



OMNI GROVE PARK INN  
EVENT MENUS





# TABLE OF CONTENTS

*Click on link below to be directed to that section of the menu*

[BREAKFAST](#)

[BRUNCH](#)

[BREAKS](#)

[LUNCH](#)

[RECEPTION](#)

[DINNER](#)

[À LA CARTE](#)

[BEVERAGES](#)

[POLICIES](#)

[CONTACT  
INFORMATION](#)

*v* Vegetarian

*vg* Vegan

*gf* Gluten-Free

*df* Dairy-Free

*n* Contains Nuts

Prices are subject to 26% service charge and 7% state sales tax. All menus and prices are subject to change.



# PLATED BREAKFAST

All plated breakfasts are served with orange juice, Stance regular & decaffeinated coffee, Numi Organic hot teas.

\*Consuming raw or undercooked meats / poultry / seafood / shellfish or eggs may increase your risk of foodborne illness. Prices are subject to 26% service charge and 7% state sales tax. All menus and prices are subject to change.

## STARTERS | CHOOSE ONE

Fruit cup *gf*

Parfait, granola, berries, yogurt *n*

Overnight oats, served chilled *n*

## ENTRÉES | CHOOSE ONE

### THE GROVE PARK

Cage-free scrambled eggs\* *df gf*

Roasted Roma tomato

Applewood-smoked bacon or fresh  
sage sausage

Lyonnaise potatoes

Biscuit

36 per person

### FRENCH BREAD FRENCH TOAST

Fresh challah bread dipped in egg, vanilla, cinnamon

Powdered sugar, warm Vermont maple syrup,  
fresh berries

Applewood-smoked bacon or fresh  
sage sausage

36 per person

### APPLE CINNAMON PANCAKES

Sweet cream mix, local apples, powdered sugar,  
warm Vermont maple syrup

Chicken sausage links

32 per person

## VEGAN BREAKFAST SANDWICH

Open-faced gluten-friendly bagel, vegan egg, sliced  
avocado, roasted red pepper, spinach, herbs, vegan  
cheese *gf vg*

Potato hash *gf vg*

34 per person

## BLUE RIDGE BREAKFAST BOWL

Charred butternut squash, puffed quinoa, cheese,  
bean sprouts, avocado fruit relish, fried egg\* *gf*

36 per person

## MOUNTAIN QUICHE

Cheddar, spinach, peppers, bacon

Breakfast potatoes

Croissant

34 per person

## BISCUITS & GRAVY

Hickory Nut Gap breakfast sausage

Sautéed greens

Buttermilk biscuits

32 per person





# CONTINENTAL BREAKFAST

All continental breakfast prices are based on 1 hour of service and do not include seating or table service. Continental breakfasts requiring seating will be subject to an additional 4 per person. There is 150 re-plating fee for pastries and baked goods. Enhancements are to be added to continental menus and are not available on their own.

\*Consuming raw or undercooked meats / poultry / seafood / shellfish or eggs may increase your risk of foodborne illness. Prices are subject to 26% service charge and 7% state sales tax. All menus and prices are subject to change.

## EXECUTIVE CONTINENTAL

Orange juice

Stance regular & decaffeinated coffee, Numi hot tea, milks

Seasonal melon, berries, pineapple

Greek yogurt parfait, granola, berries *n*

Steel-cut oatmeal, brown sugar, raisins, cinnamon *df*

Baked breakfast pastries & muffins, fruit preserves, honey, butter

35 per person

## CLASSIC CONTINENTAL

Orange juice

Stance regular & decaffeinated coffee, Numi hot tea, milks

Seasonal melon, berries, pineapple

Chia pudding with almond milk, dried fruits, served chilled *n, gf*

Baked breakfast pastries & muffins, fruit preserves, honey, butter

32 per person

## ENHANCEMENTS

### SANDWICHES

Biscuit, pork sausage patty, cage-free scrambled eggs\*, Monterey Jack

Croissant, bacon, cage-free scrambled eggs\*, white cheddar

Breakfast burrito | Chorizo, cage-free scrambled eggs\*, sharp cheddar, potato

Plant-based breakfast wrap | Vegan egg, roasted peppers, spinach, cheese *gf, vg*

10 per sandwich

### QUICHE

Applewood-smoked bacon, ham, Gruyère

Chicken sausage, tomato, peppers, smoked Gouda

Spinach, onion, Swiss

10 per slice

### GREEK YOGURT PARFAITS

Local honey, fresh fruit, granola *n*

9 each



# BREAKFAST BUFFET

All breakfast buffets are served with orange juice, Stance regular & decaffeinated coffee, Numi Organic hot teas served tableside. Prices are based on a maximum of 1.5 hours of service. Buffets require a minimum of 30 people. There is a 150 re-plating fee for pastries and baked goods.

\*Consuming raw or undercooked meats / poultry / seafood / shellfish or eggs may increase your risk of foodborne illness. Prices are subject to 26% service charge and 7% state sales tax. All menus and prices are subject to change.

## SUNSET TRAIL BREAKFAST

Açaí cups, chia seeds, berries, vegan yogurt *gf vg*

Seasonal whole fruit

Deconstructed parfait bar | Mixed berries, granola, Greek yogurt, sweetened yogurt, chia seeds, dried fruit *n*

Mediterranean egg scramble\* | Tomato, peppers, onion *df gf*

Rosemary hash browns *df gf*

Steel-cut oats, walnuts, blueberries, flax seeds, pumpkin seeds *n*

Maple & blueberry sausage

Apple chicken sausage

47 per person

## AMERICAN CLASSIC

Seasonal melon, berries, pineapple

Greek yogurt sweetened with local honey

Strawberry smoothie *gf*

Baked muffins & biscuits, fruit preserves, honey butter

Cage-free scrambled eggs\* *df gf*

Steel-cut oatmeal or cheddar grits

Daily potato selection

Applewood-smoked bacon or fresh sage sausage

40 per person

## COUNTRY BREAKFAST

Seasonal melon, berries, pineapple

Greek yogurt sweetened with local honey

Baked breakfast pastries & muffins, fruit preserves, honey butter

Buttermilk biscuits, sausage gravy

Cage-free scrambled eggs\* *df gf*

Cheddar grits

Daily potato selection

Petite sweet potato pancakes, honey butter, warm Vermont maple syrup

Country sausage links

44 per person

## BAGEL SHOP

Sliced seasonal fruit

Assorted bagels & spreads | Plain, honey walnut, dill citrus, avocado smear

Honey ham, smoked salmon\*, applewood-smoked bacon

Cage-free scrambled eggs\* *df gf*

Sliced cucumbers, sprouts, shredded cabbage, sliced tomato, red onion, shaved radish *df gf*

Tofu scramble *df gf vg*

Strawberry jam, peach jam, apple butter

Cajun seasoning, everything seasoning, cinnamon sugar

Groewood breakfast potatoes, scallions, paprika

47 per person





# BREAKFAST STATIONS

Stations are to be added to breakfast buffet menus and are not available on their own. Prices are based on 1.5 hours of service. Stations require a minimum of 30 people. Chef attendant required at 150 per chef, with one chef per 75 people.

\*Consuming raw or undercooked meats / poultry / seafood / shellfish or eggs may increase your risk of foodborne illness. Prices are subject to 26% service charge and 7% state sales tax. All menus and prices are subject to change.

## STEEL-CUT OATMEAL

Butter, milk, brown sugar, raisins, cinnamon, walnuts, fresh berries *n*

10 per person

## QUINOA PORRIDGE

Pumpkin seeds, dried cranberries, pecans, almond milk *n*

10 per person

## PANCAKE STATION

Buttermilk pancakes, sweet potato pancakes

Warm Vermont maple syrup, butter, whipped cream, honey butter, fruit compote

17 per person | attendant required

## CHALLAH FRENCH TOAST STATION

Fresh challah bread dipped in egg, vanilla, cinnamon

Warm Vermont maple syrup, sweet butter, whipped cream, jams, fresh berries

17 per person | attendant required

## OMELET & CAGE-FREE EGG STATION

Ham, applewood-smoked bacon, smoked salmon, chorizo

Tomato, green peppers, spinach, mushrooms, onion

Assorted cheeses, salsa

Cage-free, scrambled or fried eggs, egg whites\*

Prepared to order

20 per person | attendant required

## SPA-INSPIRED SMOOTHIES

Coconut, mango, coconut milk, juice, agave

Blueberry açai, yogurt, juice, banana

Banana oat, almond milk, almond butter, juice *n*

14 per person

## JUICING STATION

Celery, apple, cucumber

Beet, kale, ginger

Carrot, lemon, orange

14 per person



# BOXED BREAKFAST

All boxed breakfasts are served with bottled orange juice, Stance regular & decaffeinated coffee, Numi Organic hot tea. Prices are based on 1 hour of service. Boxed breakfasts require a minimum of 10 people.

