

THE OMNI GROVE PARK INN
EVENT MENU





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Prices are subject to a 25% service charge and 7% state sales tax. All menus and prices are subject to change.



PLATED

All plated breakfasts are served with your choice of orange juice, Stance regular coffee, decaffeinated coffee and Numi Organic 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 25% service charge and 7% state sales tax. All menus and prices are subject to change.

STARTERS | CHOICE OF ONE

Chef selected seasonal fruit

Parfait

Overnight oats, served chilled

ENTRÉES | CHOICE OF ONE

THE GROVE PARK

Cage-free scrambled eggs

Roasted Roma tomato

Pecan wood smoked bacon or fresh sage sausage

Provençal lyonnaise potatoes

Biscuit

35 *per person*

FRENCH BROAD

French toast made with fresh challah bread,
dipped in eggs, vanilla, cinnamon

Toppings | powered sugar and Vermont maple syrup
Fresh berries

Pecan wood smoked bacon or fresh sage sausage

35 *per person*

SUNSET MOUNTAIN

Frittata, forest mushrooms, chives,
spinach and local tomato Provençal

Chicken apple sausage

Multi-grain croissant

35 *per person*

CRABTREE FALLS BENEDICT

Cage-free poached eggs, crab cakes,
wilted spinach, hollandaise served on
toasted biscuits

O'Brien potatoes

40 *per person*

BLUE RIDGE BREAKFAST BOWL

Squash burrito bowl with charred butternut squash
and puffed quinoa, vegan cheese, bean sprouts

Avocado fruit salad

Banana muffin, vegan

35 *per person*



CONTINENTAL

Additional juice options available at \$90 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. Biscuit Bar requires a minimum of 15 people.

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EXECUTIVE

Orange juice

Seasonal melon, berries and pineapple

Greek yogurt parfaits, 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

34 per person

CLASSIC

Orange juice

Seasonal melon, berries and pineapple

Chai pudding with almond milk, served chilled

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

Coffee, decaffeinated coffee and hot tea

30 per person

ENHANCEMENTS

QUICHE

Pecan wood smoked bacon, ham and Gruyère

Chicken apple sausage, spinach, tomato and smoked Gouda

Spinach and Gruyère

9 per slice

BAGEL BAR WITH SMOKED SALMON

Chopped egg, red onions, tomatoes, capers

Lemon wedges and cream cheese

18 per person

BISCUIT BAR

Classic buttermilk, sweet biscuits

Sausage gravy, chocolate gravy

Butter, fruit jams, local honey and seasonal fruit butters

15 per person

SANDWICHES

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

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

Multi-grain croissant, country ham, cage-free scrambled eggs and Swiss cheese

Croissant, pecan wood 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

10 each

GREEK YOGURT PARFAITS

Sweetened with local honey, fresh fruit and granola

8 per person



BUFFETS

All breakfast buffets are served with your choice of orange juice, grapefruit juice, Stance regular coffee, decaffeinated coffee and Numi Organic 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 | mango, açai and coconut, seasonal berries and banana

Seasonal fruit wedges

Fresh berries

House made granola, Greek yogurt sweetened with local honey

House baked breads | berry, cinnamon apple and vegan banana bread

Frittata | mushrooms, spinach, Gruyere and salsa

Rosemary hash browns

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

Chicken apple sausage

Maple blueberry sausage

47 per person

AMERICAN CLASSIC

Seasonal melon, fresh berries, pineapple, Greek yogurt sweetened with local honey

Banana oat smoothie

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

Cage-free scrambled eggs

Steel-cut oatmeal or cheddar grits

Daily potato selection

Pecan wood smoked bacon or fresh sage sausage

39 per person

COUNTRY BREAKFAST

Seasonal melon, seasonal berries, pineapple, Greek yogurt sweetened with local honey

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

Pecan wood smoked bacon

43 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 for Bloody Mary Bar at \$150 per bartender for 2 hours and \$50 for each additional hour, with one bartender per 75 people. Stations require a minimum of 30 people. Chef attendant required for Pancake, Challah French Toast and Omelet Station 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.

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STATIONS

STEEL-CUT OATMEAL

Butter, milk, brown sugar, raisins and cinnamon

7 per person

QUINOA PORRIDGE

Pumpkin seeds, dried cranberries, pecans

Almond milk, gluten and dairy free

8 per person

PANCAKE STATION

Buttermilk pancakes and sweet potato pancakes

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

15 per person

CHALLAH FRENCH TOAST STATION

Challah bread dipped in cinnamon and vanilla

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

15 per person

CEREAL BAR

Whole milk, oat milk, coconut milk

Honey nut cherrios, lucky charms, cinnamon toast crunch, rice chex, count chacula, fruity pebbles, house made granola

Strawberries, bananas

10 per person

OMELET AND CAGE-FREE EGG STATION

Prepared to order with assorted toppings of ham, pecan wood smoked bacon, smoked salmon, tomato, green peppers, spinach, mushrooms, onions, chorizo, house made salsa and assorted cheeses

Egg whites available upon request

18 per person

SPA-INSPIRED SMOOTHIES

Mango

Açaí and coconut

Seasonal berries and banana

10 per person

BLOODY MARY BAR

House made bloody Mary mix

Celery sticks, pepperoncini, green olives, pickled onion, horseradish, bacon and hot sauces

14 per drink (silver vodka)

16 per drink (gold vodka)



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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

Multi-grain croissant, country ham, cage-free scrambled eggs and Swiss cheese

Croissant, pecan wood 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

10 each

GREEK YOGURT PARFAITS

Sweetened with local honey, fresh fruit and granola

8 per person

CHEF SEASONAL FRUIT DISPLAY

10 per person



BOXED

All boxed breakfasts are served with your choice of Stance regular coffee, decaffeinated coffee, Numi Organic hot teas and bottled orange juice. Boxed breakfasts require a minimum of 10 people. Prices based on a half hour of service.

