

Buffet Lunch

\$28.00 pp + tax

Salad – Choose 1

Classic Tossed Salad
Spinach & Fruit Salad

Chef Salad
Seasonal Vintner’s Salad

Caesar Salad
Greek Salad

Entrées– Choose 2

Grilled Chicken Breast
served warm with Dijon cream sauce or chilled with fruit salsa

Grilled Flank Steak
served warm with homemade steak sauce & sautéed mushrooms or chilled with sautéed peppers and onions and horseradish cream sauce

Carolina Style Pork BBQ
with cole slaw and buns

Herb Crusted Salmon
served with lemon dill sauce

Meriwether’s Signature Shrimp & Grits

Greek Bean Bake (V)

Sides - choose 2

Macaroni & Cheese
Sautéed Green Beans & Feta
Long Grain & Wild Rice Blend

Roasted Seasonal Vegetables
Gourmet Potato Casserole
Fresh Fruit Salad

Dessert – choose 1

Fruit Cobbler with Whipped Cream
Cookies, Blondies & Brownies

Homemade Pecan Bars & Lemon Bars
Gourmet Cupcakes

Assorted Rolls & Butter

Iced Tea & Water

Service & Linen

Enhancements

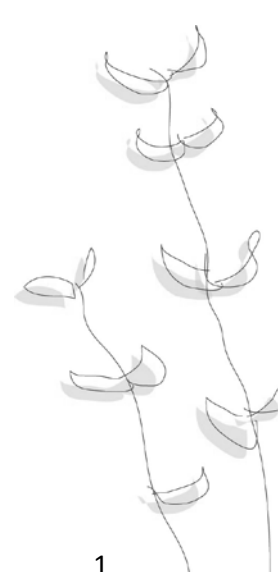
Add Soup \$3.50 pp

French Mushroom
Vegetarian Chili

Tomato Dill
Roasted Red Pepper & Crab

Soft Drinks & Bottled Water (billed on usage) \$2.00 ea

Coffee Service \$2.25 pp



Classic Reception

\$35.00 pp + tax

Sliced Meats – Choose 2

- Thinly Sliced Sirloin of Beef
with small rolls / horseradish cream sauce & caramelized onions
- Sliced Roast Turkey
with small rolls / cranberry relish & tarragon mayo
- Sliced Pork Loin
with small rolls / sesame bbq sauce & mustard herb sauce
- Sliced Grilled Chicken Breast
with small rolls / fresh fruit salsa & mustard herb sauce
- Carolina Pork BBQ
with tiny rolls / slaw and sesame bbq sauce
- Chicken Sate
with peanut dipping sauce
- Sweet & Spicy Meatballs

Dip – Choose 1

- Hot Crab & Artichoke Dip with Crackers
- Smoked Salmon Spread with Crackers
- Baked Ricotta with Crostini & Olive Tapenade
- Layered Guacamole with Tortilla Chips
- Bruschetta Platter with Goat Cheese Spread, Tomato Tapenade, Olives & Hummus
served with vegetables & pita

Gourmet Cheese & Fruit Platter

Roasted Vegetables & Dip

Hors d'oeuvres – Choose 2

- Tiny Sweet Potato Ham Biscuits
- Bacon Wrapped Scallops

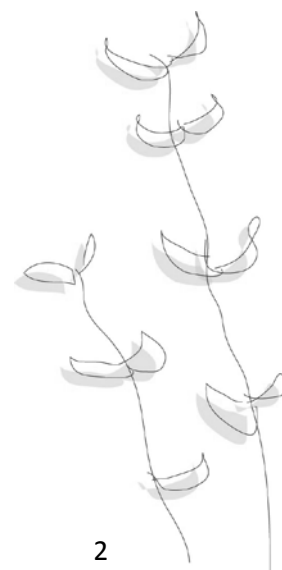
- Jade Dumplings
- Crab Wontons

Service & Linen

Substitutions

- Beef Tenderloin
- Silver Dollar Crab Cakes
- Cocktail Shrimp with Sauce (3 pp)
- Grilled Scallops
- Oysters - Fried or on the Half Shell

