



HEIRLOOM

LOCALLY SOURCED. GLOBALLY INSPIRED



Welcome to Heirloom Catering

Heirloom Catering is a family owned; event centric concept located in Historic downtown Belmont. **We provide full-service, all-inclusive catering** for small and large weddings, corporate events and more. We offer our services in the Charlotte, Lake Norman, and Gaston County area.

Our all-inclusive service and **competitive pricing** will provide you with the confidence in the quality of our food and service, and help check catering off your list.

Our team is ready to celebrate your occasion with you and ensure that your guests have a wonderful experience.



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Heirloom Catering Food Service

At Heirloom, we understand that you want your event or celebration to be a wonderful and memorable experience for you and your guests.

Have you ever been to an event that was wonderful, and when talking about the event afterward, you mention how incredible the food was? **Food is a pillar of all events and celebrations** and can create an experience or memory that is remembered for years.

We strive to provide an elevated experience that is focused on quality and comfort of the cuisine we provide. Our menu takes an elevated approach to the traditional cuisine that is both delicious and comfortable so that all your guests can enjoy.

Check out our food service options below and let us provide you and your guests with an experience that will be remembered for years.



Standard Dinner Buffet

(\$44.95/person)

- (Two) Appetizers
 - Bread Option
 - Salad Option
 - (Two) Entrees
 - Vegetable Side
 - Starch Side
 - Cake Cutting Service
 - Sweet/Unsweet Tea
 - Includes Our Plates, Flatware, Glassware, Basic Napkins up to 100 guests.
- *Charger Plate (additional \$4.50/person)

*Some menu items may incur an additional charge

Stationed Dinner Buffet

*Standard Dinner Buffet Price
Plus Additional Costs per Station*

- (Two) Appetizers
 - Bread Option
 - Salad Option
 - (Two) Entrees
 - Vegetable Side
 - Starch Side
 - Cake Cutting Service
 - Sweet/Unsweet Tea
 - Includes Our Plates, Flatware, Glassware, Basic Napkins up to 100 guests.
- *Charger Plate (additional \$4.50/person)

*Some menu items may incur an additional charge

*If interested in having us provide Plates, Silverware, Flatware, Glassware & Napkins for more than 100 guests, an additional fee will be included

Plated Dinner

(\$59.95/person)

- (Two) Plated Appetizers
 - Bread Option
 - Plated Salad Option w/ Dressing
 - Choice of (Two) Plated Entrees
 - Vegetable Side
 - Starch Side
 - Cake Cutting Service
 - Sweet/Unsweet Tea
 - Includes Our Plates, Flatware, Glassware, Basic Napkins up to 100 guests.
- *Charger Plate (additional \$4.50/person)

*Some menu items may incur an additional charge

Duet-Plated Dinner

(\$64.95/person)

- (Two) Appetizers
 - Bread Option
 - Plated Salad Option w/ Dressing
 - (Two) Plated Entrees
 - Vegetable Side
 - Starch Side
 - Cake Cutting Service
 - Sweet/Unsweet Tea
 - Includes Our Plates, Flatware, Glassware, Basic Napkins up to 100 guests.
- *Charger Plate (additional \$4.50/person)

*Some menu items may incur an additional charge

Kid's Meals

(\$25/child 12 & under)

CHICKEN TENDERS: plated and served with buffet sides

GRILLED CHEESE: plated and served with buffet sides



Heirloom Catering Dinner Menu

CAROLINA STYLE BBQ PACKAGE (\$44.95/person)

Appetizers

(choice of two from Passed Hors D'oeuvres List below)

Heirloom Sweet Corn Bread: Local Honey glazed corn bread

Seasonal Garden Salad: with local mixed greens and seasonal garden vegetables
(Choice of TWO dressings) Ranch, Caesar, Balsamic Vinaigrette, Italian Vinaigrette, Honey-Lemon Vinaigrette