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SELECTIONS

SANDWICHES | CHOICE OF ONE

Country sausage, biscuit

Smoked ham, cheddar, croissant

Fried chicken, biscuit

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

FRUIT | CHOICE OF ONE

Seasonal fruit salad

Seasonal whole fruit

BAKERY | CHOICE OF ONE

Blueberry muffin

Lemon poppy seed muffin

Banana pecan crumb muffin

House made doughnut

SIDES | CHOICE OF ONE

Yogurt

House made granola bar

Hi-energy trail mix

38 per person



CHAMPAGNE BRUNCH

All brunch buffets are served with choice of Mimosa or Sangria station, orange juice, Stance regular coffee, decaffeinated coffee, either Numi 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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MACON AVENUE

STARTERS

Fresh fruit salad, clover honey and mint
Assorted bagels, cream cheese, smoked salmon, chopped egg, tomato, red onion, capers and lemon
Biscuits with preserves, honey and sweet butter
Chef selected field greens, garnishes and dressings
Marinated cucumbers, tomatoes, red onions, arugula and feta cheese crumbles

CLASSICS

Petit sweet potato pancakes, honey butter and warm Vermont maple syrup
Huevos rancheros station served with cage-free eggs
Pecan wood smoked bacon
Country sausage links
Nana's hash brown casserole
Pan seared mountain trout served with lemon beurre blanc

DESSERTS

Bread pudding, caramel sauce, crème anglaise
60 per person

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
Biscuits, preserves, honey and sweet butter
Chef selected field greens, garnishes and dressings
Tomato salad, fresh basil, balsamic vinegar, olive oil

CLASSICS

Challah bread French toast served with warm Vermont maple syrup
Omelets served with cage-free eggs
Pecan wood smoked bacon
Country sausage links
Rosemary hash browns
Butternut squash ravioli, sun-dried tomatoes, corn and fava beans

DESSERTS

Chef seasonal cobbler à la mode
60 per person

MIMOSA STATION

House Champagne, orange juice, peach nectar and cranberry juice

SANGRIA STATION

House made white or red sangria with wine and fresh fruit



BRUNCH ENHANCEMENTS

Meat + Greet is based on 1 hour of service. Bartender required for Bloody Mary Bar 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. Bananas foster station require a chef attendant at \$150 per chef, with one chef per 75 people. Stations require a minimum of 30 people.

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MEAT + GREET

CHARCUTERIE

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

HUMMUS AND VEGETABLE CRUDITÉ

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

GRILLED WHEEL OF BRIE

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

BLOODY MARY BAR

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

14 per drink (silver vodka)

16 per drink (gold vodka)

BANANAS FOSTER

ACTION STATION

Fresh bananas flambéed with dark rum and brown sugar

ACCOMPANIMENT

Vanilla bean ice cream, whipped cream and house made pound cake

22 per person



REFRESHMENT

Prices based on 30 minutes of service. Prices are subject to a 25% service charge and 7% state sales tax. All menus and prices are subject to change. Due to North Carolina law, alcohol will not be served prior to 10 a.m. on Sundays. Build Your Own Trail Mix and Nitro Coffee Bar requires a minimum of 15 people.

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MID-MORNING BREAK

SNACKS

Soft and hard cheeses

Chef selected cured meats, sausages

Artisanal breads, rustic crackers

House made preserves and seasonal fruit

BEVERAGES

Chef selected seasonal infused water

25 per person

NITRO COFFEE BREAK

SNACKS

Assorted biscotti

Almond hazelnut bark

Chocolate espresso cookies

Hazelnut shortbread

BEVERAGES

House made nitro coffee

House made cold brew coffee

Energy drinks, regular and sugar free

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

32 per person

CAROLINA BREAK

SNACKS

Assorted flavors of local beef jerky

Seasonal tartlet made with local fruit

Pimento cheese hush puppies, pickled mustard seeds

BEVERAGES

Local craft sodas

Local hard ciders (add 10 per person)

27 per person

HENDERSONVILLE APPLE ORCHARD

SNACKS

Spiced apple muffins served with apple butter

Warm apple turnover

Gala apple almond coffee crumb cake

A bushel of seasonal apples

BEVERAGES

Cold pressed apple cider, served hot or cold

24 per person

BUILD YOUR OWN TRAIL MIX

SNACKS

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

Yogurt covered raisins, yogurt covered pretzels, carob chips and m&m's

Dried apples, dried apricots, dried pineapples and dried kiwi

Wasabi peas, sesame sticks

BEVERAGES

Local craft sodas

26 per person



REFRESHMENT

Prices based on a half hour of service. Bartender required for Nimbu Panis at \$150 per bartender for 2 hours and \$50 for each additional hour, with one bartender per 75 people. Sweet N' Savory and Candy Store Counter require a chef attendant 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.

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REFRESH

SNACKS

Garlic hummus, sweet pea and mint hummus

Fried chickpeas

Toasted pitas

Seasonal crudité

BEVERAGES

Cold brew green tea, sweetened with local honey

Nimbu Pani, sweet and salty Indian limeade and gin
(add 14 per drink)

25 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

BEVERAGES

Lemonade and sweet tea, sweetened with agave nectar

WNC craft beer (add 9 per drink)

28 per person

THE ENERGY BREAK

SNACKS

Deviled eggs with pickled radish

Mini edamame, fennel salad cups

House made macro bars and energy bites

Baba ghanoush and chef choice of veggie chips

BEVERAGE

Cucumber and honey dew melon refresher

27 per person

SWEET N' SAVORY

SWEET TREAT

Dippin' dots, seasonal flavors

SAVORY REFRESHERS

Watermelon lime

Cucumber mint

Mango Chili

24 per person

CANDY STORE COUNTER

CANDY

Chocolate dipped Oreo station

Jelly Beans, Bit-O-Honey, Bullseye vanilla caramels, Charleston Chews, Mary Janes, Pixy Sticks, Reese's Peanut Butter Cups, Squirrel Nut Zippers, Snickers, Kit Kats, malt balls, black and red licorice twists, peppermint patties, jawbreakers, Sour Patch Gummies

BEVERAGES

Root beer and coke floats

35 per person



A LA CARTE

Pastries and Sweets available for purchase by the dozen.

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SNACKS

Seasonal whole fruit | 24 per half dozen

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

Individual bags of chips, pretzels, popcorn | 6 each

Candy bars | 8 each

Kind bars | 9 each

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

Mini hot dogs with ketchup, mustard, relish
70 per dozen

Fresh bagged popcorn | 8 each

Traveling crudite box | 14 each

Red pepper hummus, seasonal vegetables,
pita chips

Mixed nuts | 40 per pound or 9 per individual bag

House made trail mix, savory or sweet | 42 per pound

GoMacro Bars | 10 each

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

PASTRIES AND SWEETS

House made doughnuts | 65 per dozen

House made granola bars | 55 per dozen

House made macro bars | 70 per dozen

Apple almond coffee crumb bar | 65 per dozen

Blueberry almond crumb bar | 65 per dozen

Lemon squares | 65 per dozen

House baked cookies | 60 per dozen

Chocolate moelleux, gluten free | 65 per dozen

Coconut moelleux, gluten free | 65 per dozen

Chocolate dipped rice krispy treats, gluten free
70 per dozen

Marshmallow fluff cereal bars | 70 per dozen

Chocolate, strawberry, blueberry or fruit pebbles

Novelty ice cream and Italian ice | 72 per dozen

Hiker's delight | 70 per dozen

Golden cake with clusters of dried fruit and
nuts, soaked in local spirits

Brownies and blondies | 65 per dozen

Double fudge with pecans, caramel coconut or
chocolate hazelnut brownies

White chocolate, vanilla bean caramel or Reese's
peanut butter cup



À LA CARTE

*Beverage Break price based on of 4 hours of service.
Nitro Coffee Bar is 2 hour of service.*