- add \$3.00 pp
- add \$2.50 pp
- add \$3.50 pp
- add \$2.50 pp
- market price



High Tea

\$20.00 pp + tax

Assorted Tea Sandwiches (choose 3)

Pimento Cheese

Cucumber & Cream Cheese

Chicken Salad

Egg Salad

Shrimp Salad

Sweet Potato Ham Biscuits

Olive & Cream Cheese Spread

Cheese Spread with Crackers

Fresh Cut Fruit

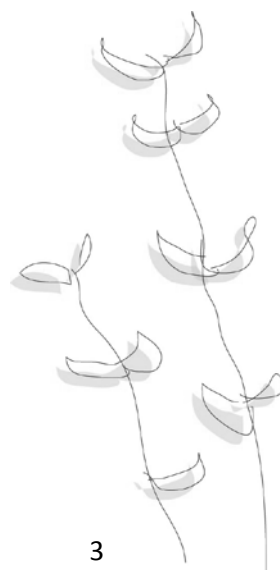
Scones with Cream & Jam

Assorted Sweets

Brewed Tea & Lemonade

Service & Linen

Meriwether Godsey at Lewis Ginter Botanical Garden



Drinks & Hors d'oeuvres*

\$35.00 pp + tax

Passed Hors d'oeuvres

Prosciutto & Gruyere Pinwheels
Caprese Skewers

Thinly Sliced Rare Roast Beef
with small rolls, caramelized onion spread & horseradish cream sauce

Or

Sliced Grilled Chicken Breast
with small rolls, mustard herb sauce & fresh fruit salsa

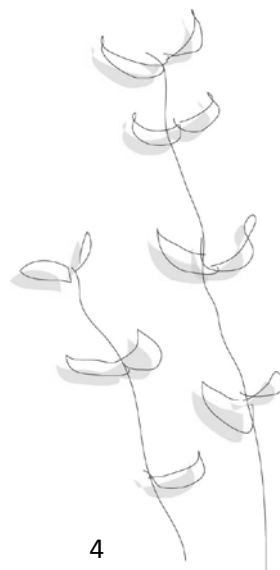
Hot Crab & Artichoke Dip
Our Signature Roasted Vegetable Platter with Dip
Gourmet Cheese & Fruit Board
Assorted sweets

House Beer & Wine / Soft Drinks

Service & Linen

*no substitutions

Meriwether Godsey at Lewis Ginter Botanical Garden



Drinks & Dinner*

\$45.00 pp + tax

Passed Hors d'oeuvres

Bacon Wrapped Scallops
Spinach Ricotta Phyllo Triangles

Dinner

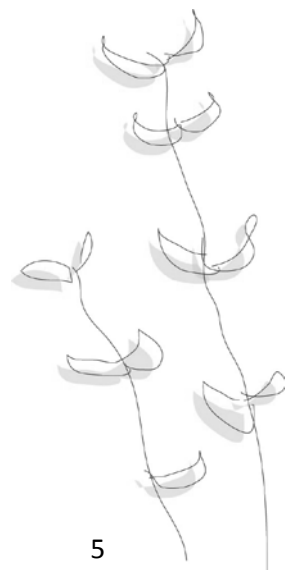
Vintner's Salad
Chicken in Champagne Artichoke Sauce
Herb Crusted Salmon
Long Grain and Wild Rice Blend
Roasted Seasonal Vegetables
Assorted Rolls & Butter
Chocolate Cake & Homemade Key Lime Pie