Entrees

(choice of two)

Carolina Pulled Pork: Slow cooked pork (SAUCE): Heirloom Sweet BBQ OR Pukerbutt Honey Mustard Glaze

Heirloom BBQ Chicken: Slow cooked chicken (SAUCE): Heirloom Sweet BBQ OR Pukerbutt Honey Mustard Glaze

Heirloom Brisket: Slow cooked brisket with local beer sweet BBQ sauce

Signature Fixin's

(choice of three)

Corn Pudding

Southern Slaw

Baked Beans

Mac n Cheese

Braised Collard Greens

Southern Street Corn

Southern Potato Salad

Banana Pudding



HEIRLOOM SIGNATURE PACKAGE (\$44.95/person)

Appetizers

(choice of two from Passed Hors D'oeuvres List below)

Parker House Rolls: Lightly salted yeast rolls

Seasonal Garden Salad: with local mixed greens and seasonal garden vegetables

(Choice of TWO dressings) Ranch, Caesar, Balsamic Vinaigrette, Italian Vinaigrette, Honey-Lemon Vinaigrette

Entrees

(choice of two)

Pan Seared Chicken Breast: Heirloom signature chicken breast marinated in a blend of fresh house-grown herbs and a signature pan sauce

Braised Short Rib: Braised short rib, slow cooked in a red wine a jus sauce

Sides

VEGETABLE (Choice of ONE)

Lemon Garlic Green Beans

Charred Garlic Broccolini

Fire-Roasted Vegetables

Roasted Carrots

Haricot Verts

Grilled Asparagus

Wild Mushrooms

STARCH (Choice of ONE)

Carolina Gold Rice

Mac & Cheese

Creamy Garlic Mashed Potatoes

Bourbon Glazed Sweet Potato Wedges

3 Bean Medley

Israeli Cous Cous Pilaf

Roasted Fingerling Potatoes



PASSED HORS D'OEUVRES (Choice of TWO)

Fried Arancini: creamy risotto with an artichoke filling rolled in breadcrumbs and fried, served with house made aioli

Signature Bruschetta: fresh tomatoes, local basil, and house balsamic glaze, served on toasted parmesan baguette crisps.

Beef Meatballs: Ground Beef meatballs served in a house made BBQ sauce

Lamb Meatballs: Lamb meatballs served with a house Tzatziki sauce

Soup Shooters: Tomato bisque with grilled cheese OR Heirloom Tomato Gazpacho OR Butternut Squash Soup

Stuffed Mushrooms: Baby button mushroom stuffed with kale & artichoke dip

Roasted Mushroom Tartlets: caramelized onion, herbed goat cheese, & garlic roasted mushrooms in a mini tart shell

Caprese Skewers: with mozzarella, local basil, and cherry tomatoes drizzled with a house balsamic glaze

Patatas Bravas Skewers: Crispy fried local potatoes, dusted in smoked paprika and drizzled with roasted Spanish aioli.

Shrimp Cocktail Shooter: Chilled shrimp with cocktail sauce

Cucumber Cups: Hollowed out cucumber filled with a blend of cream cheese, Greek yogurt, dill & lemon zest

Smoked Salmon Canapé: Salmon topped with crème fraîche and chives, served on a hollowed cucumber

Crispy Pork or Vegetarian Spring Rolls: rolled with cabbage & carrots and served with Thai sweet chili sauce

Mini Southern Biscuit Sliders: Heirloom house-made biscuits topped with pimento cheese

Corn or Pork Fritters: Lightly battered and fried with either corn or boneless pork loin

Shrimp & Grits Skewers: NC Shrimp and chilled grits, seasoned with pepper spice and Cajun seasoning and finished with fresh chives

Potato Croquettes: Crispy potato, onions & dill crème

SIGNATURE HORS D'OEUVRES (additional \$3.00 per person)

Bacon-Wrapped Apricots & Figs: Dried Apricots & Figs wrapped in Applewood smoked bacon. Drizzled with a balsamic glaze

Salt Crusted Beef Crostini: Thinly sliced filet with horseradish crème and chives served on a toasted parmesan crostini.

