jus \$14.00

Fish and Seafood

♥ South American Corvina Bass with Artichokes, Fennel, and Sun-Dried Tomatoes \$15.00

Barbecued Salmon with Honey and Whole Grain Mustard—Fire Roasted Corn Cream \$15.00

Pan Seared Alaskan Halibut with Brown Butter, Raisins, and Grapefruit \$14.00

Low Country Shrimp and Grits with Tasso Ham, Andouille Sausage, and Creole Vegetables \$11.50

Grilled Salmon with Brandy Lobster Cream and Lemon/Parsley Pesto \$15.00

♥ Seared Tuna Steaks with Ginger/Teriyaki Vinaigrette and Wasabi Drizzle \$13.00

Grilled Mahi-Mahi with Macadamia Nut Crust and Pineapple Salsa \$15.00

Shrimp, Scallops, and Lobster “Newberg” in a Flaky Pastry Shell \$16.00

Pasta

Baked Penne Pasta \$7.00

With sausage, meatballs, and parmesan in a spicy tomato cream

Italian Beef and Sausage Lasagna \$7.00

Cajun Blackened Chicken and Penne with Peppers, Green Onion, and Tomatoes \$7.50

Gulf Shrimp and Orecchiette with Garlic, Mushrooms, and Pesto Cream \$10.00

Cheese Tortellini in Garlic/Parmesan Cream with an array of Garden Vegetables \$6.50

Neapolitan Pasta Bar

Penne Marinara and Farfalle Alfredo with:

Steamed Broccoli

Sautéed Mushrooms

Grilled Chicken

Sautéed Peppers

Italian Sausage

Parmesan Cheese

\$7.95

add Shrimp for \$3.00

Vegetable Entrees

Vegetable Alfredo Lasagna \$7.00

♥ Roasted Vegetable Cous-Cous \$6.50 *

Wild Mushroom Ragout over Pappardelle Pasta \$9.00

Risotto Bar

Creamy Italian rice with a variety of toppings

Wild Mushrooms

Roasted Shallots

Toasted Pinenuts

Roasted Eggplant

English Peas

Asparagus Tips

Sun-Dried Tomatoes

Chopped Fresh Herbs

\$8.50

Side Items \$1.75

- Baked Beans
- Southern Potato Salad
- Italian Pasta Salad
- Green Beans, Onions, & Bacon
- ♥ Steamed Broccoli
- Au Gratin Potatoes
- ♥ Jasmine Rice Pilaf
- ♥ Mediterranean Potato Salad
- Sweet Potato Soufflé
- ♥ Steamed Asparagus
- Butter Mashed Potatoes
- Grilled Summer Squash Medley
- ♥ Tossed Salad
- Wild Rice Pilaf

- Green Beans Amandine
- Broccoli Salad
- ♥ Fresh Cut Fruit
- Oven Roasted Potatoes
- Honey Glazed Carrots
- Green Peas and Pearl Onions
- Buttered Noodles
- Green Bean Casserole
- Macaroni & Cheese
- ♥ Whole Grain Barley Salad
- Southern Pasta Salad
- Black Bean/Corn Salad
- Red Cabbage Salad
- Broccoli and Cheese Casserole

Fresh Baked Rolls & Butter OR Garlic Bread \$.75

Mashed Potato Bar		
<i>Our creamy butter mashed potatoes with an array of condiments</i>		
Sour Cream	Whipped Butter	Bacon
Chives	Wasabi	Horseradish
Cheddar Cheese	Blue Cheese	Cracked Black Pepper
\$6.00		

Beverages

Bottled Water \$1.25

Soft Drinks \$1.25

Bagged Ice
\$3.00 serves 20

Iced Tea by the Gallon
Sweet and Unsweetened
\$10.00 serves 10

Lemonade by the Gallon
\$10.00 serves 10

* = Vegan option ♥ = Healthy Choice

Dessert

Banana Pudding \$3.00

Cupcakes \$3.00

Chocolate or vanilla cakes with chocolate or vanilla icing. One selection only please.

Brownies and Blondies \$1.75

Assorted Fresh Baked Cookies \$1.75

Fresh Cut Fruit \$3.50

Strawberry Shortcake \$3.50

Homemade sweet biscuits filled fresh strawberries, lavender, and whipped mascarpone

Chocolate Roulade \$5.00

Chocolate sponge cake rolled with Swiss buttercream and hazelnuts

Cheesecake \$4.50

Served with seasonal fruit topping

Sweet Shots \$5.00

Shooters of sweet custards, creams, and liqueurs

A Chocolate Bar \$6.00

An assortment of anything we can build out of chocolate...with a berry garnish (just for color)

Cheesecake Bar \$6.50

Bites of cheesecake with dips, sauces, and garnishes to make it more fun

Viennese Table \$6.00

A display of our Pastry Chef's finest creations

Assorted Mini Desserts and Petit Fours \$3.75

Stand alone little sweets or a perfect accompaniment to a special occasion cake

Consult us about your specialty Cake or Dessert needs!