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BEVERAGES

Infused water | 50 per gallon

Coffee, decaffeinated coffee | 110 per gallon

House made cold brew coffee | 125 per gallon

House made cold brew green tea, sweetened with local honey | 125 per gallon

Hot tea | 110 per gallon

Iced tea, unsweetened or sweet | 90 per gallon

Fresh squeezed lemonade or limeade, sweetened agave nectar | 90 per gallon

Chilled juices | 90 per gallon

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

Soft drinks | 7 each

Acqua Panna water | 7.50 each

San Pellegrino sparkling water | 7.50 each

BEVERAGE BREAK

Stance regular coffee, decaffeinated coffee provided upon request

Numi Organic hot tea or fresh brewed iced tea station, sweetened tea provided upon request

House made cold brew coffee

Seasonal infused water

36 per person

SPECIALTY BEVERAGES

Fuji water

Hint water

Snapple

Bottled iced tea

Gatorade

San Pellegrino flavored sparkling water

Red Bull, regular and sugar-free

Bottled green tea

Local bottled soda

Zico coconut water

Topo Chico

8 each

NITRO COFFEE BAR

House made nitro coffee

House made cold brew coffee

Energy drinks, regular and sugar free

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

32 per person



PLATED

All plated lunches are served with choice of starter or dessert, cold or hot entrée, fresh baked rolls with butter, and water. Iced tea and coffee service available upon request.

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. A seating chart with name, selection, and any dietary restrictions to ensure a seamless service is also required 3 business in advance. The host is required to provide place cards with entrée indicators along with a master menu guide.

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HOT ENTRÉES

SEARED WILD CAUGHT SALMON

Roasted vegetable quinoa, seasonal vegetable and maple Dijon glaze

48 per person

CHICKEN SCALOPPINI

Orzo pasta puttanesca, sautéed green beans and lemon-caper beurre blanc

45 per person

BRAISED SHORT RIBS

Herb mashed potato, glazed carrots and red wine reduction

48 per person

SHRIMP TORTELLINI

pesto, spinach, sun dried tomato, Parmesan and broccoli

45 per person

GRILLED PORK CHOP

Cheddar grits, seasonal vegetable and apple butter

45 per person

COLD ENTRÉES

FIESTA SALAD

Mixed greens, fajita spiced chicken, avocado, charred corn, black beans, pico de gallo, crispy tortilla strips, jalapeño lime vinaigrette

40 per person

STEAK AND THAI NOODLE SALAD

Shredded carrots, bok choy, cabbage, sesame seeds, cilantro, edamame, Thai noodles, skirt steak and ginger soy dressing

43 per person

SOUTHERN SALAD SAMPLER

Egg salad, chicken salad and seafood salad

Fresh greens, cucumber and tomato slices

Parmesan crisps, grilled tortillas and toasted pita chips

43 per person



PLATED

All plated lunches are served with choice of starter or dessert, cold or hot entrée, fresh baked rolls with butter and water. Iced tea and coffee service available upon request.

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STARTERS

HOT

Southwestern black bean
Vegan white bean and kale
Corn chowder
Sweet potato bisque

COLD

Kale salad, house granola, edamame, dried cranberries, yogurt honey-garlic dressing

Sliced English cucumber, purple onion, heirloom tomato with rice wine vinaigrette

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

DESSERTS

CRÈME BRÛLÉE

Seasonal fruit

KEY LIME PIE

Toasted meringue and raspberry coulis

CREAM PUFF

Pecan, caramel

CHOCOLATE ALMOND CAKE

Dark chocolate ganache, fresh berries and raspberry sauce, gluten free



BUFFET

All lunch buffets are served with iced tea served table side, coffee service available upon request. Prices based on a maximum of 1.5 hours of service. Buffets require a minimum of 30 people. Chef attendant required for The Grove Park Deli at \$150 per chef, with one chef per 75 people.

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SOUTHERN COMFORT LUNCH

STARTERS

Tomato bisque, forest mushroom and vegetable orzo

Caesar salad

Kale salad, house granola, edamame, dried cranberries, yogurt honey garlic dressing

Sunday broccoli salad

ENTRÉES

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, pecan wood smoked bacon and heirloom tomato

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

ACCOMPANIMENTS

Kettle chips, paprika and rosemary

DESSERT

Chocolate fudge brownie, caramel, chocolate ganache, whipped cream

59 per person

THE GROVE PARK DELI

STARTERS

Yellow tomato gazpacho

Watermelon, goat cheese and sprouts

Caprese salad

Red quinoa, roasted cauliflower, edamame and garlic yogurt

CHEF LED DELI EXPERIENCE

Hand cut artisanal breads

Condiments | Cajun mayonnaise, Lusty Monk mustard and Dijon aioli

Cheeses | pimento, tomme, Brie and sharp cheddar

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

Bacon bar | peppercorn, maple and Cajun spices

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

SLIDERS WITH KETTLE CHIPS

Corned beef Reuben

Smoked turkey and cheddar

Fried green tomato, goat cheese, microgreens and potato roll

DESSERT

Chocolate hazelnut brownie

65 per person



BUFFET

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SEELY'S PICNIC LUNCHEON

STARTERS

Chicken and sausage gumbo

Arugula and romaine salad, berries, feta cheese crumbles and balsamic vinaigrette

Creamy cucumber salad

Charred corn salad

ENTRÉES

Barbecue grilled salmon

Southern fried chicken

White bean cassoulet and creamy polenta

ACCOMPANIMENTS

White cheddar mac and cheese

Sawmill gravy and country biscuits

Seared butternut squash and corn relish

Hot sauces

DESSERT

Seasonal cobbler a la mode

55 per person

GARDEN PARTY

SALAD STATION

Gazpacho

Romaine, mixed greens, arugula

English cucumbers, carrots, chickpeas, onions, roasted beets, tomatoes

Croutons, shredded cheese, feta

Toasted pecans, sunflower seeds

Buttermilk herb, red wine vinaigrette

ENTRÉES

Marinated flank steak

Grilled chicken with garlic

Citrus poached shrimp

ACCOMPANIMENT

Local vegetable hash

Quinoa corn cakes, red pepper coulis

Naan, garlic and herb

DESSERT

Seasonal slab pie a la mode

55 per person



BUFFET

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WOK YOUR WAY

STARTERS

Tempura fried nori, spicy aioli

Baby bok choy, glass noodles, carrot and cilantro

Raw vegetable salad

ENTREES

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

Brown fried rice | egg, carrots, peas and mushrooms

Boa buns

Shishito peppers

DESSERT

Matcha brûlée tarte

59 per person

TEX-MEX FIESTA

STARTERS

Pork pozole

Texas caviar | black beans, black-eyed peas, tomatoes, red pepper, pico de gallo and cilantro

Tomato avocado salad and jalapeño lime vinaigrette

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

Tortilla chips

ENTRÉES

Roasted sweet potato enchiladas, corn, queso fresco and cilantro

Chicken fajitas, bell peppers, onions and cumin

Steak fajitas, bell peppers, onions and cumin

Fish tacos | blackened mahi, mango cabbage slaw and cilantro creme

ACCOMPANIMENTS

Flour tortillas

Corn tortillas

Cilantro rice

Corn on the cob, cotija cheese and paprika

DESSERT

Tres leches cake with seasonal berries

59 per person



BOXED

All box lunches are served with soda and bottled water. If more than three entrée selections are requested please add an additional 2 per person, per additional selection. Boxed lunches 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 a 25% service charge and 7% state sales tax. All menus and prices are subject to change.

