

# Hors d'oeuvres Party

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**\$45.00 pp + tax**  
**+ 300.00 service charge when additional time is added**

*\*casual seating for 1/2 of guest count or fewer*  
*\*6" cocktail plates, forks and small paper napkins on food tables*  
*\*if seating is required for entire guest count please see plated or buffet meal menus*  
*\*food available immediately following ceremony through cake cutting*

**Meats** – served with small rolls and sauces – Choose 2  
*\*sliced and plattered*

**Beef Tenderloin\***

horseradish cream sauce & mushroom ragout

**Pork Loin\***

seasonal chutney & maple mustard

**Grilled Chicken Breast\***

fruit relish & mustard herb sauce

**Carolina Pork BBQ**

slaw and sesame bbq sauce

**Poached Salmon**

marinated cucumber and lemon dill sauce

**Dip** – Choose 1 - Served with crackers and crostini

**Crab Mornay**

**Warm Artichoke & Spinach**

**Smokey White Cheddar and Bacon**

**Gourmet Cheese & Fruit Platter**

display of imported and domestic cheese with seasonal fruit, crackers and crostini

**Roasted Vegetables & Dip**

**[Hors d'oeuvres – Choose 2](#)**

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# Buffet Dinner

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**\$55.00 pp + tax**  
**+ 300.00 service charge when additional time is added**

*\*seating for entire guest count*  
*\*places set with silverware, glassware and flatware and linen napkins*  
*\*meal to be served as directed by client*

**Salad** – Choose 1

- |                           |                       |
|---------------------------|-----------------------|
| Caesar Salad              | Classic Tossed Salad  |
| Seasonal Vintner’s Salad* | Classic Spinach Salad |

Spring / Summer\* – brie, fresh berries, marcona almonds with mixed greens  
 Autumn / Winter\* – white cheddar, sliced apples, candied pecans with mixed greens

**Entrées**– Choose 2

- Grilled Chicken Breast
- Choose a sauce:
  - Lemon Caper sauce (Piccata)
  - Tomato Basil sauce (Pomodoro)
  - Mushroom Wine sauce (Marsala)

- Herb Salmon with Lemon Dill Sauce
- Rosemary Pork Tenderloin au Jus
- Grilled Flank Steak served with our housemade steak sauce
- Meriwether Godsey Crab Cakes with Remoulade
- Shrimp & Grits
- Grilled Kebobs - choose 2
  - Beef tenderloin, chicken breast, shrimp or seasonal vegetable
- Mushroom Wellington (Vegetarian)
- Farmer’s Lasagna (Vegetarian and Gluten Free)

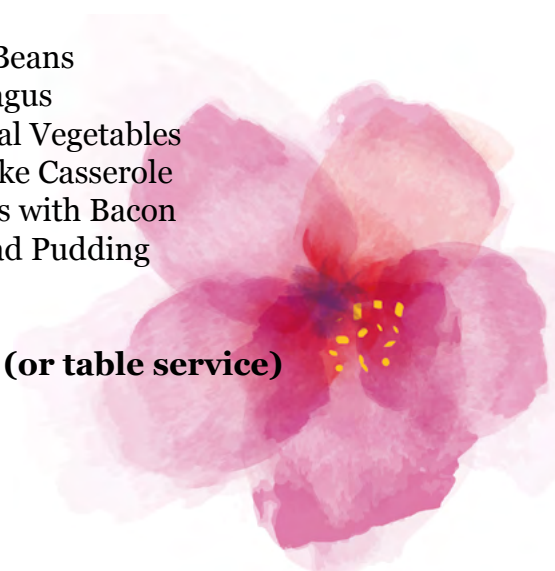
**Sides** – Choose 3

- |                                      |                             |
|--------------------------------------|-----------------------------|
| Red Bliss Potatoes or Sweet Potatoes | Sautéed Green Beans         |
| Roasted / Mashed or Scalloped        | Steamed Asparagus           |
| Basmati Rice                         | Roasted Seasonal Vegetables |
| Baked Brown Rice                     | Tomato Artichoke Casserole  |
| Macaroni & Cheese                    | Brussels Sprouts with Bacon |
| White Bean Cassoulet                 | Mushroom Bread Pudding      |

**Rolls & Butter**

**Water, Iced Tea available upon request, Coffee Station (or table service)**  
**Price includes service and linen**

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# Plated Dinner

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**\$65.00 pp + tax**  
**+ 300.00 service charge when additional time is added**

*\*seating for entire guest count*  
*\*places set with silverware, glassware and flatware and linen napkins*  
*meal to be served as directed by client*

**Salads** – Choose 1

- |                 |                       |
|-----------------|-----------------------|
| Caesar          | Classic Tossed Salad  |
| Classic Spinach | Classic Spinach Salad |

Spring / Summer\* – brie, fresh berries, marcona almonds with mixed greens  
 Autumn / Winter\* – white cheddar, sliced apples, candied pecans with mixed greens