Special Occasion Cakes may be made with a minimum 7 day
notice

in a variety of styles, flavors, fillings, and frostings

Buffets with a Theme

Our culinary staff is well versed in international cuisines and the special dietary needs of various cultures. Please don't hesitate to consult us for custom themed events. The following are our most popular.

Little Italy \$21.95

Antipasti Display
Caesar Salad
Steamed Mussels and Clams with Garlic, Lemon, and Herbs
Cheese Tortellini Pasta and Risotto Bar with a variety of Add-Ins
Italian Sausage and Peppers
Roasted Eggplant and Tomato Ragout
Parmesan/Garlic Bread
Tiramisu

Far East \$20.95

Asparagus, Ginger, and Red Cabbage Salad
Pork Shaomai Dumplings
Cashew Chicken
Stir-Fried Pepper Steak
Thai Curry Vegetables
Vegetable Fried Rice
Display of Fancy Fortune Cookies and Fresh Fruit

Tapas \$22.95

Display of Marinated Vegetables, Olives, Meats, and Spanish Cheeses
Olive Oil Toasts with sliced Tomatoes and Potato/Garlic Mayonnaise
Broad Bean Salad with Garlic and Fennel
Steamed Mussels with Spanish Chorizo, Sweet Peppers, and Cilantro
Marinated Tuna with Olives and Potatoes
Chicken Croquetas with Ham and Pimientos
Caramel Custard Shooters

Tejas 21.95

Tortilla Chips
Nacho Cheese Sauce
Taco Meat with Shells
Black Bean/Corn Quesadillas
Beef and Chicken Fajitas with Onions, Peppers, and Flour Tortillas
Pico de Gallo, Guacamole, Sour Cream, Tomatoes, Lettuce, Shredded Cheese
Mexican Rice and Refried Beans
Apple Enchiladas

* = Vegan option ♥ = Healthy Choice

Contact Us @ 704-790-8646

Savor the South \$15.95

Herb Roasted Chicken
Country Style Steak and Gravy
Green Beans with Bacon and Onions
Spicy Collard Greens
Stewed Okra and Tomatoes
Hoppin' John
Biscuits and Corn Bread
Warm Peach Cobbler and Fresh Whipped Cream

Eastern Carolina Barbecue \$16.95

Barbecued Chicken
Pulled Pork Barbecue
with Eastern Vinegar Based Sauce and Western Tomato Based Sauce
Sandwich Buns and Cornbread
Corn on the Cob
Cole Slaw
Southern Potato Salad
Sliced Watermelon
Assorted Cookies and Brownies

Parisian Crepery \$14.95

Fresh Handmade Crepes prepared to order with choices of:

Baked Ham
Sliced Chicken Breast
Swiss Cheese
Cheddar Cheese
Green Onion
Mushrooms

Roasted Peppers
Sautéed Spinach
Sour Cream
Sliced Strawberries
Whipped Cream
Nutella Chocolate/Hazelnut Spread

Club Med \$20.95

Middle Eastern Hummus, Tapenade, and Tabouleh Platter
Carrot, Honey, and Almond Salad
“Fattoush” Pita Bread and Vegetable Salad
Chicken Tagine with Apple, Dates, and Preserved Lemon
Garlic/Herb Marinated Pork Souvlaki with Pita Bread
Saffron Vegetable Cous Cous
Middle Eastern Pastry Display

Plated Events

We request that for plated events a group must be limited to no more than 2 different main entrees selections. Side items must be the same for all guests. Additional courses must be the same for all guests.

