

## Stationed Dinner Menu

\$55 Per Person

### Cocktail Hour - Choose 3 from this page

add \$5 for each additional item

#### *Hors D'oeuvres*

**Spinach Artichoke Dip**

Parmigiano, Toasted Homemade Bread

**Goat Cheese Fritters**

Wild Flower Honey, Sea Salt, Basil

**Smoked Salmon Deviled Eggs**

Chive Crème Fraiche

**Vietnamese Spring Rolls**

Market Vegetables, Basil, Cilantro

**Chicken Endive Lettuce Wraps**

Grapes, Cashews, Curry, Fresh Tarragon

**Riojo Braised Meatball Brochettes**

Spicy Arrabbiata Sauce

**Mini Lump Crab Cakes**

Old Bay Remoulade

**Boursin Stuffed Cherry Tomatoes**

**Bloody Mary Shooters - add \$4**

SC Jumbo Shrimp

**Braised BBQ Duck Spring Rolls**

Confit Leg, Western NC BBQ Sauce, Crème Fraîche

**Stuffed Mushrooms**

House Made Sausage, Ricotta, Fennel

**Tuna Tartare**

Wasabi, Yuzu, Soy & Ginger

**NC Brie on Lavash**

Hot Pepper Jelly

**Fried Gulf Oysters**

Pickled Leeks, Tomato Remoulade

**Thai Chicken Brochettes**

Peanut & Curry Dipping Sauce

**Fried Okra**

Spiced Tomato Dipping Sauce

**Baby Grilled Cheese & Tomato Soup**

**Cherry Tomato, Bocconcini & Basil Skewer**

#### *Displays for the Bar*

Put one of your options on the bar - 6 mini stations

**Bruschetta**

Diced Tomatoes, Mozzarella, Basil

**Shrimp Cocktail - add \$7**

Carolina Shrimp, Cocktail Sauce, Lemon

**Farmers Market Crudites**

Crisp Market Vegetables with Dipping Sauce

**Housemade Spreads & Crustini**

Choose 3- Hummus, Braised Leek & Parmesan

Pimento Cheese, Smoked Salmon & Goat Cheese,  
Oven Roasted Tomato



## **Salads, Vegetables & Starches - Choose 2**

add \$5 for each additional item

### **Chopped Caesar Salad**

Croutons, Anchovy, Parmigiano, Cracked Pepper

### **Bonterra House Salad**

Mixed Greens, Cherry Tomatoes, Radishes

Sherry Vinaigrette

### **Grilled Asparagus**

Lemon Zest, Olive Oil, Sea Salt

### **Roasted Rosemary Potatoes**

### **Mediterranean Farro Salad**

Sun Dried Tomatoes, Air Cured Olives, Goat Feta

### **Caprese Salad (Seasonal)**

Bocconcini, Heirloom Tomatoes, Basil

Arugula, Balsamic & EVOO

### **Sauteed Haricots Verts**

Butter Glazed, Garlic & Shallots

### **Yukon Gold Potato Gratin**

## **Entrees & Displays - Choose 4 (continued on next page)**

add \$10 for each additional item

### **Penne Alfredo**

Seasonal Market Vegetable, Parmigiano, Basil

### **Fruit & Cheese Display**

Ashe County Cheddar & NC Brie

Seasonal Fruit, Assorted Jams & Crostini

### **Taste of Tuscany**

Italian Cheeses, Cured Meats, Olives

Grilled Vegetables & Mustards

### **Greek Chicken Skewers**

Lemon Zest, Tzatzaki Dipping Sauce

### **Maryland Lump Crab Cake**

Old Bay Remoulade, Fresh Herbs, Lemon

### **Baked Macaroni & Cheese**

Monterey Jack & Cheddar

### **Whole Smoked Salmon Platter**

Chopped Egg, Red Onion, Capers

Dill Crème Fraiche

### **Farmers Market Crudites**

Crisp Market Vegetables with

Green Goddess Dipping Sauce

### **Roasted Prestige Farms Chicken Breast**

Lemon Thyme Veloute

### **Low Country Shrimp & Grits - add \$4**

Andouille Gravy

**Cedar Plank Roasted Salmon - add \$6**

Balsamic Reduction, Gremolata

**JD's Fried Lobster Tail - add \$11**

Wildflower Honey & Soy Reduction



**Entrees & Displays - Choose 4 - Continued**

add \$10 for each additional item

**Sliced Beef Tenderloin**

Horseradish Cream Sauce, Housemade Rolls

**Shrimp Cocktail - add \$3**

Carolina Shrimp, Cocktail Sauce, Lemon

**Oven Roasted Turkey Breast**

Orange Marmalade Aioli, Housemade Rolls

**Grilled Pork Tenderloin**

Peach Chutney, Housemade Rolls

**Fresh Baked NC Ham**

Rosemary & Brown Sugar Crust,

Lusty Monk Honey Mustard Sauce, Housemade Rolls

**Grilled Steak Skewers**

Housemade Steak Sauce

**Dessert Bar**

\$11 per person for 1 selection, \$15 per person for 2 selections

**Assorted Cookies**

**Assorted Small Cupcake**

**Mini Cannoli**

**Assorted Bars & Brownies**

**Sliced French Pound Cake**

**Coconut Macaroons**

**Assorted Cake Pops**

**Seasonal Cobblers**