

BREAKFAST MENUS

MINIMUM 25 GUESTS

BISCUIT SOCIAL

Warm Buttermilk Biscuits

Peach and Saffron Jam

TOPPINGS

Sausage Mornay

Smoked Maple Butter

Cheddar Cheese and Chives

Crispy Bacon

Includes coffee and water station

SUNRISE SOCIAL

SELECT 2

Seasonal Fruit Display

Assorted Danish Pastries

Yogurt Parfaits

*House Granola, Greek Yogurt, Blueberry
Compote*

SELECT 1

Bacon, Egg & Cheese Sandwich

Served on a Brioche Roll with Garlic Herb Aioli

Honey Sage Sausage, Egg & Cheese on Biscuit

Egg Bites

3 Cheese, Red Pepper and Bacon

*3 Cheese, Caramelized Onion and Spinach Honey
Sage Sausage and Leek*

Includes coffee and water station

BLUE RIDGE BOOTLEG COFFEE STATION

INCLUDED WITH BREAKFAST & LUNCH MENUS

Locally roasted Blue Ridge Bootleg coffee featuring
French press service of our signature roasts:

Appalachian Gold <i>Light Roast</i>	Popskull Pitch <i>Medium Roast</i>	Wright's Reserve <i>Dark Roast</i>
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SERVED WITH YOUR CHOICE OF TWO

Half & Half

Whole Milk

Almond Milk

Oat Milk

Includes assorted sugars, stir sticks & eco-friendly mugs

BEVERAGE UPGRADES

SOCIAL REFRESHMENTS

Add assorted sodas, sparkling water, iced tea
or lemonade to any menu.

Self-service beverage station includes
serving dispensers, ice and eco friendly cups.

CELEBRATE WITH A MIMOSA BAR

House Brut Spumante

Upgrade Selections Available

Orange & Cranberry Juices

Seasonal Berries

*Presented from our custom rolling bar with venue-
provided staffing. Pricing based on service hours and
selections.*

*All buffet menus include eco-friendly plates & cutlery.
Upgrade to house china, glassware & silverware for an additional fee.*

22% gratuity & 7% sales tax applies. Additional staffing fees apply based upon guest count

LUNCH MENU

MINIMUM 25 GUESTS

AFTERNOON SOCIAL

MINIMUM 25 GUESTS

STARTERS

SELECT 1

Charcuterie & Cheese Display
Served with Assorted Crackers

Seasonal Fruit & Cheese Display

Antipasto Skewers

Melon and Prosciutto Skewers with Balsamic Glaze

Smoked Mozzarella Bruschetta Skewers

QUICHES

SELECT 1

Classic Lorraine
Smoky Bacon, Gruyère and Caramelized Onion

Spinach, Red Pepper & Ricotta
Vibrant Greens with Creamy Italian Cheese

Sausage, Kale & Mozzarella

Spinach & Asparagus

Crustless Mushroom & Spinach

SALADS

SELECT 1

Black & Blue Salad
With Blue Cheese, Candied Walnuts and Seasonal Fruit

Strawberry, Arugula & Spinach Salad
With Balsamic Vinaigrette

Ambrosia Salad
With Micro Arugula and Orange Ginger Dressing

Cucumber Tomato Salad
With Feta, Red Onion and Basil Dressing

Italian Pasta Salad

House Salad
*With Romaine Lettuce, Mixed Seasonal Vegetables and
Applewood Bacon Ranch Dressing*

TEA SANDWICHES

SELECT 2

Cucumber & Dill Cream Cheese

Caprese
Fresh Mozzarella, Tomato, Basil and Balsamic Glaze

Prosciutto, Arugula & Aioli

Avocado BLT Bites

Cucumber Lemon Dill

Smoked Artichoke & Fontina

Smoked Salmon
With Garlic Chive Cream Cheese

DESSERTS & SWEETS

SELECT 2

Tiramisu Shooters

Fruit Tarts

Mississippi Mud Pie

Assorted Petit Fours

Caramel Bourbon
Brownies

Cheesecake

Lemon Squares

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