

Winter 2021
December-February
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

Cauliflower Fritters, Tomato Jam, Cucumber Raita

Mini Baked Brie Tartlet with Port, and Walnut 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)*

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

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

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

Seared Scallops, Sticky Rice Cake, Coconut Cream, Ginger Poached Mango

Salad Course

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

Baby Mixed Greens Tossed with Champagne and Meyer Lemon Vinaigrette, Fresh Avocado, Toasted Almonds, Goat Cheese, Pickled Red Onions, and Citrus Segments

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

Entrée Course

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

*Herb Roasted Chicken Breast, Garlic Whipped Potatoes,
Roasted Brussel Sprouts and Maple Glazed Charred Carrots, Whole Grain Mustard Jus*

*Pistachio Encrusted Steelhead Trout, Cauliflower Puree,
Sautéed Kale with Toasted Pinenuts and Garlic,
Saffron-Vanilla Butter*

Lamb Rack, Grilled Acorn Squash, Sautéed Greens, Chimichurri

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

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

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

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