

Summer 2021  
June-August  
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 Fritter, Green Onion Raita, Tomato Jam*

*Mini Baked Brie Tartlet with Blackberry, and Pecan Crumble*

*Citrus Poached Shrimp NC Shrimp Cups with Diced Melon and Cucumber*

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

*Smoked 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)*

*Fresh Corn Bisque with Yukon Gold Potatoes and Crispy Bacon*

*Spinach Gnocchi with Cracked Pepper, Buratta Cheese, Poached Tomatoes, Pesto Cream*

*Seared Scallops, Crispy Rice Cake, Kimchee, Coconut Cream, Sweet Soy*

### Salad Course

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

*Mixed Greens Tossed with Sorghum Vinaigrette, Honey Roasted Peaches, Goat Cheese,  
Cracked Pepper and Rosemary Candied Almonds, Pickled Red Onion*

*Spinach and Mixed Greens, Red Wine Vinaigrette, Cucumber,  
Baby Tomatoes, Herb Croutons, Shaved Aged Gouda, Pickled Red Onion*

### Entrée Course

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

*Herb Roasted Chicken Breast, Potato Puree,  
Ratatouille, Spinach, Crispy Parmesan, Pesto Cream*

*Seared Steelhead Trout, Grilled Summer Squash with Charred Tomato, Corm Cream*

*Miso Marinated Cod with Seared Sesame Sticky Rice Cake,  
Baby Bok Choy, Fresh Daikon, Edamame, Dashi-Ginger Broth*

*Beef Filet Topped with Basil Butter, Potato Puree,  
Summer Succotash with Sautéed Spinach, Charred Tomato*

*Brown Sugar and Rosemary Rubbed Pork Loin, Potato Puree,  
Summer Succotash and Sautéed Spinach, Blackberry Gastique*

### 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, Dark Chocolate and Sea Salt Ganache, Raspberry Puree, Fresh Berries*

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

*Dark Chocolate Fondue*

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