

Station Dinners

Please select two salads, one action, and one carving station; \$72 per person (20 person minimum)

1 Additional Station: \$15 per person

SALADS | CHOICE OF TWO

GARDEN SALAD

Grape Tomatoes, Cucumbers, Shredded Carrots,
Toasted Croutons, Shredded Cheddar, and
Black Olives with Ranch Dressing and
Red Wine Vinaigrette

CAESAR SALAD

Grilled Chicken, Shaved Parmesan Cheese,
Toasted Croutons, and Roasted Tomatoes
with Basil Caesar Dressing and Oil and Vinegar

COBB SALAD

Grilled Chicken, Smoked Bacon Bits, Grape
Tomatoes, Cucumbers, Cheddar, Boiled Eggs,
White Beans and Red Onions with
Avocado Ranch Dressing and Herb Vinaigrette

ANTIPASTO SALAD BAR

with Marinated Mushrooms and Cauliflower,
Kalamata Olives, Pickled Cherry Peppers,
Grape Tomatoes, Marinated Artichokes, and
Toasted Sliced Baguettes

SPINACH AND ARUGULA SALAD

with Pancetta and Roasted Mushrooms
served with a Balsamic Vinaigrette

BLACK BEAN AND ROASTED SWEET POTATO SALAD

with Orange Cumin Vinaigrette

ACTION STATIONS | CHOICE OF ONE

PASTA STATION

Cavatappi, Grilled Chicken, Asparagus, Roasted
Tomatoes, and Spinach in Light Alfredo Sauce

Rigatoni, Italian Sausage, Arugula and
Red Onions in Marinara Sauce

Black Olives, Capers, Tasso Ham,
Parmesan Cheese, and Chopped Fresh Herbs

SOUTHWESTERN QUESADILLA STATION

Blackened Chicken Strips, Pepper Jack Cheese,
Tomato, Avocado, and Spicy Salsa Served
with Cilantro Sour Cream and Black Bean Sauce

SHRIMP AND GRITS STATION

White Cheddar Cheese Grits, Shrimp,
Tasso Ham, Scallions, and Cream

Station Dinners

SEAFOOD RISOTTO STATION

Coastal Shrimp, Scallops, Mussels, Julienne Fennel, and Tomato tossed with Garlic, Shallots, Saffron, Arborio Rice, and Cream

SAVORY CRÊPE STATION

Chicken and Rice with Bechemel Sauce

Potato and Crispy Bacon with Cheese and Chipotle Sauce

Roasted Asparagus and Tomatoes with Aged Balsamic Glaze

SOUTHERN SIDE BAR

Assorted Fried Potatoes and Vegetables with Garnishes Ketchup, Lemon Olive Oil, Dijon Mustard, Sea Salt, Black Pepper*

GOURMET MACARONI AND CHEESE BAR

Three Cheese Sauce, Served with Diced Chicken, Crispy Bacon, Scallions, Shaved Parmesan, Sour Cream and Tomato Salsa*

**Not an attended station, no chef required*

CARVING STATIONS | CHOICE OF ONE

ROASTED BREAST OF BONE-IN TURKEY

Natural Jus, Cranberry Mayonnaise, and Miniature Dinner Rolls

ROASTED STRIP LOIN OF BEEF

Creamed Horseradish, Green Peppercorn Demi-Glace, and Hard Rolls

CARVED MARINATED FLANK STEAK

Horseradish Cream Sauce, Assorted Mustards, and Miniature Dinner Rolls

WHOLE ROASTED BEEF TENDERLOIN

Assorted Mustards, Horseradish Cream Sauce, and Miniature Dinner Rolls

CARVED LEG OF LAMB

Garlic-Studded and Rubbed with a Mint Pesto, with Natural Jus Lié

Action and Carving Stations are subject to attendant fees of \$75 per hour per attendant; food service hours have a two-hour maximum.

All food and beverage is subject to 6.75% NC sales tax and 22% service charge.

Plated Dinners

*You may offer a choice of two preselected entrées, or one duet entrée.
Two-course menus start at \$69. Three-course menus start at \$72.*

SOUPS | CHOICE OF ONE

SIGNATURE SOUPS

Black Bean Soup with Crème Fraîche
Tomato Bisque with Basil Chiffonade
Sweet Potato Bisque with Pumpernickel Croutons
Chilled Gazpacho with Avocado

Butternut Squash and Apple Soup
Roasted Corn and Country Ham Chowder
Lentil and Tasso Ham Soup

PREMIER SOUPS

A surcharge of \$2 per person applies for Premier choices

Lobster Bisque
Chilled Gazpacho with Lump Crab

Double Chicken Consommé with Toasted Orzo
Grilled Chicken with Morel Mushroom Soup

