

Spring 2021
March-May
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*
- *Supplemental china and wine glass rentals available upon request*
- *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

Zucchini Fritters, Crème Fraîche, Sweet Pepper Relish

Mini Baked Brie Tartlet with Caramelized Strawberry and Pecan Crumble

NC Shrimp and Grits Cups with Scallion Cream

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

Pimento Cheese, Toasted Brioche, Bacon and Red Onion Jam

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 the group)*

Leek and Potato Soup with Chive Crème Fraîche and Cornbread Croutons

Black Pepper and Ricotta Gnocchi, English Pea Puree, Crispy Parmesan, Preserved Lemon Cream

*Seared Scallops, Sautéed Spring Potatoes and Scallions, Blanched Snap Pea and Radish Salad,
Basil Butter*

Salad Course

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

*Mixed Greens Tossed with Balsamic-Herb Vinaigrette, Fresh Berries,
Goat Cheese, Cracked Pepper and Rosemary Candied Almonds, Pickled Red Onion*

*Spinach and Mixed Greens Tossed Creamy Tarragon-Shallot Dressing,
Blanched Green Beans, Brioche Croutons, Baby Tomatoes, and Crispy Parmesan*

Entrée Course

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

*Herb Roasted Chicken Breast, Whipped Potatoes,
Succotash with Sautéed Spinach, Cracked Pepper Cream, Parsley Oil*

*Parsley and Panko Encrusted Steelhead Trout, Cauliflower Puree, Sautéed Kale with Toasted Pinenuts
and Garlic, Carrot-Ginger Butter*

Butter Poached Halibut, Spring Potatoes with Glazed Carrot, Spinach. Gribiche Sauce

Parmesan Crusted Lamb Rack, Potato-Basil Puree, Ratatouille, Red Wine Reduction

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

Dessert Course

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

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

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

Pistachio Cake, Brown Buttercream, Crispy Meringue, Raspberry, Cacao Nibs

Build Your Own Sundae Bar

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

Dark Chocolate Fondue

Fresh Fruit, Sourcream-Pound Cake Bites, Brownie Bites, Pretzel Sticks, Marshmallow

(\$3 supplement)