

THE OMNI GROVE PARK INN
EVENT MENU





TABLE OF CONTENTS

BREAKFAST >

BREAKS >

LUNCH >

RECEPTION >

DINNER >

BEVERAGES >

DETAILS >

Prices are subject to a 23% service charge and 7% state sales tax. All menus and prices are subject to change.



PLATED

All plated breakfast entrees are served with your choice of orange juice, Westrock Shade Grown regular coffee, decaffeinated coffee and Tea Forté hot teas, along with a basket of house made pastries with fruit preserves, honey and butter.

Consuming raw or undercooked meats, poultry, seafood, shellfish or eggs may increase your risk of foodborne illness. Prices are subject to a 23% service charge and 7% state sales tax. All menus and prices are subject to change.

ENTREE SELECTIONS

THE GROVE PARK

Chef selected seasonal fruit

Cage-free scrambled eggs

Roasted Roma tomato

Applewood smoked bacon

Provençal lyonnaise potatoes

30 per person

MAIN INN BREAKFAST WRAP

Chef selected seasonal fruit

Cage-free scrambled eggs, shredded cheddar, chives, whole wheat tortilla and salsa

Applewood smoked bacon

Provençal lyonnaise potatoes

30 per person

SUNSET MOUNTAIN

Chef selected seasonal fruit

Egg white frittata, forest mushrooms, chives, spinach and local tomato Provençal

Chicken apple sausage

Quinoa porridge with pumpkin seeds, dried cranberries, pecans and almond milk

32 per person

BLUE RIDGE

Chef selected seasonal fruit

Cage-free poached eggs, wilted spinach, sun-dried tomato hollandaise served Benedict style on toasted biscuits

O'Brien potatoes

34 per person for grilled country ham

38 per person for smoked salmon

40 per person for crab cakes



CONTINENTAL

Additional juice options available at 80 per gallon. Continental breakfasts requiring seating will be subject to an additional 4 per person. Continental breakfast prices are based on 1 hour of service and do not include seating or table service. Continental breakfast requires a minimum of 25 people.

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EXECUTIVE CONTINENTAL

Orange juice

Seasonal melons, berries and pineapples

Greek yogurt parfaits sweetened with local honey, berries and granola

Steel-cut oatmeal

House baked breakfast pastries and muffins served with fruit preserves, honey and butter

Coffee, decaffeinated coffee and hot tea

32 per person

CLASSIC CONTINENTAL

Orange juice

Seasonal melons, berries and pineapple

Assorted dry cereals and milk

House baked breakfast pastries and muffins served with fruit preserves and butter

Coffee, decaffeinated coffee and hot tea

26 per person

ENHANCEMENTS

QUICHE

Applewood smoked bacon, ham, Gruyere

Chicken apple sausage, spinach, tomato and smoked Gouda

Spinach, bacon and Gruyere

8 each

BAGEL BAR WITH SMOKED SALMON

Chopped egg, red onions, tomatoes, capers, lemon and cream cheese

11 per person

BISCUIT BAR

Classic buttermilk, blueberry, lemon sugar and Parmesan cheese scallion

Butter, fruit jams, local honey, seasonal fruit butters and sausage gravy

11 per person

HARD BOILED EGGS

48 for two dozen

20 for each additional dozen



BUFFETS

All breakfast buffets are served with your choice of orange juice, grapefruit juice, Westrock Shade Grown regular coffee, decaffeinated coffee and Tea Forté served tableside. Prices based on a maximum of 1.5 hours of service. Buffets require a minimum of 30 people.

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SUNSET TRAIL BREAKFAST

Spa-inspired smoothies | Cucumber and honeydew, açai and coconut, seasonal berries and banana

Seasonal fruit wedges

Fresh berries

House made granola, Greek yogurt sweetened with local honey

House baked breads | zucchini, banana and cinnamon apple

Egg white frittata | mushrooms, spinach, Gruyere and salsa

Rosemary hash browns

Quinoa porridge, pumpkin seeds, dried cranberries, pecans and almond milk

Chicken apple sausage

Turkey bacon

43 per person

AMERICAN CLASSIC

Seasonal melons, fresh berries, pineapples, Greek yogurt sweetened with local honey

Assorted dry cereals and milk

House baked muffins and biscuits served with fruit preserves, honey and butter

Cage-free scrambled eggs

Steel-cut oatmeal

Daily potato selection

Applewood smoked bacon

35 per person

COUNTRY BREAKFAST

Seasonal melons, seasonal berries, pineapples, Greek yogurt sweetened with local honey

Assorted dry cereals and milk

House baked pastries and muffins

Buttermilk biscuits served with sausage gravy, butter and fruit preserves

Cage-free scrambled eggs

Cheddar grits

Daily potato selection

Petit sweet potato pancakes served with honey butter and warm Vermont maple syrup

Country sausage links

Applewood smoked bacon

39 per person



ENHANCEMENTS

Enhancements are to be added to the breakfast buffet menus. The selections below are not available on their own. Prices based on a maximum of 1.5 hours of service. Stations require a minimum of 30 people.

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SANDWICHES

Biscuit, country ham, cage-free scrambled eggs and sharp cheddar

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

Croissant, country ham, cage-free scrambled eggs and Swiss cheese

Croissant, applewood smoked bacon, cage-free scrambled eggs and white cheddar

Burrito, cage-free scrambled eggs, chorizo, potato and sharp cheddar

English muffin, ham, cage-free scrambled eggs and sharp cheddar

8 each

GREEK YOGURT PARFAITS

Sweetened with local honey, fresh fruit and granola

7 per person

STATIONS

STEEL-CUT OATMEAL

Butter, milk, brown sugar, raisins and cinnamon

7 per person

SPA-INSPIRED SMOOTHIES

Cucumber and honeydew

Açaí and coconut

Seasonal berries and banana

7 per person

QUINOA PORRIDGE

Pumpkin seeds, dried cranberries, pecans and almond milk (gluten and dairy free)

8 per person

BISCUIT BAR

Classic buttermilk, blueberry, lemon sugar and Parmesan cheese scallion

Butter, fruit jams, local honey, seasonal fruit butters and sausage gravy

11 per person

MEDITERRANEAN BREAKFAST DISPLAY

Soft and hard cheeses, chef selected cured meats, sausages, house made preserves and seasonal fruit

12 per person



ENHANCEMENTS

Enhancements are to be added to the breakfast buffet menus. The selections below are not available on their own. Prices based on 1.5 hours of service. Bartender required on Bloody Mary Bar. Chef attendant required at 150 per chef, with one chef per 75 people. Due to North Carolina law, alcohol will not be served prior to 10 a.m. on Sundays. Stations require a minimum of 30 people.