Water / Coffee Service

House Beer & Wine / Sparkling Water

Service & Linen

*no substitutions



Meriwether Godsey at Lewis Ginter Botanical Garden

Buffet Dinner

\$45.00 pp + tax

Salad – Choose 1

- Caesar Salad
- Seasonal Vintner’s Salad
- Greek Salad

- Classic Tossed Salad
- Spinach & Fruit Salad
- Classic Spinach Salad

Entrées – Choose 2

- Grilled Chicken Breast *with Dijon cream sauce*
- Chicken in Champagne Artichoke Sauce
- Grilled Flank Steak *with sauce supreme*
- Pork Tenderloin *with scalloped apples*
- MG Signature Crab Cakes *with rémoulade*
- Beef Tenderloin Tips *with mushroom wine sauce*

- Shrimp & Grits
- Herb Crusted Salmon
- Pasta Primavera
- Greek Bean Bake
- Grilled Pork Chop

Sides – Choose 3

- Roasted Potatoes
- Long Grain & Wild Rice Blend
- Sweet Potato Casserole
- Macaroni & Cheese
- Sautéed Green Beans
- Spinach Ricotta & Phyllo Casserole
- Caramelized Carrots & Artichokes

- Mashed Potatoes
- Cider Pilaf
- Gourmet Potato Casserole
- Oven Roasted Vegetables
- Roasted Asparagus
- White Beans with Sage & Ham
- Mushroom Bread Pudding

Dessert

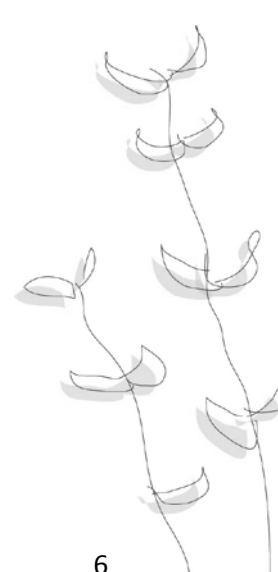
- Fruit Cobbler with Whipped Topping
- Berried Crème Brûlée
- Caramel Apple Tart

- Homemade Key Lime Pie
- Flourless Chocolate Torte
- Cheesecake with Fresh Strawberries

Rolls & Butter

Iced Tea & Coffee

Service & Linen



Family Party

Adults	\$20.00 + tax
Children (3-10yrs)	\$12.00 + tax

Features

- Chicken Tenders
Honey mustard / ketchup / ranch dressing
- Sweet & Savory Meatballs
- Veggies & Dip
- 7 Layer Dip with Chips
- Chocolate Fountain
with fresh fruit, cookies, marshmallows and pretzels

Soft Drinks & Hot Chocolate

Enhancements

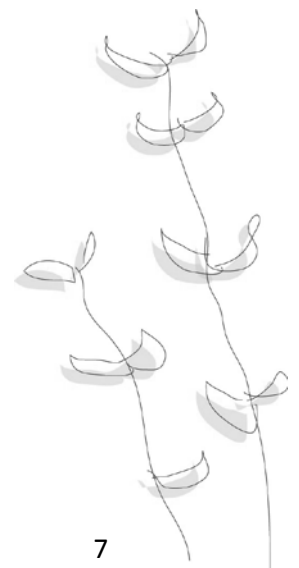
Beer & Wine Bar

Set - up charge for Beer and Wine Bar \$5.50 pp* + usage
includes soft drinks, sparkling water, glassware, ice, bar snacks and bartender(s)

Alcohol for Beer and Wine Bar

charged on usage - \$4/domestic beer
\$5/ premium or import beer
\$5/ glass of wine (house)

We estimate \$12.00 pp for typical usage for a 4 hour event. This is billed for and collected before the event. After the event the amount of alcohol consumed is calculated and if the usage is less than the collected amount a refund will be issued. If the amount of alcohol consumed exceeds the amount collected, then an invoice will be generated. Net terms apply.