\*Consuming raw or undercooked meats / poultry / seafood / shellfish or eggs may increase your risk of foodborne illness. Prices are subject to 26% service charge and 7% state sales tax. All menus and prices are subject to change.

## SANDWICHES | CHOICE OF TWO

Smoked ham, cheddar, croissant

Fried chicken, biscuit

Scrambled cage-free eggs\*, cheddar, chives, whole wheat wrap, salsa

Gluten-free bagel, vegan egg, avocado spread, arugula, shaved red onion *gf vg*

## FRUIT | CHOICE OF ONE

Seasonal fruit salad

Seasonal whole fruit

## BAKERY | CHOICE OF ONE

Blueberry muffin

Lemon poppy seed muffin

Banana & pecan crumb muffin

Doughnut

## SIDES | CHOICE OF ONE

Yogurt *gf*

Granola bar *n*

High energy trail mix *n*

40 per person





# BRUNCH

All brunch buffets are served with orange juice, Stance regular & decaffeinated coffee, Numi Organic hot teas or iced tea served tableside. Prices are based on 1.5 hours of service. Buffets require a minimum of 30 people. Chef attendant required at 150 per chef, with one chef per 75 people.

\*Consuming raw or undercooked meats / poultry / seafood / shellfish or eggs may increase your risk of foodborne illness. Prices are subject to 26% service charge and 7% state sales tax. All menus and prices are subject to change.

## MACON AVENUE

### STARTERS

Fruit salad, honey, mint

Assorted bagels, cream cheese

Smoked salmon\*, chopped egg, tomato, red onion, capers, lemon *df gf*

Biscuits, fruit preserves, honey, butter

Chef selected field greens, garnishes, dressings *gf vg*

Marinated cucumber, tomato, red onion, arugula, feta *gf*

### CLASSICS

French toast, butter, warm Vermont maple syrup

Vegetable & cage-free egg scramble\* | Asparagus, tomato, mushroom *df gf*

Applewood-smoked bacon

Country sausage links

Nana's hash brown casserole *gf*

Seared mountain trout\*, lemon beurre blanc *gf*

### DESSERT

Bread pudding, caramel sauce, crème anglaise

60 per person

## CHARLOTTE STREET

### STARTERS

Seasonal melons, berries, pineapple

Greek yogurt sweetened with local honey

Assorted bagels, cream cheese

Smoked salmon\*, chopped egg, tomato, red onion, capers, lemon *df gf*

Biscuits, fruit preserves, honey, butter

Chef selected field greens, garnishes, dressings *gf vg*

Tomato salad, fresh basil, balsamic vinegar, olive oil *gf*

### CLASSICS

Sweet cream pancakes, warm Vermont maple syrup

Cage-free egg\* omelets *gf*

Applewood-smoked bacon

Country sausage links

Rosemary hash browns *df gf*

Butternut squash ravioli, sun-dried tomatoes, corn, fava beans

### DESSERT

Chef seasonal cobbler à la mode

60 per person | attendant required





# BRUNCH BEVERAGES

Bartender required at 150 per bartender for 2 hours and 50 for each additional hour, with one bartender per 75 people. Due to North Carolina law, alcohol will not be served prior to 10 a.m. on Sundays.

Prices are subject to 26% service charge and 7% state sales tax. All menus and prices are subject to change.

## BLOODY MARY BAR

Bloody Mary mix, celery sticks, pepperoncini, green olives, pickled onion, horseradish, bacon, hot sauces

Silver vodka | 16 per drink | bartender required

Gold vodka | 18 per drink | bartender required

## SANGRIA STATION

White or red sangria, wine, fresh fruit

14 per drink | bartender required

## MIMOSA STATION

Champagne, orange juice, peach nectar, cranberry juice

12 per drink | bartender required





# BREAKS

Prices based on 30 minutes of service.

Prices are subject to 26% service charge and 7% state sales tax. All menus and prices are subject to change.

## MID-MORNING BREAK SNACKS

Citrus salad cups

GoMacro bars, granola bars *n*

Dried fruit mix

## BEVERAGE

Carrot juice cleanser

28 per person

## NITRO COFFEE BREAK SNACKS

Assorted biscotti

Omni chocolate bark

Chocolate espresso cookies

## BEVERAGE

Nitro coffee

Cold brew coffee

Energy drinks, regular and sugar free

Flavored syrups, whipped cream, shaved white & dark chocolate

32 per person

## CAROLINA BREAK SNACKS

Assorted flavors of local beef jerky *gf*

Seasonal fruit tartlet

Warm pimento cheese dip, sesame crackers

Smoked almonds

## BEVERAGE

Local craft sodas

28 per person

Local hard ciders | 10 additional per person

## HENDERSONVILLE APPLE ORCHARD SNACKS

Spiced apple muffins, apple butter

Warm apple turnovers

Apple pie trail mix | Dried apples, yogurt-covered raisins, granola *n*

A bushel of seasonal apples

## BEVERAGE

Cold-pressed apple cider, served hot or cold

28 per person





# BREAKS

Prices based on 30 minutes of service.

Prices are subject to 26% service charge and 7% state sales tax. All menus and prices are subject to change.

## BUILD-YOUR-OWN TRAIL MIX

### INGREDIENTS

Raw almonds, raw cashews, walnuts, roasted pecans, honey roasted peanuts

Yogurt-covered raisins, yogurt-covered pretzels

Chocolate chips, M&M's

Dried apple, dried apricot, dried pineapple, dried kiwi

Wasabi peas, sesame sticks

### BEVERAGE

Local craft soda

28 per person

## ENERGY BREAK

### SNACKS

Candied ginger

Seasonal berry skewers, brown sugar yogurt sauce

Open-faced apple sandwiches, nut butter, fruit n

Avocado hummus, toasted pita

### BEVERAGE

Cucumber & honeydew melon refresher

28 per person

## SWEET TREAT

### SNACKS

Cinnamon sugar, glazed yeast, chocolate-dipped yeast doughnuts

### BEVERAGE

Nitro coffee, served hot or cold

26 per person

## MEDITERRANEAN

### SNACKS

Imported & domestic cheeses, local sausages, cured meats *gf*

Berries, pickled vegetables

Jams, mustards

Rustic breads, lavash

### BEVERAGE

Infused water

28 per person

## CANDY STORE COUNTER

### SNACKS

Sour Patch Kids, Reese's Pieces, Twizzlers, Kit Kat chocolate wafer bars, jelly beans, malted milk balls, Hershey's mini chocolate bars

### BEVERAGE

Soda floats, vanilla ice cream

28 per person



# BREAKS

Prices are based on 30 minutes of service.

Prices are subject to 26% service charge and 7% state sales tax. All menus and prices are subject to change.

## REFRESH BREAK

### SNACKS

Chocolate-dipped orange slices, sea salt

Cucumber mini bites, dill cream, bean purée, pimento *gf*

Crispy garbanzo beans, Cajun-rubbed *gf vg*

### BEVERAGES

Watermelon punch, lime, lemon, mint  
30 per person

## BALLPARK BREAK

### SNACKS

Jumbo soft pretzels, honey mustard, beer cheese

Freshly popped popcorn *gf*

Mini kosher hot dogs served with traditional condiments *df*

Assorted candy bars

### BEVERAGES

Lemonade, sweet tea sweetened with agave nectar  
28 per person

## GARDEN GRAZER

### SNACKS

Assorted macarons *n*

Hummus, crudité, individual cups

Energy bites, peanut butter, chia, dried fruit *n gf*

Keto bombs, cream cheese, bacon, cheddar *gf*

### BEVERAGE

Cold brew green tea sweetened with local honey  
26 per person

## CHIPS + DIPS

### SNACKS

Kettle chips, vegetable chips, pita chips, crackers, seasonal crudités

Avocado hummus, French onion & bacon, spinach & artichoke *gf*

### BEVERAGE

Iced tea, sweet or unsweetened  
26 per person



# À LA CARTE

Pastries and sweets require a minimum order of one dozen.

Prices are subject to 26% service charge and 7% state sales tax. All menus and prices are subject to change.