Soup

Lobster Bisque \$4.25

Chilled Watermelon Gazpacho with Jicama and Lime \$3.00

Cream of N.C. Shiitake Mushroom with Lemon and Thyme \$3.50

Puree of Parsnip with Spring Radishes and Pepper Toast \$3.00

Lobster Chowder with Sherry and Parmesan Toast \$6.50

Cream of Broccoli Soup \$3.00

Three Onion Soup \$3.00

Salad

Garden House Salad of Spring Lettuces with Traditional Garnishes, House Dressing \$4.50

Classic Caesar Salad with a Parmesan Crisp \$5.25

Baby Field Lettuces \$6.00

with Roasted Beets, Walnuts, Green Apple, and Oven-Dried Grapes in a Goats' Cheese Vinaigrette

Baby Spinach \$5.25

with Bacon, Chopped Egg, Sautéed Wild Mushrooms, and Red Onion

Micro Lettuces \$6.00

with Mediterranean Vegetables and Feta Cheese, Lemon/Herb Vinaigrette

Baby Frisee and Red Cabbage Salad with Shallot/Tangerine Vinaigrette \$5.75

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Entrees

Petit Sirloin Steak \$15.00
with Brown Butter, Asparagus, and White Truffle Oil

Grilled Chicken Breast \$12.00
with Garlic Jus and Cheese Macaroni

Barbecued Salmon \$26.00
with Warm Potato Salad, Feta Cheese, and Roasted Corn Salsa

Grilled Yellowfin Tuna \$21.00
with Couscous, Tomato Coulis, and Greek Olive Tapenade

Roasted New York Strip Loin \$21.00
with Wilted Greens, Black Pepper Sauce, and Roasted Pear

Roulade of Free Range Chicken \$18.00
with Wild Mushroom, Vanilla, and Blackberry Fricassee

Alaskan Halibut \$22.00
sautéed with Artichokes, French Green Beans, Cipolline Onions, and Sun-Dried Tomatoes

Braised New Zealand Lamb Shank \$17.00
with Baby Vegetables, Barolo Wine, and Roasted Pepper/Almond Romesco

Petit Filet Mignon and Butter Poached Shrimp \$28.00
with Asparagus, Prosciutto Ham, and Macaroni

With Mix & Match Plated Events guests design their own main course plates by choosing the center-of-the-plate item, the cooking method, and the sauce. Then simply plug in any two side items. Our staff is happy to help you choose compatible combinations. No more than two main item choices per event. All plates must use the same side items.

Plated Mix and Match Options

Choose 1

- Boneless Chicken Breast \$12.00
- Bone-In Chicken Pieces 11.00
- Sirloin Steak \$13.00
- Flat-Iron Steak \$20.00
- New York Strip Steak \$24.00
- 8 oz Filet Mignon \$29.00
- 6 oz Filet Mignon \$26.00
- 12 oz Ribeye Steak \$26.00
- Center Cut Pork Chop \$17.00
- Pork Tenderloin \$14.00
- Lamb Loin Chop \$17.00
- Lamb Rib Chop \$21.00
- Veal Rib Chop \$41.00
- Salmon Filet \$20.00
- Tuna Steak \$18.00
- Tilapia Filet \$18.00
- Sea Scallops \$27.50
- Jumbo Shrimp \$27.50
- Whole Maine Lobster
(market price)
- Cold Water Lobster Tail
(market price)

Choose 1

- Grilled
- Sautéed
- Roasted
- Braised
- Poached
- Steamed
- Butter Poached

Choose 1

- Red Wine Demi-Glace
- Wild Mushroom Cream
- Rosemary/Dijon Jus
- Natural Jus
- Roasted Garlic Demi-Glace
- Shallot Sauce
- White Wine Butter Sauce
- Red Wine Butter Sauce
- Lemon/Caper Butter Sauce
- Roasted Corn/Chili Cream
- Garlic Butter Sauce
- Tomato Vinaigrette
- Teriyaki Sauce
- Pesto Cream
- Curry Sauce

Choose 2

French Green Beans
Steamed Asparagus
Seasonal Baby Vegetables
Roasted Seasonal Vegetable Medley
Garlicky Creamed Spinach
Honey Glazed Carrots
Squash and Zucchini Angels' Hair
Sautéed Napa Cabbage
Ratatouille

Garlic Mashed Potatoes
Creamy Risotto
Butter Mashed Potatoes
Oven Roasted Potatoes
Wild Rice Pilaf
Jasmine Rice Pilaf
Duchesse Potatoes
Saffron Cous Cous
Quinoa Pilaf

Dessert

Plated Confections

Strawberry Shortcake \$3.50
Homemade sweet biscuits filled fresh strawberries, lavender, and whipped mascarpone

Pavlova \$5.00
Crisp meringue filled with seasonal fruit

Panna Cotta \$5.00
Eggless Italian custard served with seasonal fruit and honey

Flourless Bittersweet Chocolate Cake \$5.50
with berry compote and rosemary honey

Chocolate Roulade \$3.50
Chocolate sponge cake rolled with Swiss buttercream and hazelnuts

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Custom Confections

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Sweet Stations

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