

Passed Hors D'oeuvres

Candied Bacon (GF)

Apple Cider Brined Thick Cut Maple Bourbon Candied Bacon

Grape & Goat Cheese Truffles (V & GF)

Almond dusted & drizzled with honey

Displayed Hors D'oeuvres

Combo Display

A beautiful display of fresh cut seasonal fruits & berries, crudité vegetables, North Carolina domestic and imported soft, semisoft & hard gourmet cheeses with fancy crackers, roasted garlic hummus & dill-ranch dip

First Course

Arugula Salad

Spicy arugula, sweet pears, candied pecans, dried cranberries, goat cheese crumbles and white balsamic vinaigrette

Bread & Butter

Fresh baked breads with butter balls

Second Course

Coq Au Vin

French traditional recipe of braised bone-in chicken in a burgundy wine, bacon, pearl onions, and mushrooms

Gourmet Pasta

Gourmet pasta in an olive oil and white wine-based garlic sauce with fresh tomato, zucchini, red onions and roasted red peppers

Seasonal Grilled Vegetables

A beautiful display of local grilled & sliced vegetables. Zucchini, baby carrots, green beans, brussel sprouts, roasted cauliflower Accompanied by roasted garlic cloves & tri-color baby heirloom tomatoes

Italian Wild Rice Pilaf

Iced Tea Iced Water, Sweet & Unsweetened Tea