

Fall 2021
September-November
Plated Dinner Menus and Pricing

- *All menus are customizable to fit your needs*
- *Substitutions, choices within courses, additional courses, or specific ingredient requests are always an option, but may add to the cost per person*
- *Please mention all allergies and dietary restrictions. Gluten Free, Dairy Free and Vegan options available*
- *Plated Dinners of 12 or more guests require a server fee of \$150 for the evening. The server assists with all beverage and food service needs*
- *Tax and tip not included*
- *Travel Fees may apply outside of Asheville*
- *A \$100 non-refundable deposit is required to book your date*

Plated Dinner Option 1

Choose Salad, Entrée, and Dessert
\$59 per guest

Plated Dinner Option 2 (Additional platters, plates, and napkins provided)

Choose 3 Small Bite Selections, or Appetizer Course, Salad, Entrée, and Dessert
\$72 per guest

Plated Tasting Menu Option 3 (Additional platters, plates, and napkins provided)

Choose 2 Small Bite Selections and Local Cheese Board, Appetizer Course, Salad, Entrée, and Dessert
\$85 per guest

Small Bites Selections

Included in options 2 and 3

Cauliflower Fritters with Roasted Tomato Aioli

Mini Baked Brie Tartlet with Granny Smith Apple and Oatmeal Crumble

Pimento Cheese, Toasted Brioche, Bacon and Red Onion Jam

Mini Shrimp and Grits Cups with Scallion Cream

Tuna Tartare Bites, Crispy Wonton, Cucumber, Ginger, Sweet Soy

Rustic Cheese and Cured Meat Board

*Fresh Fruit, Medjool Dates, Marinated Olives, Crackers
(\$2 supplement/local selections \$5 supplement)*

Appetizer Course

*Included in options 2 and 3
(Choose one for group)*

Butternut Squash and Granny Smith Apple Soup with Toasted Pepitas and Crispy Pancetta

Sweet Potato Gnocchi, Pumpkin Seed Pesto, Shaved Aged Gouda, Poached Baby Tomatoes

Sorghum Glazed Pork Belly, Stone Ground Grits, Sautéed Local Greens with Toasted Garlic

Seared Scallop, Avocado Puree, Grapefruit Gastrique, Micro Radish Salad

Salad Course

*Included in all options
(Choose one for group)*

Baby Mixed Greens Tossed with Quince and Rosemary Vinaigrette, Spiced Pecans, Roasted Root Vegetables, Pickled Red Onion, Goat Cheese

Spinach and Mixed Greens Salad with Creamy Herb Dressing, Cucumber, Brioche Croutons, Candied Tomatoes, Pickled Red Onion, Crispy Parmesan

Entrée Course

*Included in all options
(Choose one for group)*

*Herb Roasted Chicken Breast, Brussel Sprout and Potato Hash,
Whole Grain Mustard Cream*

*Cashew and Panko Encrusted Black Cod, Cauliflower Puree,
Baby Bok Choy and Edamame, Tangerine Reduction*

*Pork Tenderloin with Cider-Mustard Glaze, Roasted Root Vegetables,
Brussel Sprouts with Crispy Pancetta and Spiced Pecans*

*Beef Filet Topped with Herb-Shallot Butter, Whipped Potatoes,
Roasted Asparagus, Charred Carrot, Red Wine Reduction*

*Butter Poached Halibut, Potato Puree,
Kale with Toasted Pinenuts and Garlic, Carrot-Ginger Reduction,
Micro Radish*

Dessert Course

*Included in all options
(Choose one for group)*

*Dark Chocolate Pots de Crème, Fresh Berries and Cream,
Crispy Meringue Kiss, Dark Chocolate Brownie Bite*

*Classic Crème Brûlée with Fresh Berries, Whipped Cream, Buttery Shortbread Cookie,
Dark Chocolate Brownie Bite*

Pistachio Cake, Brown Butter Frosting, Raspberry Puree, Fresh Berries

Build Your Own Sundae Bar

*2 Flavors of Ice Cream, Candied Walnuts, Rainbow Sprinkles, Peanut Butter Cups
Crushed Sugar Cones, Whipped Cream, Salted Caramel, Dark Chocolate Sauce
(\$3 supplement)*

Dark Chocolate Fondue

*Fresh Fruit, Sour Cream Pound Cake, Brownie Bites, Pretzel Sticks, Marshmallow
(\$3 supplement)*