

Catering Menu

BUSINESS & SPECIAL EVENTS



Hors d'Oeuvres

HOT HORS D'OEUVRES

Chili-rubbed bacon-wrapped chicken bites	\$1.50/piece
Housemade meatballs (teriyaki, Italian, Swedish, or BBQ)	\$1.50/piece
Parmesan & garlic potato bites	\$1.50/piece
Asparagus toast with mushroom aioli, Gruyère, & chive	\$1.50/piece
Mini tomato, basil pesto, & goat cheese tarts	\$1.50/piece
Caramelized onion, blue cheese, & rosemary tart	\$1.50/piece
Stuffed cremini mushrooms with bacon, spinach, & feta	\$1.75/piece
Petite ham biscuits (Virginia or country ham) with honey mustard & apple butter	\$2/piece
Fried Graves Mill mac and cheese bites	\$2/piece
Pork belly toast with bacon jam & pickled onion	\$2.50/piece
Bacon-wrapped sea scallops	\$2.50/piece
Coconut shrimp with piña colada dipping sauce	\$2.50/piece
Warm mini crab cakes with remoulade	\$3/piece
Teriyaki sesame chicken satay	\$4/piece
Smoked brisket sliders with bacon jam & horseradish	\$4/piece
Oysters Rockefeller with bacon, fennel, celery, Parmesan, & apple	\$4/piece

COLD HORS D'OEUVRES

Southern-style assorted deviled eggs	\$1/piece
Prosciutto-wrapped dates & blue cheese	\$1.50/piece
Prosciutto-wrapped asparagus with smoked salt & balsamic	\$2.50/piece
Chilled melon shooter with basil oil & midori	\$2.50/piece
Mini smoked brie en croute with seasonal compote	\$2.50/piece
Oysters on the half shell with rhubarb mignonette & chive	\$2.50/piece
House-smoked salmon toast with lemon crème fraîche & pink pepper	\$3/piece
Tomato & mozzarella caprese skewers	\$3/piece
Lobster salad with cucumber, fennel pollen, chive, & sherry vinaigrette	\$4/piece
Tartar toast with ceasar aioli, garlic, & scallions	\$4/piece
Jumbo shrimp cocktail shooters (2 shrimp per shooter)	\$5/piece
Pickled shrimp shooters (2 shrimp per shooter)	\$5/piece

Specialty
Hors d'Oeuvres
Displays

SEASONAL VEGETABLE PLATTER

Assortment of seasonal vegetables with ranch & raspberry vinaigrette \$3/person

CHEESE PLATTER

Assortment of aged cheeses served with crackers \$3/person

SEASONAL FRESH FRUIT SALAD

Selection of seasonal sliced fruits \$3.50/person

ENTWINED SIGNATURE DIP

Signature recipe cream cheese dip with house-made red pepper jelly, candied pecans, and
bacon crumbles served with crackers and warm pretzel bread sticks \$4.50/person

GOURMET CHIPS 'N' DIPS

Spinachoke and hummus dips* with pita and tortilla chips \$5.50/person
* add crab dip
for \$1.50/person

BAKED BRIE ENCRROUTE PLATTER

Warm brie wrapped in puff pastry with brown sugar, apples and walnuts,
garnished with fresh fruit & croutons \$7/person

JUMBO SPICED GULF SHRIMP PLATTER

Spiced boiled local gulf shrimp with cocktail sauce & lemon – 5 pieces per person \$8/person

CHARCUTERIE PLATTER

Assortment of Italian meats, cheeses, & accompaniments \$8/person

SEASONAL FRESH FRUIT & CHEESE PLATTER

Assortment of aged cheeses with crackers and a selection of sliced seasonal fruits \$8/person

SMOKED SALMON PLATTER

Smoked salmon, smoked salmon cream cheese pinwheels, and smoked salmon mousse
with fresh bread and traditional garnishes \$11/person

Buffet Lunch & Dinner Menu Selections

LUNCH 11 a.m.-4 p.m. DINNER 4 p.m.-9 p.m.

