



P A S S E D

APPETIZERS

PRICED PER PIECE*

TUNA POKE SPOONS	\$5
COCONUT SHRIMP - GOCHUJANG GLAZE	\$5
MINI CRAB CAKES - YUZU AIOLI	\$6
TOMATO MOZZARELLA ARANCINI	\$3
SHRIMP AND MKT FISH CEVICHE SPOONS	\$6
BUFFALO CAULIFLOWER SKEWERS - HOT HONEY AND CHIVES	\$3
GRILLED STEAK SKEWERS - CHIMICHURRI	\$6
MINI COUNTRY HAM AND PIMENTO CHEESE BISCUITS - HOT HONEY	\$3
TARTARE SPOONS - MINCED BEEF, DIJON, CAPERS, LEMON JUICE, & EGG JAM	\$7
PRETZEL BITES - 8 LBS OF BITES PLUS CHEESE AND MUSTARD	\$140
BURGER SLIDERS - CHEESE, LETTUCE, BURGER SAUCE	\$5
WINGS - DRY RUB OR HOT WINGS WITH HOUSE-MADE HOT SAUCE	\$1.75
MINI DONUTS - TOSSED IN CINNAMON SUGAR	\$4
MINI FRUIT TARTS - WITH SEASONAL FRUIT FILLING	\$5
ASSORTED DESSERT BARS - LEMON BARS, BROWNIES, FRUIT CRUMBLE BARS	\$4



STATIONS MENU

PRICED PER PERSON*

CARVING STATIONS

CEDAR PLANKED SALMON	\$18
SEATED TUNA	\$22
BEEF TENDERLOIN	\$31
PRIME RIB	\$28
NEW YORK STRIP	\$26
FLANK STEAK	\$20
SMOKED TURKEY	\$16
LEG OF LAMB	\$20
PORK LOIN	\$16

RAW BAR

OYSTER BAR – COCKTAIL, SALTINES, MIGNONETTE, HORSERADISH	\$MKT (\$12-18 based on selection)
TUNA TARTARE – DICED AAA TUNA, FRESH CUCUMBER, CREAMY SHOYU DRESSING, KATAIFI NEST, YUZU CHIPOTLE AIOLI	\$5
SHRIMP COCKTAIL – JUMBO SHRIMP, SERVED WITH HOUSE COCKTAIL SAUCE	\$18
CAVIAR – CREME FRAICHE, HARD BOILED EGG, CHIVES, BLINIS	\$120 per tin



PLATED

MENU

Selections must be made for each guest and submitted with a corresponding floor plan 2 weeks before the event date. Available for buyouts only.

\$60 PER PERSON

SALADS

CHOICE OF 2

CAESAR SALAD

Romaine, Poached Egg, Parmesan, Bacon Crisp, Capers

SEASONAL HOUSE SALAD

Arugula, mission figs, fresh pears, barrel-aged feta cheese, and a fig balsamic vinaigrette

WEDGE SALAD

Smoked Bacon, Blistered Tomato, Shaved Purple Onion, Sesame Seed, Roth Buttermilk Bleu Cheese Dressing

ENTRÉES

CHOICE OF 2 • ADDITIONAL OPTION + \$8 PER PERSON

CAJUN CHICKEN LINGUINI

Blackened Chicken, asparagus, charred tomatoes, Cajun cream sauce

CHICKEN PICATTA +8PP

Confit Fingerling Potatoes, Asparagus, Piccata, Sundried Tomato Tapenade

SEARED MARKET FISH

Confit Fingerling Potatoes, Asparagus, Beurre Blanc

CHILEAN SEA BASS +10PP

Southern Succotash, Romesco

HANGER STEAK

Confit Fingerling Potatoes, Asparagus, Chimichurri

SHORT RIB +10PP

Truffle Whipped potatoes, Asparagus, mushroom bordelaise

DESSERT

BEIGNETS

With Nitro Cold Brew Icing & Powdered Sugar

PECAN PIE +5PP

Served Warm with Salted Caramel Ice Cream

SEASONAL FRUIT CRUMBLE

Served Warm with Salted Caramel Ice Cream

CRÈME BRÛLÉE +5PP



B U F F E T \$70 PER PERSON

MENU

SALADS

CHOICE OF 2

CAESAR SALAD

Romaine, Poached Egg, Parmesan, Bacon Crisp, Capers

SEASONAL HOUSE SALAD

Arugula, mission figs, fresh pears, barrel-aged feta cheese, and a fig balsamic vinaigrette

