



Party Platters

<u>Platters</u>	sm (serves 12)	md (serves 24)	lg (serves 36)
Fresh Fruit <i>seasonal fruit options</i>	\$32.00	\$45.00	\$55.00
Fresh Veggie (w/ veggie dip) <i>seasonal veggie options</i>	\$32.00	\$45.00	\$55.00
Dessert (choose up to 3) <i>lemon bar, apple pie bars, lemon blueberry bar, cream cheese brownie, flourless chocolate torte, chocolate chip cookies, snickerdoodle cookies, butterscotch oatmeal cookies, mini cupcakes</i>	\$35.00	\$45.00	\$55.00
Salad Bowls <i>choose any salad on our dine in menu</i>	\$40.00	\$65.00	\$85.00
Mini Croissant Sandwiches <i>chicken salad, tuna salad, pimento cheese</i>	\$32.00	\$54.00	\$66.00
Mini Sandwiches <i>ham, turkey, or chicken salad</i>	\$32.00	\$54.00	\$66.00
Cheddar Jam <i>cheddar, chives, mayo, pecans, jelly, ritz crackers</i>	\$23.00	\$34.00	\$44.00
Fruit + Cheese <i>seasonal fruit options + artisanal cheeses</i>	\$36.00	\$48.00	\$60.00
Hummus + Veggies <i>house made hummus, fresh veggies, naan points</i>	\$32.00	\$45.00	\$55.00
Antipasto <i>assorted meats, peppers, olives</i>	\$35.00	\$45.00	\$55.00

Hors d'Oeuvres

*prices are per person (minimum of 15 people required)

Chicken Salad Cups — \$2.25

Caprese Skewers — \$3.25

Bruschetta — \$2.25
assorted flavors available

Shrimp Cocktail — market price

***Cucumber Bites** — \$3.00
sliced cucumber, roasted garlic cream, grape tomatoes

Deviled Eggs — \$2.50
choose from traditional, pimento, cilantro lime avocado, buffalo blue cheese

***Cheese + Charcuterie Board** — \$4.25
variety of roasted and marinated peppers, artisanal cheeses, fine sliced meats

***Seasonal Fruit or Vegetable Board** — \$3.00

Veggie Cups — \$2.75
served in clear cups with remoulade for presentation

Fruit Skewers — \$2.75

Ultimate Grilled Cheese — \$4.25
pimento cheese and bacon grilled cheese points with tomato basil soup shooters

Black + Bleu Bites — \$2.75
roast beef, horseradish aioli, bleu cheese, caramelized onion, toasted baguette

***Mini Crab Bites** — \$5.00
house made maryland style crab cakes, remoulade

Tequila Lime Chicken Skewers — \$3.00
served with cilantro lime aioli

***Southwest Egg Rolls** — \$3.75
chicken, corn, black beans, cilantro, avocado

Stuffed Mini Peppers — \$3.00
roasted garlic cream cheese

***Chunky Avocado Cups** — \$2.25
avocado, red onion, grape tomatoes, toasted sliced almonds, fresh lime, olive oil, salt + pepper

Mini Country Ham Biscuits — \$2.50

Crab Dip — \$4.25
served with toasted naan

Hummus — \$3.50
roasted garlic, black bean, or white bean — served with toasted naan

**customer favorites*

Corporate Boxed Lunches

Sandwich Boxed Lunch — \$9.25

full sandwich, salt & pepper kettle chips

— upgrade to **DELUXE**

**full sandwich, salt & pepper kettle chips, cream cheese brownie or cookie — \$10.50*

— upgrade to **POWER**

**1/2 sandwich, cup of soup, salt & pepper kettle chips, cream cheese brownie or cookie — \$12.75*

Salad Boxed Lunch — \$10.50

full salad, cream cheese brownie or snickerdoodle cookie

Sandwich Choices

Chicken Salad

chicken breast, seedless red grapes, dried cranberries, celery, red onions, duke's mayo

Tuna Salad

white albacore tuna, green onions, diced eggs, celery, duke's mayo, side of purple onion poppyseed sauce

Pimento Cheese

sharp cheddar, pepperjack, pimentos, duke's mayo, spices

California Club

roasted turkey, bacon, avocado, swiss, lettuce, tomato, house made dijon aioli served on country white

Hippie

avocado, tomato, bell pepper, red onion, cucumber, lettuce, house made remoulade (available vegan by substituting hummus for remoulade - add \$1.00)

Green Goddess

provolone, chèvre, avocado, house made pesto aioli

Salad Choices

Kale Caesar

organic baby kale, house caesar, shaved parmesan, house made croutons, blackstrap molasses

Citrus + Chèvre

organic spinach, cinnamon cranberry chèvre, mandarins, candied almonds, cranberry orange vinaigrette

Carolina Classic

iceberg, hard boiled eggs, almond slices, grape tomatoes, bacon, warm bacon honey mustard

Dressed Avocado

organic spring mix, sliced avocado, grape tomatoes, red onions, olive oil, lime juice, salt + pepper

Superfood

chopped kale, dried cranberries, pumpkin seeds, sunflower seeds, red onions, sugar-free (xylitol) sesame vinaigrette

Breakfast Options

<u>Platters</u>	sm (serves 12)	md (serves 20)	lg (serves 32)
Fresh Fruit <i>seasonal fruit options</i>	\$32.00	\$45.00	\$55.00
Muffin (choose 1) <i>blueberry, carrot pineapple, cinnamon pecan, chocolate banana</i>	\$32.00	\$45.00	\$55.00
Bagels <i>plain, everything, blueberry</i>	\$18.00	\$30.00	n/a
Mini Pastries <i>danish, croissants, etc.</i>	\$18.00	\$30.00	\$48.00
Mini Scones (choose 1) <i>blueberry, cinnamon pecan, vanilla lavender, cheddar bacon</i>	\$12.00	\$20.00	\$32.00

Breakfast stations

Pancake/Waffle Station (choose 3) — \$12.00 per person

Traditional — *syrup, whipped cream*

Valentine — *fresh strawberries, nutella*

Razzmatazz — *house raspberry preserves, chèvre*

Praline Banana — *fresh bananas, praline sauce, pecans*

Lemonberry — *lemon blueberry compote, lemon mascarpone*

*comes with choice of meat (bacon, sausage)

Omelette Station — \$12.00 per person

* farm fresh eggs

* toppings included: *cheddar, smoked gouda, chèvre, diced tomatoes, diced peppers, diced onions, diced ham, bacon, jalapenos, salsa, sour cream*

À la Carte Breakfast Items

Breakfast Casserole — \$4.50 per person

Spinach, Tomato, Feta — *hash brown crust, eggs, chopped spinach, grape tomatoes, feta*

Sausage + Cream Cheese — *hash brown crust, eggs, crumbled sausage, cream cheese*

Bacon + Cheddar — *hash brown crust, eggs, crumbled bacon, sharp cheddar*

French Toast Bake — \$3.50 per person

*add \$1.50 per person for toppings

Bacon or Sausage — \$2.50 per person

TN Country Ham — \$3.50 per person

Yogurt — \$1.50 per person

Vanilla Yogurt w/ Granola — \$2.25 per person

Farm Fresh Eggs — \$1.50 per person

Waffles — \$2.50 per person

Hash Brown Casserole — \$2.00 per person

Creamy Butter Grits — \$2.00 per person