



Hors D'Oeuvre

Receptions

LYONS

(\$59.00 per person)

Select from the following:

- 1 Signature Display
- 1 Signature Action Station
- or 1 Signature Carving Station
- 4 Hors D'Oeuvres
- Signature Coffee Station

NATHALIE

(\$69.00 per person)

Select from the following:

- 1 Signature Display
- 1 Premium Action Station
- 1 Signature Carving Station
- 4 Hors D'Oeuvres
- Signature Coffee Station

BOWMAN

(\$79.00 per person)

Select from the following:

- 1 Premium Display
- 1 Premium Action Station
- 1 Premium Carving Station
- 5 Hors D'Oeuvres
- Signature Coffee Station

*Action and Carving Stations are subject to attendant fees
of \$65.00 per hour per attendant, food service hours have a 2 hour maximum*

All food and beverage is subject to 6.75% NC sales tax and 20% gratuity.

GRAYLYN



Displays & Stations

SIGNATURE DISPLAYS

Baked Brie

Large Brie Wheel baked and topped with Warm Mango Chutney, served with Baguette Chips and Crackers

Fresh Vegetable Crudité's

Fresh Cucumber, Carrots, Celery, Asparagus, Tomatoes, Broccoli, Cauliflower and Mixed Peppers served with Ranch Dipping Sauce

Domestic Cheese and Fruit Display

A Selection of Domestic and International Cheeses garnished with Mixed Berries and Distinctive Crackers

Marinated Grilled Vegetable Display

Fresh Herb and Balsamic Marinated Squash, Zucchini, Peppers, Asparagus, Portobello Mushrooms, Roasted Carrots and Eggplant served with a Sun-Dried Tomato Vinaigrette

SIGNATURE ACTION STATIONS

Pasta Station

Featuring Tri-Colored Tortellini and Penne Pasta with Marinara and Alfredo Romano served with Garlic Breadsticks and Fresh Grated Parmesan Cheese

Southwestern Quesadilla Station

Includes Blackened Chicken Strips, Shredded Pepper Jack Cheese, Diced Tomato, Avocado and Spicy Salsa grilled between Two Flour Tortillas. Served with Cilantro Sour Cream and Black Bean Sauce

SIGNATURE CARVING STATIONS

Roasted Breast of Bone in Turkey

Served with Natural Jus, Cranberry Mayonnaise and Miniature Dinner Rolls

Carved Marinated Flank Steak

Served with Horseradish Cream Sauce, Assorted Mustards and Mini Dinner Rolls

PREMIUM DISPLAYS

Smoked Salmon Display

Scottish Smoked Salmon served with Capers, Boiled Egg, Red Onion served with Sauce Verte and Distinctive Crackers

Fresh Melon Display with Fondue

Fresh Diced Pineapple, Honeydew, Cantaloupe and Strawberries served with Brown Sugar, Whipped Cream and Chocolate Fondue

Roasted Fresh Vegetable Display

Roasted Baby Carrots, Asparagus, Baby Mushrooms, Red Onions, Zucchini and Artichokes with Basil Pesto Oil and Crumbled Goat Cheese

PREMIUM ACTION STATIONS

Shrimp and Grits Station

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

Seafood Risotto Station

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

PREMIUM CARVING STATIONS

Carved Leg of Lamb

Garlic Studded Boneless Leg of Lamb Rubbed with a Mint Pesto served with Natural Jus Lie

Roasted Strip Loin of Beef

Served with Hard Rolls, Creamed Horseradish and a Green Peppercorn Demi-Glace

Whole Roasted Beef Tenderloin

Served with Assorted Mustards, Horseradish Cream Sauce and Miniature Dinner Rolls (Roasted to Medium)



Hors D'Oeuvres

Coconut Shrimp

North Carolina Shrimp Dipped in Egg, Bread Crumbs and Coconut, Fried and Served with an Orange-Horseradish Dipping Sauce

Spanakopita

Fresh Sautéed Spinach Tossed with Feta Cheese, Pine Nuts and Garlic Wrapped in Layers of Phyllo Dough

Assorted Open Face Canapes

Chef Selected Open face Canapes to include: Cucumber and Dill on White, Pimento Cheese on Pumpnickel, Tuna Salad on Wheate, Roast Beef and Cheddar on Rye

Cranberry, Brie Cheese and Spinach in Phyllo Cups
Sautéed Cranberries and Baby Spinach in a Phyllo Cup Topped with a Slice of Brie Cheese and Caramel Sauce