**Entrées**– choose 1 for all guests or 2 for guests to choose from in advance of event

- |  |                                 |
|--|---------------------------------|
| Filet of Beef with maitre d’ butter    | Porterhouse Pork Chop           |
| Coffee Crusted Braised Short Ribs      | Glazed Salmon                   |
| Meriwether Godsey Signature Crab Cakes | Roasted Rosemary Chicken Breast |
| Pumpkin Curry with Lentils - V         | White Beans with Tomatoes       |
| Mushroom Wellington - V                | over Fresh Zucchini cakes - V   |

***\*make it a duet plate by choosing two entrées per plate - \$5.00 pp additional charge***

**Sides** – Choose 2

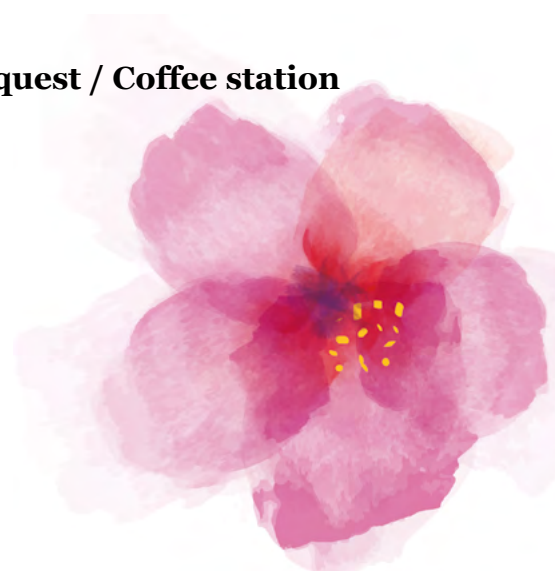
- |                                  |                                  |
|----------------------------------|----------------------------------|
| Starches                         | Vegetables                       |
| Creamy Mashed Potatoes           | Oven Roasted Seasonal Vegetables |
| Oven Roasted Fingerling Potatoes | Steamed Asparagus                |
| Basmati Rice                     | Sautéed Green Beans              |
| Wild Mushroom Bread Pudding      | Roasted Brussels sprouts         |
| Roasted Sweet Potatoes           | Cider Rice Pilaf                 |

**Rolls & Butter**

**Water served with Dinner / Iced Tea available upon request / Coffee station (or table service)**

**Service & Linen included**

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# Bar Package

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## 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  
 \$25/ bottle = 5 glasses (full bottle price charged when opened)

*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  
 \$25/ bottle = 5 glasses (full bottle price charged when opened)  
 \$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

\$7/ beer  
 \$7/ wine (house)  
 \$8/1.5 oz. liquor pour (house brands)

*\* this amount is charged for all guests 10 years of age and older.*



**Beer / Liquor / Wine selections**

**House Beer\*\***

Miller Lite  
Yuengling Lager  
Starr Hill Northern Lights IPA\*  
Legend Brown Ale\*

**House Wine\*\*\***

Benvolio Pinot Grigio  
Picket Fence Chardonnay  
Cristalino Sparkling Wine  
Main Street Cabernet  
10 Span Pinot Noir

**House Liquors\*\***

Tanqueray Gin  
Smirnoff Vodka  
Dewar's Scotch  
Jim Beam Bourbon  
Bacardi Rum  
Dry & Sweet Vermouth

*\* Premium beer*

*\*\* Beer and Wine bar includes all house wines and beers*

*\*\* Full Bar includes all house wines, beers and liquors*

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

*\*\*\* Client may substitute another type of white or red wine*

*Ritual Sauvignon Blanc*

*Kung Fu Girl Riesling*

*Seven Falls Merlot*

*Trivento Malbec*

*Nine Vines Moscato*

**Wine service with Buffet or Plated Dinner**      **\$7.50 pp**  
(Table service only)

**Cordials Bar**      **\$5.00 per drink / 50 drink min.**  
Assortment of Liqueurs  
Server  
Glassware, Ice and Supplies

**Martini Bar**      **\$7.00 per drink / 50 drink min.**  
Made to Order Classic and Specialty Martinis (max 3 choices)  
Bartender  
Glassware, ice and supplies  
Bar Snacks

**Signature Cocktails**      **\$7.00 per cocktail / 50 drink min.**  
1-2 Specialty Cocktails (customer choice) prepared and passed for 1 hour\*  
*\*certain restrictions apply*

**Whiskey Bar**      **\$8.00 per drink / 50 drink min.**  
Manager's selection of 3 top shelf whiskeys served neat or on the rocks  
Bartender  
Glassware, ice and supplies and Bar Snacks

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# Action Stations or Late Night Snacks

*\$8.00 pp -when added to hors d'oeuvres parties, buffet meals or plated meals*

## **Mashed Potato Bar**

Creamy Mashed Potatoes served with:  
 Sharp Cheddar Cheese  
 Butter  
 Sour Cream  
 Bacon

