

hors d'oeuvres

Risotto Croquettes | lightly fried risotto served with marinara sauce

Pimento Cheese Crostini | pimento cheese & candied jalapeños

Country Ham Crostini | shaved country ham, fig preserve & sweet potato

Goat Cheese Crostini | herbed goat cheese, strawberry & local honey

Eggplant and Asiago Cheese Beignets | served with a chipotle sauce

Grilled Cheese | served with tomato soup shooters

Tomato & Mozzarella Bruschetta | toasted baguette with diced tomato, mozzarella cheese, olive oil, basil & spices

Chicken Bastilla | shredded & almonds in phyllo dough dusted with powdered sugar & cinnamon, served with spicy harrisa sauce

Mini Biscuit Sandwiches | mini biscuits served with shaved country ham

Mini Biscuit Sandwiches | mini biscuits served with fried chicken tender bites

Prosciutto Wrapped Shrimp | shrimp wrapped with prosciutto

Shrimp Cocktail | cocktail shrimp served with homemade cocktail sauce in tasting glasses

Crab Cakes | bite-sized Maryland style crab cakes served with remoulade

Seared Tuna | seared ahi tuna & a spicy Szechuan glaze
+ \$3 pp

The oak package

Southern Buffet Dinner Reception - \$55 per person

Includes three passed hors d'oeuvres, plated salad, two proteins, two sides, & bread service

hors d'oeuvres

see hors d'oeuvres list above

starters

Fetard Salad | spinach, sliced apples, raisins, toasted walnuts & feta tossed in homemade apple sherry vinaigrette

Caesar Salad | crisp romaine lettuce with parmesan cheese, croutons & homemade caesar dressing

the dish

Herb Rubbed Pork Chop | seasonal chutney

Grilled Organic Chicken | wild mushroom cream sauce

Braised Beef Brisket | aromatic pan jus

on the side

Mac & Cheese | a blend of creamy cheeses topped with a golden panko crust

Roasted Red Potatoes | seasoned red potatoes

Southern Style Green Beans | green beans served with candied pecans and bacon

Mixed Seasonal Vegetables | a mix of fresh, seasonal vegetables seasoned and sautéed

The dogwood package

Southern Buffet Dinner Reception - \$65 per person

Includes three passed hors d'oeuvres, plated salad, two proteins, two sides, & bread service

hors d'oeuvres

see hors d'oeuvres list above

starters

Bistro Salad | mixed greens with aged goat cheese, fresh pears, prosciutto, asparagus tips, roasted red peppers

Wedge Salad | wedge of iceberg, crumbled bacon, diced tomatoes & green onions, served with homemade bleu cheese dressing

Caesar Salad | crisp romaine lettuce with parmesan cheese, croutons & homemade caesar dressing

the dish

Prime Rib Carving Station | horseradish cream & au jus

Bacon Wrapped Pork Tenderloin | seasonal chutney

Chicken Marsala | mushroom wine sauce & pasta

Stuffed Free Range Chicken | herbed goat cheese & tomato

Shrimp & Grits | cheese grits & southern sauce

Lasagna | house made pasta, ground beef and pork, san marzano tomatoes, bescamella

on the side

Mac & Cheese | a blend of creamy cheeses topped with a golden panko crust

Roasted Red Potatoes | seasoned red potatoes

Southern Style Green Beans | green beans served with candied pecans and bacon

Mixed Seasonal Vegetables | a mix of fresh, seasonal vegetables seasoned and sautéed

The cardinal package

Plated Dinner Reception - \$65 per person

Includes three passed hors d'oeuvres, plated salad, three entrée selections, two sides, & bread service

hors d'oeuvres

see hors d'oeuvres list above

starters

Bistro Salad | mixed greens with aged goat cheese, fresh pears, prosciutto, asparagus tips, roasted red peppers

Caprese Salad | stacked tomato and mozzarella with basil and a drizzle of extra virgin olive oil & balsamic vinegar

Spinach Salad | candied walnuts, bleu cheese crumbles, strawberries (seasonal) and balsamic vinaigrette

the dish

Roasted Salmon | fresh catch, corn and basil beurre blanc

Free Range Chicken Piccata | lemon sauce & capers

Stuffed Free Range Chicken | herbed goat cheese & tomato

Bacon Wrapped Pork Loin | mustard cider glaze [upgrade to pork tenderloin]

Herb Roasted Pork Loin | mushroom truffle cream [upgrade to pork tenderloin]

Roasted Pork Chop | apple chutney and dijon demiglaze

Pan Seared New York Strip | garlic & balsamic reduction

on the side

Roasted Red Potatoes | Potatoes Au Gratin | Mashed Potatoes with Goat Cheese | Polenta Cheddar

Grits | Southern Style Green Beans | Lemon Roasted Brussels Sprouts | Seasonal Mixed