Mini Crab Cakes: made with North Carolina crab and topped with Cajun remoulade

East Coast Oysters: Half shell raw oysters served with a mignonette and lemon

Bacon Wrapped Dates: Garlic Stuffed dates, wrapped in bacon

Beef Tartar: Rare filet mignon, cured egg yolk, mustard seed caviar, horseradish crème, crostini

Apple & Brie: Sliced apple topped with a slice of brie and microgreens



ENTREES (Choose TWO Proteins and Sauce Pairings)

Pan Seared Chicken Breast: Heirloom signature chicken breast marinated in a blend of fresh house-grown herbs

Tuscan Pork Loin: Local tenderloin marinated in olive oil, citrus, & a blend of Italian herbs

Braised Short Rib: Braised, slow cooked short rib

Grilled Flank Steak: Simply seasoned with smoked sea salt & black pepper

East Coast Catch: Fresh white fish seasoned with a blend of herbs and zest

Crispy Duck Breast: Pan seared duck breast marinated in a blend of herbs

Shrimp & Grits: Local smoked gouda grits, savory tomato-based creole sauce, smoked shrimp

Carolina Pulled Pork: Slow cooked pulled pork

Heirloom BBQ Chicken: Slow cooked chicken

***Pasta Primavera:** Pasta mixed with vegetables and cheese (*Vegetarian Option)

SIGNATURE ENTREES

Cedar Salmon: Lightly blackened & roasted on a cedar plank with lemon (additional \$4.00 per person)

Seared Striped Bass: Pan seared with fresh herbs and zest (additional \$6.00 per person)

Filet Medallion: Served with a beef demi-glace (additional \$8.00 per person)

Bone-In Pork Chop: Oven baked pork chop with simple seasoning and herbs (additional \$5.00 per person)

SAUCES (Choose a Sauce for EACH Protein)

BEEF

Demi-Glace

Red-Wine Reduction

Au Poivre

Bearnaise

Beurre Mante with Jus

Chimichurri

Jus

Compound Butter

CHICKEN

Pan Sauce

Chimichurri

Marsala

Lemon Piccata

Beurre Blanc

Harissa

Romesco

Lemon & Dill

Heirloom BBQ

Honey Mustard Glaze

PORK

Apple Chutney

Tomato Chutney

Heirloom BBQ

Mustard Beurre Blanc

Alabama White Sauce

Carolina Vinegar BBQ

Honey Mustard Glaze

FISH

Veracruz

Ginger Soy

Lemon & Dill

Lemon Beurre Blanc

Soy Glaze

Lemon Butter

Cajun Cream Sauce



SIDES

adding and additional side: additional \$3.00 per person plus any additional charges

VEGETABLE (Choice of ONE)

Lemon Garlic Green Beans

Charred Garlic Broccolini

Fire-Roasted Vegetables

Roasted Carrots

Haricot Verts

Grilled Asparagus

Wild Mushrooms

STARCH (Choice of ONE)

Carolina Gold Rice

Mac & Cheese

Creamy Garlic Mashed Potatoes

Bourbon Glazed Sweet Potato Wedges

3 Bean Medley

Israeli Cous Cous Pilaf

Roasted Fingerling Potatoes

SIGNATURE SIDES (additional \$3.00 per person)

Charred Bacon Fat Brussels sprouts

Grilled Asparagus (prosciutto wrapped)

Fondant Potatoes

Risotto

SALADS (Choice of ONE)

Seasonal Garden Salad: with local mixed greens and seasonal garden vegetables
(Choice of TWO dressings) Ranch, Caesar, Balsamic Vinaigrette, Italian Vinaigrette, Honey-Lemon Vinaigrette

Classic Caesar: with romaine, croutons, and parmesan cheese; tossed with Caesar dressing

Caprese Salad: with ripe tomatoes, fresh mozzarella, local arugula, and basil; served with white balsamic dressing

Cold Grain Salad: kale and quinoa base, tossed with toasted nuts, goat cheese, and seasonal fruit; served with champagne vinaigrette

BREAD (Choice of ONE)

Parker House Rolls

Rosemary Focaccia

Honey Glazed Cornbread

Biscuits

Interested in doing a Tasting?