LUNCH FOR THE ROAD

ENTRÉES | CHOICE OF THREE

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

Country ham, brie, spring mix, tomato, Dijon mustard aioli and toasted baguette

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

Roast beef, Swiss cheese, watercress, tomato, red onion and grilled sourdough

Grilled chicken breast, sun-dried tomato pesto, mozzarella, crisp romaine and garlic wrap

Mixed grilled veggies, garlic hummus, sunflower sprouts, lettuce wrapped in a gluten free wrap

Mixed salad, cherry tomatoes, red onion, banana peppers, feta cheese, sunflower seeds, garbanzo beans with balsamic vinaigrette

SIDES | CHOICE OF ONE

Sweet and sour coleslaw

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

Fresh whole fruit

ACCOMPANIMENTS | CHOICE OF ONE

Hiker's delight | Golden cake with clusters of dried fruit and nuts, soaked in local spirits

Trail mix

Kettle chips

47 per person



HORS D'OEUVRES

Hors d'oeuvres require a minimum order of 25 pieces per item. Prices based on a maximum of 2 hours of service.

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HOT APPETIZERS

Phyllo stuffed with spinach and feta cheese

Chicken satay and Thai peanut sauce

Mediterranean chicken skewer and candied tomato ragoût

Caramelized Brie, almonds and pear in phyllo

Breaded artichokes and Boursin cheese

Sun-dried tomato basil phyllo

Tempura fried okra, smoked aïoli

8 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

9 per piece

Beef Wellington and horseradish cream

Lamb lollipop and jalapeño mint reduction

Spicy crab cakes and remoulade

Coconut shrimp and sweet chili hoisin

Southwestern arancini, chorizo, black bean and roasted tomatoes

10 per piece

CANAPES

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

Deviled eggs, candied bacon, mustard seeds

Skewered blue cheese stuffed medjool dates wrapped in bacon

8 per piece

Cantaloupe kebab, prosciutto and whipped chèvre

Togarashi seared tuna, Thai barbecue sauce

Smoked shrimp, tropical fruit salsa and honey-rum glaze

Roasted beet stack, local cheese, mustard seeds

9 per piece

Steak tartare pushpop, blue cheese aïoli, parsley and fennel

Jumbo lump crab spring roll and Vietnamese chili sauce

Lobster and watermelon gazpacho

Smoked duck breast pipette, cracklings and blackberry jam

10 per piece



DISPLAYS

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

Consuming raw or undercooked meats, poultry, seafood, shellfish or eggs may increase your risk of foodborne illness. Prices are subject to a 25% service charge and 7% state sales tax. All menus and prices are subject to change.

IMPORTED AND DOMESTIC CHEESE

Fresh and dried fruit, jams, lavash and rustic breads

21 per person, per 1 hour

31.50 per person, per 2 hours

HUMMUS AND VEGETABLE CRUDITÉ

Roasted red pepper, black bean, sweet pea and mint hummus trio

Chef selected seasonal vegetables and house made buttermilk dip

14 per person, per 1 hour

21 per person, per 2 hours

SEAFOOD ON ICE

Citrus poached shrimp

Garlic steamed clams

Poached mussels

Cocktail sauce, cognac sauce, mignonette and lemon wedges

60 per person, per 1 hour

90 per person, per 2 hours

SNOW CRAB CLAWS

Drawn butter, served hot or cold

85 per dozen

GRILLED WHEEL OF BRIE

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

19 per person, per 1 hour

28.50 per person, per 2 hours

CHARCUTERIE

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

23 per person, per 1 hour

34.50 per person, per 2 hours

LIVING GARDEN

Mixed greens, arugula, romaine lettuce

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

Buttermilk herb dressing, peach and
pecan vinaigrette

20 per person, per 1 hour

30 per person, per 2 hours

VERTICAL SALAD DISPLAY

COMPOSED PAILS

Cucumber, tomato, feta, pesto, mixed greens

Roasted root vegetables, watercress,
champagne vinaigrette

Edamame, celery, fennel,
lemon poppy seed vinaigrette

20 per person, per 1 hour

30 per person, per 2 hours



CARVING STATIONS

Chef attendant required at \$150 per chef, with one chef per 75 people. Maximum service time of 2 hours. Add grilled vegetables to any carving station at \$11/person - chefs vegetable medley or charred carrots and brussels, or roasted asparagus.

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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

Pomegranate and pineapple chutney and Creole honey mustard, corn muffins | 455 (serves 30)

WHOLE ROASTED SLAB BACON

Apple chutney, arugula and potato rolls

475 (serves 40)

POULTRY

HICKORY-SMOKED WHOLE TURKEY

Whole grain rolls, cranberry-orange mayonnaise and caramelized apple turkey jus | 350 (serves 20)

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 potato rolls, pineapple salsa and guava barbecue sauce | 500 (serves 15)

SALT CRUSTED WHOLE GROUPER

Flour tortillas, mango pepper slaw, cilantro sour cream and limes | 520 (serves 20)



STATIONS

All reception stations are based on a service time of 1 hour. Stations require a minimum 25 of people.

Consuming raw or undercooked meats, poultry, seafood, shellfish or eggs may increase your risk of foodborne illness. Prices are subject to a 25% service charge and 7% state sales tax. All menus and prices are subject to change.