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STATIONS

PANCAKE STATION

Buttermilk pancakes and sweet potato pancakes

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

10 per person (maximum 200 persons)

CHALLAH FRENCH TOAST STATION

Challah bread dipped in cinnamon and vanilla

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

11 per person (maximum 200 persons)

OMELET AND CAGE-FREE EGG STATION

Prepared to order with assorted toppings of ham, applewood smoked bacon, smoked salmon, tomato, green peppers, spinach, mushrooms, onions and assorted cheeses

Egg whites available upon request

15 per person

HUEVOS RANCHEROS

Southwestern style cage-free eggs cooked to order with chorizo, pepper jack, refried anasazi beans, crispy tortillas, queso fresco, sour cream and house made salsa

15 per person

BLOODY MARY BAR

House made bloody mary mix, celery sticks, pepperoncini, green olives, pickled onion, horseradish, bacon and hot sauces

12 per drink (silver vodka)

14 per drink (gold vodka)



BOXED

All boxed breakfasts are served with your choice of Westrock Shade Grown regular coffee, decaffeinated coffee and Tea Forté hot teas. Boxed breakfasts require a minimum of 10 people and maximum of 250 people.

Consuming raw or undercooked meats, poultry, seafood, shellfish or eggs may increase your risk of foodborne illness. Prices are subject to a 23% service charge and 7% state sales tax. All menus and prices are subject to change.

SELECTIONS

SANDWICHES | CHOICE OF ONE

Country sausage and biscuit

Smoked ham, cheddar and croissant

Egg, cheddar, bacon and wrap

FRUIT | CHOICE OF ONE

Seasonal fruit salad

Whole apple

Seasonal fruit

SIDES | CHOICE OF ONE

Yogurt

Blueberry muffin

Lemon poppy seed muffin

Banana pecan crumb muffin

Granola bar

Hi-energy trail mix

30 per person



BRUNCH

All brunch buffets are served with your choice of orange juice, Westrock Shade Grown regular coffee, decaffeinated coffee, either Tea Forté hot teas or iced tea served tableside. Prices based on 1.5 hours of service. Chef attendant required at 150 per chef, with one chef per 75 people. Buffets require a minimum of 30 people.

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CHARLOTTE STREET

STARTERS

Seasonal melons, berries, pineapples and Greek yogurt sweetened with local honey

Assorted bagels, cream cheese, smoked salmon, chopped egg, tomato, red onion, capers and lemon

Pastries, muffins, biscuits, preserves, honey and sweet butter

Chef selected field greens, garnishes and dressings

Tomato salad, fresh basil, balsamic vinegar, olive oil

Apple couscous salad, orange crisp, scallions and salted lime vinaigrette

CLASSICS

Challah bread French toast served with warm Vermont maple syrup

Omelets served with cage-free eggs

Applewood smoked bacon

Country sausage links

Rosemary hash browns

Beef sirloin served with a bordelaise sauce

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

DESSERTS

Chef seasonal cobbler a la mode

Chocolate bourbon pecan pie

48 per person

MACON AVENUE

STARTERS

Fresh fruit salad, clover honey and mint

Assorted bagels, cream cheese, smoked salmon, chopped egg, tomato, red onion, capers and lemon

Pastries, muffins and biscuits served with preserves, honey and sweet butter

Chef selected field greens, garnishes and dressings

Marinated cucumbers, tomatoes, red onions, arugula and feta cheese crumbles

Black-eyed pea, roasted corn salad and smoky cilantro vinaigrette

CLASSICS

Petit sweet potato pancakes, honey butter and warm Vermont maple syrup

Huevos rancheros station served with cage-free eggs

Applewood smoked bacon

Country sausage links

Nana's hashbrown casserole

Pan seared mountain trout served with lemon beurre blanc

Chicken picatta, artichoke hearts, roasted red peppers and sun-dried tomato pesto

DESSERTS

White chocolate bread pudding and caramel sauce

Chocolate creme brulee cheesecake

48 per person



BRUNCH ENHANCEMENTS

Enhancements are to be added to the brunch menus. The selections below are not available on their own. Prices based on a maximum of 1.5 hours of service. Bartender required for Bloody Mary Bar and Champagne Bar. Due to North Carolina law, alcohol will not be served prior to 10 a.m. on Sundays. Stations require a minimum of 30 people.

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BLOODY MARY BAR

House made bloody mary mix, celery sticks, pepperoncini, green olives, pickled onion, horseradish, bacon and hot sauces

12 per drink (silver vodka)

14 per drink (gold vodka)

CHAMPAGNE BAR

FROZEN MELON STICKS AND ASSORTED FRUIT PIPETTES

Mint, raspberry, blueberry, strawberry, orange, lime, apple and mango

JUICES

Orange juice, peach nectar and cranberry juice

12 per drink

ARTISANAL CHEESE

Fresh and dried fruit, crackers, rustic breads and house made jams

19 per person

CHARCUTERIE

Cured meats, pickled vegetables, jams, house made breads and mustards

21 per person

HUMMUS AND VEGETABLE CRUDITÉ

Roasted red pepper, black bean, sweet pea and mint

Hummus trio, chef selected seasonal vegetables and house made buttermilk dip

12 per person



REFRESHMENT

Prices based on 30 minutes of service.

Consuming raw or undercooked meats, poultry, seafood, shellfish or eggs may increase your risk of foodborne illness. Chef attendant required for Candy Store Counter at 150 per chef, with one chef for every 75 people. Prices are subject to a 23% service charge and 7% state sales tax. All menus and prices are subject to change.

MID-MORNING LITE BREAK

SNACKS

Seasonal fruit wedges

Seasonal berry muffins

House made granola bars

Raw almonds, pumpkin seeds and cashews

BEVERAGES

Chef selected seasonal infused water

20 per person

COFFEE SHOP

SNACKS

Assorted biscotti

Chocolate caramel peanut bark

Chocolate espresso cookies

Butterscotch hazelnut shortbread

BEVERAGES

House made cold brew coffee

Westrock Shade Grown regular coffee and decaffeinated coffee

Served with flavored syrups, whipped cream, shaved white and dark chocolate

24 per person

CAROLINA BREAK

SNACKS

White chocolate butterscotch blondies

Apple tartlets

Pecan tartlets

Seasonal fruit wedges served with caramel sauce

BEVERAGES

Lemonade and sweet iced tea

20 per person

HENDERSONVILLE APPLE ORCHARD

SNACKS

Spiced apple muffins served with apple butter

Warm apple pies served with salted caramel

Gala apple almond coffee crumb cake

A bushel of seasonal American apples

BEVERAGES

Cold pressed apple cider, served hot or cold

21 per person

CANDY STORE COUNTER

CANDY

M&M's, jelly beans, gummy bears, yogurt covered pretzels, candied pecans, chocolate covered almonds, peanut butter cups and malted milk balls

BEVERAGES

Root beer and coke floats

23 per person



REFRESHMENT

Prices based on 30 minutes of service. Bartender required for Margaritas and Palomas. Chef attendant fee is included in Nitro Popcorn price and requires a minimum of 30 people. Chef attendant required for Ice Cream Social Station at 150 per chef, with one chef for every 75 people, ice cream social station requires a minimum of 30 people. Due to North Carolina law, alcohol will not be served prior to 10 a.m. on Sundays.

