



Large Party Lunch Buffet Menu

Minimum \$30 per person

Passed Hors D'oeuvres (Choose 2-5)

Spinach & Artichoke Dip 3.50 pp
Parmigiano, Toasted Homemade Bread

Braised Duck Spring Rolls 4.00 pp
Confit Leg, Cabbage, Herbs, Hoisin Dipping Sauce

Goat Cheese Fritters 4.00 pp
Lemon Juice, Sea Salt, Basil

Stuffed Mushrooms 4.50 pp
Creamed Corn Risotto, Truffle Oil

Shrimp & Mango Spring Rolls 4.00 pp
Ginger, Coriander & Sweet & Sour Dipping Sauce

Tuna Tartare 4.00 pp
Wasabi, Yuzu, Soy & Ginger

Vegetable Summer Rolls 3.00 pp
Pickled Vegetables, Lime & Cilantro

**Grilled Maple Leaf Farms Duck Breast
4.50 pp**
Plum Jam, Asher Blue Cheese, Chives

Chicken Endive Lettuce Wraps 3.00 pp
Grapes, Cashews, Curry, Fresh Tarragon

Fried Gulf Oysters 4.00 pp
Cornmeal Crusted, Pickled Leeks,
Tomato Remoulade

Mini Asian Meatball Kabobs 4.00 pp
Teriyaki, Mint & Ginger

Mini Lump Crab Cakes 6.50 pp
Toasted Sourdough, Old Bay Remoulade

Thai Chicken / Beef Kabobs 4.00 pp
Peanut & Curry Dipping Sauce

Stuffed Cherry Tomatoes
Crabmeat **5.00 pp** / Boursin **4.00 pp**

Fried Okra 2.00 pp
Spiced Tomato Dipping Sauce

Appetizer Displays for the Bar

Bruschetta 3.50 pp
Diced Tomato, Mozzarella, Basil

Farmers Market Crudités 5.50 pp
Crisp Market Vegetables with Dipping Sauce

Shrimp Cocktail 13.00 pp
Carolina Shrimp, Cocktail Sauce, Lemon

Fruit & Cheese Display 8.00 pp
Brie en Croute, Seasonal Fruit, Assorted Jams &
Crostini

A Selection of Homemade Spreads & Crostini 5.00 pp (Choose 3)
Hummus, Braised Leek & Parmesan, Pimento Cheese,
Smoked Salmon & Goat Cheese, Oven Roasted Tomato



Main Food Stations (Choose 6-10)

Salads

Classic Caesar 4.00 pp
Croutons, Anchovy,
Parmigiano, Cracked Pepper

Baby Arugula Salad 4.00 pp
Shaved Fennel, Sun Dried Tomato,
Balsamic Vinaigrette

The Bonterra Wedge 4.50 pp
Iceberg, NC Bacon, Diced Tomato,
Asher Blue Cheese Dressing

Southwestern Salad 5.00 pp
Black Beans, Grilled Corn, Tomatoes,
Roasted Red Peppers, Cumin & Cilantro

Proteins, Starches & Vegetables

Grilled Flank Steak 8.00 pp
North Carolina BBQ Glaze

Penne Alfredo 5.50 pp
Seasonal Market Vegetables, Parmigiano, Basil

Roasted Prestige Farms Chicken Breast 7.00 pp
Lemon Thyme Cream Sauce

Grilled Asparagus 4.50 pp
Olive Oil & Sea Salt

J.D's Fried Lobster Tail 21.00 pp
Wildflower Honey & Soy Reduction

Sautéed Haricot Verts 4.00 pp
Butter Glazed, Garlic & Shallots

Low Country Shrimp & Grits 8.00 pp
South Carolina Shrimp, Yellow Grits, Andouille
Gravy

Yukon Potato Au Gratin 4.00 pp
Fresh Thyme & Pecorino

Maryland Lump Crab Cake 8.00 pp
Old Baby Remoulade, Fresh Herbs & Lemon

Mac & Cheese 4.00 pp
Goat Cheese, Cheddar & Seasoned Breadcrumbs

Roasted Leg of Lamb 7.00 pp
Garlic Rosemary Rub, Mint Jelly

Roasted Garlic Mashed Potatoes 3.50 pp

Fire Roasted Ratatouille 3.75 pp
Zucchini, Yellow Squash, Eggplant & Tomato

Blackened Georgia Catfish 6.50 pp
Fresh Herbs & EVOO

Ancho Chile Rubbed Beef Skewers 7.00 pp
Teriyaki-Ginger Sauce

Grilled Atlantic Salmon 7.00 pp
Orange Yogurt Dressing

Grilled Chicken Satay 6.00 pp
South Carolina Peanut Dipping Sauce



Carved Meats with Homemade Rolls

Sliced Beef Tenderloin 9.50 pp

Garlic-Oregano Dry Rub, Horseradish Sauce

Fresh Baked North Carolina Ham

7.50 pp

Pineapple-Molasses Glaze, Honey Mustard Sauce

Oven Roasted Free Range Turkey Breast

7.50 pp

Cranberry Gravy, Fresh Herbs

Grilled Pork Tenderloin 7.50 pp

South Carolina BBQ Glaze

Grand Displays

Whole Smoked Salmon Platter 7.00 pp

Chopped Egg, Red Onion, Capers,
Dill Crème Fraiche

Taste of Tuscany 8.00 pp

Italian Cheeses, Cured Meats, Olives,
Grilled Vegetables & Mustards

Farmers Market Crudités 5.50 pp

Crisp Market Vegetables with Dipping Sauce

Fruit & Cheese Display 8.00 pp

Brie en Croute, Seasonal Fruit,
Assorted Jams & Crostini

Shrimp Cocktail 13.00 pp

Carolina Shrimp, Cocktail Sauce, Lemon

Fresh Fruit Display 6.50 pp

Honey Walnut Yogurt

Chocolate Dipped Strawberries 4.50 pp

Assorted Mini Pastries 7.25 pp

Bill Schutz, Executive Chef
Mike Long, Sous Chef