SALADS | CHOICE OF ONE

SIGNATURE SALADS

HOUSE SALAD
Tomatoes, Cucumber, Alfalfa Sprouts, Carrots,
and Black Olives in an Herb Vinaigrette

CLASSIC CAESAR SALAD
Tossed in our House-made Caesar Dressing with
Garlic Croutons and Romano Cheese

SPINACH SALAD
Red Onion Confit, Crumbled Gorgonzola, Candied Pecans,
and Tomatoes in a Sherry Vinaigrette

GREEK SALAD
Crumbled Feta, Diced English Cucumber, Roma Tomatoes,
Kalamata Olives, and Red Onion Julienne in a
Lemon-Oregano Vinaigrette

GREEN SALAD
Cucumber-Wrapped Salad with Baby Greens, Strawberries,
Scallions, and Toasted Pecans in Raspberry Vinaigrette

PREMIER SALADS

A surcharge of \$2 per person applies for Premier choices

BIBB SALAD
Marinated Grape Tomatoes and Cotton Onions
in a Granny Smith Vinaigrette

GRILLED PEAR SALAD
Bleu Cheese-Walnut Croutons and Fresh Grilled
Pear with Champagne Vinaigrette

Plated Dinners

ENTRÉES | PRESELECTED CHOICE OF TWO

SIGNATURE ENTRÉES

GRAYLYN CHICKEN

Stuffed with Spinach, Prosciutto, and Smoked
Mozzarella Cheese in a Sun-Dried Tomato-Basil
Cream Sauce with Angel Hair Pasta

GRILLED SALMON FILLET

Orange-Chive Beurre Blanc with Saffron Rice

GRILLED SWORDFISH STEAK

Ginger-Lemongrass Cream Sauce with
Chive Whipped Potatoes

HERB-CRUSTED CHICKEN SUPREME

Chardonnay-Mushroom Veloute with Parmesan Risotto

HERB-MARINATED TUNA

Red Pepper Coulis with Basil Whipped Potatoes

GRILLED NEW YORK SIRLOIN*

Caramelized Shallot-Shiitake Mushroom
Demi-Glace with Fondant Potatoes

MACADAMIA NUT-CRUSTED MAHI MAHI

Armoricaine Sauce with Cilantro Rice

PORCINI-STUFFED CHICKEN BREAST

Sweet Onion-Cream Sauce with Bourbon-Pecan Rice Pilaf

SEARED DUCK BREAST

Port Wine-Dried Cranberry Gastrique
with Vegetable Couscous

VEAL SCALLOPINI

Port Wine Demi-Glace and Fettuccine
with Roquefort Cream Sauce

PREMIER ENTRÉES

A surcharge of \$4 per person applies for Premier choices

CHARBROILED FILET MIGNON*

Périgueux Sauce with Roasted
Shallot Whipped Potatoes

ROASTED COLORADO LAMB RACK

Black Currant Demi-Glace
with Red Pepper Whipped Potatoes

**Beef entrées are cooked to medium.*

Should you wish to offer your guests a choice of three entrées, a surcharge of \$4 per person will apply.

Plated Dinners

In lieu of selecting two entrées, you may select one duet entrée for all guests to enjoy.

SIGNATURE DUET ENTRÉES

CHICKEN & PORK TENDERLOIN

Pepper Relish, Smoked Gouda Risotto,
and a Seasonal Vegetable

Adds \$6 per person

SALMON & ANCHO SHRIMP SKEWER

Herb Butter, Steamed Basmati Rice,
and a Seasonal Vegetable

Adds \$6 per person

CHICKEN & SALMON

Lemon Caper Cream Sauce, Garlic-Herb
Fried Potatoes, and a Seasonal Vegetable

Adds \$6 per person

VEGETARIAN EGGPLANT NAPOLEON AND BLACK BEAN CAKE

Steamed Basmati Rice, Roasted Vegetable Melange
and Goat Cheese

Adds \$6 per person

PREMIER DUET ENTRÉES

PETIT FILET* AND SALMON

Roasted Shallot Whipped Potatoes
and a Seasonal Vegetable

Adds \$10 per person

PETIT FILET* AND CRAB

Chateau Potatoes and Vegetable Ragout

Adds \$16 per person

PETIT FILET* AND CHICKEN

Shiitake Mushroom Demi-Glace and a Seasonal Vegetable

Adds \$10 per person

PETIT FILET* AND LOBSTER

Black Truffle Demi-Glace and Clarified Butter with
Parmesan Cheese Risotto and Roasted Asparagus

Adds \$25 per person

**Beef entrées are cooked to medium.*

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