TRIPLE TWIST MAC & CHEESE BAR

MACARONI

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

30 per person, per 1 hour

45 per person, per 2 hours

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

30 per person, per 1 hour

45 per person, per 2 hours

BUDDHA POWER BOWL

STARCH

Farro, brown rice, quinoa and charred sweet potato

VEGETABLES

Cucumbers, carrots, cabbage, spinach, red onion, tomato, kale, corn, charred mushrooms, roasted cauliflower, Brussels sprouts and seasonal spouts

PROTEIN

Chickpea, black bean, chicken, shrimp and marinated tofu

ACCOMPANIMENTS

Avocado, cheddar cheese and feta cheese

Thai barbecue, herb and citrus vinaigrette, cilantro lime cream sauce and peanut sweet chili sauce

Chia seeds, sesame, sunflower seeds, honeycomb and flax seed

Grilled pita, red pepper hummus and cucumber relish

32 per person, per 1 hour

48 per person, per 2 hours



STATIONS

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

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NACHO AVERAGE NACHOS

CHIPS

White and purple corn

TOPPINGS

Tequila-chipotle roasted chicken

Lemon jalapeno grilled shrimp

Slow roasted pork with lime cilantro

Monterey jack, queso fresco, warm queso

Refried beans, caramelized onions and peppers, smoked poblano peppers, corn jalapeno relish

ACCOMPANIMENTS

Voodoo salsa, salsa verde, pico de gallo, cilantro, guacamole, sour cream, black bean pepper salsa

32 per person, per 1 hour

45 per person, per 2 hours

SHRIMP AND GRITS

MAIN

Pancetta gorgonzola cheese

Sun-dried tomato and broccoli

Tasso ham and jalapeño

ACCOMPANIMENTS

Biscuits, hot sauces and lemon wedges

34 per person, per 1 hour

51 per person, per 2 hours

POTATO STATION

POTATOES

Parmesan cheese and garlic russet potatoes

Cracked fingerling potatoes

Maple sweet potatoes

ACCOMPANIMENTS

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

26 per person, per 1 hour

39 per person, per 2 hours

CHIPS N' DIP

CHIPS

Kettle fried chips

Vegetable chips

Pita chips

Crackers and seasonal crudité

DIP

Warm blue cheese

French onion bacon

Spinach and artichoke

Smoked trout

24 per person, per 1 hour

36 per person, per 2 hours



DESSERT STATIONS

Stations require a minimum 25 of people, with a maximum of 1 service hour per action station. S'mores Display ordered for outdoor venues includes firepit and lighting. Bartender required for Cordials ordered for Hot Chocolate Station 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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CAROLINA MINI PIE BAR

PIES

Southern bourbon pecan

Key lime with toasted meringue

Carolina spiced peach

Coconut cream

Silky chocolate cream

Apple tart

ACCOMPANIMENTS

Vanilla bean ice cream, whipped cream

24 per person

S'MORES

Graham crackers, artisan marshmallow squares, milk chocolate bars, peanut butter cups, peppermint patties, caramel sauce, toasted coconut and strawberry preserves

22 per person

CHOCOLATE STATION

Milk chocolate nut clusters

Mini almond butter cookies dipped in dark chocolate

Coconut macaroons dipped in chocolate

Almond hazelnut bark

Chocolate dipped espresso cookies

Assorted truffles

Assorted French macarons

Hot chocolate tea

32 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, white and dark chocolate shavings, vanilla bean syrup, hazelnut syrup, salted caramel sauce and whipped cream

25 per person

CORDIALS

Chemist chocolate orange gin liqueur, Grand Marnier, Baileys Irish cream, Tuaca, Kahlúa, Wild Turkey American Honey whiskey

16 per person



DESSERT ACTION STATIONS

Stations require a minimum 25 of people, with a maximum of 1 service hour per action station. All dessert stations listed require a chef attendant at \$150 per chef, with one chef per 75 people.

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STATE FAIR

ACTION STATION

Snow cones with house made syrups

ACCOMPANIMENT

House made sticky buns with a caramel glaze

Vanilla and cinnamon ice creams

House made apple dumplings, served warm

Sprinkles, crushed oreo cookies, butterscotch chips, white and dark chocolate chips

Caramel sauce and gold brick sauce with pecans

Chopped almonds and honey roasted peanuts

Chocolate dipped cheesecake pops

24 per person

ICE CREAM SOCIAL

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

34 per person

DOUGHNUT SUNDAE FLAMBÉ

ACTION STATION

Fresh bananas flambéed with dark rum and brown sugar

ACCOMPANIMENT

Glazed yeast doughnuts, vanilla bean ice cream, whipped cream

30 per person



PLATED

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

For additional entree 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 event. A seating chart with name, selection and any dietary restrictions to ensure a seamless service is also required 3 business in advance. The host is required to provide place cards with entrée indicators along with a master menu guide.

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MEATS

GRILLED BONE-IN KANSAS CITY STRIP

Roasted garlic smashed red potatoes, oven roasted tomato and sautéed asparagus, compound butter

100 per person

SEARED BEEF FILET

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

98 per person

SORGHUM SYRUP GLAZED ROASTED PORK TENDERLOIN

Pancetta and parmesan cheese grits, seasonal vegetable ragoût, red wine onion marmalade and natural pan jus

82 per person

FLANK STEAK

Cracked fingerling potatoes, sautéed spinach and mushroom demi glace

82 per person

SEAFOOD

WILD CAUGHT SALMON FILLET

Quinoa cake, garlic broccolini and roasted red pepper coulis

80 per person

SEARED SEASONAL MARKET FISH FILLET

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

90 per person

CRAB STUFFED LOBSTER

Lobster, fresh crab, fettuccine, drawn butter and parsley

100 per person

SEARED SEA SCALLOPS

Oven roasted tomato, charred cauliflower, herb vinaigrette, and parsley risotto

95 per person

POULTRY

ROASTED CHICKEN BREAST

White bean cassoulet, creamy polenta with pancetta and sage jus

78 per person

SMOKED CHICKEN CARBONARA

Pecan wood smoked bacon, bell peppers, garlic cream sauce tossed with fettuccine

80 per person

LEMON CHICKEN BREAST

Tarragon rice, seasonal vegetables and lemon honey glaze

78 per person



PLATED

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

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DUO

WILD CAUGHT BLACKENED SALMON & SEARED SEA SCALLOPS

Sweet pea risotto and glazed carrots

115 per person

ROSEMARY GRILLED BEEF FILET & MARYLAND CRAB CAKE

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

115 per person

GRILLED BEEF FILET & CORN CRUSTED MARKET FISH

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

125 per person

SEARED FILET OF BEEF & BUTTER POACHED MAINE LOBSTER TAIL

Roasted tomato risotto, grilled asparagus and lemon beurre blanc

140 per person

PAN SEARED CHICKEN BREAST & GRILLED BEEF FILET

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

105 per person

PAN SEARED LUSTY MONK MUSTARD CHICKEN BREAST & MARYLAND CRAB CAKE

Mashed potato, asparagus, fire-roasted teardrop tomatoes and lemon tarragon jus

100 per person

NEW YORK STRIP OSCAR

Crab oscar with béarnaise sauce and potato gratin with broccolini

110 per person

VEGETARIAN

BUTTERNUT SQUASH RAVIOLI

Creamy squash purée, sautéed Swiss chard and caramelized onion

ROASTED MUSHROOM MANICOTTI

Oven dried tomatoes, sautéed spinach and shaved romano

BRAISED CARROT & MUSHROOM OSSOBUCO

Red wine broth, lemon parsley and creamy Parmesan polenta

VEGAN

ZUCCHINI LASAGNA

Zucchini noodles, vegan cheese and marinara sauce

GRILLED CAULIFLOWER STEAK

Caper-citrus salsa, sautéed greens, beet coulis

VEGETABLE PAELLA

Risotto, peppers and onion



PLATED

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

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STARTERS | CHOICE OF ONE

HOT

Roasted corn and poblano pepper

She-crab, dry sherry and crème fraîche

Butternut squash bisque

Potato leek and bacon

Wild mushroom bisque

COLD

Roasted red and yellow beets, local apples, arugula, smoked goat cheese, pickled mustard seed and champagne vinaigrette