Bar Package

Consumption Bar

Set - up Charge for Beer and Wine Bar \$5.50 pp* + usage
includes soft drinks, sparkling water, glassware, ice, bar snacks and bartender(s)

Alcohol for Beer and Wine Bar

Charged on usage - \$4/domestic beer
\$5/ premium or import beer
\$5/ glass of wine (house)

We estimate \$12.00 pp for typical usage for a four-hour event. This is billed for and collected before the event. After the event the amount of alcohol consumed is calculated and if the usage is less than the collected amount a refund will be issued. If the amount of alcohol consumed exceeds the amount collected, then an invoice will be generated. Net terms apply.

Set-up charge for Full Bar

\$6.00 pp* + usage
Includes soft drinks, sparkling water, mixers, juices, bar fruit, glassware, ice, bar snacks and bartender(s).

Alcohol for Full Bar

Charged on usage \$4/domestic beer
\$5/ premium or import beer
\$5/ glass of wine (house)
\$6/ 1.5 oz liquor pour (house brands)

We estimate \$15.00 pp for typical usage for a four-hour event. This is billed for and collected before the event. After the event the amount of alcohol consumed is calculated and if the usage is less than the collected amount a refund will be issued. If the amount of alcohol consumed exceeds the amount collected, then an invoice will be generated. Net terms apply.

Cash Bar

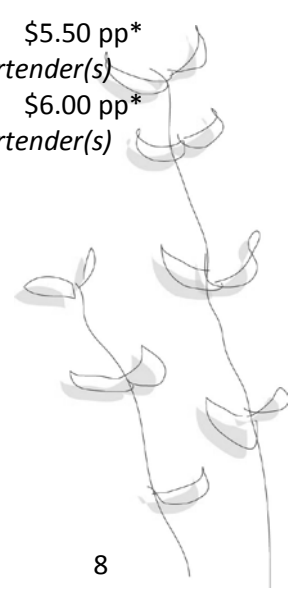
Set - up charge for Beer and Wine Bar \$5.50 pp*
includes soft drinks, sparkling water, glassware, ice, bar snacks and bartender(s)
 Set-up charge for Full Bar \$6.00 pp*
includes soft drinks, sparkling water, glassware, ice, bar snacks and bartender(s)

Guests pay for drinks

- \$5/ domestic beer
- \$6/ premium or import beer
- \$6/ wine (house)
- \$7/1.5 oz. liquor pour (house brands)

* this amount is charged for all guests over 10 years of age.

Meriwether Godsey at Lewis Ginter Botanical Garden



Champagne Toast

(8-10 toasts per bottle)

\$20.00 per bottle

Cordials Bar

Assortment of Liqueurs

Server

Glassware, Ice and Supplies

\$6.00 pp (2 hours)

Martini Bar

Made to Order Classic and Gourmet Martinis (max 3 choices)

Bartender

Glassware, ice and supplies

Bar Snacks

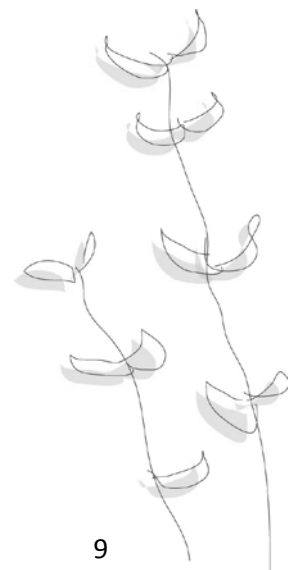
\$8.00 pp (2 hours)

