



Sample Menu #1 (Casual Buffet)

This menu is valued at \$19.95 for 150 guests

Salad Course

Simple Side Salad (V/GF)

Choice of 2 homemade dressings: White Balsamic, Ranch, Sriracha Ranch, Blue Cheese, Italian, French, and Basil Green Goddess

Build Your Own Slider Bar

Maple Espresso Pulled Pork Sliders (GF)

Pork shoulder rubbed in coffee & spices, roasted, and tossed our tangy maple-coffee BBQ sauce

Apple Cider Pulled Chicken Sliders (GF) or Buffalo Pulled Chicken (GF)

Moist chicken braised in apple cider and tossed in our North Carolina-style apple BBQ sauce

Spicy Black Bean Sliders (V)

Our homemade black bean sliders have a slight heat from chipotles and Mexican spices

Toppings

All slider bars served with choice of Pretzel and/or Hawaiian roll, Chipotle Mayonnaise, homemade Bread & Butter Pickles, and Coleslaw (*Additional meat options available*)

Side Dishes

Homestyle Macaroni & Cheese with Cornflake Topping (V)

Southern Style Green Beans with Bacon (GF)

Sample Menu #2 (Dinner Buffet)

This menu is valued at \$26.50 per person for 150 guests

Salad Course

Strawberry Salad with Feta or Goat Cheese

Sprinkled with Feta or goat cheese, toasted pecans, and fresh sliced strawberries, white balsamic vinaigrette

Main Course

Beef Brisket with Bourbon Peach Glaze

Guinness braised brisket, Jim Beam, root vegetables, and peach jam

Rosemary-Lemon Chicken Breast (GF)

Succulent chicken breast marinated in lemon juice, soy sauce, and fresh herbs; grilled on site or roasted

Side Dishes

Creamy Garlic Mashed Potatoes (V,GF)

A house favorite

Roasted Green Beans & Cherry Tomatoes (V,GF)

Haricot verts, roasted with cherry tomatoes and balsamic

Mediterranean Dinner Rolls, Assorted (V)

Artisan dinner roll assortment: Pugliese, Moroccan Olive, Whole Clove Garlic, and Sesame Semolina

Sample Menu #3 (Brunch Buffet)

This menu is valued at \$23.95 per guest for 150 guests

Main Course

Individual Ham & Cheese Egg Frittatas with Basil (V/GF)

Ham & Swiss frittatas in muffin form with a hint of freshness from the garden

Individual Spinach & Feta Egg Frittatas (V/GF)

Mini frittatas in muffin form with eggs, spinach, and feta

Roasted Garlic Shrimp & Grits (GF)

A spicy and sweet bite on creamy cheese grits, served in mini bowls

Sides & Salads

Sliced Cheese & Fruit Tray (V/GF)

Assorted sliced cheeses with fresh fruit

Watermelon, Tomato, & Feta Salad Cups (V/GF)

Two favorite summer flavors, watermelon and tomato mix with red onions, fresh herbs, and feta cheese for a fruit salad that tastes like summer

Oven Roasted Breakfast Potatoes (GF)

Perfectly seasoned and roasted red skinned potatoes topped with caramelized onions, crispy bacon, and fresh herbs

Candied Bacon in a Shot Glass (GF)

Crispy candied bacon pieces sprinkled with brown sugar & spices, served in a shot glass

Biscuit Bar

Homemade Buttermilk Biscuits (V)

Tender & moist homemade biscuits go great with our jams or sausage or goetta gravy

Goetta Gravy

We decided to kick the traditional southern gravy up a notch by adding goetta

Cinnamon Honey Butter + Herb Butter (V/GF)

Made by Mavis Strawberry Mango Jam and Honey Pear Vanilla Bean Jam (V/GF)

Sample Menu #4 (Plated Dinner)

This menu is valued at \$25.00 per guest for 150 guests

Plated Salad

Harvest Salad (V,GF)

Spring Greens, Pears, Blue Cheese, Candied Pecans, Honey-Black Pepper Balsamic

Main Course (choice of one entree per guest)

Beef Brisket with Bourbon Peach Glaze

Guinness braised brisket, Jim Beam, root vegetables, peach jam

Chicken Saltimbocca

"Jumps in the mouth" breaded chicken scaloppini, prosciutto, crispy sage, white wine sauce

Butternut Squash & Spinach Lasagna Rolls (V)

Lasagna rolls stuffed with spinach and cheese and topped with a creamy Butternut Squash Parmesan Sauce

Side Dishes

Creamy Garlic Mashed Potatoes (V,GF)

A house favorite

Summer Vegetable Sauté (V,GF)

Corn, zucchini, tomatoes, and tons of fresh herbs liven up this sauté

Mediterranean Dinner Rolls, Assorted (V)

Artisan Dinner Roll Assortment: Pugliese, Moroccan Olive, Whole Clove Garlic, and Sesame Semolina

Butter Rosettes (V,GF)

Hand-piped butter rosettes for a beautiful bread and butter platter

Sample Menu #5 (Stations)

This menu is valued at \$33.50 per guest for 150 guests

Station 1: Slider Station (choice of Pretzel or Hawaiian bun)

Beef Brisket Sliders with Bourbon Peach Glaze

Braised in Guinness, Bourbon, tomatoes and root vegetables, then sliced and glazed

Apple Cider Pulled Chicken Sliders (GF)

Moist chicken braised in apple cider and tossed in our North Carolina-style apple BBQ sauce

Pretzel Buns and Hawaiian Buns (V)

Homemade Bread & Butter Pickles and Coleslaw (V, GF)

Homestyle Mac-n-Cheese Muffins (V)

Station 2: Seafood Station

Mango Shrimp Lollipops (GF)

A sweet and spicy bite on a stick!

Sweet Pea & Crab Crostini

Garlic Shrimp Cocktail Shooters with Red Onion-Jalapeno Cocktail Sauce (V,GF)

Station 3: Around-the-World Bites

Korean Beef Bites

Korean steak bulgogi marinade, on rice cracker with kimchi

Adobo Pork in Filo Cups

Mexican-style shredded pork in chile sauce, garnished with cilantro and sour cream

Chicken Tikka Masala with White Rice in Mini Bowls (GF)

An Indian classic, served in mini bowls

Station 4: Bountiful Platters

Beer Jam & Cheese Platter (V)

Assorted cubed cheeses, grapes, and our Bourbon Barrel Stout Syrup, made with a local beer aged in bourbon barrels

Delish Dish Antipasti Platter (GF)

Marinated mozzarella, herbed olives, roasted red pepper salad, salami, pepperoncini, marinated artichokes

Station 5: Dessert Station

Candied Bacon in a Shot Glass (GF)

Crispy candied bacon pieces sprinkled with brown sugar & spices (Guinness Chocolate Sauce optional)

Mini Lemon Parfaits (V)

Cute parfaits filled with the taste of fresh squeezed lemon, homemade lemon curd, and handmade whipped cream

Kahlua Truffle Triangles (V)

Coffee & rum-spiked dark chocolate truffle, shortbread crust

Bourbon S'mores Pot De Crème (V)

Our signature handheld dessert with toasted marshmallow and Grateful Graham cracker crumbs

Artisan Jam Thumbprints (V)

Butter cookies indented with Made by Mavis artisan jams and jellies