Iceberg wedge, blue cheese crumbles, chopped pecan wood smoked bacon, cherry tomatoes and blue cheese dressing

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

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

AMUSE-BOUCHE

GRILLED RED AND YELLOW WATERMELON

Blue cheese, aged balsamic and microgreens

CRISPY PORK BELLY

Cinnamon dusted and mango gazpacho

MISO BISON MEATBALL

Miso-honey glaze

8 per person

PETIT PLATES

CHILLED JUMBO SHRIMP COCKTAIL

Cocktail sauce, remoulade and mint melon slaw

15 per person

SUMMER MELON CARPACCIO

Arugula, toasted focaccia, olive oil and balsamic glaze

10 per person

SESAME AND CHILI-SEARED AHI TUNA WITH SOBA NOODLES

Asian slaw and peanut dressing

14 per person

PAN SEARED SEA SCALLOPS

Sweet pea purée and risotto

18 per person

SEARED MUSHROOM RAVIOLI

Red pepper coulis, sautéed spinach and garlic

11 per person

BARBECUE GLAZED SHRIMP

Creamy grits

15 per person



PLATED

All plated dinners are served with your choice of starter, entrée, choice of dessert, fresh baked rolls with butter, Stance regular coffee, decaffeinated coffee, Numi Organic hot teas served table side. If more than one dessert is requested to alternate desserts, please add \$10 per person. Chef choice of duo dessert plate add \$15 per person.

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DESSERTS | CHOICE OF ONE

CHOCOLATE RASPBERRY FUDGE CAKE

Chocolate ganache, raspberry coulis

BUTTERMILK PANNA COTTA

Seasonal berries and granola crumbles

LEMON MERINGUE TART

Toasted meringue and raspberry gelée

TRADITIONAL CHEESECAKE

Crème anglaise, macerated berries and sweet chantilly cream

HAZELNUT CRUNCH BAR

Lemon crème sauce and milk chocolate chantilly

SOUTHERN BOURBON PECAN PIE

Milk chocolate whipped cream, candied pecans and salted caramel

APPLE ALMOND FRANGIPANE TART

Salted caramel, vanilla chantilly and apple pudding

INTERMEZZO

Passion fruit sorbet

Mango sorbet

Lemon sorbet

Raspberry

7 per person



BUFFETS

All dinner buffets are served with your choice of Stance regular coffee, decaffeinated coffee and Numi Organic 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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TOUR OF ASHEVILLE

TASTE #1 | BEER BRAISED BRATS

Pretzel buns and Lusty Monk mustards

Recommended pairing | Asheville Brewing Company, Perfect Day IPA

TASTE #2 | WHOLE SUCKLING PIG

Carolina sweet and mustard barbecue sauces

House made rolls

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

TASTE #3 | ASHLEY FARMS CHICKEN WINGS

Oven roasted chicken, classic southern hot sauce, parmesan, garlic butter and Thai barbecue sauce

Celery, carrots, buttermilk herb and blue cheese dressings

Recommended pairing | Burial Brewery, Surfwax IPA

TASTE #4 | SALAD WALL

Composed salads | fennel zucchini salad, pickled onions

Mushroom, barley, parsley salad

Cucumber, dill, arugula salad

Recommended pairing | Green Man Brewing, Lager

TASTE #5 | BRAISED CARROT AND MUSHROOM OSSOBUCO

Creamy polenta

Recommended pairing | Pisgah Brewing Company, Pale Ale

TASTE #6 | HERB-MARINATED SHRIMP

White cheddar grits and basil crostini

Recommended pairing | Catawba Brewing Company, White Zombie Ale

THE SWEET STUFF

Bourbon caramel apple upside down cake

Milk chocolate coffee pot de crème

Recommended pairing | Highland Brewing Company, Highland Oatmeal Porter

135 *per person*



BUFFET

All dinner buffets are served with your choice of Stance regular coffee, decaffeinated coffee and Numi Organic hot teas. Prices based on a maximum of 1.5 hours of service. Chef attendant required on Cane Creek at \$150 per chef, with one chef per 75 people. Buffets require a minimum of 40 people.

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CANE CREEK SUPPER

SALADS

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

Creamy coleslaw 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

Milk chocolate hazelnut crunch cake

Frangipane tart with seasonal fruit

130 per person

LOW COUNTRY DINNER

STARTERS

She-crab soup, dry sherry and crème fraîche

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

Butter lettuce wedges, cherry tomatoes, pickled red onion, red wine vinaigrette

Sweet and sour coleslaw 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

Biscuits and cornbread muffins

DESSERTS

Lemon pound cake with citrus glaze

Coconut cream mini pie

130 per person



BUFFET

All dinner buffets are served with your choice of Stance regular coffee, decaffeinated coffee and Numi Organic hot teas. Prices based on a maximum of 1.5 hours of service. Chef attendant required for Il Banchetto at \$150 per chef, with one chef per 75 people. Buffets require a minimum of 40 people.

Consuming raw or undercooked meats, poultry, seafood, shellfish or eggs may increase your risk of foodborne illness. Prices are subject to a 25% service charge and 7% state sales tax. All menus and prices are subject to change.