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AFTERNOON LITE BREAK

SNACKS

Fried chick peas
Garlic hummus
Sweet pea and mint hummus
Toasted pitas
Seasonal crudite

BEVERAGES

Chef selected seasonal infused water
20 per person

BALL PARK BREAK

SNACKS

Jumbo soft pretzels, honey mustard and beer cheese dipping sauces
Fresh popped popcorn
Mini kosher hot dogs served with fixings
Assorted candy bars
Individual bags of chips

BEVERAGES

Lemonade and sweet tea
Craft beer (add 7 per drink)
26 per person

NITRO POPCORN

SNACK

Freshly popped corn seasoned to order, dipped in liquid nitrogen

SEASONING FLAVORS

Cajun, maple, traditional sea salt, lime and cilantro

BEVERAGES

Local bottled sodas

24 per person

NACHO BREAK

SNACKS

White and purple tortilla chips served with Voodoo salsa, salsa verde, pico de gallo, guacamole and warm queso

BEVERAGES

Fresh limeade

Margaritas and palomas (add 12 per drink)

21 per person

ICE CREAM SOCIAL STATION

ICE CREAM

Chocolate and vanilla

TOPPINGS

Nuts, berries, sprinkles, M&M's, Butterfingers, Oreo cookies, chocolate sauce, salted caramel sauce and mixed seasonal berries

PRESENTATION

Waffle cones and bowls

BEVERAGES

Rootbeer, Cheerwine and coke floats

24 per person

COLD STONE AND
NITROGEN SET ENHANCEMENT
additional 10 per person



A LA CARTE

Beverage Break is 4 hours of service.

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BEVERAGE BREAK

Westrock Shade Grown regular coffee.
(Decaffeinated coffee provided upon request.)

Tea Forté hot tea or fresh brewed iced tea station
(Sweetened tea provided upon request.)

House made cold brew coffee

Seasonal infused water

32 per person

BEVERAGES

Chef selected infused water | 45 per gallon

Coffee, decaffeinated coffee | 93 per gallon

House made cold brew coffee | 108 per gallon

Hot tea | 93 per gallon

Iced tea, unsweet or sweet | 80 per gallon

Fresh squeezed lemonade or limeade | 80 per gallon

Chilled juices | 80 per gallon

Cold pressed apple cider served hot or cold
80 per gallon

Vitaminwater, Snapple, bottled iced tea, Gatorade,
Propel, San Pellegrino flavored sparkling water,
Red Bull, bottled green tea, local bottled soda and
Zico coconut water | 7 each

Soft drinks | 5.50 each

Acqua Panna water | 5.50 each

SNACKS

Seasonal fruit | 4 each

Individual bags of chips, pretzels, popcorn, candy bars
4 each

Kind bars | 7 each

Warm jumbo pretzels, mustard, beer cheese sauce
60 per dozen

Mixed nuts | 38 per pound

House made trail mix, savory or sweet | 40 per pound

PASTRIES AND SWEETS

Chef selected baked goods | 55 per dozen

House made doughnuts | 55 per dozen

House made granola bars | 52 per dozen

Gala apple almond coffee crumb cake bars
60 per dozen

Blueberry almond crumb bars | 60 per dozen

Lemon squares | 60 per dozen

House baked cookies | 60 per dozen

Flourless chocolate peanut butter sandwich cookies
(Gluten Free) | 65 per dozen

Assorted chocolate truffles
(Gluten Free) | 60 per dozen

Chocolate dipped rice krispy treats
(Gluten Free) | 65 per dozen

Selection of brownies or blondies | 60 per dozen

Double fudge brownies with pecans
Salted caramel brownies

Brown butter and bourbon blondies
Vanilla bean caramel blondies
Toasted s'mores blondies

Novelty ice cream and yogurt bars | 70 per dozen



PLATED

All plated lunches are served with your choice of soup or salad, cold or hot entree, fresh baked rolls with butter, Westrock Shade Grown regular coffee, decaffeinated coffee, Tea Forté hot teas or iced tea served tableside.

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STARTERS | CHOICE OF ONE

SOUP

Southwestern black bean

Oven roasted local tomato bisque

Sweet potato bisque

Chicken tortilla

Minestrone

Andouille sausage, chicken gumbo

SALAD

Baby field greens, hothouse tomatoes, cucumber, shredded carrots, buttermilk herb dressing, peach and pecan vinaigrette

Hearts of green and red romaine, focaccia croutons, shaved pecorino, heirloom tomatoes tossed with house Caesar dressing

Iceberg lettuce wedge, blue cheese crumbles, chopped applewood smoked bacon, cherry tomatoes and balsamic vinaigrette

Baby frisee, arugula, spinach, roasted pepper, shaved fennel, orange supremes, pine nuts, Asiago cheese crisps and sherry wine vinaigrette

DESSERTS | CHOICE OF ONE

Milk chocolate cream tart, blueberry compote and chantilly cream

Key lime pie, toasted meringue and raspberry coulis

Southern bourbon pecan pie, vanilla whipped cream and candied pecans

Traditional cheesecake and fresh fruit compote

Carolina apple tarte tatin served with caramel rum sauce and whipped cream



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COLD ENTREES

GRILLED WILD CAUGHT SALMON SALAD

Crisp romaine, iceberg lettuce, tomatoes, fennel, sweet onions, pickled carrots and sesame vinaigrette

40 per person

CAESAR SALAD

Crisp romaine lettuce, tomatoes, fresh grated Parmesan cheese, focaccia garlic croutons tossed with traditional Caesar dressing

33 per person for grilled chicken

35 per person for herb marinated shrimp

40 per person for wild caught salmon

38 per person for grilled flat iron steak

ASIAN CHICKEN SALAD

Fresh greens, napa cabbage, sweet soy chicken, green onions, sliced almonds, black sesame toasted ramen noodles and ginger soy dressing

33 per person

COBB SALAD

Crisp romaine, iceberg lettuce, tomatoes, hard boiled eggs, applewood smoked bacon, Maytag blue cheese crumbles and buttermilk herb dressing

34 per person for chicken

44 per person for poached lobster

HOT ENTREES

PAN-SEARED TROUT

Grilled artichoke, lemon preserve, fennel, haricot vert and roasted tomato

36 per person

SEARED FLANK STEAK

Mushroom ragout, garlic mashed potatoes and glazed carrots

42 per person

CHICKEN SCALOPPINI

Orzo pasta puttanesca and lemon-caper beurre blanc

40 per person

HONEY AND PEACH ROASTED PORK LOIN

Cheddar grits, seasonal vegetables and au jus

38 per person

ROASTED CHICKEN BREAST

White bean cassoulet, creamy polenta with pancetta and sage jus

40 per person

MAPLE-DIJON GLAZE WILD

CAUGHT SALMON

Lentil ragout and oven-roasted tomato

40 per person



BUFFET

All lunch buffets are served with your choice of Westrock Shade Grown regular coffee, decaffeinated coffee, either Tea Forté hot teas or iced tea served tableside. Prices based on a maximum of 1.5 hours of service. Buffets require a minimum of 30 people.