Signature Cocktails

1-2 Specialty Cocktails (*customer choice*) prepared and passed for 1 hour*

*Certain restrictions apply

\$6.00 per cocktail served



Beer / Liquor / Wine selections

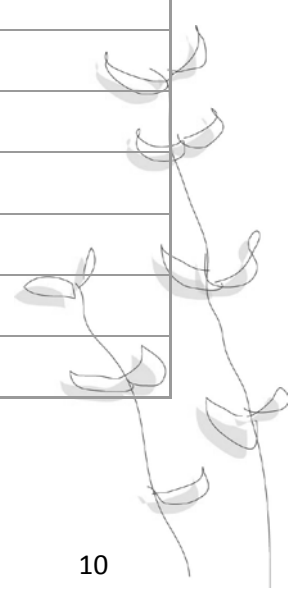
<i>Beer</i>	<i>Liquors</i>
Miller Products	Tanqueray Gin
Coors Products	Smirnoff Vodka
Budweiser Products	Dewar's Scotch
Yuengling	Jim Beam Bourbon
Sam Adams	Bacardi Rum
Starr Hill	Dry & Sweet Vermouth
Legend	
Heineken	
Corona	

<i>Wine Tier 1</i>	<i>Wine Tier 2</i>	<i>Wine Tier 3</i>
\$25.00 per bottle	\$32.00 per bottle	39.00 per bottle
White Wines		
Benvolio Pinot Grigio	Caposaldo Pinot Grigio	Barboursville Pinot Grigio
Sycamore Lane Chardonnay	Picket Fence Chardonnay	Chloe Chardonnay
Walnut Crest Sauv Blanc	Ritual Sauv Blanc	Kim Crawford Sauv Blanc
Cristalino Sparkling	Nine Vines Moscato	
Red Wines		
Sycamore Lane Merlot	Seven Falls Merlot	
10 Span Pinot Noir	Folie a Deux Pinot Noir	Lincourt Pinot Noir
Main Street Cabernet	J. Lohr Cabernet	Joel Gott Cabernet
	Trivento Malbec	Primus Malbec

** We recommend 3 beer choices and 2 wine choices

** Additional choices may be available upon request. Additional charges may apply

Meriwether Godsey at Lewis Ginter Botanical Garden



Action Stations

Mashed Potato Bar

Creamy Mashed Potatoes served with

Sharp Cheddar Cheese	Chives	Sour Cream
Butter	Bacon	

When added to a cocktail or dinner buffet \$5.00 pp, Ala Carte - \$8.00 pp

Pasta Bar

Pasta - Choose 2

Penne	Farfalle	Baked Ziti (v)
Cheese Tortellini	Beef Lasagna	

Sauces - Choose 2

Meat Sauce	Seafood Alfredo	Chicken Alfredo
Marinara Sauce	Pesto Cream Sauce	Vegetable Alfredo

Served with garlic bread and caesar salad

When added to a cocktail or dinner buffet \$5.00 pp, Ala Carte - \$8.00 pp

Chocolate Fountain

Milk, Dark or White Chocolate

Assortment of Fresh Fruit, Marshmallows, Sugar Cookies and Pretzels
\$300.00 plus \$1.50 pp*

**parties of more than 150 guests will require additional chocolate and will be priced accordingly*

Gelato or Ice Cream Sundae Bar - Choice of 2 Flavors

Vanilla, Chocolate, Strawberry Ice Cream

Sweet Cream, Chocolate or Strawberry Gelato (other flavors available upon request)

Toppings:

Chocolate Sauce, Caramel Sauce, Macerated Strawberries, Whipped Topping and Crushed Nuts

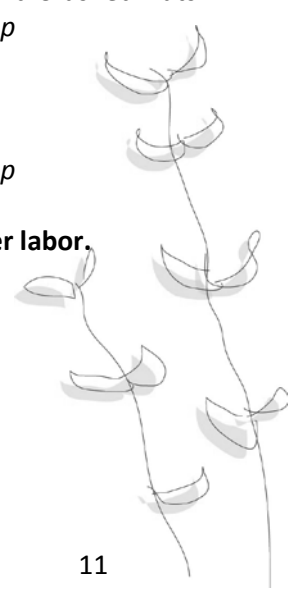
When added to a cocktail or dinner buffet \$5.00 pp, Ala Carte - \$8.00 pp

Espresso A Go-Go

Made to Order Coffee Drinks

When added to a cocktail or dinner buffet \$6.00 pp, Ala Carte - \$8.00 pp

Note: All ala carte food and beverage items are subject to 30% service charge to cover labor.