## SNACKS

Seasonal whole fruit | 48 per dozen

Seasonal fruit skewers, yogurt honey dipping sauce, white chocolate glaze *gf* | 60 per dozen

Individual bags of chips, pretzels, popcorn | 6 each

Candy bars | 8 each

Kind bars | 9 each

GoMacro bars | 10 each

Warm jumbo pretzels, honey mustard, beer cheese | 60 per dozen

Mini hot dogs, ketchup, mustard, relish *df* | 70 per dozen

Fresh bagged popcorn *gf* | 8 each

Mixed nuts | 40 per pound | 9 per individual bag

Trail mix, savory or sweet *n* | 42 per pound | 9 per individual bag

Energy bombs | Peanut butter, agave, chia seeds, oats, dried fruit *vg* | 70 per dozen

Traveling crudité box | Red pepper hummus, seasonal vegetables, pita chips | 14 each

Assorted flavors of local beef jerky | 49 per pound  
11 per individual bag

## PASTRIES & SWEETS

Doughnuts | 70 per dozen

Granola bars *n* | 60 per dozen

Macro bars *n* | 70 per dozen

Bagels with cream cheese | 70 per dozen

Seasonal coffee crumb bars | 70 per dozen

Hiker's delight | Golden cake, clusters of dried fruit, nuts, soaked in local spirits | 70 per dozen

Lemon squares | 70 per dozen

Baked cookies | 60 per dozen

Chocolate moelleux *gf* | 70 per dozen

Coconut moelleux *gf* | 70 per dozen

Chocolate-dipped puffed rice treats | 70 per dozen

Marshmallow fluff cereal bars | Puffed rice, Coco Puffs | 70 per dozen

Marshmallow fluff cereal bars | Puffed rice, Fruit Loops | 70 per dozen

Novelty ice creams & Italian ice | 72 per dozen

Blondie | White chocolate | 70 per dozen

Brownie | Double-fudge | 70 per dozen

Brownie | Chocolate hazelnut | 70 per dozen



# PLATED LUNCH

Two-course plated lunches are served with choice of starter OR dessert, entrée and freshly baked rolls with butter. Stance coffee and iced tea service available upon request. Option to add a 3rd course, add 10 additional per person.

For additional entrée selections (maximum is 2), 15 for each will be added to the highest priced entrée, with chef selection of sides. A final count for each selection is required 3 business days before your event and a seating chart with name and entrée selection is required to ensure seamless service.

\*Consuming raw or undercooked meats / poultry / seafood / shellfish or eggs may increase your risk of foodborne illness. Prices are subject to 26% service charge and 7% state sales tax. All menus and prices are subject to change.

## ENTRÉE | CHOOSE ONE

### PORK BELLY ROULADE

Apple relish, crispy fingerling potatoes, parsnip purée *gf*

48 per person

### SHRIMP & GRITS

Red-eye gravy, stone-ground grits, crispy broccoli rabe *gf*

48 per person

### CHIMICHURRI CHICKEN

Carolina rice blend, sautéed greens *df gf*

46 per person

### BAKED MOUNTAIN TROUT

Lentil pilaf, citrus slaw, crisped rice *gf*

48 per person

### CAULIFLOWER STEAK

Beet purée, Appalachian greens, puffed quinoa *gf vg*

40 per person

### TWICE-BAKED SWEET POTATO

Vegetable hash, corn cream *gf*

40 per person

## CHOICE OF ONE

### STARTER

Rice paper rolls | Cabbage, carrot, cucumber, poached shrimp, Thai barbecue sauce *gf*

Cucumber salad | Vinegar-marinated pickled onion, wild arugula *gf vg*

Smoked blueberry & greens | Mixed greens, blueberry vinaigrette, local goat cheese *gf*

Caesar | Baby romaine, heirloom baby tomatoes, shaved parmesan, lemon dressing, focaccia croutons

Beet & fennel | Baby watercress, toasted almonds, champagne dressing *df gf vg*

### SOUP

Chilled yellow tomato gazpacho | Pickled jalapeño, radish *gf vg*

Corn chowder | Potato, corn, poblanos *gf*

Heirloom tomato bisque | Cream, garden basil *gf*

She-crab soup | Peppers, cream, crab *gf*

### DESSERT

Panna cotta | Seasonal berries, crumble *gf*

Cream puff | Cocoa crumble, chocolate cream, caramel center, passion sauce

Lemon meringue tart | Raspberry coulis, fruit

Chocolate tart | Milk chocolate chantilly, strawberry compote





# LUNCH BUFFET

All lunch buffets are served with iced tea and Stance regular & decaffeinated coffee upon request. Prices are based on a maximum of 1.5 hours of service.

\*Consuming raw or undercooked meats / poultry / seafood / shellfish or eggs may increase your risk of foodborne illness. Prices are subject to 26% service charge and 7% state sales tax. All menus and prices are subject to change.

## GARDEN PARTY SALAD STATION

Gazpacho *gf vg*

Romaine, mixed greens, arugula *gf vg*

English cucumbers, carrots, chickpeas, roasted beets, onion, tomato *gf vg*

Croutons, shredded cheese, feta

Toasted pecans, sunflower seeds *n*

Buttermilk herb dressing, red wine vinaigrette *gf*

## ENTRÉES

Marinated flank steak\* *df gf*

Grilled chicken with garlic *df gf*

Citrus-poached shrimp *df gf*

## ACCOMPANIMENTS

Local vegetable hash *gf vg*

Quinoa corn cakes, red pepper coulis *gf vg*

Naan, garlic, herbs

## DESSERT

Graham cracker cake, orange curd, white chocolate, cream

60 per person | minimum of 30

## PEACE, LOVE, VEGGIES STARTERS

Energy shooter | Celery, spinach, apple *vg*

Chilled beet salad | Vegan cheese, champagne vinaigrette *gf vg*

Charred green bean salad | Toasted sesame seeds, maple vinaigrette *gf vg*

Roasted mushroom & fennel salad | Local greens, herb dressing *gf vg*

## ENTRÉES

Corn quinoa cakes, red pepper coulis, charred greens *gf vg*

Impossible bratwurst, caramelized onions, peppers *gf vg*

White bean cassoulet, creamy polenta *gf vg*

Vegetable power skillet | Farro, cauliflower, cherry tomatoes, vegan pesto, fried chickpeas *vg*

## ACCOMPANIMENTS

Spaghetti squash roasted with fresh herbs, olive oil *gf vg*

## DESSERT

Vegan chocolate mousse verrine *vg*  
50 per person

## ENHANCEMENTS

Grilled chicken *df gf* | 8 per person

Seared salmon\* *df gf* | 8 per person



# LUNCH BUFFET

All lunch buffets are served with iced tea and Stance regular & decaffeinated coffee upon request. Prices are based on a maximum of 1.5 hours of service.

\*Consuming raw or undercooked meats / poultry / seafood / shellfish or eggs may increase your risk of foodborne illness. Prices are subject to 26% service charge and 7% state sales tax. All menus and prices are subject to change.

## SEELEY'S PICNIC

### STARTERS

Coconut kale soup | Peppers, garbanzo beans *gf vg*

Broccoli salad | Cranberry, cheddar, tarragon dressing *gf*

Sweet & sour slaw | Cabbage, carrot, red wine vinegar *gf vg*

Quinoa salad | Avocado, cucumber, red onion, tomato, olives, citrus dressing *gf vg*

Charred corn salad | Mixed greens, peppers, tomato *gf vg*

### ENTRÉES

Pressed Cajun turkey sandwich | Sourdough, cheddar

Caprese sandwich | Basil pesto, fresh mozzarella, spinach, heirloom tomato, balsamic reduction

Classic Rueben | Sauerkraut, thousand island, Swiss, marbled rye

Jalapeño popper grilled cheese | Cheese, jalapeño, parsley *gf vg*

### ACCOMPANIMENTS

Kettle chips, paprika, peppercorn

Veggie chips | Beet, sweet potato, rutabaga

### DESSERT

Lemon poppy seed cake, Chantilly cream  
58 per person

## MOUNTAIN MARKET

### STARTERS

Vegetable minestrone | Orzo, zucchini, beans, squash, tomato *v*

Tomato bisque | Heirloom tomato, cream, garlic, basil *gf*

Chicken & sausage gumbo | White rice, okra

### SALADS

Traditional Caesar | Romaine, shaved parmesan, focaccia croutons

Mixed greens | Seasonal berries, beets, carrot, tomato, red wine vinaigrette *gf vg*

Marinated cucumber salad | Dill, red onion, red pepper flakes, rice wine vinegar *gf vg*

### TOPPINGS

Grilled & chilled chicken breast, sliced thin *df gf*

Chopped meats | Salami, capicola, turkey *df gf*

Mediterranean olive blend *df gf vg*

### BREADS

Garlic breadsticks, cheesy bread, brioche rolls, butter

### DESSERT

Key lime tart *gf*

58 per person





# LUNCH BUFFET

All lunch buffets are served with iced tea and Stance regular & decaffeinated coffee upon request. Prices are based on a maximum of 1.5 hours of service.