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CHI FIGATA

STARTERS

Tuscan kale and white bean soup

Antipasti | cured Italian meats, assorted cheeses and grilled vegetables

Caprese salad

Hearts of romaine, chopped radicchio, baby spinach, red onions, Parmesan cheese and red wine vinaigrette

PASTA

Sauteed pasta, eggplant, peppers, asparagus and garlic toast

MEATS

Balsamic marinated flank steak

Chicken picatta, lemon and capers

Pan-seared market fish, wilted spinach and Parmesan cheese polenta

FLATBREADS

Chi figata with fig, goat cheese and arugula

Roasted vegetable with mozzarella, artichoke, lemon, basil and smoked tomatoes

DESSERTS

Chocolate tiramisu

Vanilla panna cotta

54 *per person*

THE GROVE PARK DELI

STARTERS

Yellow tomato gazpacho

Watermelon, goat cheese and sprouts

Caprese salad

Creamy cucumber salad

Red quinoa, roasted cauliflower, edamame and garlic yogurt

SLIDERS WITH KETTLE CHIPS

Corned beef rye

Smoked turkey and cheddar

Fried green tomato, goat cheese, microgreens and potato roll

CHEF LED DELI EXPERIENCE

Hand cut artisanal breads

Carving station | Honey baked ham, herb crusted prime roast and blackened turkey breast

Bacon bar | peppercorn, maple and Cajun spices

Cheeses | pimento, tomme, Brie and sharp cheddar

Condiments | Cajun mayonnaise, Lusty Monk mustard and Dijon aioli

House made pickles | firecracker tomatoes, bread and butter, cucumbers, dill pickles, sweet and sour okra and spicy carrots

DESSERTS

Blueberry almond crumb bars

Chocolate whoopie pies

59 *per person*



BUFFET

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TEX-MEX FIESTA

STARTERS

Pork pozole

Black bean Caesar salad, chipotle Caesar dressing and crispy tortilla strips

Tomato avocado salad and jalapeño lime vinaigrette

ENTREES

Sweet potato enchiladas, corn and queso fresco

Chicken fajitas, bell peppers, onions and cumin

Steak fajitas, bell peppers, onions and cumin

ACCOMPANIMENTS

Flour tortillas and white and purple tortilla chips

Cilantro rice, roasted red peppers and citrus

Corn on the cob, cotija cheese and paprika

Guacamole, shredded cheddar, queso fresco, salsa verde, voodoo salsa and jalapeños, sour cream

DESSERTS

Mexican wedding cookies

Caramel churros

50 per person

SOUTHERN BARBECUE

STARTERS

Corn chowder

Greens, local tomatoes, Southern fixin's and mason jar shaken dressings

Creamy cabbage salad

ENTREES

Buttermilk and herb southern fried chicken

Slow-smoked pulled pork and barbecue sauces including sweet Carolina and honeysuckle mustard

Baked low country spiced rainbow trout and apple cider tarragon beurre blanc

ACCOMPANIMENTS

Collard greens with ham hocks

Mac and cheese served with a cracker crust

Buttered green beans and crispy tobacco onions

Cheddar biscuits

DESSERTS

Sweet potato pecan pie

Bread pudding with creme anglaise

52 per person



BUFFET

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PARKWAY PICNIC

SOUP

Chilled potato leek

SALADS

Baby field greens, carrots, cucumbers, croutons, red beets, cherry tomatoes, buttermilk herb dressing and balsamic vinaigrette

Pasta salad primavera

Old fashioned potato salad

SANDWICHES

Roast beef, boursin, watercress, tomato, red onion served with a soft Italian roll

Sliced turkey, provolone, arugula, tomato, pesto mayonnaise and grilled ciabatta

Mixed grilled veggies, garlic hummus and sprouts wrapped in lettuce

ACCOMPANIMENTS

Vegetable chips

DESSERTS

Lemon squares

Double fudge brownies with pecans

45 per person

APPALACHIAN LUNCH

SOUP

Smoky tomato bisque

SALADS

Baby field greens, carrots, cucumbers, croutons, red beets, cherry tomatoes, buttermilk herb dressing and champagne vinaigrette

German potato salad

Marinated cucumbers, tomatoes, red onions, arugula and feta cheese crumbles

HOT PRESSED SANDWICHES

Smoked turkey, sharp cheddar, Dijon mayonnaise on Texas toast

Pastrami, Swiss cheese, house made sauerkraut, thousand island dressing on whole wheat bread

Sharp white cheddar, hot pepper jelly, baby arugula, sliced apples on multi grain bread

ACCOMPANIMENTS

Creamy cole slaw

House made kettle potato chips

DESSERTS

Pecan diamonds

Chocolate peanut butter tarte

48 per person



BOXED

All box lunches are served with your choice of whole fruit, kettle chips and bottled water. If more than three sandwich selections are requested please add an additional 2 per person, per additional selection. Boxed lunches require a minimum of 10 people.

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SELECTIONS

SANDWICHES | CHOICE OF THREE

Sliced turkey, provolone, arugula, tomato, pesto mayonaise and grilled ciabatta

Fried buttermilk chicken and Southern biscuit

Smoked ham, Swiss cheese, spring mix, Roma tomato and soft Italian roll

Ham, turkey, salami, mozzarella, provolone, basil pesto and traditional sub roll

Roast beef, boursin, watercress, tomato, red onion and soft Italian roll

Grilled chicken breast, sun-dried tomato pesto, mozzarella, crisp romaine and soft ciabatta bun

Balsamic marinated grilled portobello, roasted peppers, squash, arugula and wheat roll

Mixed grilled veggies, garlic hummus and sunflower sprouts wrapped in lettuce

SALADS | CHOICE OF ONE

Tabbouleh

Sweet and sour cole slaw

Marinated tomatoes, cucumbers, feta cheese, basil and olive oil

Fresh fruit salad, citrus and mint glaze

DESSERTS | CHOICE OF ONE

Double fudge brownies with pecans

Chocolate chip cookie

Oatmeal raisin cookie

Rice Krispy treat (gluten free)

41 per person



HORS D'OEUVRES

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

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CANAPES

Cantaloupe bruschetta, crisp prosciutto and whipped chevre

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

Marinated antipasti skewer, mozzarella ciliengini, artichoke, roasted tomatoes and arugula basil pesto

Caramelized Brie, dried tropical fruit and candied pecans in phyllo

Skewered blue cheese stuffed medjool dates wrapped in bacon

Sun-dried tomato basil phyllo

6 per piece

Sesame seared ahi tuna, wonton crisp, blackberry-horseradish and soy mustard

Smoked shrimp, tropical fruit salsa and honey-rum glaze

Steak tartar, grilled baguette and blue cheese aioli

7 per piece

Jumbo lump crab summer roll and Vietnamese chili sauce

Lobster and watermelon gazpacho

Smoked duck breast, toasted brioche and blackberry jam

8 per piece

HOT APPETIZERS

Phyllo stuffed with spinach and feta cheese

Chicken satay and Thai peanut sauce

Mediterranean chicken skewer and candied tomato ragout

Breaded artichokes and Boursin cheese

6 per piece

Duck spring rolls and sriracha hoisin sauce

Beef satay and Thai peanut sauce

Mushroom cap, vegetable ratatouille and Parmesan cheese

Vegetable spring roll

Pork potsticker

7 per piece

Beef Wellington and horseradish cream

Lamb lollipop and jalapeño mint reduction

Spicy crab cakes and remoulade

Coconut shrimp and sweet chili hoisin

Quail Wellington and port wine reduction

Southwestern arancini, chorizo, black bean and roasted tomatoes

8 per piece



DISPLAYS

All displays are based on a service time of 1 hour. Displays require a minimum of 25 people.