Ala Carte Hors d'oeuvres (priced per person- unless specified)

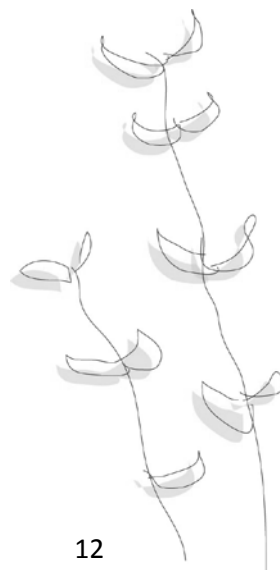
Butlered or Stationary

Shrimp Cocktail (4 pp)	7.00
Petite Crab Cakes (3pp)	5.00
Bacon Wrapped Scallops (2 pp)	4.00
Jade Dumplings - vegetarian (2 pp)	3.00
Spinach & Cheese Triangles (2 pp)	3.00
Caprese Skewers (2 pp)	3.00
Sweet Potato Ham Biscuits (2 pp)	3.50
Teriyaki Grilled Scallops (2 pp)	3.50
Crab Wontons (2 pp)	3.50
Vegetable Spring Rolls (2 pp)	3.00

Stationary Hors d'oeuvres (priced pp)

Cheese & Fruit Display	3.50
Antipasto Display	4.00
Roasted Vegetables with Dip	3.00
Hot Crab & Artichoke Dip	4.00
Hot Spinach & White Cheddar Dip	3.50
Brie Fondue	3.00
Layered Guacamole	2.50

Note: All ala carte food and beverage items are subject to 30% service charge to cover labor.



Rentals

Linen

-Choice of White or Ivory Tablecloths and Napkins
Skirting included in package price

-For events priced ala carte	Meeting	\$1.50 pp
Includes tableskirts and tablecloths for	Breakfast / Lunch	\$2.50 pp
Food and beverage tables, tablecloths for	Dinner	\$3.00 pp
Seating tables and linen napkins	Wedding	\$3.50
White or ivory		

Specialty Linen

Table Runners	\$15.00 per table
Colored Napkins	\$2.00 pp
Overlays	\$25.00 per table
Specialty Skirting	based on selection

Cake Stand

18" Silver-plated Round Embossed Cake Stand \$25.00

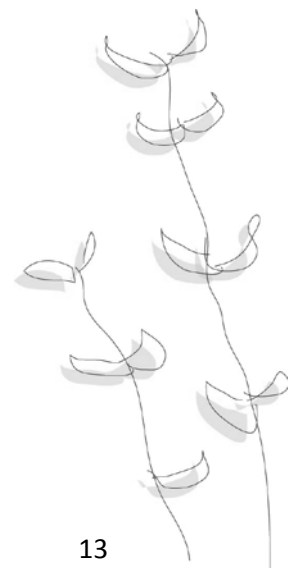
Votives

Tea Lights in Glass Holders

up to 75 guests	\$25.00
76 - 150 guests	\$35.00
151 +	\$40.00

High Top Cocktail Tables

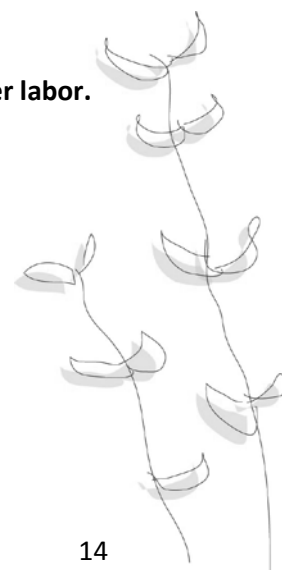
with White or Ivory Linen \$20.00 each



Ala Carte Beverages

Sodas & Bottled Water	\$2.00 ea charged on consumption
Bottled Juice	\$2.00 ea charged on consumption
Sparkling Water	\$2.50 ea charged on consumption
Iced Tea	\$2.00 pp
Lemonade	\$2.00 pp
Punch	\$2.50 pp
Strawberry Sparkling	
Citrus	
Champagne	\$3.50 pp
Infused Water Station (choose 2)	\$1.00 pp
Cucumber Lemon	
Citrus	
Lavender Mint	
Berry	
Coffee Station	
Coffee, Decaf, Hot water	\$2.50 pp
Hot Chocolate and /or Hot Cider	\$2.00 pp