SILVER BUFFET PACKAGE

One salad*, two sides, and one entrée \$19 L | \$23 D

GOLD BUFFET PACKAGE

One salad*, two sides, and two entrées \$22 L | \$26 D

DIAMOND BUFFET PACKAGE

One salad*, three sides, and two entrées \$28 L | \$33 D

* includes choice of Manor House Salad or Southern Caesar Salad

SALAD SELECTIONS

MANOR HOUSE SALAD

Spring mix, tomato, cucumber, carrot, croutons, choice of two dressings included

SOUTHERN CAESAR SALAD

Housemade dressing, spiced cornbread croutons, Parmesan cheese included

SPINACH SALAD

Roasted Honeycrisp apples, candied pecans, blue cheese, golden raisins, cider-maple vinaigrette additional \$2

HARVEST SALAD

Spring mix, dried cranberries, candied pecans, mandarin oranges,
blue cheese crumbles, maple balsamic vinaigrette additional \$2

SELECTION OF SIDES

- Graves Mill mac and cheese
- white cheddar mashed potatoes
- roasted garlic mashed potatoes
- Parmesan & potato au gratin
- roasted pee wee potatoes with garlic, bacon, Parmesan, herbs, & onions
- housemade creamed corn
- Southern sweet corn pudding
- creamy heirloom grits
- long grain & wild rice pilaf
- country-style green beans
- maple bacon roasted Brussels sprouts
- veggie tian with garlic, herbs, & Parmesan
- roasted cauliflower with capers, red onion, pink peppercorn, & warm buttermilk dressing
- braised mushrooms with Parmesan, brandy, & garlic
- dirty rice
- housemade Hoppin' John (Carolina peas & rice)
- seasonal succotash
- roasted okra with heirloom tomatoes, vidalia onions, & malt mayo
- Parmesan & lemon broccoli & cauliflower
- rosemary roasted potatoes
- thyme & honey baby carrots
- seasonal vegetable medley

Prices are subject to a 20% service charge & applicable sales tax

Buffet Lunch & Dinner Menu Selections

ENTRÉE SELECTIONS

GRILLED HERB-MARINATED CHICKEN *with spinach & roasted tomato relish*

SMOKED COCA-COLA BRISKET *with savory bacon jam*

SWEET TEA-BRINED BONELESS CHICKEN

CHIPOTLE-GLAZED SALMON *with mango salsa*

SLOW-ROASTED HERB-CRUSTED PRIME RIB

CHICKEN BREAST FLORENTINE *stuffed with spinach, wild mushrooms & Parmesan; with light mustard cream sauce*

GRILLED PORK TENDERLOIN *with tasso ham & mushroom gravy*

HONEY SOY-GLAZED SALMON *with mustard sauce*

ROASTED PORK RACK *with mustard-herb crust & chimichurri*

CRAB-STUFFED FLOUNDER *with lemon-garlic compound butter*

ROASTED BEEF TENDERLOIN *with sauce au poivre*

SMOKED COD *with roasted corn & tomato*

SEARED PEPPERCORN & BLUE CHEESE FLAT IRON STEAK

DESSERT SELECTIONS

Trays of freshly baked cookies, or brownies \$2.50

Display of mini desserts \$3.50

Assortment of whole cakes and pies \$4.50

Build your own strawberry shortcake bar *with real whipped cream* \$4.95

S'mores bar *with milk chocolate, marshmallows, & graham crackers* \$5.50

Deli-style Lunch Buffet

TRAY CHOICES

Assorted selection of gourmet deli meats, cheeses, and traditional deli accompaniments.
Buffet includes iced tea, choice of deli side, garden salad, and freshly baked artisanal breads

\$13.50/person

NY DELI TRAY

oven-roasted turkey, black forest ham, peppercorn roast beef

DELI SALADS TRAY

chicken salad, tuna salad, egg salad

DELI SIDE CHOICES

- Mediterranean macaroni
- sour cream & chive potato
- whole fruits
- seasonal cut fruit
- homemade cole slaw
- cookies
- chips

BOX LUNCHES

ASSORTED NY DELI & DELI SALAD SANDWICHES

*Includes chips, cookie, whole fruit,
& choice of canned soda (Coca-Cola products) or bottled water*

\$13.50/person

Afternoon/Meeting Breaks

Half-hour serving time

S'MORES BREAK

Milk chocolate, marshmallows, graham crackers \$5.50/person

OLD-FASHIONED CANDY STORE BREAK

Jars of your favorite sweets, candy bars, & more \$6/person

TEA TIME

Assorted mini tea sandwiches (pimento cheese, chicken salad, egg salad, & scones) \$6/person

CARNIVAL BREAK

Cotton candy, soft pretzels, caramel apples, funnel cake bites \$10/person

MEDITERRANEAN DELIGHT

Fresh hummus with pita bread & veggies to dip \$12/person

Breakfast Buffet

CONTINENTAL BREAKFAST

Selection of freshly baked Danish, muffins, & petite croissants. Served with whipped butter & jam \$7.50/person

AMERICAN BREAKFAST

Continental breakfast with the addition of scrambled eggs, choice of bacon, sausage, or ham steak served with herb-roasted potatoes \$13.95/person

