204 North Kitchen & Cocktails Dinner Buffet Packages

*All food items are subject to a North Carolina State Tax. Tax & Gratuity are not included in pricing.*

*Packages available for parties of 15 people or more. Pricing is listed per person. Replenished for one hour*

**Salad Station- $5 per guest**

Mixed Greens & Romaine Lettuce

Seasonal Toppings & Vegetables

Mixed Dressings and Extra Virgin Olive Oil & Red Wine Vinegar

**Passed Hors D’ Oeuvres - $3 per guest per Hors D’ Oeuvre**

Deviled Eggs, Chicken & Duxelle Crostini, Tuna Wasabi Aioli Crisps, Oyster Shooters, Smoked Pork Apple Crostini, Shrimp Cocktail, Seared Beef Tarragon Aioli, Chicken Egg Rolls, Mac & Cheese Fritters

**Epicurean Local Cheese Board- $5 per guest**

*A Lavish Spread of Local Cheeses, Variety of Seasonal Fresh Fruits, Nuts, Baked Crostini’s, and Gourmet Crackers*

***2 selections of local cheese- since 204 North gets its cheese local, selections are custom.***

**Entrees Buffett Style**- Custom

From the Sea: $12 Per Guest

Seasonal Atlantic Catch

Salmon

From the Farm:

Flat Iron Steak- $14

Filet Mignon-$18

Chicken- $12

Pork Chop-$12

Local Grass fed Beef Meatloaf- $12 Per Guest

Pasta: $10 Per Guest

Ravioli

Spaghetti

Mac & Cheese

**Seasonal Sides- $4**

Local Carrots, Turnips, Roasted Potatoes, Collard Greens, Local Roasted Corn Succatsh, Whipped Potatoes

**Dessert Station- $ 5 per guest- Please choose one**

Chocolate Cake, Seasonal Short Cake, Crème Brulee, Brownies