IL BANCHETTO

STARTERS

Tuscan kale and white bean soup

Antipasti | cured Italian meats, assorted cheeses and grilled vegetables

Caprese salad

Mixed salad, cherry tomatoes, red onion, banana peppers, feta cheese, sunflower seeds and garbanzo beans with balsamic vinaigrette

MUSSELS AND CLAMS STATION

Sautéed to order with linguini and crusty baguette

Garlic, lemon and white wine sauce or tomato, basil, garlic, lemon and white wine

ENTRÉES

Flank steak Pinellas, spinach and mozzarella cheese

Chicken Picatta, lemon and capers

Pan-seared salmon, wilted spinach, parmesan cheese polenta and lemon chutney

ACCOMPANIMENTS

Sautéed pasta, eggplant, peppers, asparagus

Pan seared gnocchi, mushrooms, shallots, oven dried tomato, pine nuts, olive oil, shaved parmesan

Garlic bread sticks, focaccia bread

DESSERTS

Lemon Mascarpone mousse

Chocolate tiramisu

125 per person

GPI STEAKHOUSE

STARTERS

French onion soup with Swiss baguette crostini, onions, house made stock, sherry

Wedge salad with blue cheese, pecan wood smoked bacon, tomato, house made blue cheese dressing

Burrata salad with heirloom tomatoes, burrata cheese, basil pesto, balsamic glaze, extra virgin oil

Classic Caesar salad with shaved parmesan, pumpernickel croutons, creamy Caesar, white anchovies

Parkerhouse rolls with salted butter

ENTRÉES

Grilled New York strips, sherried mushrooms, mustard glaze

Seared petit filet of beef, port wine jus

Grilled lamb chops, mint demi glaze

Seared airline chicken breast, pan jus, fresh thyme

Lobster tail (add 20 per person)

Colossal shrimp (add 15 per person)

ACCOMPANIMENTS

Macaroni and cheese, chopped bacon, chives

Roasted red bliss potatoes, butter fresh herbs

Roasted asparagus, glazed carrots

DESSERTS

Cheesecake

Brownie mudslide

150 per person



ENHANCEMENTS

Afterglow is one hour of service.

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AFTERGLOW

SLIDER STATION

Roasted turkey, cranberry relish

All-American beef slider

Fried green tomatoes, goat cheese and microgreens

Onion ring stacks and kettle chips

\$29 per person

BEIGNET AND DOUGHNUT WALL

Cinnamon sugar cake doughnut, powdered sugar chocolate cake doughnut and nut crunch yeast doughnut

Beignets rolled in refined vanilla sugar and powdered sugar

Toppers | Mixed berry jam, sprinkles, bourbon caramel, vanilla anglaise and chocolate sauce

Whole milk and chocolate milk

\$32 per person

CANDY SHOPPE STATION

House made milk chocolate bark, chef's choice of house made truffles, chocolate covered almonds, M&M's, Sour Patch Gummies and assorted flavored marshmallows

\$35 per person

KICKSTARTER

Muffalata | sourdough bread, Italian charcuterie, mozzarella, provolone cheese with a spicy Creole olive salad, pressed together, served cold

Grilled Burrito | chorizo sausage, smoked cheddar, scrambled eggs, diced potatoes and house made salsa, served hot

Tater tots and kettle chips

Doughnut holes, chocolate sauce, salted whiskey caramel, vanilla anglaise and cinnamon sugar

\$33 per person

SALTY AND SWEET

Local beef jerky seasoned with the finest rubs

Lusty Monk scones with sea salt, raspberry jam and clotted cream

House made truffles and caramels

Candied almonds and hazelnuts with sea salt

Local sodas

\$32 per person

DESSERT TABLE

French macarons, chocolate almond cake, sable ganache cookies, dark chocolate hazelnut marshmallow bark, mini seasonal cheesecakes

\$32 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 25% 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.

SILVER PACKAGE

BAR SELECTIONS

Svedka vodka, Jim Beam bourbon, Canadian Club Blended whiskey, Bacardí Silver rum, Bombay Sapphire gin, Sauza Tequila Blanco, J&B Rare scotch
Wente Hayes Ranch, Livermore Valley, California | Chardonnay, rosé, 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, 704 gin, Hornitos Black Barrel tequila, Johnnie Walker Black Label scotch
MAN Family Wines, Agter-pearl, South Africa | Chardonnay, chenin blanc, 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, Uncle Nearest Premium whiskey, Hammond's Aged Oak rum, Hendrick's gin, Tequila Herradura Silver, Laphroaig 10 Year single malt scotch
Carneros Highway, Sonoma County California | Chardonnay and pinot noir
Highway 12, Sonoma County, California | Sauvignon blanc, rosé and cabernet sauvignon
J Vineyard Brut Rosé, California | Sparkling wine
Craft beer
Signature, seasonal or personalized cocktail
Table side wine service

BLACK PACKAGE

BAR SELECTIONS

Grey Goose vodka, Bulleit bourbon 10 Year, Basil Hayden dark rye whiskey, Kirk and Sweeney 12 Year rum, Chemist Barrel Aged gin, Tequila Silver Patrón, The Macallan 12 Year single malt scotch
Decoy, Sonoma County | Sauvignon blanc, chardonnay, merlot, pinot noir and cabernet sauvignon
Taittinger, Brut | Sparkling wine
Craft beer
Signature, seasonal or personalized cocktail
Table side wine service
Cordial bar served with final hour of bar



BEVERAGES

Sponsored Bar is priced per person and includes assorted domestic and imported beer, house featured wine, cocktails and soft drinks. All bars subject to 25% taxable service charge and 7% tax.

Consumption bar will be charged per drink consumed. Bartender fee of \$150 per bartender, per 75 guests up to 2 hours; \$50 each additional hour. Due to North Carolina law, alcohol will not be served prior to 10 a.m. on Sundays.

**Bar package available for 5 hours with purchase of Afterglow enhancement.*

SPONSORED BAR PACKAGES

SILVER

One hour | 28 per person

Two hours | 42 per person

Three hours | 56 per person

Four hours | 70 per person

Five hours | 84 per person*

GOLD

One hour | 32 per person

Two hours | 48 per person

Three hours | 64 per person

Four hours | 80 per person

Five hours | 96 per person*

PLATINUM

One hour | 39 per person

Two hours | 57 per person

Three hours | 76 per person

Four hours | 95 per person

Five hours | 114 per person*

BLACK

One hour | 44 per person

Two hours | 65 per person

Three hours | 88 per person

Four hours | 110 per person

Five hours | 132 per person*



BEVERAGES

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 \$25 for each additional hour, with one bartender per 100 people. Due to North Carolina law, alcohol will not be served prior to 10 a.m. on Sundays.

Prices are subject to a 25% 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.

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

SPONSORED BAR

COCKTAILS

Silver | \$14 per drink

Gold | \$16 per drink

Platinum | \$19 per drink

Black | \$22 per drink

WINE BY THE GLASS

Silver | \$12 per glass

Gold | \$14 per glass

Platinum | \$17 per glass

Black | \$20 per glass

WINE BY THE BOTTLE

Silver | \$48 per bottle

Gold | \$56 per bottle

Platinum | \$68 per bottle*

Black | \$80 per bottle*

BEER BY THE BOTTLE

Domestic Beer | \$8 per bottle

Imported Beer | \$8 per bottle

Craft Beer | \$9 per bottle

Local Hard Cider | \$10 per bottle

Hard Seltzer | \$8 per bottle

CASH BAR

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

ENHANCEMENTS

CRAFT BEER WALL RENTAL | CHOICE OF FOUR

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 two hour attendant fee (serves 120 people)

\$50 each additional hour

TABLE SIDE WINE SERVICE

Silver | \$14 per person

Gold | \$16 per person

SIGNATURE COCKTAILS

Silver | \$17 per drink

Gold | \$19 per drink

MOCKTAILS, NON-ALCOHOLIC

Design your own personalized mocktail with our on-site mixologist

\$10 per drink

NON-ALCOHOLIC BEVERAGES

Soft drinks, still water and sparkling water

\$7 per drink



BEVERAGES

Package Bar is priced per person and includes assorted domestic and imported beer, house featured wine, cocktails and soft drinks. All bars subject to 25% taxable service charge and 7% tax.