\*Consuming raw or undercooked meats / poultry / seafood / shellfish or eggs may increase your risk of foodborne illness. Prices are subject to 26% service charge and 7% state sales tax. All menus and prices are subject to change.

## BUDDHA POWER BOWL

### STARTERS

Black bean vegetable chili, cilantro cream *gf vg*

Grilled pita, red pepper hummus, cucumber relish

### STARCH

Farro, brown rice, quinoa, charred sweet potatoes

### VEGETABLES

Cucumber, carrot, cabbage, spinach, tomato, charred mushrooms, roasted cauliflower, Brussels sprouts

### PROTEIN

Chickpeas, chicken, shrimp, marinated tofu

### ACCOMPANIMENTS

Avocado, cheddar, feta, Thai barbecue, herb & citrus vinaigrette, cilantro & lime cream, sweet chili peanut

### DESSERT

Chocolate fudge brownie, caramel, chocolate ganache, whipped cream

60 per person

## FROM THE WOK

### STARTERS

Tempura-fried nori, spicy aioli

Baby bok choy, glass noodles, carrot, cilantro *gf vg*

Raw vegetable salad | Beans, carrot, cabbage, citrus vinaigrette *gf vg*

### ENTRÉES

Thai chicken | Citrus soy sauce, red onion, red bell pepper, scallion, cilantro, mint *df gf*

Korean steak\* | Korean red chili sauce, carrot, bean sprouts, red onion, green beans, scallion, toasted sesame seeds *df*

Spicy tofu | Ginger lemongrass sauce, carrot, green onion, chopped peanuts, *vg*

### ACCOMPANIMENTS

Brown fried rice, egg\*, carrot, peas, mushroom *gf*

Vegetable stir-fry, soy, chili, edamame *gf vg*

Boa buns

Shishito peppers, toasted cashews *n*

### DESSERT

Berry matcha Swiss roll, vanilla Chantilly

60 per person | minimum of 30



# BOXED LUNCH

All box lunches are served with soda and bottled water. Boxed lunches require a minimum of 10 people. If more than three entrée selections are requested, add an additional 2 per person, per additional selection.

\*Consuming raw or undercooked meats / poultry / seafood / shellfish or eggs may increase your risk of foodborne illness. Prices are subject to 26% service charge and 7% state sales tax. All menus and prices are subject to change.

## ENTRÉES | CHOOSE THREE

Smoked turkey | Smoked gouda, arugula, tomato, apple-pepper jelly on grilled ciabatta

Italian hoagie | Ham, turkey, salami, mozzarella, provolone, basil pesto, traditional sub roll

Roast beef\* | Swiss, watercress, tomato, pickled red onion, horseradish aioli, grilled kaiser roll

Grilled chicken breast | Sun-dried tomato pesto, mozzarella, crisp romaine, garlic wrap *n*

Mixed greens | Cherry tomatoes, red onion, banana peppers, feta, sunflower seeds, garbanzo beans, balsamic vinaigrette *gf*

Vegan cold cut wrap | Grilled gluten-free tortilla, shredded carrot, pea tendrils, spinach, tomato, red cabbage, avocado, green goddess cream *gf vg*

## SIDES | CHOOSE ONE

Cavatappi pasta, pesto, peas, carrot, broccoli *n*

Southern potato salad | Red bliss, mayo, mustard, relish *df gf*

Garbanzo beans, tomato, olive, pepper, herbs *gf vg*

Chilled quinoa, corn, onion, peppers *gf vg*

## ACCOMPANIMENTS | CHOOSE ONE

Kettle chips *df gf*

Trail mix *n*

Fresh whole fruit

## DESSERTS | CHOOSE ONE

Double-fudge brownie

Oatmeal cookie

Puffed rice square *gf*

52 per person

## ENHANCEMENT

Grilled chicken for mixed salad

3 additional per person





# HORS D'OEUVRES

Hors d'oeuvres require a minimum order of 25 pieces per item.

\*Consuming raw or undercooked meats / poultry / seafood / shellfish or eggs may increase your risk of foodborne illness. Prices are subject to a 26% service charge and 7% state sales tax. All menus and prices are subject to change.

## HOT APPETIZERS

Phyllo stuffed with spinach, feta *v*

Chicken satay, Thai peanut sauce *df gf*

Breaded artichoke, Boursin cheese *v*

Sun-dried tomato & basil phyllo *v*

Tempura-fried okra, smoked aioli

8 per piece

Duck spring roll, sriracha hoisin sauce *df*

Beef satay\*, Thai peanut sauce *n df gf*

Mushroom cap, vegetable ratatouille, parmesan *gf*

Vegetable spring roll *df*

Pork pot sticker *df*

9 per piece

Beef Wellington\*, horseradish cream

Caramelized brie, almonds & pear in phyllo *n v*

Lamb lollipop, jalapeño & mint reduction *df gf*

Mini crab cake, remoulade

Coconut shrimp, sweet chili hoisin

10 per piece

## CANAPÉS

Heirloom tomato bruschetta, toasted garlic, basil, pecorino, balsamic reduction, olive oil *v*

Skewered blue cheese-stuffed Medjool dates wrapped in bacon *gf*

Mushroom pâté, toast points, pickled red onion *vg*  
8 per piece

Cantaloupe kebab, prosciutto, whipped chèvre *gf*

Togarashi seared tuna\*, Thai barbecue sauce *df gf*

Smoked shrimp, tropical fruit salsa, honey rum glaze *df gf*

Roasted beet stack, local cheese, mustard seeds *gf*  
9 per piece

Steak tartare pushpop\*, blue cheese aioli, parsley, fennel *gf*

Lobster & watermelon gazpacho *df gf*

Smoked duck breast pipette, cracklins, blackberry jam *df gf*

10 per piece



# STATIONS

Stations require a minimum of 15 people.

\*Consuming raw or undercooked meats / poultry / seafood / shellfish or eggs may increase your risk of foodborne illness. Prices are subject to a 26% service charge and 7% state sales tax. All menus and prices are subject to change.

## IMPORTED & DOMESTIC CHEESE

Fresh fruit, dried fruit, jams, lavash, rustic breads

1 hour | 23 per person

2 hours | 34 per person

## VERTICAL SALAD WALL COMPOSED PAILS

Mixed greens, cucumber, tomato, feta, pesto

Roasted root vegetables, watercress, champagne vinaigrette

Edamame, celery, fennel, lemon poppy seed vinaigrette

1 hour | 23 per person

2 hours | 34 per person

## SOUTH OF THE BORDER MAIN

Pork carnitas, shaved radish, cilantro

Blackened mahi, jalapeño, lime, red onion

Queso dip, jalapeño, chorizo

## ACCOMPANIMENTS

Sofrito, peppers, onion, lime, sour cream, salsa, salsa verde

Corn tortilla chips, soft flour tortillas

1 hour | 38 per person

2 hours | 57 per person

## MEAT + GREET CHARCUTERIE

Imported meats, fresh mozzarella, pesto, marinated & pickled vegetables, rustic breads, lavash

## HUMMUS & VEGETABLE CRUDITÉ

Roasted red pepper, black bean, sweet pea & mint hummus trio, chef-selected seasonal vegetables, buttermilk dip

## GRILLED WHEEL OF BRIE

Caramelized sugar, pecans, fig compote, seasonal fruit, berries, baguette crostini

1 hour | 36 per person

2 hours | 54 per person

## SEAFOOD ON ICE

Citrus poached shrimp *df gf*

Garlic steamed clams *df gf*

Steamed mussels *df gf*

Cocktail sauce, mignonette, lemon wedges

60 per person

## SNOW CRAB CLAWS

Drawn butter, served hot or cold

86 per dozen





# STATIONS

\*Consuming raw or undercooked meats / poultry / seafood / shellfish or eggs may increase your risk of foodborne illness. Prices are subject to 26% service charge and 7% state sales tax. All menus and prices are subject to change.

## LIVING GARDEN

Mixed greens, arugula, romaine lettuce

Carrots, cherry tomatoes, English cucumbers,  
roasted beets, chickpeas, feta, croutons, pecans

Buttermilk herb dressing, champagne vinaigrette

1 hour | 22 per person

2 hours | 33 per person

## POTATO BAR

### POTATOES

Garlic smashed red bliss

Herb cracked fingerlings

Mashed maple jerk sweet potatoes

### ACCOMPANIMENTS

Cheddar, Boursin, butter, sour cream, chives,  
cilantro, sautéed mushrooms, bacon, pulled pork,  
brown sugar, marshmallows

1 hour | 30 per person

2 hours | 45 per person

## GRITS STATION

### MAIN

Stone-ground grits, corn stock, cream *gf*

### ACCOMPANIMENTS

Herb shrimp, pulled pork, Tasso ham, smoked  
chicken, charred vegetables

Tomato, scallion, roasted peppers, peas, charred  
corn, herbs, Cajun butter

Cheddar, parmesan, goat cheese

### BREADS

Biscuits, cornbread muffins

1 hour | 32 per person

2 hours | 48 per person

## SLIDER TRIO

### MAIN

Smoked pork belly, citrus slaw, Cajun cream,  
brioche roll

Black bean patty, green goddess sauce, wheat roll *vg*

American Wagyu beef\*, caramelized onion, blue  
cheese, brioche roll

### ACCOMPANIMENTS

Kettle chips, onion rings

Mayo, ketchup, mustard

1 hour | 34 per person

2 hours | 51 per person



# STATIONS

\*Consuming raw or undercooked meats / poultry / seafood / shellfish or eggs may increase your risk of foodborne illness. Prices are subject to 26% service charge and 7% state sales tax. All menus and prices are subject to change.