Pimento Cheese Phyllo Cup with Bacon

House-made Pimento Cheese with Bacon and a Sliced Green Tomato served in a Phyllo Cup

Mini Ham Corn Muffins

House-made Corn Muffins Served with Lightly Sautéed Country Ham, Greens and Mustard

Veggie Style Zucchini and Yellow Squash Pancake

Local Market Zucchini and Yellow Squash Shredded
and Made into Mini Pancakes Topped with Slow Roasted Garlic Sour Cream

Salsa Fresca with Chips

Fresh Diced Tomatoes Tossed with Onions, Garlic, Jalapeño, Cilantro and Vinegar. Served with Tri-Colored Tortilla Chips

Roasted Spicy Chorizo Flatbread

Spicy Chorizo Roasted with Roasted Red Pepper Mascarpone Cheese on Crispy Flatbread

Southern Fried Chicken Skewers

Fried Buttermilk Battered Chicken Skewered and served with Green Tomato and Zesty Ranch Dip

Steak and Cilantro Empanada with Salsa Dip

Hand Filled Empanada with Fresh Cilantro, Steak and Cheese and Served with Salsa Dip

Roma Tomato Bruschetta with Fresh Mozzarella

Toasted Baguette Chip Topped with Freshly Sliced Mozzarella Cheese, Diced Roma Tomatoes and Basil Pesto Enhanced with Cracked Black Pepper

Tempura Chicken Strips

Lightly Battered Chicken Strips Gently Fried and Served with a Sweet Chili Vinaigrette

Bleu Bacon Stuffed Phyllo

Crispy Bacon and Bleu Cheese Filled in a Phyllo Cup then Baked

Pimento Cheese and Green Tomato Canape

House-made Pimento Cheese and Zesty Spiced Green Tomato Canape Served in a Phyllo Cup

Fried Green Tomato and Grit Cake

Seared White Cheddar Cheese Grits Served with a Spicy Fried Green Tomato



Hors D'Oeuvres

Chevre Stuffed Strawberries

Fresh Driscoll Strawberries Stuffed with Whipped
North Carolina Goat Cheese

Roasted Beef Skewer

Served with a Cornichon Pickle
and Horseradish Dip

Soy Marinated Tuna

Fresh Ahi Tuna Glazed with Sesame Oil Served
with Wasabi on a Fried Won Ton Triangle

Chicken with Cilantro in Phyllo

Grilled Chicken mixed with Peppers, Onions,
Spices, Sour Cream and Cilantro Served in a
Phyllo Cup

Pimento Cheese Stuffed Red Bliss Potato

Fresh Red Bliss Potato Stuffed with Pimento
Cheese and Banana Peppers Topped with Asiago
Cheese and Baked to a Golden Brown

Caribbean Jerk Chicken in Phyllo Cups

Tender Chicken with Caribbean Jerk Spices
Topped with Crispy Bacon and Mango Chutney

Smoked Salmon Wonton

A Crispy Wonton Topped with Smoked Salmon,
Brie Cheese and Fresh Asparagus

Mini Crab Cakes

House-made Crab Cakes Lightly
Seared and Served with a Roasted Red
Pepper Cream Sauce

Ancho Rubbed Duck and Pineapple Skewer

Dried, Rubbed Duck Breast Chunks Grilled
to Perfection on Skewers with Freshly Diced
Pineapples

Mini Spring Rolls

Napa Cabbage Tossed with Diced Chicken,
Cashews and Spices, Rolled in a Won Ton,
Wrapped and Gently Fried

Assorted Dim Sum

Assorted Steamed and Fried Dim Sum Served with
Soy Scallion Sauce and Sweet Chili Dressing

Crab Stuffed Mushrooms

Fresh Crab Meat Tossed with Peppers, Mustard
and Spices Stuffed in a Jumbo Mushroom Cap

Blackened Chicken Quesadillas

Blackened Chicken Breast Tossed with Spinach,
Pepper Jack Cheese and Roasted Peppers.
Served with House-made Pico de Gallo

Mini Beef Wellingtons

Tender Braised Beef Mixed with Mushroom
Duxelle Wrapped in Puff Pastry

Blackened Shrimp Crostini

Blackened shrimp and Red Pepper Hummus on a
Toasted Baguette Chip Topped with Micro Greens

Smoked Salmon Canape

Smoked Salmon and Honey Mustard on
Pumpnickel Topped with Fresh Dill