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IMPORTED AND DOMESTIC CHEESE

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

19 per person

HUMMUS AND VEGETABLE CRUDITÉ

Roasted red pepper, black bean, sweet pea and mint hummus trio, chef selected seasonal vegetables and house made buttermilk dip

12 per person

SEAFOOD ON ICE

Citrus poached shrimp

Garlic steamed clams

Poached mussels

Freshly shucked oysters on the half shell

Cocktail sauce, cognac sauce, mignonette and lemon wedges

54 per person

SNOW CRAB CLAWS

Drawn butter, served hot or cold

70 per dozen

GRILLED WHEEL OF BRIE

Caramelized sugar, pecans, raspberry cherry fig compote, seasonal fruits, berries and baguette crostini

17 per person

CHARCUTERIE

Imported meats, fresh mozzarella, pesto, marinated and pickled vegetables, rustic breads and crackers

21 per person

MARINATED GRILLED VEGETABLES

Asparagus spears, zucchini, bell peppers, yellow squash, eggplant, jumbo mushroom caps and sun-dried tomato

Balsamic vinaigrette, sea salt, focaccia, olive bread and goat cheese spread

12 per person

LIVING GARDEN

Mixed greens, arugula, romaine, carrots, cherry tomatoes, feta cheese, English cucumbers, roasted beets, house made croutons, pecans, buttermilk herb dressing and champagne vinaigrette

15 per person



STATIONS

All reception stations are based on a service time of 1 hour. Chef attendant required for Triple Twist Mac and Cheese Bar, Korean Taco Station and Shrimp and Grits at 150 per chef, with one chef per 75 people. Stations require a minimum 25 of people.

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GRILLED CHEESE AND SOUP

SOUP

Tomato bisque, forest mushroom and vegetable orzo

LOBSTER MAC GRILLED CHEESE

Sour dough, lobster mac n' cheese, American cheese, chili flakes and Italian parsley

ULTIMATE CHEESY

Texas toast, pimento cheese, sharp cheddar, smoked Gouda, applewood smoked bacon and heirloom tomato

SPICY APPLE CHEDDAR

Multi grain, sharp white cheddar, hot pepper jelly, baby arugula and sliced apples

ITALIAN MELT

Oven-dried tomato focaccia, mozzarella, basil pesto, marinated artichokes and baby spinach

30 per person

SLIDER TRIO

MAIN

Kobe sirloin, caramelized onions and blue cheese

Barbecue pulled pork and pickled slaw

Merguez lamb sausage and mint slaw

ACCOMPANIMENTS

Kettle chips and onion ring stacks

27 per person

SHRIMP AND GRITS

MAIN

Pancetta gorgonzola cheese

Sun-dried tomato and broccoli

Tasso ham and jalapeño

ACCOMPANIMENTS

Hot sauces and lemon wedges

28 per person

TRIPLE TWIST MAC & CHEESE BAR

CREAMY MACARONI | MADE-TO-ORDER

Smoked chicken, green chili, oven-dried tomato and Taleggio cheese sauce

Fire-roasted shrimp, tasso ham, roasted peppers and cheddar

Five cheese, wild mushrooms and scallions

ACCOMPANIMENTS

Hot sauces and chopped bacon

27 per person

KOREAN TACO STATION

MAIN

Thinly sliced, marinated beef ribeye steak and ginger chicken

ACCOMPANIMENTS

Hoisin sauce and soy-lime sesame dressing

Warm tortillas, kimchee, napa cabbage slaw, cracked peanuts and cilantro

28 per person



STATIONS

All reception stations are based on a service time of 1 hour. Chef attendant required at 150 per chef, with one chef per 75 people. Stations require a minimum 25 of people.

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PASTA SHOPPE

RIGATONI ALLA VODKA

Sauteed chicken breast, goat cheese and roasted tomato sauce

TRI-COLOR TORTELLINI PRIMAVERA

Asparagus, broccoli, roasted peppers, tomatoes, smoked mozzarella and pesto sauce

PAN-SEARED GNOCCHI

Mushrooms, roasted shallots, oven-dried tomato, pine nuts, olive oil, shaved Parmesan cheese and sauteed spinach

ACCOMPANIMENTS

Display of Italian breads, vinegar and olive oils
27 per person

MASHED POTATO BAR

POTATOES

Parmesan cheese and garlic russet potatoes

Wasabi potatoes

Maple sweet potatoes

ACCOMPANIMENTS

Cheddar, Boursin cheese, sweet butter, sour cream, chives, cilantro, sauteed mushrooms, bacon, pulled pork, brown sugar and marshmallows

22 per person

FROM THE WOK

THAI CHICKEN

Citrus soy sauce, red onions, red bell peppers, scallions, cilantro and mint

KOREAN STEAK

Korean red chili sauce, carrots, bean sprouts, red onions, scallions, cucumbers and toasted sesame seeds

SPICY TOFU

Crispy tofu, carrot, green onion, mint, chopped peanuts and ginger lemongrass spicy sauce

ACCOMPANIMENTS

Tempura fried nori, spicy aïoli, baby bok choy, glass noodles, carrot and cilantro

Fried or brown rice with ponzu sauce, sweet and sour chili sauce or soy sauce in Chinese take out boxes with chopsticks

25 per person

SOUTHWESTERN QUESADILLAS

QUESADILLAS

Tequila-chipotle roasted chicken, caramelized onion, cilantro, oven-dried tomato, Oaxaca cheese and flour tortilla

Lemon-jalapeño grilled shrimp, poblano peppers, bacon, Monterey Jack, queso fresco, garlic and herb flour tortilla

Pulled pork, achiote, Chihuahua cheese and roasted red pepper flour tortilla

ACCOMPANIMENTS

Hot chili sauce, sour cream, salsa and guacamole

23 per person



CARVING STATIONS

Chef attendant required at 150 per chef, with one chef per 75 people. Stations require maximum service time of 2 hours.