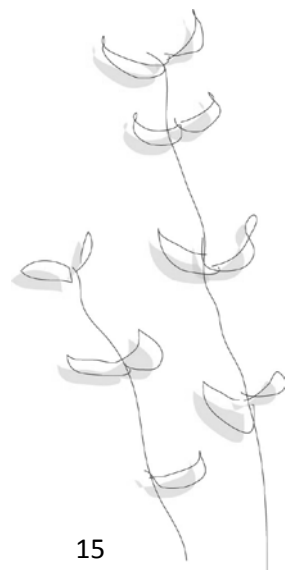
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Ala Carte Snacks

Assorted Salty Snacks	\$1.50 pp
Whole Fruit	\$1.50 pp
Chips & Salsa	\$2.00 pp
Queso Dip & Chips	\$2.50 pp
Cookies & Brownies	\$2.25 pp
Candy Bars	\$1.50 pp
Soft Pretzels with Cheese Sauce and Mustard	\$3.00 pp
Veggies & Dip	\$2.50 pp
Cheese & Fruit	\$3.25 pp
Mixed Nuts, Goldfish and Snack Mix	\$2.00 pp

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Meriwether's Mix & Match Snacks

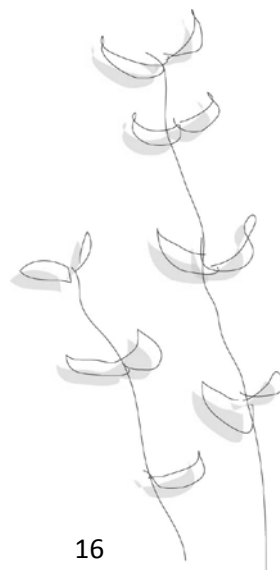
An assortment of fresh and unique snacks designed to fuel any event.

\$5.00 pp

Sweet	Savory	Dried Fruits / Sweet & Savory
Chocolate Bark with Dried Fruit & Nuts *	White Cheddar Cheese Straws *	Maple & Black Pepper Bacon Pieces *
Candied Pecans *	Dill Oyster Crackers *	Chocolate Covered Bacon Pieces *
Assorted Gourmet Candies	Union Square Style Mixed Nuts * (Seasoned with Rosemary, Brown Sugar & Cayenne)	Seasoned Dried Fruits Choice of: Mangoes, Pineapples or Strawberries
Individually wrapped Assorted Chocolates	Jerky (Assorted Flavors)	Dried Fruit Mix (apricots, figs and cranberries) *
Mini Lemon Shortbread Cookies *	Smoked Almonds	
Seas Salt & Caramel Popcorn (locally made by Sugarbellas) Need order 7 days prior to event	Buttery Popcorn (locally made by Sugarbellas). Need order 7 days prior to event	

* = House Made

Pick 3 – we suggest 1 from each column but the choice is yours! Pick your packaging - individual servings or bulk



Kids Meals

Children 3- 10 can either eat from the adult menu for half price or we can prepare a simple meal of chicken fingers, French fries and fruit for \$6.00. Beverage charges apply.
Children under 3 are free, unless a children's plate is ordered.

Vendor Meals

Vendors can eat from the menu and must be included in the head count or we can prepare a boxed lunch for \$10.00. Meal or bar set-up charges apply.

Note: All ala carte food and beverage items are subject to 30% service charge to cover labor.