## CHICKEN WINGS

### BONE-IN

Traditional hot, Thai barbecue, garlic parmesan

### ACCOMPANIMENTS

Celery, carrots

Blue cheese, buttermilk herb dressings

1 hour | 34 per person

2 hours | 51 per person

## RICE BAR

### STIR FRIED

Egg\*, soy, carrot, baby corn, peas *df gf*

### SAFFRON

Saffron, coconut milk, celery, carrot, onion *gf vg*

### RISOTTO

Parmesan, parsley, cream, vegetable stock

1 hour | 30 per person

2 hours | 45 per person

## BAMBOO STEAMER

### MAIN

Brisket\* bao buns, chili cucumber, sriracha aioli

Coconut shrimp *gf vg*

Vegetable spring rolls, sweet chili

### ACCOMPANIMENTS

Cucumber, carrot, sesame salad, rice wine vinaigrette, soy *gf vg*

Steamed edamame, sea salt *gf vg*

Sweet chili, ponzu, spicy aioli, Thai peanut

1 hour | 38 per person

2 hours | 57 per person

## VEGETABLE BAR

Roasted rainbow carrots, maple citrus glaze *df gf*

Jumbo asparagus, cracked pepper

Seasonal vegetable medley

1 hour | 30 per person

2 hours | 45 per person





# CARVING STATIONS

Pricing based on a maximum service time of 2 hours. Chef attendant required at 150 per chef, with one chef per 75 people.

\*Consuming raw or undercooked meats / poultry / seafood / shellfish or eggs may increase your risk of foodborne illness. Prices are subject to 26% service charge and 7% state sales tax. All menus and prices are subject to change.

## PORK

### ROASTED PORK LOIN

Lusty Monk jus, arugula, orange fennel relish, buttermilk biscuits

20 per person | minimum of 15

### SMOKED WHOLE PIG

Low 'n slow, hoppin' john rice & beans, North Carolina barbecue & mustard sauces

Dinner rolls

18 per person | minimum of 50

## POULTRY

### BEER CAN CHICKEN

Five-bean salad, Lusty Monk mustard, cornbread muffins

15 per person | minimum of 10

### SMOKED TURKEY BREAST

Citrus aioli, apple stuffing, turkey jus

Silver dollar rolls

15 per person | minimum of 10

## BEEF

### GARLIC-RUBBED STEAMSHIP\*

Creamy horseradish, peppercorn aioli, rustic bread

20 per person | minimum of 150

### BEEF TENDERLOIN\*

Roasted whole, pearl onion jus, gremolata, rosemary sourdough

55 per person | minimum of 10

### BONE-IN PRIME RIB\*

Garlic-crusted, pearl onion jus, horseradish cream, raw horseradish, pretzel rolls

50 per person | minimum of 20

## SEAFOOD

### VERLASSO SALMON\*

Skin-on fillet, grilled pita point, pickled watermelon salsa, guava barbecue sauce

40 per person | minimum of 10

### ROASTED WHOLE GROUPER

Salt-crusted, flour tortillas, mango pepper slaw, cilantro sour cream, lime wedges

45 per person | minimum of 10



# DESSERT STATIONS

All dessert stations require a minimum of 15 people. Prices are based on a maximum of one hour of service. S'mores display ordered for outdoor venues includes firepit and lighting. Chef attendant required at 150 per chef, with one chef per 75 people.

Prices are subject to 26% service charge and 7% sales tax. All menus and prices are subject to change.

## CAROLINA MINI PIE BAR PIES

Southern bourbon pecan

Key lime, toasted meringue *gf*

Silky chocolate cream

Apple tart

## ACCOMPANIMENTS

Vanilla bean ice cream, whipped cream

30 per person

## CHOCOLATE STATION

Milk chocolate nut clusters *n*

Mini almond butter cookies dipped in dark chocolate *n*

Omni chocolate bark

Assorted truffles

Assorted French macarons

30 per person

## S'MORES

Graham crackers, marshmallows

Milk chocolate bars, peanut butter cups, peppermint patties

Toasted coconut

Caramel sauce, strawberry preserves

28 per person

## TREATS BAR

Cream puffs, custard, powdered sugar

Mini crème brûlées

Cupcakes, buttercream

34 per person

## FONDUE STATION

Warm caramel sauce

Milk chocolate fondue

Pound cake, puffed rice squares, assorted cookies

Seasonal berries, fruit

30 per person

## BANANAS FOSTER SUNDAE FLAMBÉ

Fresh bananas flambéed with dark rum, brown sugar

## ACCOMPANIMENTS

Vanilla bean ice cream, whipped cream

30 per person | attendant required





# PLATED DINNER

All plated dinners are served with your choice of starter, entrée, dessert, freshly baked rolls with butter, Stance regular & decaffeinated coffee, Numi Organic hot teas, served tableside.

For additional entrée selections (maximum is 2), 25 for each will be added to the highest priced entrée, with chef selection of sides. A final count for each selection is required 3 business days before your event and a seating chart with name and entrée selection is required to ensure seamless service.

\*Consuming raw or undercooked meats / poultry / seafood / shellfish or eggs may increase your risk of foodborne illness. Prices are subject to 26% service charge and 7% state sales tax. All menus and prices are subject to change.

## MEATS

### SEARED BEEF FILET\*

Garlic smashed potatoes, sautéed asparagus, red wine & pearl onion confit *gf*

110 per person

### BRAISED SHORT RIB\*

Parsnip purée, radish & apple slaw, charred broccoli rabe *gf*

92 per person

### BEEF SPINALIS\*

Ribeye cap roulade, spinach, tomato, mozzarella, beef demi-glace, twice-baked potato, greens *gf*

95 per person

### BACON-WRAPPED PORK LOIN

Parmesan grits, vegetable ragout, apple mustard sauce *gf*

88 per person

## SEAFOOD

### SEAFOOD PASTA PAELLA

Mussels, shrimp, peppers, saffron, linguini *df*

88 per person

### VERLASSO SALMON FILLET\*

Lemon beurre blanc, creamy polenta, wilted greens *gf*

88 per person

### SEARED MARKET FISH

Beluga lentils, charred corn cream, vegetable mélange *df gf*

98 per person

## POULTRY

### CHICKEN CARBONARA

Smoked chicken, bacon, bell peppers, garlic cream sauce, fettuccine

82 per person

### BRINED CHICKEN BREAST

Citrus-brined, chimichurri sauce, herbed fingerling potatoes *df gf*

82 per person

### STUFFED CHICKEN

Mushroom, spinach, artichoke, charred tomato sauce, herbed risotto, broccolini

82 per person



# PLATED DINNER

All plated dinners are served with your choice of starter, entrée, dessert, freshly baked rolls with butter, Stance regular & decaffeinated coffee, Numi Organic hot teas, served tableside.

For additional entrée selections (maximum is 2), 25 for each will be added to the highest priced entrée, with chef selection of sides. A final count for each selection is required 3 business days before your event and a seating chart with name and entrée selection is required to ensure seamless service.

\*Consuming raw or undercooked meats / poultry / seafood / shellfish or eggs may increase your risk of foodborne illness. Prices are subject to 26% service charge and 7% state sales tax. All menus and prices are subject to change.