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PORK

SMOKED SUCKLING PIG

Slow roasted for eight hours and carved to order

Hoppin' John, spicy and tangy North Carolina barbecue sauces and assorted flavored vinegars

995 (serves 75 people)

MAPLE-GLAZED SMOKED WHOLE HAM

Rosemary Parmesan cheese biscuits, pomegranate and pineapple chutney and Creole honey mustard

455 (serves 30)

WHOLE ROASTED SLAB BACON

Apple chutney, arugula and potato rolls

475 (serves 40)

POULTRY

HICKORY-SMOKED TURKEY BREAST

Whole grain rolls, cranberry-orange mayonnaise and caramelized apple turkey jus

300 (serves 15)

SMOKED FREE RANGE

BEER CAN CHICKENS

five bean salad, Lusty Monk mustard and corn bread

400 (serves 40)

BEEF

SEA SALT AND GARLIC RUBBED STEAMSHIP ROUND OF BEEF

Silver dollar rolls, creamy horseradish and aioli au poivre

1,100 (serves 150)

WHOLE-ROASTED TENDERLOIN OF BEEF

Mini pretzel rolls, cilantro pesto aioli, creamy horseradish, raw horseradish and barbecue onion jam

500 (serves 15)

GARLIC CRUSTED BONE IN ROAST OF PRIME RIB

Silver dollar rolls, pearl onion jus, horseradish cream and raw horseradish

600 (serves 30)

SEAFOOD

SLOW-ROASTED SKIN ON WILD CAUGHT SALMON FILLET

Soft herb potato rolls, cucumber salsa and dill creme

490 (serves 15)

SALT CRUSTED WHOLE GROUPER

Flour tortillas, mango pepper slaw, cilantro sour cream and limes

500 (serves 20)



DESSERT STATIONS

All dessert stations are based on a service time of 1 hour. Cordials requires a bartender. Chef attendant required for Banana Foster Station at 150 per chef, with one chef per 75 people. Buffets require a minimum 25 of people.

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CAROLINA MINI PIE BAR

Southern bourbon pecan, Key lime with toasted meringue, Carolina spiced peach, apple turnovers, coconut cream, silky chocolate cream and whoopie pies

18 per person

S'MORES DISPLAY

Graham crackers, peanut butter cups, marshmallows, caramel sauce, toasted coconut, peppermint patties and milk chocolate bars

18 per person

DESSERT BAR

Milk chocolate nut cluster

Mini almond butter cookies

Mini chocolate lollipops

Assorted French macarons

Mini key lime tarts and toasted meringue

15 per person

PETIT FOUR AND GÂTEAUX

Trio of mini cakes and tarts

Chocolate truffles and nut rochers, almond boutons, chocolate dipped meringue fingers and French macarons

20 per person

BANANA FOSTER STATION

Fresh bananas flambeed with Myers dark rum, brown sugar served on top of vanilla ice cream

18 per person

HOT CHOCOLATE STATION

FLAVORS

Milk chocolate, dark chocolate and white chocolate

TOPPINGS

Orange, peppermint and cinnamon stirring sticks, cinnamon, cardamom, cayenne pepper, crushed chocolate mints, mini marshmallows, assorted biscotti, white and dark chocolate shavings, vanilla bean syrup, hazelnut syrup, pumpkin sauce, salted caramel sauce and whipped cream

22 per person

CORDIALS

Bailey's Irish Cream, Kahlua coffee liquor, Godiva chocolate liquor and Amaretto di Saronno

16 per person



PLATED

All plated dinners are served with your choice of soup or salad, entree, dessert, fresh baked rolls with butter, Westrock Shade Grown regular coffee, decaffeinated coffee and Tea Forté hot teas. If more than one dessert is requested to alternate desserts, please add 5 per person.

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STARTERS | CHOICE OF ONE

SOUPS

Roasted corn and poblano pepper

She-crab, dry sherry and creme fraiche

Wild mushroom bisque

Sweet potato bisque

Potato leek and bacon

SALADS

Baby field greens, hothouse tomatoes, cucumber, sweet carrots, buttermilk herb dressing, peach and pecan vinaigrette

Hearts of green and red romaine, focaccia croutons, shaved pecorino, heirloom tomatoes and house Caesar dressing

Baby arugula, port wine poached Bosc pear, stilton blue cheese, spiced pecans, smoked bacon brittle, dried cranberries and red wine Dijon dressing

Bibb lettuce wedge, hothouse tomatoes, marinated mozzarella, roasted portobello mushroom, grilled Bermuda onions and fig balsamic dressing

Baby frisee, arugula, spinach, roasted pepper, shaved fennel, orange supremes, pine nuts, Asiago cheese crisp and sherry wine vinaigrette

DESSERTS | CHOICE OF ONE

TRADITIONAL CHEESECAKE

Creme anglaise, macerated berries and sweet chantilly cream

CHOCOLATE RASPBERRY FUDGE CAKE

Chocolate ganache, raspberry coulis

VANILLA BEAN PANNA COTTA

Seasonal berries and white chocolate crumbles

LEMON MERINGUE TART

Toasted honey meringue

CHOCOLATE GANACHE TART

Orange mascarpone cream and glazed raspberries

PRALINE CHEESECAKE

Chocolate syrup and hazelnut crumbles

CARROT CAKE

Cream cheese mousse and orange coulis

STRAWBERRY CAKE

Almond nougat chips and sweet basil cream

OREO COOKIES AND CREAM TART

Fresh cream and glazed seasonal berries



PLATED ENHANCEMENTS

All plated dinners are served with your choice of soup or salad, entree, dessert, fresh baked rolls with butter, Westrock Shade Grown regular coffee, decaffeinated coffee and Tea Forté hot teas.

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AMUSE-BOUCHE

GRILLED RED AND YELLOW WATERMELON
Blue cheese, aged balsamic and microgreens

CHICKEN NAPOLEON
Citrus couscous, white bean hummus and micro mint

CRISPY PORK BELLY
Smoked barbecue and flash-fried shallots

TUNA TARTARE
Shaved prosciutto, microgreens and balsamic glaze
5 per person

INTERMEZZO

Rosewater and lychee sorbet

Peaches and basil sorbet and hibiscus crystals

Mango sorbet and candied mint crumbles

Honey lavender lemon sorbet and candied ginger bites

5 per person

PETIT PLATES

CHILLED JUMBO SHRIMP COCKTAIL
Cocktail sauce, remoulade and mint melon slaw
16 per person

SUMMER MELON CARPACCIO AND PROSCIUTTO
Arugula, toasted focaccia, olive oil and balsamic glaze
11 per person

SESAME AND CHILI-SEARED AHI TUNA WITH SOBA NOODLES
Asian slaw and peanut dressing
14 per person

SMOKED ROTISSERIE CHICKEN AND SPINACH CANNELLONI
Fontina cheese, yellow tomato ragout, spicy succotash and fried basil
14 per person

PAN-SEARED SEA SCALLOPS
Sweet pea puree and risotto cake
18 per person

SEARED MUSHROOM RAVIOLI
Red pepper coulis, sauteed spinach and garlic
11 per person



PLATED

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MEATS

GRILLED NEW YORK STRIP

Roasted garlic smashed red potatoes, oven roasted tomato, broccoli spear and compound butter

88 per person

SEARED BEEF FILET

Creamy Gorgonzola potato gratin, sauteed vegetables and a port wine-shallot confit