## **Pasta Bar**

Penne & Cheese Tortellini  
 Marinara Sauce & Pesto Cream Sauce  
 Breadsticks

## **Tex Mex**

Flour Tortillas	Cheddar Cheese
Shredded Chicken or Beef Barbacoa	Lettuce
Sautéed Onions and Peppers	Salsa & Sour Cream

## **Mac & Cheese Bar**

Traditional  
 Lobster Mac & Cheese  
 Blue Cheese and Bacon Mac & Cheese

## **Grits Bar**

Creamy cheese grits served with:  
 Sautéed Shrimp  
 Local Sausage  
 Sautéed Vegetables

## **Chocolate Fountain**

*(75 pp minimum)*

Milk, Dark or White Chocolate  
 Assortment of Fresh Fruit, Marshmallows, Gaufrettes and Pretzels

## **Gelato or Ice Cream Sundae Bar**

*(served for 1 hour only)*

Choose 2 flavors  
 Vanilla, Chocolate, Strawberry Ice Cream  
 Sweet Cream, Chocolate or Strawberry Gelato  
*(other flavors available upon request)*

Toppings:

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

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

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# Ala Carte Hors d'oeuvres

*Priced per Person, unless specified*  
*\*Order 2 & get the 3rd for equal or lesser value for 1/2 price*

Butlered or Stationary (2 per person)

Shrimp Cocktail	5.00 *
Petite Crab Cakes	5.00*
Bacon Wrapped Scallops	4.00
Jade Dumplings - vegetarian	3.00
Spinach & Cheese Triangles	3.00
Caprese Skewers	3.00
Sweet Potato Ham Biscuits	3.50
Crab Wontons	3.50
Vegetable Spring Rolls	3.00
Prosciutto & Gruyere Pinwheels	3.00
Brie Crostini	3.00
Asigio Potatoes	3.00
Pigs in a Blanket made with local sausage	3.00
Gazpacho shooter with Atlantic Shrimp	4.00
Deviled Eggs	3.00

Stationary Hors d'oeuvres (priced pp)

Cheese & Fruit Display	4.00
Local Charcuterie Platter	4.00
Antipasto Display	4.00
Roasted Vegetables with Dip	3.00
Hot Crab & Artichoke Dip	4.00
Hot Spinach & White Cheddar Dip	3.50
Classic Spinach Dip	3.00
Brie Fondue	3.00
Layered Guacamole	2.50
Local Oyster Bar	7.00 **

*\*\$1.00 up charge when selected with Hors d'oeuvres package*

*\*\* \$2.00 up charge when selected with Hors d'oeuvres package*

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

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# Ala Carte Beverages

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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	\$3.50 pp
Strawberry Sparkling	
Citrus	
Champagne	\$4.50 pp
Infused Water Station (choose 1)	\$2.00 pp
Cucumber Lemon	
Citrus	
Strawberry Basil	
Coffee Station	
Coffee, Decaf, Hot Tea	\$2.25 pp
Hot Chocolate or Hot Cider	\$2.00 pp

# Snacks

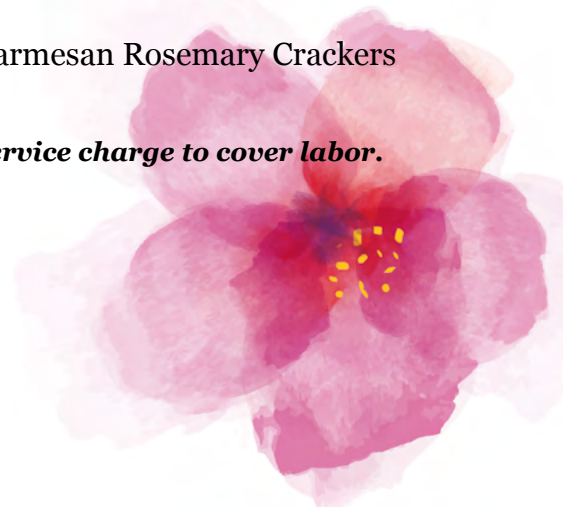
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*An assortment of fresh and unique snacks designed to fuel any event.      **Pick 3 - \$5.00 pp***

- |                             |                         |                               |
|-----------------------------|-------------------------|-------------------------------|
| White Cheddar Cheese Straws | Dill Oyster Crackers    | Dried Fruit                   |
| Sweet & Spicy Mixed Nuts    | Candied Pecans          | Mini Lemon Shortbread cookies |
| Smoked Almonds              | Dark Chocolate Nut Bark | Maple Bacon Jerky             |
| Assorted Chocolates         | Assorted Hard Candies   | Parmesan Rosemary Crackers    |

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

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# Rentals

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**Linen**

included in menu packages / White or Ivory

**Specialty Linen**

Available upon Request

**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 Table**

with White or Ivory Linen \$30.00 each

# Kids Meals

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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 \$8.00. Beverage charges apply.

Children under 3 are free, unless children's plate is ordered.

# Vendor Meals

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Vendors can eat from the menu and must be included in the head count or we can prepare a boxed lunch for \$12.00. Meal or bar set-up charges apply.

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