## DUO

### BLACKENED SALMON\* & SHORT RIB

Lemon beurre blanc, baby carrots, parsnip purée *gf*  
120 per person

### ROSEMARY BEEF FILET\* & BRINED CHICKEN BREAST

Smashed potatoes, broccolini, chimichurri *gf*  
115 per person

### BEEF FILET\* & JUMBO LUMP CRAB CAKE

Mascarpone whipped potato, roasted Brussels, tomato chutney, Dijon beurre blanc  
130 per person

### SEARED BEEF FILET\* & BUTTER POACHED MAINE LOBSTER TAIL

Roasted tomato risotto, grilled asparagus, lemon beurre blanc, demi-glace  
150 per person

### MOUNTAIN TROUT & CRAB

Baked North Carolina trout, crab, fennel, asparagus, brown butter, sweet potato hash, corn & kale sauté *gf*  
120 per person

## VEGETARIAN

### PESTO PASTA

Spinach, heirloom tomato, artichoke, olives, preserved lemon

### ZUCCHINI GRIDDLE

Zucchini cakes, red pepper coulis, wilted greens, root vegetable

## VEGAN

### COCONUT CURRY

Baby vegetables, coconut milk, white rice

### SMOKED EGGPLANT

Quinoa pilaf, herb sauce

### SQUASH BOWL

Wild rice-stuffed acorn squash, harissa fingerling potatoes





# PLATED DINNER

All plated dinners are served with your choice of starter, entrée, dessert, freshly baked rolls with butter, Stance regular & decaffeinated coffee, Numi Organic hot teas, served tableside.

\*Consuming raw or undercooked meats / poultry / seafood / shellfish or eggs may increase your risk of foodborne illness. Prices are subject to 26% service charge and 7% state sales tax. All menus and prices are subject to change.

## STARTERS | CHOOSE ONE

### SOUPS

Potato & leek | Crispy bacon, celery, onion *gf*

Mushroom & wild rice | Roasted mushrooms, creamy base *gf*

Black bean | Sofrito, peppers, cilantro, lime *gf vg*

### SALADS

Roasted beet | Red and yellow beets, local apple, wild arugula, goat cheese, pickled mustard seed, champagne vinaigrette *gf*

Tomato caprese | Heirloom tomato, mozzarella, garden basil, roasted garlic, grilled baguette, balsamic reduction *gf*

Bibb wedge | Baby bibb lettuce, shaved radish, feta, candied grapes, cranberry vinaigrette *gf*

Mixed greens | Cucumber roll, cherry tomato, shaved carrots, herb buttermilk dressing, peach vinaigrette *gf vg*

Marinated carrot | Lemon thyme, frisée, spinach, fennel, birdseed crust, citrus dressing *gf vg*

## ADDITIONAL COURSES

### COMPRESSED MELON

Whipped chèvre, boba pearls, pickles *gf*  
10 per person

### SEARED SEA SCALLOP\*

Carrot purée, citrus slaw, puffed chia *df gf*  
15 per person

### TRUFFLE RAVIOLI

Cheese-filled, truffle & artichoke purée, crispy artichoke hearts  
12 per person

### SHRIMP COCKTAIL\*

Grilled apple slaw, remoulade, preserved lemon *df gf*  
15 per person

### NEW YORK STRIP\*

Miso honey glaze, fried onions, demi-glaze *df gf*  
15 per person



# PLATED DINNER

All plated dinners are served with your choice of starter, entrée, dessert, freshly baked rolls with butter, Stance regular & decaffeinated coffee, Numi Organic hot teas, served tableside.

If more than one dessert is requested to alternate desserts, please add 10 additional per person. Chefs choice of duo dessert plate add 15 additional per person.

Prices are subject to a 26% service charge and 7% state sales tax. All menus and prices are subject to change.

## DESSERTS | CHOOSE ONE

### CHOCOLATE & RASPBERRY FUDGE CAKE

Raspberry coulis, milk chocolate Chantilly

### TRADITIONAL CHEESECAKE

Raspberry coulis, macerated berries, sweet Chantilly cream

### HAZELNUT CRUNCH BAR

Lemon cream sauce, milk chocolate Chantilly

### SOUTHERN BOURBON PECAN PIE

Milk chocolate whipped cream, candied pecans, salted caramel

## VEGAN OPTIONS

### VANILLA OR COCONUT PANNA COTTA

Vegan whipped cream, berry compote

### CHOCOLATE MOUSSE VERRINE

Vegan Chantilly, seasonal fruit

### CHOCOLATE PIE

Cookie shell, chocolate tofu cream filling, fresh fruit, cream

### COBBLER

Seasonal fruit cobbler, vegan crumble





# BUFFET DINNER

All dinner buffets are served with your choice of Stance regular & decaffeinated coffee, Numi Organic hot teas. Prices are based on a maximum of 1.5 hours of service. Buffets require a minimum of 30 people.

\*Consuming raw or undercooked meats / poultry / seafood / shellfish or eggs may increase your risk of foodborne illness. Prices are subject to 26% service charge and 7% state sales tax. All menus and prices are subject to change.

## GPI STEAKHOUSE

### STARTERS

French onion soup | Swiss baguette crostini, onion, stock, sherry *gf*

Wedge salad | Blue cheese, bacon, tomato, blue cheese dressing

Burrata salad | Heirloom tomatoes, burrata cheese, basil pesto, balsamic glaze, extra virgin olive oil

Classic Caesar salad | Shaved parmesan, pumpernickel croutons, creamy Caesar dressing, white anchovies

Jumbo shrimp cocktail, cocktail sauce, lemon, remoulade

### ENTRÉES

Grilled New York Strip\*, sherried mushrooms, mustard demi-glaze *df gf*

Seared petite filet of beef\*, port wine jus *df gf*

Seared salmon\*, lemon beurre blanc *gf*

Seared airline chicken breast, thyme pan jus *df gf*

Lobster tail | 20 additional per person

### ACCOMPANIMENTS

Macaroni & cheese, chopped bacon, chives

Roasted red bliss potatoes, butter, fresh herbs *gf*

Roasted asparagus, glazed carrots *gf vg*

Stuffed portobello, peppercorn sauce *vg*

Parker House rolls

### DESSERTS

Cheesecake

Brownie mudslide

185 per person

## BACKYARD BAYOU

### STARTERS

Chicken & sausage gumbo

Hoppin' John salad, peppers, onion, jalapeño vinaigrette *gf vg*

Deviled eggs, mustard, radish, parsley *df gf*

Creamy cucumber salad, sour cream, dill *gf*

### ENTRÉES

Shell-on boiled shrimp, corn on the cob, andouille sausage, red potatoes, onion *df gf*

Buttermilk-soaked, cornmeal-dusted catfish, lemon aioli

Grilled pork chop, apple mustard glaze *df gf*

### SIDES

Cocktail sauce, lemon wedges, drawn butter, remoulade, hot sauces

Sweet corn succotash | Green beans, tomato, corn, green onion, lima beans *gf vg*

Squash casserole

Fingerling potato hash, garden herbs *gf vg*

Buttermilk biscuits, cornbread muffins

### DESSERTS

Cola cake bar

Milk chocolate hazelnut crunch cake

145 per person



# BUFFET DINNER

All dinner buffets are served with your choice of Stance regular & decaffeinated coffee, Numi Organic hot teas. Prices are based on a maximum of 1.5 hours of service. Buffets require a minimum of 30 people. Two Chef attendants required for Tour of Asheville at 150 per chef, with two chefs per 75 people.

\*Consuming raw or undercooked meats / poultry / seafood / shellfish or eggs may increase your risk of foodborne illness. Prices are subject to 26% service charge and 7% state sales tax. All menus and prices are subject to change.

## TOUR OF ASHEVILLE

### TASTE #1 | CHARCUTERIE

Local sausages, soft & hard cheeses, vegetable crudités, pickled vegetables, jams, seasonal hummus, assorted dips

### TASTE #2 | COMPOSED SALAD WALL

Fennel, zucchini, pickled onion *gf vg*

Mushroom, barley, parsley

Arugula, cucumber, dill *gf vg*

### TASTE #3 | HERB-MARINATED SHRIMP

White cheddar grits, basil crostini

### TASTE #4 | SOUTHERN-STYLE CHICKEN

Smoked beer can chicken, cornbread

Traditional Southern fried chicken thighs

Crispy Thai barbecue cauliflower bites

### TASTE #5 | BEER-BRAISED BRATS

Pretzel buns, Lusty Monk mustards

### TASTE #6 | WHOLE SUCKLING PIG

Carolina sweet & mustard barbecue sauces, rolls, butter *gf*

### TASTE #7 | BEYOND THE MEATS

Braised mushroom & carrot osso bucco, creamy polenta *vg*

Impossible meatballs, miso agave glaze

Cracked fingerling potatoes, parsley, parmesan, garlic

### TASTE #8 | THE SWEET STUFF

Bourbon caramel apple upside-down cake

Milk chocolate coffee pot de crème

155 per person | two attendants required

## PLANT-BASED DINNER STARTERS

Tomato & charred pepper farro salad

Butterbean salad, herb vinaigrette

Arugula salad, spinach, strawberries, toasted almonds, balsamic vinaigrette

## MAINS

Lentil & sweet potato cottage pie

Tofu piccata, capers, vegan butter

Wild rice, tempeh-stuffed acorn squash

Sautéed kale & mushrooms

## DESSERTS

Panna cotta, vanilla, berries

Seasonal fruit cobbler

120 per person





# BUFFET DINNER

All dinner buffets are served with your choice of Stance regular & decaffeinated coffee, Numi Organic hot teas. Prices are based on a maximum of 1.5 hours of service. Buffets require a minimum of 30 people. Chef attendant required for Mountain Trails & Il Banchetto at 150 per chef, with one chef per 75 people.