93 per person

SORGHUM SYRUP GLAZED ROASTED PORK TENDERLOIN

Pancetta and Parmesan cheese grits, seasonal vegetable ragout, red wine onion marmalade and natural pan jus

79 per person

ROASTED COLORADO HALF RACK OF LAMB WITH DIJON AND HERB CRUST

Sweet pea risotto, honey and ginger glazed carrot and jus

90 per person

SEAFOOD

SEASONAL SWEET CORN-CRUSTED CAROLINA SNAPPER FILLET

Tomato, olives and wilted spinach couscous, asparagus, shiitake mushrooms and lemon beurre blanc

75 per person

WILD CAUGHT SALMON FILLET

Seared polenta cake, garlic Broccolini and mango-mustard glaze

80 per person

PANCETTA WRAPPED HALIBUT

Beluga lentil pilaf, sauteed asparagus and roasted red pepper coulis

90 per person

LUMP CRAB CAKE

Oven roasted tomato, chipotle corn risotto and citrus beurre blanc

85 per person



PLATED

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POULTRY

TRUFFLE BUTTER ASHLEY FARMS CHICKEN
Applewood smoked bacon, root vegetable succotash and Broccolini

75 per person

ASHLEY FARMS SMOKED CHICKEN CARBONARA

Applewood smoked bacon, bell peppers, garlic cream sauce tossed with fettuccini

78 per person

ASHLEY FARMS LEMON CHICKEN BREAST
Tarragon rice, seasonal vegetables, lemon honey glaze

72 per person

VEGETARIAN

SPINACH CRUSTED TOFU

Tomato basil jus with chef selected season vegetables

54 per person

BUTTERNUT SQUASH RAVIOLI

Creamy squash puree, sauteed Swiss chard and caramelized onion

54 per person

SQUASH PRIMAVERA

Zucchini, rainbow carrots, roasted cherry tomatoes and garden pesto

54 per person

DUO

DIJON AND HERB CRUSTED COLORADO RACK OF LAMB AND BLACKENED SALMON

Sweet pea risotto, honey ginger glazed carrots and tomato mint glaze

98 per person

ROSEMARY GRILLED PETIT BEEF FILET AND MARYLAND CRAB CAKE

Smoked cheddar and mascarpone whipped potatoes, roasted Brussels sprouts, baby carrots, tomato chutney and Dijon beurre blanc

110 per person

GRILLED BEEF FILET AND CORN CRUSTED SNAPPER

Garlic mashed potatoes, baby carrots, asparagus with lemon zest and chardonnay shallot reduction

98 per person

SEARED FILET OF BEEF AND BUTTER POACHED MAINE LOBSTER TAIL

Roasted tomato risotto, grilled asparagus and lemon beurre blanc

125 per person

PAN SEARED CHICKEN BREAST AND GRILLED BEEF FILET

Parmesan cheese grit cake, roasted Broccolini, mustard pan sauce and pearl onion jam

98 per person

PAN-SEARED LUSTY MONK MUSTARD CHICKEN BREAST AND MARYLAND CRAB CAKE

Potato galette, asparagus, fire-roasted teardrop tomatoes and lemon tarragon jus

93 per person



BUFFET

All dinner buffets are served with your choice of Westrock Shade Grown regular coffee, decaffeinated coffee and Tea Forté hot teas. Prices based on a maximum of 1.5 hours of service. Beer pairings charged separately. Chef attendant required on Whole Suckling Pig and Beer Drunken Shrimp at 150 per chef, with one chef per 75 people. Buffets require a minimum of 40 people.

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TASTE OF ASHEVILLE

BEER BRAISED BRATS

Pretzel buns and Lusty Monk mustards

Recommended pairing | Oskar Blues, Mama's Little Yella Pils

WHOLE SUCKLING PIG

Carolina sweet and mustard barbecue sauces

House made rolls

Recommended pairing | Hi-wire Brewing, Bed of Nails Brown Ale

CHEESY MAC AND CHICKEN

Country-style fried chicken, cavatappi mac and cheese and cracked pepper

Recommended pairing | Green Man Brewery, Green Man ESB

PICKLED VEGETABLES AND COUNTRY SALAD

Iceberg, romaine, cherry tomatoes, cucumbers, shaved red onion, radishes, applewood smoked bacon, corn bread croutons, red wine vinaigrette and buttermilk herb dressing

Mason jar pickled vegetables from the pantry, green beans, mushrooms and turnips

Recommended pairing | Pisgah Brewing, Pale Ale

BEER DRUNKEN SHRIMP

White cheddar grits and basil crostini

Recommended pairing | Catawba Brewing Company, White Zombie Ale

SWEETS

Chocolate cream cheese fudge

Peaches and cream shooter and chantilly

Peanut butter cream tarts

Recommended pairing | Highland Brewing Company, Highland Oatmeal Porter

120 per person



BUFFET

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FRENCH BROAD

SALADS

Hoppin' John salad, celery, onions, tomatoes and citrus jalapeño vinaigrette

Creamy cole slaw and tarragon

Marinated watermelon wedges, crumbled feta and balsamic glaze

ENTREES

Smoked prime rib, horseradish sauce and whole grain mustard

Smoked, bone in, beer can chicken, bread and butter, pickles and thyme

North Carolina trout, tomato tarragon butter and stone-ground grits

ACCOMPANIMENTS

Butternut squash and charred corn relish

Cauliflower gratin, Parmesan cheese cream sauce and garlic spinach

Charred Brussels sprouts, pecans and honey bourbon glaze

Wheat rolls and cheddar brioche buns

DESSERTS

Banana pudding

Milk chocolate hazelnut crunch cake

Red velvet whoopie pies

110 per person

LOW COUNTRY SUPPER

STARTERS

She-crab soup, dry sherry and creme fraiche

Oysters on the half shell, cocktail sauce, mignonette, lemon wedges and hot sauce

Baby lettuce wedges, cornbread croutons, crumbled blue cheese, cherry tomatoes and red wine vinaigrette

Sweet and sour cole slaw

Creamy cucumber salad and sour cream

ENTREES

Slow smoked beef brisket served with molasses barbecue sauce

Low country boil with whole shrimp, corn on the cob, andouille sausage, onion, red potatoes, drawn butter, cocktail sauce, lemon wedges and hot sauces

Cornmeal dusted fried catfish and lemon aioli

ACCOMPANIMENTS

Succotash with lima beans, corn and tomatoes

Southern squash casserole

Collard greens with hamhocks

Chive biscuits and cornbread muffins

DESSERTS

Chocolate peanut butter cupcakes

Key lime bars

Coconut cream tart

115 per person



BUFFETS

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FARMERS' MARKET

STARTERS

Beer cheese and potato soup

Baby greens, cucumber, radishes, roasted beets, croutons, spicy pecans, sunflower seeds, blueberries, buttermilk herb dressing and herb vinaigrette

Marinated heirloom grape tomatoes, buffalo mozzarella cilengini, basil and balsamic reduction