WEDGE SALAD

Smoked Bacon, Blistered Tomato, Shaved Purple Onion, Sesame Seed, Roth Buttermilk Bleu Cheese Dressing

ENTRÉES

CHOICE OF 2 - ADDITIONAL OPTION + \$8 PER PERSON

CAJUN CHICKEN LINGUINI

Blackened Chicken, asparagus, charred tomatoes, Cajun cream sauce

CHICKEN PICCATA

topped with Sundried Tomato Tapenade, Goat Cheese, and Piccata Sauce

CRAB CAKES

Topped with Chipotle and Yuzu aioli

SHORT RIB +10PP

Mushroom bordelaise

SIDES

CRISPY DUCK FAT POTATOES

Crispy Confit Potatoes, Lemon Caper Aioli

MAC N CHEESE

Cheddar, American, Parmesan

7TH STREET CORN

Grilled NC Sweet Corn, Duke's Mayo, Blackening Seasoning, Cotija Cheese, Green Onions

HEARTH VEGETABLES

Seasonal, Local

DESSERT

BEIGNETS

With Nitro Cold Brew Icing & Powdered Sugar

SEASONAL FRUIT CRUMBLE

Served Warm with Salted Caramel Ice Cream



FAMILY-STYLE
MENU
SEMI-PRIVATE EVENT MENU

APPETIZERS

CHOICE OF 2

CRAB CAKES - \$12PP

Miso Crab cakes. Chipotle and Yuzu aioli

SEASONAL HOUSE SALAD - \$12 PP

Arugula, mission figs, fresh pears, barrel-aged feta cheese, and a fig balsamic vinaigrette

CRISPY CALAMARI - \$12PP

Tossed with Kalamata Olives, Charred Tomatoes, Capers, Pepperoncini, Lemon

CAESAR SALAD - \$11PP

Romaine, Poached Egg, Parmesan, Bacon Crisp, Capers

WINGS - \$13 PP

House-Made Hot Sauce with Celery, Carrot, and Roth Buttermilk Bleu Cheese Dressing

OR

Dry Rubbed and topped with Alabama White Sauce, Blistered Onion Confit

ENTRÉES

HANGER STEAK - \$32PP

Topped with Chimichurri, Sesame Seed

MEDITERRANEAN CHICKEN PICCATA - \$28 PP

Seared SMF Chicken Breast topped with Sundried Tomato Tapenade, Goat Cheese, and Piccata Sauce

PAN MARKET FISH - MKT PRICE PP

Romesco, Crispy Fennel, Herb Oil

TOMAHAWK STEAK - \$65 PP

Medium Rare

SIDES

CRISPY DUCK FAT POTATOES - \$12 PP

Crispy Confit Potatoes, Lemon Caper Aioli

MAC N CHEESE - \$11 PP

Cheddar, American, Parmesan

7TH STREET CORN - \$11 PP

Grilled NC Sweet Corn, Duke's Mayo, Blackening Seasoning, Cotija Cheese, Green Onions

HEARTH VEGETABLES - \$15 PP

Seasonal, Local

GLAZED CARROTS - \$8 PP

Tri-Color Carrots, Sorghum Chili Crisp Glaze, Greens

DESSERT

BEIGNETS - \$8 PP

With Nitro Cold Brew Icing & Powdered Sugar

SEASONAL FRUIT CRUMBLE - \$13 PP

Served Warm with Salted Caramel Ice Cream