(\$75 per person) Limit: 4 Guests

**If selected, we will credit 100% of your tasting toward your final invoice*



BUFFET STATIONS

(additional \$6.00 per person, unless noted otherwise)

SLIDER STATION: Choice of ONE style (additional

Burgers (beef OR veggie) with cheese, pickles, lettuce, tomato, and special sauce OR BBQ sliders (pulled pork OR chicken,) with two types of BBQ sauce; both served with coleslaw, pickles, and soft buns

GRITS STATION: Choice of ONE style

Shrimp & Grits: cheesy local grits and pan-seared shrimp with creole tomato sauce, crumbled bacon, and green onion toppings OR Pork & Grits: cheesy local grits, shredded pork, pico salsa, and cilantro toppings

CARVING STATION: Choice of ONE protein (additional \$10.00 per person)

Herb Crusted Pork Loin OR Prime Rib

STREET TACOS STATION: Choice of ONE protein

Fajita Veggies OR Verde Chicken OR Pork Carnitas OR Ground Beef OR Carne Asada (additional \$3.00 per person) OR Baja Shrimp (additional \$3.00 per person)

(Includes: pico de gallo, salsa verde, fresh lime, onions, lettuce, tomato, cheese, cilantro, sour cream, soft corn OR flour tortillas)

CHARCUTERIE STATION: Cured meats and cheeses with artisan breads, crostini, marinated veggies, olives and crackers, pita chips, OR grilled pita

Basic Package: 2 Meats & 2 Cheeses

Premium Package: 4 Meats & 4 Cheeses ((additional \$9.00 per person)

DIP STATION: Choice of TWO

Seasonal Hummus, Kale & Artichoke, Crab Dip, Signature Pimento cheese, Bruschetta. (All served with Pita Chips, Grilled Bread, & Crackers)

PASTA STATION: Choose TWO pastas and TWO sauces and TWO proteins (additional \$7.00 per person)

Pastas: fettuccine, angel hair, rigatoni, penne

Sauces: Pesto, Roasted Garlic & Basil Marinara, Bolognese, Lemon Caper Piccata, Creamy Alfredo Sauce

Protein: Italian sausage, Grilled Chicken, Sautéed Shrimp, Meatballs, Roasted Vegetables.



BUFFET STATIONS

MEZZE STATION: Roasted vegetables, Mediterranean cucumber salad, couscous salad, seasonal hummus, and grilled pitas

MAC & CHEESE STATION: Three Cheese Mac and Cheese

(Choose ONE Protein: Chicken, Crab, Sausage)

(Toppings: crispy bacon, toasted breadcrumbs, and green onions)

LOADED MASHED POTATO STATION: (Choice of ONE Potato)

Garlic Mashed Potatoes: (toppings: crispy bacon, shredded cheese, sour cream, chives)

Mashed Sweet Potatoes: (toppings: cinnamon/brown sugar, and honey butter, marshmallows, toasted nuts)

LATE NIGHT BITES (additional 3.00 per person)

Mini Burgers: beef OR turkey with pickles, cheese, and special sauce on soft rolls

Mini Sliders: shredded BBQ pork OR chicken with slaw on soft rolls

French Fries: regular with ketchup OR sweet potato with honey mustard.