Consumption bar will be charged per drink consumed. Bartender fee of \$150 per bartender, per 75 guests up to 2 hours; \$50 each additional hour. Due to North Carolina law, alcohol will not be served prior to 10am on Sundays.

Ask your Conference Services Manager about the cost of adding our specialty cocktails to your silver or gold bar package.

SPECIALTY COCKTAILS

BLACKBERRY MOJITO

Blackberry-mint simple syrup, rum, lime, soda

THE 1913

Blueberry-basil simple syrup, gin, fresh lemon juice, champagne

DONALD ROSS

Sweet tea, bourbon, sour, fresh mint

KENTUCKY MULE

Devil's Foot ginger beer, bourbon, lime

CHAMPAGNE COBBLER

Rosé champagne, vodka, lemon, strawberry purée

FOLEY'S FOLLY

Rye whiskey, cold brew coffee, smoked maple syrup, peach bitters, smoked sea salt

WOODFIN FIZZ

Bourbon, lemon juice, honey simple syrup, bitters, pomegranate juice, soda

BRAMBLE

Gin, Chambord, lemon juice, simple syrup, fresh muddled berries

CRAGGY GARDENS MARGARITA

Tequila, lemon juice, muddled cucumber, agave syrup

GIN SOUR

Gin, elderflower liqueur, lemon juice, seasonal shrub, egg white

PALOMA

Tequila, ruby red grapefruit juice, smoked sea salt, verbena simple syrup



BEVERAGES

Bartender required for every 75 people at 150 for two hours and 50 for each additional hour.

Due to North Carolina law, alcohol will not be served prior to 10am on Sundays. Prices are subject to a 25% 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

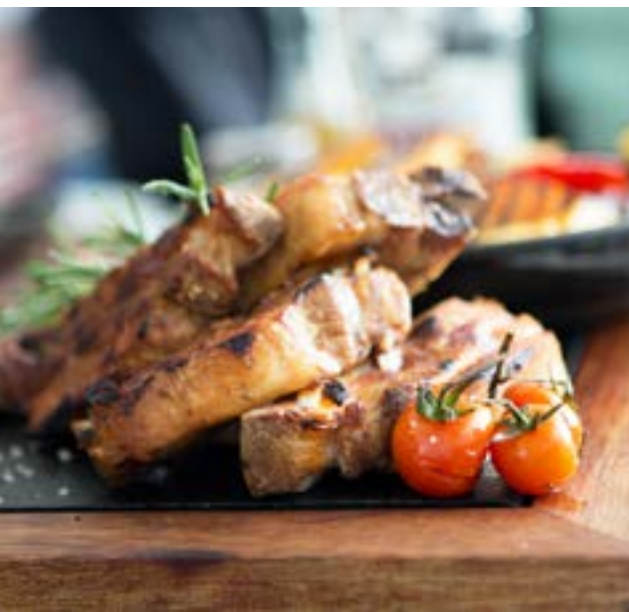
Ruffino, Veneto, Italy	45
Jean-Luc Joillot, Brut, Crémant de Bourgogne, Burgundy, France	80
Moët & Chandon, Imperial, Champagne, France	115
Vueve Clicquot, Yellow Label Brut, Champagne, France	145
Dom Pérignon, Brut, Champagne, France	396
Argyle, Brut, <i>Extended Triage</i> , Oregon	290

WHITES & BLUSHES

Château d'Esclans, Rosé, Côtes de Provence, <i>Whispering Angel</i> , France	76
J Vineyards, Estate Pinot Gris, Russian River Valley, Sonoma, California	56
Whitehaven, Sauvignon Blanc, Marlborough, New Zealand	56
Merryvale, Sauvignon Blanc, Napa Valley, California	72
Conundrum, California	56
Landmark, Chardonnay, <i>Overlook</i> , Sonoma County, California	64
Sanford Estate, Chardonnay, Santa Rita Hills, California	88
Rombauer, Chardonnay, Carneros, California	130

REDS

Elouan, Pinot Noir, Oregon	64
Schug, Pinot Noir, Sonoma Coast, California	78
Joseph Drouhin, Chorey-les-Beaune, Burgundy	112
Belle Glos Vineyard, Clark & Telephone, Pinot Noir, Santa Maria, California	110
Domaine Serene, Pinot Noir, <i>Yamhill Cuvée</i> , Willamette Valley, Oregon	125
DuMOL, Pinot Noir, <i>Wester Reach</i> , Russian River Valley, California	210
Domaine de la Solitude, Châteauneuf-du-Pape, Rhône, France	135
The Prisoner, Red Blend, Napa Valley, California	125
Château La Fleur du Mayne <i>Pomerol</i> , Bordeaux, France	105
Duckhorn, Merlot, Napa Valley, California	120
Tenuta del Cabreo, Il Borgo, Tuscany, Italy	115
Stag's Leap Wine Cellars, Red Blend, <i>Hands of Time</i> , Napa Valley, California	98
Louis M. Martini, Cabernet Sauvignon, Sonoma County, California	56
Robert Mondavi Winery, Cabernet Sauvignon, Napa Valley, California	98
Pine Ridge, Cabernet Sauvignon, Napa Valley	128
Jordan, Cabernet Sauvignon, Alexander Valley, California	160
Silver Oak, Cabernet Sauvignon, Napa Valley, California	265
Orin Swift, Red Blend <i>Abstract</i> , California	110
Opus One, Red Blend Napa Valley, California	565



POLICIES

DRONE PHOTOGRAPHY

Drone photography is not permitted.

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

Outdoor curfew on music and entertainment:

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

INDOOR FUNCTIONS

Indoor curfew on music and entertainment:

- Indoor locations 10:30 p.m. (SL, GB, HB, CC, SP)

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.

ACTION STATION POLICY

Nitrogen-based action stations require a signed waiver by client when used in event/meeting areas.

ADDITIONAL PRICING AND BILLING

Food and beverage prices are subject to a 25% 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. Tableside ordering is an additional \$50 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. There is a \$50 replating fee for pastries and baked goods. Events canceled within 72 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.



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