Black-eyed pea, roasted corn salad and cilantro smokey vinaigrette

ENTREES

Buttermilk and herb Southern fried chicken

Southern style barbecue ribs and apple cider barbecue sauce

Andouille sausage hoppin' John

ACCOMPANIMENTS

Roasted garlic fingerling potatoes

Country green bean casserole, bacon, tobacco onions

Corn muffins and cheddar biscuits

DESSERTS

Bread pudding and chilled bourbon-scented creme anglaise

Chocolate caramel peanut bark

Sweet potato tart with a Cointreau orange glaze

105 per person

NORTH CAROLINA

STARTERS

Sweet potato bisque

Iceberg, butter lettuce, English cucumbers, heirloom tomatoes, croutons, dried cranberries, blue cheese crumbles and assorted dressings

Sweet and sour coleslaw

Roasted cauliflower salad, Brussels sprouts and toasted pecans

ENTREES

Herb marinated chicken breast and roasted chicken jus

Chef selected market fish

Smoked beef brisket served with molasses barbecue sauce

ACCOMPANIMENTS

Seasonal vegetable medley

Braised black-eye peas, smoked ham hocks and smoky porter

Stone-ground grits, roasted corn, green onion and Asiago cheese

Chive biscuits and corn bread muffins

DESSERTS

Chocolate bourbon pecan pie

Seasonal cobbler served with vanilla whipped cream

Lemon curd, blueberry compote and white chocolate

98 per person



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 a 23% service charge and 7% state sales tax. All menus and prices are subject to change.

SILVER PACKAGE

BAR SELECTIONS

Svedka vodka, Jim Beam bourbon, Canadian Club blended whiskey, Bacardí Silver rum, Seagram's gin, Sauza tequila Blanco, J&B Rare scotch

MAN family wines, Agter-Pearl, South Africa chardonnay, merlot and cabernet sauvignon

Kenwood Yalupa, California sparkling wine

Domestic and import beer

GOLD PACKAGE

BAR SELECTIONS

Tito's vodka, Maker's Mark bourbon, Crown Royal blended whiskey, Captain Morgan spiced rum, Bombay Sapphire gin, Hornitos Black Barrel tequila, Johnnie Walker Black Label scotch

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

Anna de Cordorniu Brût Rosé, Spain, sparkling wine

Domestic and import beer

PLATINUM PACKAGE

BAR SELECTIONS

Ketel One vodka, Woodford Reserve bourbon, Crown Royal XO blended whiskey, Mt. Gay rum, Mother Earth organic gin, tequila Herradura Silver and Laphroaig 10 Year single malt scotch

Carneros Highway, Sonoma County California chardonnay and pinot noir

Highway 12, Sonoma County, California sauvignon blanc and cabernet sauvignon

Mumm Brût Rosé, California, sparkling wine

Craft beer | import and domestic provided upon request

Signature or seasonal cocktail

Design your own personalized cocktail with our mixologist or select from our seasonally crafted cocktails

BLACK PACKAGE

BAR SELECTIONS

Grey Goose vodka, Bulleit 10 Year bourbon, Basil Hayden dark rye whiskey, Kirk and Sweeney 12 Year rum, Hendrick's gin, Patrón Silver tequila and Macallan 12 Year single malt scotch

Franciscan Oakville Estate, Napa Valley, California chardonnay, sauvignon blanc, cabernet sauvignon

Stag's Leap, Napa Valley, California merlot, "hands of time" red blend

Chandon Brût Select, California, sparkling wine

Craft beer | import and domestic provided upon request

Two signature or seasonal cocktails

Design your own personalized cocktails with our mixologist or select from our seasonally crafted cocktails



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.

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SPONSORED BAR PACKAGES

SILVER PACKAGE

24 per person for the first hour

36 per person for two hours

48 per person for three hours

60 per person for four hours

72 per person for five hours

GOLD PACKAGE

28 per person for the first hour

42 per person for two hours

56 per person for three hours

70 per person for four hours

84 per person for five hours

PLATINUM PACKAGE

34 per person for the first hour

51 per person for two hours

68 per person for three hours

85 per person for four hours

102 per person for five hours

BLACK PACKAGE

40 per person for the first hour

60 per person for two hours

80 per person for three hours

100 per person for four hours

120 per person for five hours



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 a 23% service charge and 7% state sales tax. All menus and prices are subject to change.

SPONSORED BAR

COCKTAILS

Silver | 12 per drink

Gold | 14 per drink

Platinum | 17 per drink

Black | 20 per drink

WINE

Silver | 10 per drink

Silver | 38 per bottle

Gold | 12 per drink

Gold | 46 per bottle

Platinum | 15 per drink

Platinum | 58 per bottle

Black | 18 per drink

Black | 70 per bottle

BEER

Domestic Beer | 6 per drink

Import Beer | 7 per drink

Craft Beer | 7 per drink

CASH BAR

Please request cash bar requirements and market pricing and minimums specific to your event.

CRAFT BEER

WALL RENTAL | CHOICE OF 4

Create your own beer pairings by choosing four beers from the breweries listed below

Highland Brewing Company, Asheville Brewing Company, Catawba Brewing Company, French Broad Brewery, Green Man Brewery, Hi-Wire Brewing, Oskar Blues Brewery, Pisgah Brewing Company, Sierra Nevada Brewing Company

1,950 includes a 2 hour attendant fee, serves 120 people, 50 for each additional hour

ENHANCEMENTS

SIGNATURE COCKTAILS

Silver | 15 per drink

Gold | 17 per drink

Design your own personalized cocktail with our mixologist or select from our seasonally crafted cocktails.

MOCKTAILS | NON-ALCOHOLIC

Create your own personalized mocktail with our on-site mixologist

7 per drink

NON-ALCOHOLIC BEVERAGES

Soft drinks, still water and sparkling water

5.50 per drink



POLICIES

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.

Cake vendors must deliver the cake to its final location. All cake is subject to a 5 per person cutting/serving fee.

OUTDOOR FUNCTIONS

For all events scheduled outside with a weather forecast showing 30% or more of precipitation, your Catering Manager will contact you 4 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 a 60% chance of rain or more
- Lightning
- Wind over 10 mph
- Temperatures below 55° Fahrenheit

Curfew on music and entertainment:

- Outdoor locations 10 p.m. (MVT, VT, CC Patio)

DECORATIONS, ENTERTAINMENT AND OTHER SERVICES

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

AUDIO / VISUAL

Our partners at Encore Technologies can provide you with the latest in technical equipment and support.

Please contact your Catering Manager.

DRONE PHOTOGRAPHY

Drone photography is not permitted.

ADDITIONAL PRICING AND BILLING

Food and beverage prices are subject to a 23% 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. If multiple options are selected for a plated function the highest entree price will prevail with a maximum of three (3) preselected options. Tableside ordering is an additional 25 per person. 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 persons and are subject to 150 per hour charge for a maximum of two hours. Events canceled within 72 hours will be billed at 100%.

Thank you for choosing The Omni Grove Park Inn.



CALL TODAY TO SPEAK WITH A CATERING SPECIALIST.

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