Breakfast Sandwiches OR Mini Burritos: sausage OR bacon with egg and cheese, served on English muffin OR tortilla

Mini Pizzas: pepperoni, cheese, OR veggie



Heirloom Catering Brunch Menu

Traditional Brunch Buffet

(\$43.49/person)

- *Homemade Biscuits & Gravy*
- *Seasonal Garden Salad*
- *Scrambled Eggs*
- *(Two) From the Griddle*
- *Bacon & Sausage*
- *Breakfast Potatoes*
- *Fresh Fruit*
- *Sweet/Unsweet Tea; Coffee*
- *Includes Our Plates, Flatware, Glassware, Basic Napkins up to 100 guests.*

**Charger Plate (additional \$4.50/person)*

**Some menu items may incur an additional charge*

Drop-Off Buffet

Inquire About Pricing

Email: events@heirloomrestaurantnc.com

- *Delivered in disposable chaffing pans*
- *Does not include buffet racks, serving spoons, sternos (Available Upon Request)*
- *Does not include disposable plates, cups, napkins, utensils (Additional \$2.00 per person)*
- *Delivery fee: \$50*

**Great option for wedding morning or post wedding morning for friends and family. Delivery can be offsite at residence, hotel, etc.*

From The Griddle

(adding an additional selection from the griddle: additional \$5.00 per person plus any additional charges)

EGGS BENEDICT: *(additional \$3.00 per person)*

Poached egg served with peppered bacon on an English muffin half topped with homemade hollandaise

BUTTERMILK PANCAKES: *Choice of ONE style*

Traditional fluffy buttermilk pancakes OR blueberry or chocolate chip filled (additional \$1.00 per person)

SHRIMP & GRITS: *(additional \$5.00 per person)*

Cheesy local grits and pan-seared shrimp with creole tomato sauce, crumbled bacon, and green onion toppings

FRENCH TOAST: *Choice of ONE style*

Traditional brioche OR cinnamon raisin topped with fresh fruit and powdered sugar

WAFFLES: *Choice of ONE style*

*Buttermilk waffle OR chocolate chip (additional \$1.00 per person) topped with powdered sugar
(add berry compote \$1.00 per person, add country fried chicken \$5.00 per person)*

CORNEBEEF HASH: *(additional \$3.00 per person)*

Perfectly seasoned sliced fresh corn beef

Seasonal Garden Salad

Local mixed greens and seasonal garden vegetables

(Choice of TWO dressings) Ranch, Caesar, Balsamic Vinaigrette, Italian Vinaigrette, Honey-Lemon Vinaigrette





Heirloom Bar Service

Along with our cuisine, we provide bar service to meet your needs. Our specialty cocktail program is a wonderful balance to our farm to fork concept. We utilize local ingredients and explore new flavors that expand the palate of your tastebuds.

While, not always necessary, libations are a wonderful addition to any event or celebration as they provide a social experience that can start a dialogue or build the foundation of lasting relationships. And of course, there is always a sense of confidence that comes with libations and will ensure that your guests find their way to the dance floor.

We can provide bar service that meets your needs, whether you would like to bring in your own libations, which we can provide certified bartenders for or we can take care of the bar service, incorporating our signature cocktails.

Let the libations flow!



Heirloom Bar Service Packages

Certified Bartender

(\$15/person)

Plus \$100 per Bartender

- You provide Beer & Wine
- 4-Hour Open Bar
- Includes Set Up
- Clean Up
- Wine Glasses
- Ice

*Minimum 50 guests

*One Bartender Required per 75 Guests

Open Bar: Beer & Wine

(\$30/person)

Plus \$100 per Bartender

- (Two) House Domestic Beer
- (Two) Premium Beer
- (Four) House Wines (Red, White, Dry, Semi-Sweet)
- 4-Hour Open Bar
- Includes Set Up
- Clean Up
- Wine Glasses
- Ice

*One Bartender Required per 75 Guests

Open Bar: Signature Cocktails, Spirits, Beer & Wine

(\$54/person)