Vegetables Roasted Squash & Zucchini | Broccoli Rabe | Grilled Asparagus

old north state package

Plated Dinner Reception - \$75 per person

Includes three passed hors d'oeuvres, plated salad, three entrée selections, two sides, & bread service

hors d'oeuvres

see hors d'oeuvres list above

starters

Crab Cakes | Maryland style crab cakes served with remoulade

Bistro Salad | mixed greens with aged goat cheese, fresh pears, prosciutto, asparagus tips, roasted red peppers

Caprese Salad | stacked tomato and mozzarella with basil and a drizzle of extra virgin olive oil & balsamic vinegar

Spinach Salad | candied walnuts, bleu cheese crumbles, strawberries (seasonal) and balsamic vinaigrette

the dish

Seasonal Fresh Catch | beurre blanc sauce or chili mango salsa
Beef Tenderloin | taragon béarnaise sauce

Airline Chicken Breast | wild mushroom and truffle cream sauce

Pan Seared New York Strip | cabernet butter & peppercorn sauce

Bacon Wrapped Filet | black pepper cognac cream

Prime Rib of Beef | horseradish cream & au jus

Lobster Ravioli | lobster sauce fumet

on the side

Roasted Red Potatoes | Potatoes Au Gratin | Mashed Potatoes with Goat Cheese | Polenta Cheddar Grits | Southern Style Green Beans | Lemon Roasted Brussels Sprouts | Seasonal Mixed Vegetables Roasted Squash & Zucchini | Broccoli Rabe | Grilled Asparagus

*for all packages, the vegetarian option will be gnocchi with mushrooms and truffle butter cream sauce

*for all packages, the vegan and gluten free option will be a tomato based, seasonal vegetarian risotto

stations

select [3] - \$60 or [4] - \$70

Includes three passed hors d'oeuvres and bread service

American Station (SELECT TWO)

Pineapple Glazed Ham
Bacon Wrapped Pork Loin [upgrade to pork tenderloin - \$4 per person]
Roasted Prime Rib | Horseradish Cream & Au Jus
Mac & Cheese Station

*Includes Truffle Mashed Potatoes with selections

Small Plate Station (SELECT ONE)

Pork Tenderloin | Sweet Potato Puree
Mini Pan Seared Crab Cakes | Chipotle Remoulade
Pan Seared Scallops | Roasted Tomato
Chicken & Waffles | Thyme Infused Maple Syrup
Shrimp & Grits

Slider Station (SELECT TWO)

BBQ Pork Slider | Slaw & Pickles
Cheddar Biscuit with Shaved Country Ham | Candied Jalapeño
BLT Slider | Tomato Aioli & Multi Grain Bread
Mini Burger Sliders | American Cheese & Bread & Butter Pickles

Mediterranean Station (SELECT ONE)

Skewer | Chicken, Beef or Lamb

*Includes the following sides: Tabouli | Hummus | Tzatziki Spread |
Baba Ghannouj & Pita

Fresh From the Garden - all selections included

Selection of Romaine, Arugula & Mixed Greens Salad Fixings for a Build Your Own Salad Bar

signature cocktails

Spring and Summer

Summer Sangria - white wine blend, Triple Sec, summer fruit blend

Best Day Ever - dry gin, St. Germain, Blanc de Blanc, lemon twist

Marry Me Mule - vodka, lime, ginger beer, cucumber

The Mill - tequila, house sours, Grand Marnier, salt

Summer Thyme Lemonade - gin, thyme simple syrup, fresh lemonade

You Make Me Happy - Makers Mark, lavender simple syrup, house sours, candied ginger

Fall and Winter

Apple of My Eye - spiced rum, cinnamon liquor, toasted spice, sparkling cider

Perfect Pair - pear juice, vanilla vodka, vanilla sugar rim

Pucker Up - bourbon, hickory syrup, black walnut bitters

The Blushing Bride - sparkling rose, pomegranate liquor, pomegranate jewels

Drunk In Love - dry gin, peppercorn simple syrup, tonic, rosemary

Old Fashioned Love Story - bourbon, Sugar in the Raw, bitters, orange and cherry

bar packages

House Liquor Package Includes:

Smirnoff Vodka
Smirnoff Blueberry
Smirnoff Orange
Smirnoff Vanilla
Smirnoff Raspberry
Bacardi Superior Rum
Captain Morgan
Tanqueray Gin
Bulleit Rye
Jim Beam
Jack Daniels
El Jimador Silver Tequila
Dewars

Top Shelf Liquor Package Includes:

Glenlivet
Glenfiddich
Patron Silver
Knob Creek
Grey Goose
Kettle One
Makers Mark
Jameson
Beefeaters
Malibu Coconut

All liquor packages include one signature cocktail.