\*Consuming raw or undercooked meats / poultry / seafood / shellfish or eggs may increase your risk of foodborne illness. Prices are subject to 26% service charge and 7% state sales tax. All menus and prices are subject to change.

## MOUNTAIN TRAILS

### STARTERS

Marinated melon, local greens, crumbled feta, champagne vinaigrette *gf*

Mixed greens, peas, radishes, red wine dressing *gf vg*

Creamy coleslaw, cabbage, carrots, tarragon *gf*

### ENTRÉES

Pickle-brined bone-in chicken quarters *df*

North Carolina trout, tarragon butter, stone-ground grits *gf*

Garlic roasted prime rib\*, horseradish sauce, grain mustard *gf*

### ACCOMPANIMENTS

Collard greens, ham hocks *df gf*

Creamed corn, parmesan, herbs *gf*

Charred Brussels, maple bourbon pecans *n gf vg*

Wheat rolls, cheddar biscuits

### DESSERT

Milk chocolate hazelnut crunch cake

Frangipane tart, seasonal fruit

145 per person | attendant required

## IL BANCHETTO

### STARTERS

Tuscan kale & white bean soup *gf vg*

Antipasti | Cured Italian meats, assorted cheeses, grilled vegetables *gf*

Caprese salad *vg*

Mixed greens, cherry tomatoes, red onion, banana peppers, feta, sunflower seeds, garbanzo beans, balsamic vinaigrette *gf vg*

### MUSSEL & CLAM STATION\*

Sautéed to order with garlic, lemon, white wine sauce or roasted tomato, basil, garlic, lemon *df gf*

### ENTRÉES

Flank steak roulade\*, red pepper, olives, artichoke *gf*

Chicken piccata, lemon, capers

Seared salmon\*, wilted spinach, parmesan cheese polenta, lemon chutney *gf*

### ACCOMPANIMENTS

Cheese tortellini, pesto, eggplant, red pepper, asparagus

Seared gnocchi, mushrooms, shallots, oven-dried tomatoes, pine nuts, olive oil, shaved parmesan

Stuffed baby peppers, coulis sauce, rice *gf vg*

Garlic breadsticks, focaccia bread

### DESSERTS

Limoncello & raspberry mousse cake

Vanilla panna cotta

145 per person | attendant required



# À LA CARTE BEVERAGES

Prices are subject to 26% service charge and 7% state sales tax. All menus and prices are subject to change.

## CONTINUOUS BEVERAGE BREAK

### HALF DAY

Stance regular & decaffeinated coffee, assorted  
Numi hot teas, iced tea, soft drinks, bottled still water,  
sparkling water

36 per person | 4 hours of service

### FULL DAY

Stance regular & decaffeinated coffee, assorted  
Numi hot teas, iced tea, soft drinks, bottled still water,  
sparkling water

72 per person | 8 hours of service

## BEVERAGES BY THE GALLON

Infused water | 55 per gallon

Stance regular or decaffeinated  
coffee | 115 per gallon

Cold brew coffee | 125 per gallon

Cold brew green tea sweetened with local  
honey | 125 per gallon

Assorted Numi hot teas | 110 per gallon

Numi Organic iced tea, sweet or  
unsweetened | 90 per gallon

Classic black iced tea | 90 per gallon

Freshly squeezed lemonade or limeade sweetened  
with agave nectar | 90 per gallon

Fresh juice | Orange, apple, grapefruit, cranberry,  
pineapple, tomato | 95 per gallon

Cold-pressed apple cider, served hot or  
cold | 94 per gallon

## INDIVIDUAL BEVERAGES

### 7.50 EACH

Pure Life water

Assorted soft drinks

### 8.50 EACH

Fiji water

Acqua Panna natural spring water

S.Pellegrino sparkling mineral water

S.Pellegrino Essenza flavored sparkling mineral water

Topo Chico

Coconut water

Bottled iced tea

Bottled green tea

Local bottled soda

Red Bull | Energy Drink or Sugarfree

Gatorade and Powerade sports drinks | G2 Grape,  
Fruit Punch, Zero Glacier, Zero Lemon-Lime

Naked fruit juice & smoothies

Assorted Kohana canned coffee drinks





# BAR PACKAGES

Bartender required at 150 per bartender for 2 hours and 50 for each additional hour, with one bartender per 75 people. Due to North Carolina law, alcohol will not be served prior to 10 a.m. on Sundays.

Prices are subject to 26% service charge and 7% state sales tax. All menus and prices are subject to change. We reserve the right to substitute brands based on availability.

## BLACK PACKAGE

Grey Goose vodka, Bulleit 10 year bourbon, Basil Hayden dark rye whiskey, Kirk and Sweeney 12 year rum, Chemist Barrel Rested gin, Patrón silver tequila, The Macallan 12 year single malt scotch

Decoy by Duckhorn, Sonoma County, California | sauvignon blanc, chardonnay, merlot, pinot noir, cabernet sauvignon

Taittinger, France | Champagne

Domestic, Imported & craft beer

Signature, seasonal or personalized cocktail

Tablesides wine service

Cordial bar during final hour of bar

## PLATINUM PACKAGE

Tito's Handmade vodka, Maker's Mark bourbon, Uncle Nearest Premium whiskey, Sailor Jerry spiced rum, The Botanist gin, Patrón silver tequila, Monkey Shoulder single malt scotch, Hennessy VSOP

Carneros Highway, Sonoma County California | chardonnay, pinot noir

Highway 12, Sonoma County, California | sauvignon blanc, rosé, cabernet sauvignon

J Vineyards, California | sparkling rosé

Domestic, Imported & craft beer

Signature, seasonal or personalized cocktail

Tablesides wine service

## GOLD PACKAGE

Absolut vodka, Old Forester bourbon, Crown Royal blended whisky, Bacardi rum, Beefeater gin, Milagro silver tequila, Johnnie Walker Red Label scotch, Hennessy VS cognac

Wente Hayes Ranch, Livermore Valley, California rosé, chardonnay, merlot, cabernet sauvignon

Kenwood Yalupa, California | sparkling

Anna de Cordorniu, Spain | sparkling rosé

Domestic & Imported beer

## SILVER PACKAGE

Svedka vodka, Jim Beam bourbon, Canadian Club blended whisky, Castillo rum, Seagram's gin, Sauza Hacienda silver tequila, J&B Rare scotch, Hennessy VS cognac

Bulletin Place Wines, Sydney, Australia | sauvignon blanc, chardonnay, merlot, cabernet sauvignon

Beringer, St. Helena, California | rosé

Wycliff, California | sparkling

Domestic & imported beer



# BAR PACKAGES

Bar Packages are priced per person and include assorted domestic and imported beer, house featured wine, cocktails and soft drinks. Bartender required at 150 per bartender for 2 hours and 50 for each additional hour, with one bartender per 75 people. Due to North Carolina law, alcohol will not be served prior to 10 a.m. on Sundays.

All prices subject to 26% taxable service charge and 7% tax. All menus and prices are subject to change.

†Bar package available for 5 hours with purchase of additional food station.

## BAR PACKAGES

### BLACK

One hour | 48 per person

Two hours | 69 per person

Three hours | 92 per person

Four hours | 114 per person

Five hours | 136 per person†

### PLATINUM

One hour | 43 per person

Two hours | 61 per person

Three hours | 80 per person

Four hours | 99 per person

Five hours | 118 per person†

### GOLD

One hour | 36 per person

Two hours | 52 per person

Three hours | 68 per person

Four hours | 84 per person

Five hours | 100 per person†

### SILVER

One hour | 32 per person

Two hours | 46 per person

Three hours | 60 per person

Four hours | 74 per person

Five hours | 88 per person†





## BAR PACKAGES

Consumption bars will be charge per drink consumed. Bartender required at 150 per bartender for 2 hours and 50 for each additional hour, with one bartender per 75 people. Cash bars require one cashier at 100 per cashier for the first 2 hours and 50 for each additional hour, with one cashier per 100 people. Due to North Carolina law, alcohol will not be served prior to 10 a.m. on Sundays.

\*With the exception of Platinum Champagne, J Vineyard Brut Rosé at 125 per bottle and Black Champagne, Taittinger Brut at 150 per bottle.

