



# HEIRLOOM

LOCALLY SOURCED. GLOBALLY INSPIRED



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

Our 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.



## Our Services

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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

(\$68.99/person)

- (Two) Stationed Appetizers
- Bread Option
- Salad Option
- (Two) Entrees
- Vegetable Side
- Starch Side
- Cake Cutting Service
- Sweet/Unsweet Tea Station
- Add-On: White China Plates, Silver Flatware, Water Glassware, Basic Napkins  
\*(additional \$6.00/person)

\*Some menu items may incur an additional charge

### Stationed Dinner Buffet

Standard Dinner Buffet Price  
Plus Additional Costs per Station

- (Two) Stationed Appetizers
- Bread Option
- Salad Option
- (Two) Entrees
- Vegetable Side
- Starch Side
- Cake Cutting Service
- Sweet/Unsweet Tea Station
- Add-On: White China Plates, Silver Flatware, Water Glassware, Basic Napkins  
\*(additional \$6.00/person)

\*Some menu items may incur an additional charge

### Plated Dinner

(\$84.99/person)

- (Two) Passed Appetizers
- Bread Option
- Plated Salad
- Choice of (Two) Plated Entrees
- Vegetable Side
- Starch Side
- Cake Cutting Service
- Sweet/Unsweet Tea Service & Station
- Includes White China Plates, Silver Flatware, Water Glassware, Basic Napkins

\*Some menu items may incur an additional charge

### Duet-Plated Dinner

(\$92.99/person)

- (Two) Passed Appetizers
- Bread Option
- Plated Salad
- (Two) Entrees Plated (Duet)
- Vegetable Side
- Starch Side
- Cake Cutting Service
- Sweet/Unsweet Tea Service & Station
- Includes White China Plates, Silver Flatware, Water Glassware, Basic Napkins

\*Some menu items may incur an additional charge

### Kid's Meals

(\$40/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 (\$68.99/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)

adding and additional Hors d'oeuvre: additional \$3.00 per person plus any additional charges

- 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
- 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 fraiche 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)

**\*Stuffed Vegetable:** Baked stuff vegetable with a mix of quinoa and vegetables (\*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 \$5.00 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

(\$59.99/person)

- *Homemade Biscuits & Gravy*
- *Seasonal Garden Salad*
- *Scrambled Eggs*
- *(Two) From the Griddle*
- *Bacon & Sausage*
- *Breakfast Potatoes*
- *Fresh Fruit*
- *Sweet/Unsweet Tea Station & Coffee*
- *Add-On: White China Plates, Silver Flatware, Water Glassware, Basic Napkins*  
\*(additional \$6.00/person)

\*Some menu items may incur an additional charge

## Drop-Off Buffet

*Inquire About Pricing*

*Email: [events@heirloomrestaurantnc.com](mailto: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 \$5.00 per person)*
- *Delivery fee: \$60*

*\*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)*

### **CORNED BEEF 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*





## Bar Service

*Presented by Marelli's, our catering team can provide bar service to meet your needs. We are licensed and insured to serve your libations and keep the good times going at your special celebration. We have access to your favorite beers and wines, as well as specialty cocktails that add a touch of elegance to the occasion.*

*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!*



# Bar Service Packages

## Certified Bartender

(\$12/person)

Plus \$250 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 \$250 per Bartender

- (Two) House Domestic Beer
- (Two) Premium Beer
- (Three) House Wines (Red, White, Dry)
- 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

(\$56/person)

Plus \$250 per Bartender

- (Two) House Domestic Bottled Beer
- (Two) Premium Bottled Beer
- (Three) House Wines (Red, White, Dry)
- (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 (\$28.00 per person Plus \$250 per Bartender)  
Choose THREE Juices (Pineapple, Orange, Grapefruit, Pomegranate)

Champagne Toast (Additional \$9.00 per person)







## Heirloom's Additional Services

*As 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

- **Family Style (\$68.99/person)**
  - House Rolls, 2 Apps, Salad, 2 entrees & sides
- **3-Course Plated (\$78.99/person)**
  - Bread, 2 Apps, Salad, Entrée, Dessert
- **Space Available**
  - Honeycomb Cafe (Max 60 guests)
- **Full Bar Service**
- **Food and Beverage Minimum**
  - \$5,000 (pre-discount tax and gratuity)

*As an extension of Heirloom Catering, we are able to provide a private space for your rehearsal dinner at Honeycomb Cafe, 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, enjoy a discount when you book your private chef*

- **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.)*

[chefpatrickpresents.com](http://chefpatrickpresents.com)



### **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.*

### **Meet Chef Chris Davis**

*A lifelong culinarian, Chris works every day to improve and perfect his craft. He has explored worldly cuisines, working in corporate, fine dining, and private owned kitchens, where he loves to share his passion and curate a memorable private chef experience. Chris has expanded his talents into the creation of educational videos to help at home chefs prepare a variety of cuisine utilizing multiple culinary techniques.*

*Chris has a unique vision for each of his culinary dishes that starts from the ingredients in each dish, to the creative presentation of each plate. He blends cuisine, finding balance and harmony between classic favorites and innovative-modern cuisines that tantalize the palate with flavor and texture. Chris enjoys the opportunity the share a memorable experience with guests, that is both engaging and educational, while also curating custom or themed menus.*