Plus \$100 per Bartender

- (Two) House Domestic Bottled Beer
- (Two) Premium Bottled Beer
- (Four) House Wines (Red, White, Dry, Semi-Sweet)
- (Five) Mid-Shelf Spirits (Titos, Evan Williams Bottle-in-Bond, El Jimador, Beefeater, Bacardi)
- Pepsi/Coke, Mixers
- (Two) Specialty Cocktails
- 4-Hour Open Bar
- Includes Set Up
- Clean Up
- Wine & Rock Glasses
- Ice

*One Bartender Required per 75 Guests

*Top Shelf Spirits: Additional \$9/person

Mimosa & Bloody Mary Bar (\$23.00 per person Plus \$100 per Bartender)
Choose THREE Juices (Pineapple, Orange, Grapefruit, Pomegranate)

Champagne Toast (Additional \$6.00 per person)





Heirloom Additional Services

At Heirloom our hope is that we can provide you with the most incredible experience for a day that is so special and so exciting for you and your friends and family. We are here to serve you, and what makes the experience working with us so incredible, is that we can provide 1) a unique service that is curated for you and is memorable and 2) one less thing you need to worry about when planning your day.

Along with our traditional catering services, we also have additional services that we can provide to ensure you have a unique and memorable experience while also checking off a box on your list of things to have to think about and plan. We are here to serve you.

Check out our additional services below and don't hesitate to send us an email!



Rehearsal Dinners

Rehearsal Dinner Basics

Save 10%

When you book your wedding with us

- **Traditional Buffet (\$44.49/person)**
 - House Rolls, Salad, 2 entrees & sides
- **3-Course Plated (\$69.49/person)**
 - Bread, Appetizer, Entrée, Dessert
 - Max Number of Guests (40)
- **Space Available**
 - Heirloom
- **Full Bar Service**
- **Food and Beverage Minimums**
 - Dependent on day and venue

Since our own private event space, Heirloom, we are able to provide a private space for your rehearsal dinner, where we provide high quality cuisine and libations and the same incredible service. Interested in having the rehearsal dinner at the wedding venue? Don't worry we can do that too!

Rehearsal dinners are an important part of weddings as it is the first chance to get friends and family from out of town together to have fun, catch up and share memories of you when you were younger.

Let our team check this box of your list and make this a seamless and stress-free experience.



Private Chef

Along with catering and operating two full-service restaurants, our team loves to push the boundaries and share the culinary experience with you, allowing for more personal engagement with the chef.

Our chef loves the opportunity to provide a unique and curated experience in the comfort of your home. He will prepare, cook and clean up! What is truly amazing, is his ability to create a menu based on your preferences and dietary restrictions, and that of your guests.

Sit back, relax, and let our chef take you on a culinary journey.

Private Chef Basics

Save 10%

If you book your wedding with us, as a gift to you, you will receive a voucher to use anytime you want.

- **Plated or Family Style Dinner**
- **Interaction with the Chef**
- **From the Comfort of Your Home**
- **Wine Pairings**
- **Creative Menus**
 - Mediterranean, Asian, etc.
 - Dietary Sensitive (i.e., Gluten Free, Vegan, etc.)



Meet Chef Patrick Murphy

Growing up in the greater Charlotte and Lake Norman area, Patrick found passion for food before deciding to pursue his studies at Johnson & Wales University. He has cooked all around with stints at River Run Country Club, Marriot Charlotte, Sous Chef at Red Rocks Café, Executive Chef at Famous Toastery and a private chef for 5-years before becoming chef/owner of Heirloom and Honeycomb café in Belmont.

Patrick has a passion for breakfast which led to the opening of Honeycomb Café where he created a menu that is both comfortable and delicious. Patrick also has a passion for Asian and Mediterranean style cuisine and enjoys showcasing his flare on custom menus built around these themes.

Let Chef Patrick take you on a culinary journey.