Prices are subject to 26% service charge and 7% state sales tax. All menus and prices are subject to change. We reserve the right to substitute brands based on availability.

### CONSUMPTION BAR

#### COCKTAILS

Black | 23 per drink  
Platinum | 20 per drink  
Gold | 18 per drink  
Silver | 16 per drink

#### WINE BY THE GLASS

Black | 23 per glass  
Platinum | 20 per glass  
Gold | 16 per glass  
Silver | 14 per glass

#### WINE BY THE BOTTLE

Black\* | 82 per bottle  
Platinum\* | 70 per bottle  
Gold | 60 per bottle  
Silver | 54 per bottle

#### BEER BY THE BOTTLE

Domestic beer | 9 per bottle  
Imported beer | 10 per bottle  
Craft beer | 10 per bottle  
Hard seltzer | 8 per bottle

### ENHANCEMENTS

#### CRAFT BEER WALL | CHOOSE FOUR

Highland Brewing Company  
Asheville Brewing Company  
Catawba Brewing Company  
French Broad Brewery  
Green Man Brewery  
Hi-Wire Brewing  
Oskar Blues Brewing  
Pisgah Brewing Company  
Sierra Nevada Brewing Company  
120 people | 2150 attendants included  
50 per additional hour

#### TABLESIDE WINE SERVICE

Gold | 60 per bottle  
Silver | 54 per bottle

#### SIGNATURE COCKTAILS

Gold | 20 per drink  
Silver | 18 per drink

#### NON-ALCOHOLIC MOCKTAILS

Design your own personalized mocktail with our on-site mixologist

10 per drink

#### CORDIALS

Chemist chocolate orange gin liqueur, Grand Marnier, Baileys Irish cream, Kahlúa

22 per drink



# BAR ENHANCEMENTS

Specialty cocktails are included with Black or Platinum Bar Packages & Consumption Bars. For hourly Gold or Silver Bars, add 2 additional per person, per hour to the hourly rate. For Gold or Silver Consumption Bars, add 20 per drink for Gold or 18 per drink for Silver.

Due to North Carolina law, alcohol will not be served prior to 10 a.m. on Sundays. Prices are subject to 26% service charge and 7% state sales tax. All menus and prices are subject to change. We reserve the right to substitute brands based on availability.

## OMNI SIGNATURE COCKTAILS

Add a selection of Barmalade-inspired cocktails using craft, premium or call brands to any bar.

### GRAPEFRUIT PALOMA

Rum, vodka or tequila

Grapefruit-elderflower Barmalade, pineapple juice, Omni sour

### BLOOD ORANGE WHISKEY SOUR

Whiskey

Blood orange-guava Barmalade, Omni sour

### APPLE-PEAR CRUSH

Vodka or gin

Apple-pear Barmalade, orange liqueur, Omni sour

### SPICY MANGO SMASH

Vodka, rum or gin

Mango-habanero Barmalade, pineapple juice, Omni sour

## MOCKTAILS

Add to any bar a selection of Barmalade inspired mocktails.

### BLOOD ORANGE MADRAS

Blood orange-guava Barmalade, cranberry juice, lime  
10 per drink

### CINNAMON APPLE SOUR

Apple-pear Barmalade, Monin Cinnamon, Omni sour, Angostura Bitters  
10 per drink





# BAR ENHANCEMENTS

Bartender required at 150 per bartender for 2 hours and 50 for each additional hour, with one bartender per 75 people. Due to North Carolina law, alcohol will not be served prior to 10am on Sundays.

Prices are subject to 26% service charge and 7% state sales tax. All menus and prices are subject to change. We reserve the right to substitute brands based on availability.

## SPECIALTY OFFERINGS BY THE BOTTLE

### CHAMPAGNE & SPARKLING

Ruffino | Veneto, ITA | Prosecco | 60

Jean-Luc Joillot Crémant de Bourgogne | Burgundy, FRA | Champagne Brut | 80

Moët & Chandon | FRA | Impérial Champagne | 115

Vueve Clicquot Yellow Label | Champagne, FRA | Brut Champagne | 170

Dom Pérignon | Champagne, FRA | Brut Champagne | 420

Argyle Extended Triage | Willamette Valley, OR | Brut Sparkling | 290

### WHITES & BLUSHES

Château d'Esclans Whispering Angel | Côtes de Provence, FRA | Rosé | 82

J Vineyards | Russian River Valley, Sonoma, CA | Pinot Gris | 56

Whitehaven | Marlborough, NZL | Sauvignon Blanc | 72

Merryvale | Marlborough, NZL | Sauvignon Blanc | 80

Conundrum | Monterey County, CA | Blend | 71

Landmark Overlook | Sonoma County, CA | Chardonnay | 64

Sanford Estate | Santa Rita Hills, CA | Chardonnay | 88

Rombauer | Carneros, CA | Chardonnay | 130

### RED

Elouan | Willamette Valley, OR | Pinot Noir | 66

Schug | Sonoma Coast, CA | Pinot Noir | 80

Joseph Drouhin | Burgundy, FRA | Chorey-lès-Beaune | 112

Belle Glos Clark & Telephone Vineyard | Santa Maria, CA | Pinot Noir | 110

Domaine Serene Yamhill Cuvée | Willamette Valley, OR | Pinot Noir | 152

DuMOL Western Reach | Russian River Valley, CA | Pinot Noir | 135

Domaine de la Solitude | Bordeaux, FRA | Chatéauneuf-du-Pape | 135

The Prisoner | Napa Valley, CA | Red Blend | 125

Chatueau La Fleur du Mayne | Bordeaux, FRA | Pomerol | 118

Duckhorn | Napa Valley, CA | Merlot | 120

Tenute del Cabreo Il Borgo | ITA | Toscana | 140

Stag's Leap Wine Cellars Hands of Time | Napa Valley, CA | Blend | 98

Louis M. Martini | Sonoma County, CA | Cabernet Sauvignon | 64

Robert Mondavi Winery | Napa Valley, CA | Cabernet Sauvignon | 98

Pine Ridge | Napa Valley, CA | Cabernet Sauvignon | 130

Jordan | Alexander Valley, CA | Cabernet Sauvignon | 160

Silver Oak | Napa Valley, CA | Cabernet Sauvignon | 350

Orin Swift Abstract | Napa Valley, CA | Blend | 110

Opus One | Napa Valley, CA | Blend | 595



# POLICIES

## DRONE PHOTOGRAPHY

Drone photography is not permitted.

## OUTDOOR FUNCTIONS

For all events scheduled outside with a weather forecast showing 30% or more of precipitation, your CSM will contact you no less than four hours prior to the event start time to make a weather call.

For the safety of all persons, the resort reserves the right to make a final decision on whether a function can be held outdoors. Factors that affect this decision are:

- Doppler radar indicates 60% chance or more of rain
- Lightning
- Wind over 10 mph
- Temperatures below 55°

Curfew on music and entertainment is 10 p.m.

## INDOOR FUNCTIONS

Curfew on music and entertainment is 10:30 p.m.

## OFF-SITE VENDORS

Off-site vendors are required to provide a copy of their business license and certificate of insurance thirty (30) days prior to the day of the event. Vendors are required to adhere to a scheduled drop-off and pick-up time and location. Deviation from scheduled appointment times may result in denied access to the property for delivery or pick-up.

The Omni Grove Park Inn is not responsible for any additional vendor fees.

## DECORATIONS, ENTERTAINMENT & OTHER SERVICES

Our partners at PRI Productions will be happy to coordinate specialized centerpieces, decorations, music, entertainment and photography services to meet your needs. Please contact your CSM for contact information.

## AUDIO/VISUAL

Our partners at Pinnacle Live can provide you with the latest in technical equipment and support. Please contact your CSM for contact information.

## ADDITIONAL PRICING & BILLING

Food and beverage prices are subject to 26% service charge and 7% state sales tax. Final guaranteed attendance is due by 10 a.m. three (3) business days prior to the function. Food and beverage menu selections cannot be changed within five (5) business days prior to the function. Custom menus require a 30-day minimum lead time and will be priced at market value. All requested chef-attended stations/ buffets require a minimum of one chef per 75 people and are subject to 150 per hour charge for a maximum of two hours. Events canceled within 72 business hours will be billed at 100%. We reserve the right to change menu items if quality/availability become a concern. The Banquet Chef de Cuisine will make a selection to replace items and will offer a replacement menu item of equal value.

Thank you for choosing The Omni Grove Park Inn.





CALL TODAY TO SPEAK WITH A CATERING SPECIALIST.

OMNI GROVE PARK INN • 800-438-5800

[OMNIHOTELS.COM/GROVEPARK](https://omnihotels.com/grovepark)

OMNI

GROVE PARK INN

CONTACT INFORMATION