BLUE RIDGE BREAKFAST BUFFET

American breakfast buffet with the addition of freshly made pancakes served with maple syrup and whipped butter \$15.95/person

BREAKFAST BUFFET ADD-ONS

assorted breakfast cereals	\$1/person
hearty made-from-scratch oatmeal with cinnamon & brown sugar	\$1.50/person
freshly brewed coffee	\$2/person
fresh juice	\$2/person
assorted flavored yogurts	\$2/person
country-style biscuits & gravy	\$3.50/person
seasonal fresh fruit salad	\$3.50/person
assorted bagels with spreads	\$28/dozen
assorted muffins	\$28/dozen
assorted danishes	\$28/dozen



Entwined Events

Bar & Beverage Menu

PREPAID BAR

Bartender fee: \$125 per bartender

FULL BAR: PREMIUM

Premium shelf liquors, 4 craft beers, 4 domestic beers, choice of 3 wines, soda and mixers **\$32/person**

FULL BAR: HOUSE

House shelf liquors, 4 craft beers, 4 domestic beers, choice of 3 wines, soda and mixers **\$29/person**

CRAFT BEER & WINE

4 craft beers, 4 domestic beers, choice of 3 wines **\$26/person**

DOMESTIC BEER & WINE

4 domestic beers and choice of 3 wines **\$24/person**

CONSUMPTION BAR

Consumption will be a preset amount that the bar will keep track of all night. Whoever is paying the bill will be kept informed throughout the night on where the total stands. You may switch to a cash bar or add to the consumption rate throughout the night. If the preset consumption amount is not reached by the end of your event, the payee will be refunded the remaining amount.

Setup fee: **\$250**

Bartenders: **\$125 per bartender**

CONSUMPTION PRICING:

Premium shelf liquors cocktails **\$8/drink**

House shelf liquor cocktails **\$6/drink**

Craft beers **\$5/drink**

Domestic beers **\$4/drink**

Wine **\$7/glass**

Soft drink **\$2/drink**

Juice **\$2/drink**

CASH BAR

Guests are responsible for the cost of the drinks. Payee only will be responsible for the bar setup fee and bartender fees.

Setup fee:	\$250
Bartenders:	\$125 per bartender

CONSUMPTION PRICING:

Premium shelf liquors cocktails	\$8/drink
House shelf liquor cocktails	\$6/drink
Craft beers	\$5/drink
Domestic beers	\$4/drink
Wine	\$7/glass
Soft drink	\$2/drink
Juice	\$2/drink

SIGNATURE DRINKS

The bride and groom may choose a signature of premium cocktail, which can be served along with any other bar option.

SIGNATURE DRINK PRICING:

Premium shelf liquors cocktails	\$10/drink
Signature cocktails	\$8/drink

CHAMPAGNE TOAST

Champagne flutes will be added to the place settings, and the option of sparkling cider or Champagne will be offered to each guest. This is a tableside service option.

CHAMPAGNE TOAST PRICING:

Toast service	\$3/person
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BEER

DOMESTIC BEER \$4

Bud Light
Coors Light
Miller Light
Yuengling

CRAFT BEER \$5

Devils Backbone Vienna Lager
Bold Rock Hard Cider
Devils Backbone 8-Point IPA
Blue Moon

LIQUOR

HOUSE LIQUOR \$8

Bourbon: Jim Beam
Coconut rum: Parrot Bay
Gin: Seagrams
Rum: Bacardi
Scotch: Johnny Walker Red Label
Tequila: Sauza
Vodka: Smirnoff

PREMIUM LIQUOR \$10

Bourbon: Maker's Mark
Coconut rum: Malibu
Gin: Tanqueray
Rum: Myer's Dark
Scotch: Dewar's White Label
Tequila: Jose Cuervo Especial Silver
Vodka: Tito's
Whiskey: Jack Daniel's #7 Black

WINE

WHITE \$7

Riesling (*Shine*)
Pinot Grigio (*Stella*)
Chardonnay (*Roblar Winery*)

RED \$7

Pinot Noir (*Domaine Brunet*)
Cabernet Sauvignon (*Santa Julia organic*)

SWEET/DESSERT \$7

Moscato Spumante (*Annalisa*)

STANDARD MIXERS

SODA

Coke
Diet Coke
Sprite
Ginger Ale

JUICE

Orange Juice
Pineapple Juice
Cranberry Juice

GARNISHES

Cherries
Oranges
Limes
Lemons

OTHER

Tonic
Soda Water
Peach Schnapps
Melon Liquor
Triple Sec
Blue Curacao
Rossi Martini Dry
Grenadine